PRIX FIXE LUNCH MENU

$55 PER PERSON

CHOOSE ONE OPTION FROM EACH SECTION

SMALL

RADICCHIO SALAD WITH PEARS
lemon miso yogurt, sesame hazelnut praline, manchego

MUSHROOM PARFAIT, HIBISCUS PICKLED ONIONS, CHIVES
on potato preserved lemon sourdough

HEARTIER

CARROT WITH GINGER & CARAWAY TRIANGOLI
pickled rakkyo, mandarin kosho butter, broccolini, chives, lime yogurt

CRISPY MUSHROOM RICE
green tomato, cilantro, radish, pepita furikake, sesame salsa macha
BONELESS BEEF SHORTRIB TOCINO (+6)
OR
GLAZED OYSTER MUSHROOMS

SPICE-RUBBED ALBACORE TUNA WITH CARROT
swiss chard, pickled shiitake mushrooms, pil pil
ADD $10

DESSERT

QUINCE SORBET
hibiscus, rose

LUNCH

SNACKS

SMOKED CASTELVETRANO OLIVES GF V+ — 9

ROASTED POTATO & PRESERVED CITRUS RYE SOURDOUGH — 8
pumpkin seed and coriander dip [2 pieces] V+

SMALL PLATES

RADICCHIO & GREEN SALAD — 26
pears, lemon miso yogurt, sesame praline, manchego GF V

DRY-AGED BEEF TARTARE — 30
tamarind, lemongrass, calamansi, betel leaf, wild rice GF DF

MUSHROOM PARFAIT — 21
toasted sourdough, hibiscus pickled onions, chives V

HEARTIER PLATES

FILIPINO STYLE LONGGANISA BURGER + fried egg $3 — 19
smoked cheddar, pickled papaya, potato rosti, garlic aioli, spicy ketchup, house potato bun

CARROT WITH GINGER & CARAWAY TRIANGOLI — 31
pickled rakkyo, mandarin kosho butter, broccolini, lime yogurt V

SPICE-RUBBED ALBACORE TUNA — 40
carrot, shiitake mushroom, swiss chard, pil pil GF

SWEET

APPLE SEMIFREDDO — 17
calvados gelee, buckwheat crisp, lemon balm GF NF V

QUINCE SORBET GF V+ — 8
hibiscus, rose

GF gluten-free V vegetarian V+ vegan DF dairy-free

LUNCH PRIX FIXE 55