

Salo-galo Feast

3 T A P A S

Line caught fish **ceviche**, calabrian chilli, coconut vinegar, cucumber “sinuglaw”

Hawkes bay Lamb shoulder **croquettes**, herb creme, bay leaf potato “adobo”

NZ Wagyu Sausage , tortilla, pickles “longganisa”
(awarded with: 100 auckland iconic eats 21' 22')

2 M A I N S

Roasted crispy **Pork belly** “Lechon”, apple sarsa, cucumber, truffle oil
(awarded with: 100 auckland iconic eats 25' 26')

Grilled **Wagyu** Picanha “Bistek”, kumara puree , Shallot Jus

2 SIDES

Greens of the day in Miso Butter

Shoestring fries with smoked cheddar and truffle

DESSERT

Dark organic **chocolate cake**, Dulce de leche, coffee ice cream

85 P / P (Sharing Plates)
minimum of 4 guests

*For dietary requests, please notify us at least 1 day in advance.**

Grand Salu-galo Feast

5 T A P A S

Line caught fish **Ceviche**, calabrian chilli, coconut vinegar, cucumber “sinuglaw”

Hawkes bay Lamb shoulder **Croquettes**, herb creme, bay leaf potato “adobo”

NZ Wagyu Sausage , tortilla, pickles “longganisa”
(awarded with: 100 auckland iconic eats 21' 22')

Spring rolls “Lumpia”, **NZ Blackfoot Paua**, Prawn and pork
Crispy Cauliflower **Bravas**, Chorizo butter / Chimichurri verde

3 M A I N S

Roasted crispy **Pork belly** “Lechon”, apple sarsa, cucumber, truffle oil
(awarded with: 100 auckland iconic eats 25' 26')

Grilled **Wagyu** Picanha “Bistek”, kumara puree , Shallot Jus

Fish of the day in mild spicy glaze / cashew ajo blanco / grilled broccolini fresco

2 SIDES

Greens of the day in Miso Butter

Shoestring **fries** with smoked cheddar and truffle

DESSERT

Dark organic **chocolate cake**, Dulce de leche, coffee ice cream

95 P / P (Sharing Plates)
minimum of 4 guests

+ Add a welcome glass of prosecco, wine, beer,
or Calamansi iced-tea spritz on arrival — 10 pp