



CATERING MENU

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Tapsilog	Marinated beef with garlic rice, egg & soup
Bangsilog	Marinated Philippine milkfish with garlic rice, egg & soup
Longsilog	Traditional Filipino sausage with garlic rice, egg and soup
Tocilog	Sweet tender pork with garlic rice, egg & soup
Bihon Guisado	Rice noodles with pork, prawns, and vegetables
Sotanghon	Vermicelli with pork or chicken, prawns, and vegetables
Pancit Canton	Noodles with pork or chicken, prawns and vegetables
Mami	Beef or chicken in soup with noodles & vegetables
Lomi	Noodles in thick savoury soup with pork & vegetables
Lapaz Batchoy	Pork, chicharon* & egg in soup with noodles & vegetables
Adobo	Chicken, pork, or both – in vinegar or coconut milk.
Adobong pusit	Squid cooked adobo-style in vinegar and soy sauce
Asado	Pork tomato stew
Beef Caldereta	Spanish style beef stew with vegetables
Bicol Express	Pork in coconut milk with green chillis
Binagoongan Baboy	Pork flavoured with a special shrimp sauce
Bistek Tagalog	Tender strips of marinated beef
Bopis	Chopped pork offal with chilli and onion
Bulalo	Beef-bone soup with vegetables
Burger meal	Beef patties smothered in mushroom sauce
Chicken Pastel	Chicken with chorizo sausage in a cream and mushroom sauce
Chicken Tinola	Chicken in a ginger broth with vegetables
Chop Suey	Stir-fried fresh vegetables with chicken or pork
Crispy Pata	Tender pork hock with crispy skin
Dinuguan	Pork pieces in sauce
Embutido	Filipino-Spanish style pork meatloaf
Escabeche	Pan-fried fish doused in Filipino sweet-and-sour-sauce
Ginataang manok	Chicken cooked in coconut milk with chilli
Humba	Pork cooked in pineapple juice and banana blossom
Joyful Chicken	Fried chicken with gravy
Kare-Kare	Beef in peanut sauce
Lechon Paksiw	Tender roasted pork in sauce
Lumpiang sariwa	Crêpe-style wraps with a chicken and vegetable filling, and garlic sauce
Menudo	Filipino-Spanish style pork stew
Molo	Siomai (pork dumplings) in a tasty soup

Morcon	Beef wraps with bacon, cheese, chilli, carrot and sauce
Nilaga	Tender beef in a savoury clear soup with vegetables
Pinakbet	Stir-fried vegetables (contains shrimp)
Pinoy Spaghetti	Sweet Filipino-style spaghetti, 1 piece Joyful Chicken, 1 piece garlic bread
Sinampalukan Manok	Chicken and vegetables in soup
Sinigang	Fish in a mouthwatering tamarind soup
Sisig	Spicy chopped pork, kilawin style
Sizzling Sisig	Spicy chopped pork served on a sizzle platter
Tinumok	Pork with shrimp and coconut wrapped in taro leaves
Empanada	Handmade pastry parcels with chicken or pork filling
Lumpiang Shanghai	Crispy spring rolls with sweet chilli sauce
Siomai	Steamed pork dumplings
Siopao	Chinese-style steamed buns with pork filling
Tokwa't Baboy	Pork and tofu in soy and vinegar
Extra Rice	Plain or garlic
Biko	Sweet rice slice
Buko Pandan	Jelly in a sweet cream sauce
Cassava Cake	Baked cassava dessert with condensed milk topping
Ensaymada	Sweet doughy buns with ube or cheese topping
Ginataang Bilo-Bilo	Sweet cassava, taro, tapioca and glutinous rice cooked in coconut milk.
Graham Cake	Creamy fruity dessert with a soft biscuit base
Leche Flan	Sweet caramel dessert
Puto/ Cuchinta	Rice cakes
Cake	Ube, Buko Pandan, Sans Rival
Halo-Halo	Filipino dessert/refreshment of crushed ice, coconut, beans, jelly, condensed milk and much more in a "mix-mix" delight.
Sago't Gulaman	Jelly, tapioca, crushed ice and a delicious banana flavouring in this summer drink

Items not listed on this menu may be available. Please enquire.