

KASANKIN[®]

BY *Romulo*

CONTEMPORARY FILIPINO FLAVOURS

DINNER MENU 5.30PM - 10.30PM | ALL DAY WEEKENDS

HOT BROTHS

Delicious stocks, served over noodles & fresh vegetables

	Small	Large
CHICKEN TINOLA Chicken broth, with lemongrass, garlic, ginger, moringa leaves & green papaya	5.00	8.75
BEEF BULALO Beef broth, with carrot, spring onion, & sweetcorn	5.50	9.25
JACKFRUIT & GREEN VEGETABLE UTAN Vegetable broth with spring onions, bak choy & fresh herbs	4.50	8.25

Kilaw Marinated Style Bowls

Dressed with citrus & light soy dressing, coriander & lemongrass pesto, avocado & micro leaf salad

HERITAGE TOMATO Calamansi & coriander marinated heirloom tomatoes	6.50
SALMON FILLET Thinly sliced in cane vinegar & Cornish salt flakes	7.75
BEEF RIB EYE Seared then, lightly cured in citrus & soy	8.75

CHILLED FRESH RICE PAPER SPRING ROLL

Crisp lettuce, shredded vegetables, coriander, chilli, ginger, soy & beansprouts, served with a dip

CHILLI CHICKEN Grilled chicken & chilli with coriander & lemongrass pesto	6.00
SPICED SHRIMP Succulent pink shrimp with shrimp paste	6.50
JACK' & AVO' Ripe avocado & shredded jackfruit with green mango & jalapeno jam	5.75

Pinoy Robata Grill

The best Filipino BBQ sticks you'll find outside of Manila

BBQ PORK BELLY Pork belly glazed in honey, tomato & pineapple	6.50
LEMONGRASS CHICKEN & SPRING ONION Marinated in lemongrass & annatto oil	6.00
HOMEMADE CHORIZO DE CEBU Traditional sweet-cured pork sausage from the Visayas flavoured with paprika & anisette	6.50
BEEF RIB EYE TAPA Soy cured rib eye, garlic & pepper	7.50
BABY SQUID Fresh baby squid with Cornish salt flakes	7.00
FIVE SPICE DUCK 'Chinoy' inspired duck breast scented with oriental spices	7.50

RED CHILLI PRAWN Prawns marinated in ginger & chilli	7.50
SMOKED AUBERGINE In shallot, vinegar & garlic dressing	5.50
GINKO NUTS Hard shelled kernel/nut from the maidenhair tree scented with annatto oil	3.00
CHILLI MANGO SALMON FILLET Salmon fillets glazed in chilli & mango jam	7.00
PADRON PEPPERS Green peppers brushed with annatto oil, topped with Cornish salt flakes	5.00
BUTTERNUT SQUASH Sweet & nutty squash brushed with annatto oil	4.00
BABY SWEETCORN Individual mini cobs of maize brushed with annatto oil	4.75
OKRA Simply seasoned with Cornish salt flakes	4.50

Robata BBQ De-Lux

FRESH LOBSTER IN THE SHELL (325G)	24.00
IBERICO PORK LOIN (150G)	18.00
WAGYU BEEF RIB EYE (150G)	28.00
OCTOPUS TENTACLE (140G)	18.00
BEEF FILLET (150G)	24.00
HAND DIVED SEA SCALLOP (EACH)	5.00

To accompany your Robata dishes

SIDES & PICKLES	
GARLIC FRIED RICE Topped with shrimp paste	4.50
STIR FRIED BACK CHOY Ginger, soy & sesame	5.25
ATCHARA PICKLE Sweet pickled cabbage & green papaya	4.25
SMOKED AUBERGINE SALAD	5.25
SWEET POTATO WEDGES	4.25
MORNING GLORY Water spinach	5.50

DIPS & SAUCES

BAHAY BBQ SAUCE Our house BBQ dip, with tamarind	2.50
CORIANDER & LEMONGRASS PESTO Fresh coriander & lemongrass infused pesto	2.25
SPICED BAGOONG MAYO' Mayonnaise with spiced fermented shrimp paste	2.50
CALAMANSI AIOLI Filipino lime with garlic, soy & mayonnaise	2.50
GREEN MANGO & JALAPENO JAM Green mango, ginger & jalapenos	2.75

SALT SEASONINGS

TRUFFLE SALT	
SMOKED CHILLI PEPPER SALT	
LEMONGRASS SALT	
SCHEZUAN PEPPER SALT	
GINGER & GARLIC SALT	
A full selection of all our salt seasonings	1.25

DESSERTS

TSUNAMI CHEESECAKE Cheesecake with 'a wave' of toppings	
UBE CHEESECAKE Pandan leaf infused purple yam	7.00
MANGO CHEESECAKE Mango & coconut milk	7.00
STICKY TURONS Deep fried fruit fritters	
BANANA & TOFFEE Banana & toffee with toasted sesame	6.50
COCONUT & PEANUT Caramelised coconut, with roast peanuts	6.50

ISKRAMBOL A Filipino street food slushy treat for the warm tropical island days prepared with variety of ingredients including powdered milk, marshmallows, chocolate syrup and many others.	
BANANA BAD BOY Pink banana granite, powdered milk, chocolate callets, mini marshmallows, puffed rice, chocolate syrup	6.50
PURPLE PASSION Purple yam granite, purple yam jam, chocolate callets, mini marshmallows, puffed rice, chocolate syrup	6.50

PLEASE VISIT OUR PANADERIA COUNTER DISPLAY TO SEE OUR OTHER DESSERTS, CHOCOLATES, PATISSERIE SPECIALTIES, PASTRIES AND FRESHLY BAKED FILIPINO BREAD READY TO TAKE HOME.

Please inform your server of any allergies before placing your order as not all ingredients may be listed, and we cannot guarantee the total absence of allergens in our dishes, detailed allergen information is available upon request.

An optional service charge of 12.5% will be added to your bill.

SPARKLING / CHAMPAGNE

	125ml Glass	Bottle
TOCA CAVA, METODO TRADICIONAL BRUT, PENEDES, SPAIN NV Vegan	7.50	35.00
PROSECCO FRIZZANTE COL FONDO DOC, ORGANIC, TENUTA CIVRANETTA, FIDORA, VENETO, ITALY NV Organic	8.50	40.50
PROSECCO ROSE BRUT NATURE, ORGANIC, TENUTA CIVRANETTA, FIDORA, VENETO, ITALY 2019 Organic, Vegan	10.00	45.00
CUVÉE D, AGED 5 YEARS, DEVAUX, CHAMPAGNE, FRANCE NV Vegan	12.00	65.00
D ROSÉ, AGED 5 YEARS, DEVAUX, CHAMPAGNE, FRANCE NV Vegan	15.00	80.00
D MILLÉSIMÉ, DEVAUX, CHAMPAGNE, FRANCE 2009		95.00

WHITE WINE

	175ml Glass	Bottle
TAPISSERIE BLANC IGP PAYS D'OC, DOMAINE LAMY, LANGUEDOC, FRANCE 2020	6.00	25.00
TREBBIANO D'ABRUZZO, GRAN SASSO, ITALY 2020 Vegan	7.50	30.00
BLACK COTTAGE SAUVIGNON BLANC, EARTH SERIES, MARLBOROUGH, NEW ZEALAND 2020 Vegan	8.00	35.00
RIOJA BLANCA, IZADI LARROSA, SPAIN 2020		35.00
PINOT BLANC, JEAN-MARIE HAAG, ALSACE, FRANCE 2017 Vegan		40.00
TOKAJI DRY HARSLEVELU, ZSIRAI, HUNGARY 2016 Vegan		45.00
SABLET BLANC, DOMAINE LES GOUBERT, CÔTES DU-RHÔNE, FRANCE 2018		45.00
MARLBOROUGH CLASSIC RIESLING, FRAMINGHAM, NEW ZEALAND 2020 Organic		47.50
SÜDSTEIERMARK SAUVIGNON BLANC, SATTLERHOF, AUSTRIA 2020 Biodynamic, Vegan		55.00
EDEN VALLEY CHARDONNAY, PETER LEHMANN HILL & VALLEY, SOUTH AUSTRALIA 2020	12.00	55.00
POUILLY-FUISSÉ 'CLOS MARIE', DOMAINE LA SOUFRANDISE, BURGUNDY, FRANCE 2019 Vegan		65.00
KRITT GEWURZTRAMINER, BIODYNAMIC, FAMILLE KREYDENWEISS, BAS - RHIN, ALSACE, FRANCE 2018 Biodynamic, Vegan		80.00

SOFT DRINKS

BELU STILL WATER (750ML)	4.50
BELU SPARKLING WATER (750ML)	4.50
COKE	2.50
DIET COKE	2.50
LEMONADE	2.75
GINGER BEER	2.75
TONIC WATER	2.75
SLIMLINE TONIC	2.75

FRUIT JUICE

CALAMANSI	3.75
MANGO	2.75
APPLE	2.75
CRANBERRY	2.75
ORANGE	2.75
PINEAPPLE	2.75
TOMATO	2.75

TEA

ENGLISH BREAKFAST	2.75
CITRUS GREY	3.00
SWEET GRAPEFRUIT	3.00
JASMINE DRAGON PEARLS	3.00
TURMERIC CHAI	3.00

COFFEE Decaffeinated and soy milk available on request

CAPPUCCINO	3.00
LATTE	3.00
UBE LATTE	4.50
FLAT WHITE	2.75
BLACK AMERICANO	2.50
WHITE AMERICANO	2.50
MACCHIATO	2.25
ESPRESSO	2.00
MOCHA	2.75
HOT CHOCOLATE	3.00

ROSÉ WINE

	175ml Glass	Bottle
MESSWEIN ROSE, NIEDERÖSTERREICH QBA, WEINGUT STIFT GOETTWEIG, AUSTRIA 2020	9.00	42.00
LA ROSEE PINEAU D'AUNIS, DOMAINE JEAN-FRANCOIS MERIEAU, TOURAINE, LOIRE VALLEY, FRANCE 2020 Organic		45.00
PINOT GRIGIO RAMATO, SPECOGNA, FRIULIVENEZIA GIULIA, ITALY 2020 Vegan		45.00

ORANGE WINE

'JASSE' BLANC IGP CÔTES CATALANES, DOMAINE GAUBY, ROUSSILLON, FRANCE, 2020 Biodynamic, Vegan		Bottle 65.00
'AMBER' WILYABRUP SEMILLON/SAUVIGNON BLANC, CULLEN, WESTERN AUSTRALIA 2020 Biodynamic, Vegan		75.00

RED WINE

	175ml Glass	Bottle
ORGANIC MONASTRELL, FAMILIA CASTAÑO, MURCIA, SPAIN 2020 Organic, Vegan	6.00	25.00
PRIMITIVO 'GRIFONE', PUGLIA, ITALY 2020 Vegan	7.50	30.00
ARESTI CARMENERE CABINA, CURICO, CHILE 2019	8.00	35.00
MENDOZA TINTO, ALTOS LAS HORMIGAS, ARGENTINA 2018 Organic, Vegan		35.00
GOIMAJOR CANNONAU, CANTINA TREXENTA, SARDINIA, ITALY 2019		40.00
CABERNET FRANC/TANNAT, BODEGA GARZÓN ESTATE, MALDONADO, URUGUAY 2018 Vegan		40.00
HACIENDA SOLANO SELECCIÓN, LA AGUILERA, RIBERA DEL DUERO, SPAIN 2019 Vegan		50.00
MCLAREN VALE GRENACHE/SHIRAZ/TOURIGA, S.C. PANNELL, SOUTH AUSTRALIA 2016 Organic, Vegan	13.00	55.00
BOURGOGNE PINOT NOIR 'LES URSULINES', JEAN-CLAUDE BOISSET, BURGUNDY, FRANCE 2020 Organic, Vegan		60.00
SAUZAL LOT 75, GARAGE WINE CO, MAULE VALLEY, CHILE 2016		75.00
'AQUITAINE' MOUNT BARKER CABERNET SAUVIGNON, PLANTAGENET, WESTERN AUSTRALIA 2017 Organic, Vegan		80.00
BARBARESCO, ORGANIC, MASSIMO RIVETTI, PIEMONTE, ITALY 2017 Organic		85.00

SWEET WINE

	100ml Glass	Bottle
CHÂTEAU SIMON, SAUTERNES, BORDEAUX, FRANCE, HALF BOTTLE 2015 Vegan	6.00	25.00
BRACHETTO D'ACQUI, CONTERO, PIEMONTE, ITALY 2020 Vegan		45.00
'MYLITTA' TOKAJI NOBLE LATE HARVEST, DOBOGÓ, HUNGARY 2018 Vegan		55.00

MOCKTAILS

UBE MARTINI Ube slushy, coconut cream, cranberry juice		6.75
CALAMANTINI Calamansi puree, elderflower cordial, honey syrup, sparkling water		6.50
GUAVA COLADA Guava puree, coconut cream, lime juice, sugar syrup		6.75
WENG WENG Pineapple juice, lime juice, grenadine		6.50

COCKTAILS

UBE MARTINI Stolichnaya Vodka, Malibu, ube, coconut cream, cranberry juice		11.00
BUKO PANDAN Pandan infused Don Papa Rum, spiced coconut syrup, chocolate bitters		10.50
WENG WENG (FILIPINO VERSION OF LONG ISLAND ICED TEA) Russian Vodka, El Jimador Tequila, Courvoisier Brandy, Balvanie 12 Years Old Whisky, Bacardi Rum, Blu Curacao, pineapple juice, grenadine		10.50
BANANARUMA Anejo 3 Years Old Rum, Cointreau, banana, lime juice, sugar syrup		10.00
LEMONGRASS MARTINI Lemongrass infused Tito's Vodka		9.50
GUAVA COLADA Don Papa Rum, Malibu, coconut cream, guava puree, calamansi, sugar syrup		11.00
TITA'S MARGARITA El Jimador Tequila, papaya puree, lime juice, Cointreau		10.50
EXOTIC MOJITO Anejo 3 Years Old Rum, mint, muscovado sugar, lime, soda water, exotic fruit puree		11.00
MERENGUE SOUR Four Roses Bourbon, mandarin puree, calamansi juice, honey syrup, egg white, angostura bitters, muscovado sugar		10.00
CALAMANTINI Bombay Sapphire Gin, Sweet Vermouth, calamansi puree, honey		9.50
SMOKEY & STORMY Woodford Reserve, elderflower liqueur, Grand Marnier		11.00
DON CARLOS MARTINI Russian Standard Vodka, Kahlua, Frangelico, condensed milk, espresso, chocolate bitters		10.50
IBONG ADARNA Don Papa Rum, Campari, pineapple juice, lime juice, simple syrup, angostura bitters		11.00

BEERS

ESTRELLA (4.6% ABV)	5.00
SAN MIGUEL (5% ABV)	5.50
CHARRINGTONS CIDER (5.3% ABV)	5.00
CAMDEN PALE ALE (4% ABV)	5.00
TSINGTAO (4.8% ABV)	5.50

LIQUEURS (50ML)

VODKA	
STOLICHNAYA RED	8.00
TITO'S	9.00
BELVEDERE	10.00
CRYSTAL HEAD	11.50

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TANQUERAY	9.00
ROKU	10.00
KING OF SOHO	10.50
HENDRICKS	11.00

RUM

MALIBU	7.50
BACARDI CARTA BLANCA	8.00
HAVANA CLUB 3 YEARS OLD	8.50
DON PAPA	9.50
EL DORADO SPECIAL RESERVE 15 YEARS OLD	12.00

TEQUILA

EL JIMADOR BLANCO	8.00
TAPATIO ANEJO	9.00
PATRON REPOSADO	9.50
PATRON XO CAFÉ LIQUEUR	9.50

WHISKY

MONKEY SHOULDER (BLENDED MALT)	8.00
WOODWORD RESERVE BOURBON	8.50
LAPHROAIG QUARTER CASK (SINGLE MALT)	9.50
TALISKER 10 YEARS OLD (SINGLE MALT)	10.00
NIKKA FROM THE BARREL	10.50
SUNTORY YAMAZAKI 12 YEARS OLD	15.00

COGNAC

COURVOISIER VS	8.50
HENNESSY VS	9.50
REMY MARTIN XO	20.00
HENNESSY XO	23.00

OTHER

COINTREAU	7.50
FRANGELICO	7.50
GRAND MARNIER	7.50