

"Filipino regional classic"

DESSERTS

GINATAANG BILO BILO

Sticky rice dumpling, tapioca pearls and various fruit like banana plantain, sweet potato, jackfruit in a creamy coconut milk. It's a popular dessert for us Filipinos. Its sweet and delicious that can be served hot and cold.



KARIOKA

Deep-fried Coconut Rice Balls with Brown Sugar Glaze. Karioka are sweet crunchy outside and chewy on the inside, ball-shaped treats that can be enjoyed as dessert or snack, these are made from sweet glutinous rice and served in bamboo skewers.



BUKO SALAD

This dessert is a mainstay in every special occasion in the Philippines. Buko (young coconut) is mixed with condensed milk, heavy cream, gelatin and pandan flavor, then chilled before serving.



LECHE FLAN

Leche flan (Caramel Pudding) is one of many legacies of Spanish colonization in the Philippines. It's inspired by the European crême caramel, This creamy egg custard is often served with a light caramel syrup on top and prepared for special occasions.



PALITAW

Palitaw literally means "to float". It is a small flat sweet rice cake that floats to the surface on a boiling water when it's cooked. Rolled in young coconut flakes and a separate mix of white cane sugar and roasted sesame seeds.



BANANA QUE POPS

Deep Fried Banana with caramelized in brown sugar. It's typical street food merienda (snack). It's basically saging na saba (plantain banana) rolled in brown sugar, deep fried and strung with bamboo skewer.



PICHI-PICHI

First introduced in Quezon province that became one of the favorites desserts. It is made of coconut and cassava root (kamoteng kahoy). Coated with fresh grated coconut for added flavor. These delicious cakes are enjoyed by many Filipinos during special occasions.

