

"Filipino regional classic"

MAIN ENTRÉE (SOUP)

SINGANG

Choice of Pork Liempo, Bangus, Beef or Shrimp)

Most often associated with tamarind fruit based characterized by its sour and savoury taste . It is one of the most traditional soup in local cuisine, and is related to the Malaysian dish "singgang"



NILAGANG BAKA

Nilagang Baka is a simple Filipino-style beef soup in spices made with beef shanks, potatoes, green beans and cabbage.



CHICKEN BINAKOL

*Chicken **Binakol** popular in Visayan Region is a delicious chicken soup dish. It is similar to Chicken Tinola, although the use earthy lemongrass, tender young coconut meat and sweet coconut juice definitely takes this chicken soup dish unique.*



PATOLA SA MISUA

Choice of Pork, Chicken or Shrimp)

This is a great-tasting Filipino noodle soup especially on rainy days. Sautéed sponge gourd (patola), with wheat noodles (misua) with your favorite meat. It makes this soup a simple and hearty nutritious comforting soup.



CHICKEN SOTANGHON

*Chicken Sotanghon Soup Recipe is another variation of the famous and well-loved Filipino Chicken Noodle Soup. Sotanghon is also known as cellophane noodles or Chinese vermicelli which is made from mung bean starch, this noodle is transparent unlike other noodles and sometimes it is called Glass noodles.
*en vegetables.**

