

## MAIN ENTRÉE "VEGETABLES AND NOODLES"

### GINATAAN SITAW AT KALABASA

*Ginataang Sitaw at Kalabasa is a vegetable dish composed of Calabaza squash and string beans. The vegetables are cooked in coconut milk or coconut cream. Different kinds of seafood — sometimes meat is used to cook this dish to add more flavor.*



### PANSIT

Choice of Bihon, Canton or Sotanghon)

*In Filipino cuisine, **pancit** are noodles. Noodles were introduced into the Philippines early on by Chinese settlers in the archipelago, and over the centuries have been fully adopted into local cuisine, of which there are now numerous variants and types. And this is our infused rendition of pansit.*



### CHOPSUEY

Choice of Pork or Chicken)

*Chop suey literally "assorted pieces" in traditional Chinese is a dish that becomes a prominent part of American Chinese, Filipino and other Asian cuisine. It is a mixture of meat and shredded vegetables that flavors together.*



### SAUTÉED PORK AND EGGPLANT

*Fried Eggplants sautéed with ground pork and spicy sauce is a humble and popular dish in Filipino /Chinese kitchen. which can rich the layers of a humble eggplant stir-fry.*



### LAING WITH BELLY PORK

*Laing has undoubtedly been one of the most famous Filipino vegetable dishes. There has been countless versions of this dish introduced throughout the years. Laing is a vegetable dish made with dried taro (gabi) leaves, coconut milk, shrimp paste and chili peppers. s Another classic example of the Bicolano's affinity to chili peppers and their wide use of gata (coconut milk) in cooking*

