



## THE NARRA TREE

### RESTAURANT WEEK 2026

#### APPETIZER

##### KINILAW NA TUNA

Fresh tuna cured in calamansi and vinegar, with onions, ginger, chili and orange

##### LAING CROQUETTES

Crispy taro-leaf croquettes served with garlic coconut sauce



#### MAIN COURSE

##### PAN-SEARED SEABASS W/ SARCIADO SAUCE

Crisp seabass fillet topped with a classic Filipino tomato-egg sauce

##### CURRY TOFU WITH MIXED VEGETABLES

Silky tofu simmered in mild curry coconut sauce with seasonal vegetables

##### PORK ADOBO WITH ADOBO RISOTTO RICE

Slow-braised pork adobo, served over creamy adobo-infused risotto with caramelized onions

#### DESSERTS

##### BIBINGKA BURNT CHEESECAKE WITH SALTED EGG

A fusion of classic bibingka flavors and Basque-style burnt cheesecake

##### TURON MILLE-FEUILLE

Layered crisp pastry with caramelized banana



Choose one from each course  
\$45 per person

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