



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 ADOOBO 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

7054 Hodgson Memorial Drive
narratreesav.com

