

STARTERS 18

01. *Adobo* adobo risotto / polenta / black garlic creme (A: soy, allium)
02. *Kabute* five-spiced mushroom / kiamoy dust/ plum gastrique (A: soy, allium)
03. *Kilaw* devil's tongue / grilled pineapple / leche de tigre (A: soy, allium)
04. *Talong* eggplant 2-ways /tomato & onion salsa / crispy garbanzos (A: sesame, allium)
05. *Lumpia* Impossible mince / seasonal greens / sweet & sour sauce (A: sesame, gluten, allium)

MAINS 29

06. *Kare-Kare* tremella/ seasonal veges / annatto + peanut veloute /vegan bagoong
(A: peanuts, allium)
07. *Sisig* tofu / shiitake /smokey soy dressing/ pea-based chicharron
(A: soy, gluten, allium)
08. *Manok* Luntian's signature artisan vegan chicken / 7 herbs & spices / gravy
(A: soy, gluten, allium)
09. *Inihaw* yuba/ tempeh/ mushroom/ Filipino-style marinade/ house pickles
(A: soy, allium)



LUNTIAN

EXPERIMENTAL FILIPINO CUISINE

DESSERT 16

10. *Turon*
jackfruit & banana melees / burnt sugar /
Wahiki hokey pokey ice cream / praline soil
11. *Mangga*
sago / mango pulp / sweet coconut cream
12. *Cake Selection*
Mudita's ube cheesecake / jackfruit curd

SIDES 6

- Turmeric Rice
Kumara Fries with Paprika Mayo

Please inform your wait staff of any allergies as our kitchen handles and processes allergens (nuts, seeds, gluten, soy, allium).