

\$27 three-course PRIX FIXE LUNCH

STARTER (choose one) Empanada 2PC, Lumpia 4PC or Filipino Peanut Slaw Salad

MAINS (choose one) SILOG | Tap'Silog, To'Silog or Bang'Silog

DESSERT (choose one) Mango Float, Classic Bibingka or Turon

SI'LOG SINANGAG + ITLOG

GARLIC FRIED RICE + EGG

TAP' SILOG

Tender TAPA. Dried Cured Beef.

A brunch/lunch favorite that never disappoints!

TO' SILOG

Sweet and savory TOCINO. Filipino Bacon.

A delightful morning treat!

BANG' SILOG

Dive into the flavors of BANGUS. Marinated Milk Fish.

A seafood twist to start your day right!

** served with garlic fried rice, two sunny side eggs, seasonal fruits, green salad & pandesal (Filipino breakfast bun)

STARTERS

LUMPIA

Filipino Spring Rolls. Seasoned minced pork, carrots and spices served with banana ketchup

EMPANADA

Baked pastry with minced chicken, peas, carrots, potato served with spicy aioli

FILIPINO PEANUT SLAW SALAD

Refreshing twist on traditional slaw, with a combination of cabbages, napa, red pepper, carrots, and cilantro, with a rich and nutty, creamy peanut dressing, topped with wonton strips and a sprinkle of peanuts for added crunch and texture

ISLAS SIGNATURE DISHES

BOODELI'TWO

KAMAYAN TASTING MENU

*shareable

99

Whole fish snapper, chicken bbq, crispy pork belly, kalbi, baked empanada, lumpia spring rolls, peanut slaw salad, chinoy noodles, fruits, garlic fried rice served on banana leaves + choose one dessert.

SISIG STARTERS *shareable 19

Pork and chicken, onion, garlic, chili with egg topped with spicy aioli and chicharon **tofu mushrooms for vegetarian

CRISPY PATA 27

Shareable. A classic deep fried pork hock served with fries and dipping sauce

LECHON WINGS 17.5

1lb | Marinated chicken wings with spicy sweet lechon sauce served with fries

UKOY SALAD SALAD, NOODLES, SOUP 16

Filipino-style fritters with sweet potato, carrots, onions with mixed greens, roasted corn, cherry tomato, manchego cheese & pumpkin seeds

PANCIT NOODLES BIHON ONLY 23

Shareable. Stir fried noodles (canton&bihon) with cabbage, carrots, mushroom, beans, green onion topped with (choose one): chicken bbq, bagnet or tofu for vegetarian

BULALO SOUP 28

Batangas inspired. Shareable. Beef Shank Soup. 4hr slow boiled beef shank with corn, bokchoy, green beans with fried garlic served with fish sauce and chili

SINIGANG NA SALMON SOUP 28

Manila inspired. Tamarind Soup with Salmon Fillet Savoury sour salmon fish-based soup, tomato, shallots, bokchoy, eggplant, chili pepper + pan seared salmon

ON THE SIDE

BAGNET 15.50, SALMON 15.50, FRIES 5.00

STEAMED RICE 5.00, GARLIC FRIED RICE 7.00, BAGOONG FRIED RICE 9.00

\$35 three-course PRIX-FIXE DINNER

STARTER (choose one) Empanada 2PC, Lumpia 4PC or Filipino Peanut Slaw Salad

MAINS (choose one) Filipino Classics | Laing Fish Taro, Classic Beef Caldereta or Lomi + Tokwa't Baboy (Noodle Soup)

DESSERT (choose one) Mango Float, Classic Bibingka or Turon

LAING FISH TARO

A unique and flavourful Filipino delicacy that combines shredded taro leaves, creamy coconut milk, and tender sea bass fish, with chili peppers, lemongrass, onion, garlic, and ginger for a spicy for aromatic kick - a must-try for seafood lovers. Served with rice, taro chips with mashed taro.

CLASSIC BEEF CALDERETA

A classic Filipino favourite of tender beef chunks slow-cooked to perfection in a rich tomato-based sauce infused with a blend of aromatic spices, with potatoes, carrots, bell peppers, and olives, served with steamed rice

LOMI + TOKWA'T BABOY (NOODLE SOUP)

Originating from Batangas, chewy miki noodles, fish balls, tofu, crispy pork belly, and onions, all served in a flavourful broth, served with a side of sweet soy sauce to enhance the overall flavour

MANGO FLOAT DESSERT

Layers of crushed graham crackers, creamy whipped cream, and sweetened condensed milk, topped with ripe mango slices

CLASSIC BIBINGKA

Traditional Filipino dessert loved for its soft and moist texture, made with rice flour and coconut milk, topped with savoury salted duck egg slices and melted grated cheese

TURON

Sweet ripe banana plantain slices and the unique flavour of jackfruit, wrapped in a crispy spring roll wrapper and deep-fried to perfection, drizzled with caramel and served with Ube ice cream

WINTERLICIOUS HOURS OF OPERATION

MONDAY TO SUNDAY 11AM - 10PM

WINTERLICIOUS

JAN 26 - FEB 08, 2024

Presented by Islas

HAPPY HOUR | MON-THU, 4PM-6PM

\$5 BEER ON TAP / \$1oz WINE

LOONEY TUESDAY & WEDNESDAY

TUESDAY BUCK A SHUCK OYSTERS

WEDNESDAY \$1 WINGS

CHICKEN BBQ BARBECUE/GRILL *served with rice 19.5

Skewered chicken thigh marinated in lemongrass and annatto served with skewered pineapple and vegetables served with rice

PORK BBQ 19.5

Skewered pork marinated in soy sauce, garlic and spices served with skewered pineapple, vegetables served with rice

KALBI | BEEF RIBS 28

Sizzling beef short ribs marinated in garlic, soy sauce, sesame, green onion with seared green beans and spicy aioli served with rice

KARE KARE BAGNET FILIPINO CLASSICS 26

Fried to perfection pork belly bagnet and peanut sauce with eggplant, green beans, bok choy served with rice *vegetarian option

ADOBO 24

Philippine National Dish | Bicol Inspired. Chicken marinated in soy sauce, garlic, coconut vinegar, bay leaves, peppercorn and coconut milk served with rice topped with a sunnyside egg

HALO HALO DESSERT 10

Pampanga inspired | Ice shaved with coconut strips, caramelized plantain, leche flan, pandan jelly with ube (purple yam) ice cream topped with toasted coconut

PULUTAN *bar snacks

DYNAMITE STICKS Finger chili, ground beef and cheddar cheese 10

TOKWA'T BABOY Tofu, crispy pork belly, onion and sweet soy sauce 10

PANDESAL SLIDERS Pandesal, fried chicken, coleslaw, fries 10

BBQ STICKS 2PC choice of pork or chicken bbq 7

FRESH OYSTERS 4PC 10