



FILIPINO BUFFET MENU 03

SOUP:

SINABAW NA MONGGO AT CHICHARON SA AMPALAYA
Soup of Green Mungo Beans with Pork Crackling and Bitter Squash

HORS D'OEUVRES:

GALANTINANG PUGO AT SALSA NG MANGGA
Quail Galantine with Mango Ginger Sauce
TOKWA'T BABOY
Pork and Tofu in Spicy Ginger Sauce
TINAPANG BANGUS SA SIBUYAS AT KAMATIS
Smoked Milk Fish with Onion and Tomato
PINAUSUKANG PITSO NG MANOK AT MGA PRUTAS
Smoked Chicken Breast with Fresh Fruits
KILAWING OSOHOS SA BERDENG MANGGA
Ceviche of Silver Silagao with Green Mango

SALADS:

ENSALADANG PIPINO
Cucumber Salad Filipino way
ENSALADANG SINGKAMAS AT HIPON
White Turnip Salad with Marinated Shrimp
KAMATIS AT ITLOG NA MAALAT
Tomato Salted Egg Salad
INIHAW NA TALONG, SIBUYAS AT BAWANG
Grilled Eggplant Salad with Garlic Onion

CARVING:

LECHON BABOY
Roast Suckling Pig



HOT DISHES:

ESCABECHENG MAYA-MAYA

Red Snapper in Sweet Sour Sauce

AMPALAYA CON CARNE

Sautéed Bitter Squash with Beef Strips

ADOBONG HITO

Braised Catfish in Soy Sauce and Vinegar

KARE-KARE

Stewed Ox-Tripe and Ox Tail in Annato Peanut Sauce and Shrimp Paste

PINAKBET

Mélange of Native Vegetables Stewed with Bagoong

PUTING KANIN SA PANDAN

Steamed White Rice with Pinescrew Leaves

DESSERTS:

MGA SARIWANG PRUTAS SA PANAHON

Assorted Fresh Fruits in Season

HALAYANG UBE

Sweetened Purple Yam Pudding

LECHE FLAN AT MACAPUNO

Cream Caramel with Sweetened Coconut Meat

SAPIN-SAPIN

White Rice Cake with Desiccated Coconut

MINATAMIS SA ITLOG NA PUTI

Brazo de Mercedes

MARUYANG SAGING

Banana Fritters

KAPE O TSAA

Coffee or Tea