

# DID YOU KNOW ?

## Filipino Cuisine

is composed of the cuisines of more than a hundred distinct ethnolinguistic groups found throughout the Philippine archipelago. Filipino cuisine has developed from the different cultures that shaped its history; it is like other Southeast Asian cuisines but with heavy Spanish influence. Some ingredients of the Mexican cuisine, such as corn, tomato and chilli, have also found their way to the Philippines.

**Sisig** made with pork, calamansi (lime) onions, and chilli peppers. It originates from the Pampanga region in Luzon. Sisig is a staple of Kapampangan cuisine.

**Kare-kare** sauce that features a thick savory peanut sauce

**Inasal** Filipino chicken dish known as lechon manok, marinated in a mixture of calamansi, pepper, coconut vinegar and annatto, then grilled over hot coals while basted with the marinade.

**Inihaw na Liempo** is known as Grilled Pork Belly in Filipino

**Bistek tagalog** thinly-sliced beefsteak braised in soy sauce, calamansi juice, garlic, ground black pepper, and onions cut into rings.

**Sawsawan** is the Filipino word for dipping sauce. Flavoured with soy sauce and vinegar

November 25 to December 04

Enjoy a modern interpretation of Filipino food with your friends and family.

SISIG SIZZLING \$13

TOPPED WITH EGG YOLK AND MAYO

CALI BURRITO \$8

AVOCADO CREMA, FRIES, CHICKEN AND PORK

KARE KARE TACO \$5

PORK, ,SCALLIONS, PEANUT SAUCE

CHICKEN INASAL \$16

GARLIC COCONUT RICE, PINEAPPLE COLESLAW, SAWSAWAN

RICE BOWL \$19

BISTEK TAGALOG, GARLIC RICE, FRIED EGG

INI HAW NA LIEMPO \$15

PORK BELLY BARBECUE, PINEAPPLE COLESLAW, JAWA RICE

SALAMAT  
THANK YOU



plus taxes



GOLF  
KENOSSEE

MENU

*We Take Pride in Preparing Our Food from Scratch Every Day....*

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies. Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions. we work closely with our partners to source sustainable & responsibly harvested ingredients. Some ingredients are cooked in a deep fryer that also been used to cook meat products. Our menu items are not prepared in an allergen-free environment. We support local suppliers..

