

SPUMS – Filipino Buffet Menu

SOUP

Sinigang na hipon

Sour shrimp soup flavored with tamarind

APPETIZERS

Tuna Kinilaw

Fresh tuna marinated in coconut milk with chilies, ginger and calamansi

Insaladang puso ng saging

Banana blossom salad in coconut milk

Lumpiang baboy

Pork spring rolls

Kwek-kwek

Battered quail egg

Chicharon

Crispy pork crackling

Dynamite

Breaded chili stuffed with cheese

MAIN COURSES

Beef kare-kare

Imported beef shanks in shrimp paste infused peanut sauce

Pork adobo

Braised pork belly in soy sauce and vinegar with star anise and bay leaf

Chicken inasal

Charcoal-grilled chicken leg quarter

Whole fish escabeche

Fish in sweet and sour savory sauce

Pansit sotanghon guisado

Glass noodles and vegetables stir fry

Chop suey

Lightly stir-fried vegetables with quail eggs

Lechon na baboy

Whole roasted pork

SIDES

Steamed rice

DESSERTS

Mango float

Layers of graham cracker, whipped cream, and fresh mango

Cassava pudding

Rich and creamy Filipino dessert made with grated cassava, coconut milk, and condensed milk, baked until golden and delicately caramelized

Leche flan

Silky steamed egg custard topped with golden caramel