

LaMeza *Ilonggo*

FIVE-COURSE *DÉGUSTATION*

1st Course

Pancit Molo Xiao Long Bao

Pancit Molo gelée, house-made wonton skins, diced pork & shrimp, spring onion confit, chili sauce

Baked Talaba Bomb

Fresh oysters, milk butter, garlic confit

2nd Course

KBL (Kadyos, Baboy at Langka)

Kadyos mousse, sugba baboy, batuan consommé, langka

3rd Course

Ilonggo Chicken Inasal

Grilled chicken inasal, soy pearls, chicken skin tuile, pickled vegetables

4th Course

Ilonggo Karne Frita

Sweet potato purée, grilled filet mignon, shallot confit, citrus onion gravy

5th Course

House-made Muscovado Ice Cream

Tempered chocolate tuile, muscovado ice cream, latik sauce, muscovado streusel



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SEVEN-COURSE *DÉGUSTATION*

1st Course

Tinuom na Uhong

Braised native mushroom, banana leaves,
torched edible paper

2nd Course

Pata Gelée with House-made Jerky

Pata gelée, beef tapa jerky, bone marrow mousse,
libas gremolata

3rd Course

Pamahaw sa Aga

Tuna tinapa, coconut-braised native corn,
pickled heirloom vegetables

4th Course

Panyaga

Native duck confit, dragon fruit gravy,
dehydrated candied watermelon

5th Course

Pamahas sa Hapon

Pork yakitori in beef bone skewers, Rubik's cube
pickled vegetables

6th Course

Panyapon

Bordon mechado roulade, carrot compôte, bell pepper
muhammara, potato purée, green pea paste, mechado coulis

Palate Cleanser

Batuan Granita

Batuan syrup, ice shavings

7th Course

House-made Biscocho with Mango Butter and Latik

House-made biscocho, Guimaras mango butter,
dried mango bits, mango latik jam



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NINE-COURSE *DÉGUSTATION*

1st Course

Tinapay

Sourdough crostini, carabao cheese, house-made gourmet tuyo, dressed vegetables, pickled olives

2nd Course

Ilonggo Trio

Ensalada trio terrine, oysters three ways (baked, chili, kinilaw), inasal trio (kwaho, joule, bato-bato)

3rd Course

Laswa Salad

Steamed market vegetables, lupu powder, flash-fried dried fish, vegetable consommé

4th Course

Binakol Gelée

House-made nata de coco, binakol broth, seared chicken, toasted coconut, papaya crisps

5th Course

Adobado X Slipper Lobster

Adobado broth, poached slipper lobster, coconut foam

6th Course

Lechon Ilonggo X Valenciana

Roasted Lechon Ilonggo, Paella Valenciana, house-made liver sauce

7th Course

NY Strip Kusahos

NY strip in citrus soy marinade, garlic crisps, black garlic butter, pickled garlic

Palate Cleanser

Ilonggo Fruit Popsicle

Seasonal Ilonggo fruit popsicle

8th Course

Iloilo Bibingka X Coconut Sorbet

Custard bibingka, torched cheese, coconut sorbet, toasted coconut, macapuno strips

9th Course

Meringue de Sal

Meringue coins, mango mousse, batuan jam, candied mango bits

