

KAEN

OPEN FLAME KITCHEN | PREMIUM SEAFOOD & MEATS

APPETIZER

Sardine Toast | 188

Source: Tawilis from Batangas
Allergen: Fish, Gluten

Black Angus Steak Tartare in Lumpia Shell | 328

Source: Aurora Beef from Australia
Allergen: Soy, Gluten

Tuna Tiradito | 308

Source: Tuna from General Santos City
Allergen: Fish, Dairy

Baby Scallop with Miso Glaze | 168

Source: Scallops from Ilo-ilo City
Allergen: Soy, Seafood

Fish Ceviche in Tiger's Milk | 488

Source: Lapu lapu from General Santos City
Allergen: Fish

Shrimp Carpaccio | 248

Source: Shrimp from Ilo-ilo City
Allergen: Shrimp, Soy

Roasted Chicken Liver Mousse • Mulberry Jam | 408

Source: Mulberries from Tiaong Quezon
Allergen: Gluten, Poultry, Soy, Nuts

SALAD

Charred Bean | 468

Source: Fresh Vegetables from Tiaong Quezon
Allergen: Shrimp, Nuts

Rojak | 488

Source: Local Parmesan Cheese from Bacolod
Allergen: Dairy

SOUP

Fresh Seafood Catch | 408

Source: Seafoods from Ilo-ilo
Allergen: Soy, Nuts, Shrimp

Hisyashi • Tuna Tartar | 348

Source: Fresh Vegetables from Tiaong, Quezon
Allergen: Fish

Roasted Kalabasa | 328

Source: Fresh Vegetables from Tiaong, Quezon
Allergen: Fish

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BIG PLATES

Grilled Lapu-Lapu • Potatoes • Sambal Matah | 1,188

Source: Lapu-lapu from General Santos City
Allergen: Fish, Dairy, Gluten

Grilled Tuna Collar • Roasted Peppers | 988

Source: Tuna from Gensan
Allergen: Fish, Dairy, Gluten

Wild Caught Shrimp • Wagyu Fat | 498 (per piece)

Source: Shrimp from Ilo-ilo city
Allergen: Shrimp, Dairy

Rabbit • Mulberry Jam • XO Sauce | 1,288

Source: Rabbit from Tiaong, Quezon
Allergen: Soy, Fish, Shrimp

Pure Black Angus Ribeye | 1,298 per 100g
(Minimum of 400g)

Source: (Aurora Beef) Australia

Pure Black Angus Tomahawk | 998 per 100g
(Minimum of 1kg)

Source: (Aurora Beef) Australia

Japanese F1 Wagyu Striploin | 1,448 per 100g
(Minimum of 150g)

Source: Japan
Allergen: Soy

Grilled Japanese Rice | 488

Source: Wagyu from Japan
Allergen: Soy

SMALL PLATES

Blistered Seasonal Vegetables | 228

Source: Fresh Vegetables from Tiaong Quezon
Allergen: Fish

Tinumok | 288

Source: Fresh Vegetable from tiaong Quezon, shrimp from ilo-ilo
Allergen: Coconut, Shrimp

Grilled Leeks • Bagoong Romesco | 308

Source: Fresh Vegetables from Tiaong Quezon
Allergen: Shrimp

Charred Ginataang Langka | 308

Source: Fresh Vegetables from Tiaong Quezon
Allergen: Coconut

Pickled Puso ng Saging | 248

Source: Fresh Vegetables from Tiaong Quezon
Allergen: Gluten

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DESSERT

Basque Burnt Cheesecake • Local Mulberry Jam | 508

Source: Fresh Vegetables from Tiaong Quezon, Cheese from Bacolod
Allergen: Gluten, Dairy

Basque Burnt Ube Cheesecake | 488

Source: Ube from Baguio, Cheese from Bacolod
Allergen: Gluten, Dairy

Shokupan Brulee with Banana Cue | 308

Allergen: Gluten, Dairy

Grilled tropical fruits • Coconut Foam | 348

Source: Fruits from Tiaong Quezon
Allergen: Dairy, Nuts, Coconut

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DRINKS

Fresh Mango Sour | 458

Bourbon Whiskey, mango syrup, lemon

Cucumber Mule | 458

Vodka, Cucumber, Ginger syrup, lemon

Strawberry Smash | 458

Dark rum, Strawberry, mint leaves, lime

Langka Gin Sour | 458

Langka gin puree, lemon

Bell Pepper Margarita | 458

Tequila blanco, bell pepper puree, lime

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