
THE COURTYARD
FARM KITCHEN
KILYAWAN FARM RESORT, BRGY. TULAY, IBAAN, BATANGAS
WWW.KILYAWANFARMRESORT.COM
OUR AWESOME PLANET

THE COURTYARD
FARM KITCHEN

ALMUSAL

ARROZ CALDO — P280
Filipino porridge with chicken, ginger and rice cooked in broth

BEEF TAPA — P450
Marinated sirloin, garlic rice, 2 eggs cooked to your liking, and homemade atsara

LONGGANISA — P430
Hamonado longganisa, garlic rice, 2 eggs cooked to your liking, and homemade atsara

PUSIT AT BIYA — P360
Dried squid and goby fish, garlic rice, 2 eggs cooked to your liking, and homemade atsara

TINAPANG BANGUS — P540
Smoked milkfish, garlic rice, 2 eggs cooked to your liking, and homemade atsara

VEGETABLE OMELETTE — P310
2 eggs with farm vegetables, served with homemade bread and mango jam

KILYAWAN CHAMPORADO — P290
Farm-grown cacao, sticky rice & milk, served with dilis

CONTINENTAL — P470
Bacon, ham, 2 eggs, toasted country bread, homemade jam and fresh fruits

PANCAKE — P250
Buttermilk pancakes served with butter and maple syrup

BREAD BASKET — P250
Choice of bread with homemade mango jam
Focaccia / Ciabatta / Spanish Bread

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PAMPAGANA

MANGO WALNUT SALAD P360
Fresh farm lettuce, ripe Golden Queen mango, walnut and calamansi mango dressing

PINOY ENSALADA P290
Salted egg, eggplant, okra, tomato, onion, alamang and mango buro

SISIG P340
Crispy pork jowl tossed in our own blend of sauce garnished with mayonnaise and seared calamansi

TILAPIA FRITTERS P350
Battered and fried boneless tilapia chunks with patis-calamansi sauce

MUSHROOM CHICHARON P390
Oyster mushrooms lightly breaded with seasoned flour deep fried and served with aioli

DYNAMITE P250
Green chili stuffed with local cheese and breaded in panko, served with Thousand Island sauce

ROASTED SQUASH SOUP P240
Pureed roasted squash simmered in broth and cream

BULANGLANG P240
Fresh farm vegetables in dried fish and bagoong broth

LUMPIANG GULAY P220
Fried vegetable spring rolls served with a dipping sauce

PANG-MAGKASAMA

INIHAW NA LIEMPO P750
Marinated pork belly grilled and served with homemade atchara

BULALO P1000
Beef shank simmered for hours served with fresh simmered vegetables

STEAMED PAMPANO P1150
Fresh pampano wrapped in banana leaf and steamed with aromatic vegetables

FARM-RAISED DUCK KALDERETA P860
Duck cooked in a rich, savory tomato-based sauce with aromatic spices.

CHICKEN INASAL P550
Grilled marinated chicken, homemade atchara, soy vinegar dipping sauce

PORK BARBECUE P530
Skewered sliced pork marinated with a sweet BBQ sauce and grilled (5 sticks)

ADOBO SA DILAW P415
Farm-grown native chicken braised in vinegar and turmeric

SINIGANG NA HIPON P700
Tangy Filipino shrimp soup with vegetables in a tamarind broth

TINOLA P640
Native chicken simmered in a light chicken broth with ginger and green papaya

LUMPIANG SHANGHAI P320
Seasoned ground pork wrapped in rice paper and deep fried, served with sweet chili sauce

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SINAING NA TULINGAN P280
Bullet tuna wrapped in banana leaves slow cooked in a clay pot for 4 hours

TULINGAN SA GATA P320
Sinaing na Tulingan cooked in coconut milk

VEGETABLE KARE-KARE P400
Assorted local vegetables served with a thick peanut sauce

LAING P260
Dried taro leaves in coconut milk topped with red chili, coconut cream and dilis

FARM FRESH VEGETABLE PESTO P360
Fresh vegetables from our garden seared with pesto sauce

PAMBATA

CHICKEN AND CHIPS P280
Breaded cubed chicken thighs deep fried and served with french fries

PINOY SPAGHETTI P280
Filipino favorite sweet style spaghetti

MOZZARELLA STICKS P300
Deep-fried breaded mozarella served with Thousand Island sauce

KIDS' PIZZA P400
Please ask our servers for available flavors

PANDAGDAG

PANCIT GUISADO P380
Miki Noodles sauteed with a rich sauce and toppings of ground beef, pork belly and pork liver garnished with a fried egg

BOLOGNESE P360
Minced beef in a rich tomato sauce, spaghetti and toasted country bread

HERB PESTO PASTA P410
Herbs from our garden made into a pesto sauce tossed with spaghetti

VEGETABLE FRIED RICE P270
Fried rice made from freshly harvested vegetables cooked with sesame oil and egg

BASIL DILIS RICE P250
Fried rice made with crispy dilis, fresh basil and sambal soy sauce

BAGOONG RICE P250
Fried rice mixed with our homemade shrimp paste

STEAMED RICE P50
GARLIC RICE P75

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PANG-MERIENDA

KILYAWAN LOMI — **P350**
Egg noodles in rich pork broth topped with chasu, soy egg, squid ball, chicken liver and pork chicharon

IBAAN TAMALES — **P210**
Local savory Tamales served either fried or steamed, with a small cup of tsokolate

LONGGANISA PANDESAL — **P240**
Grilled pork longganisa with barbecue sauce and 2 pieces of pandesal

KESONG PUTI PANDESAL — **P280**
Grilled kesong puti and 2 pieces of pandesal

SUMAN AT MANGGA — **P300**
Glutinous rice cake and Golden Queen Mangoes drizzled with coconut milk

CLUBHOUSE SANDWICH — **P530**
Ham, bacon, chicken spread and cheese in our homemade ciabatta bread, served with fries

BURGER — **P380**
Beef and pork patty on a soft toasted bun, served with fries

TUNA MELT — **P300**
Tuna salad on toasted loaf topped with melted cheese, served with fries

PANG-HIMAGAS

TURON A LA MODE — **P290**
Banana fritters with ube and jackfruit served with mantecado ice cream

TABLEA BROWNIE A LA MODE — **P390**
Tablea brownies topped with mantecado ice cream

BIBINGKA SOUFFLE — **P320**
Light and fluffy salted egg bibingka served with a coconut custard sauce

HALU HALO — **P240**
Shaved ice dessert with sweetened fruits, beans, pinipig, and leche flan

SORBETES — **P150**
Homemade Mango Citrus Cream
Vanilla / Chocolate

BURNT SUGAR FLAN — **P190**
Leche flan finished with a crisp, torched caramelized sugar crust.

PANG-MARAMIHAN

Lead time: 3 days
Weight indicated is cooked weight

COCHINILLO — **P12,000**
6-7 kilos

LECHON BELLY

SMALL, 4 kilos	**P7,000**
MEDIUM, 5 kilos	**P8,000**
LARGE, 7 kilos	**P10,000**

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MUSHROOM CHICHARON
ROASTED SQUASH SOUP
MANGO WALNUT SALAD
PANCIT GUISADO
INIHAW NA LIEMPO
BASIL DILIS RICE
CHICKEN INASAL
STEAMED PAMPANO
BULALO
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PANTULAK

COLD

GOLDEN QUEEN MANGO SHAKE	P230
AVOCADO MILKSHAKE	P190
CUCUMBER SHAKE	P150
PAPAYA MILKSHAKE	P150
BANANA MILKSHAKE	P160
FRESH CALAMANSI JUICE	P140
FRESH BUKO JUICE	P150
ICED TSOKOLATE	P190
CITRON HONEY GINGER ICED TEA	P110
SPARKLING CITRON JUICE	P150
SAGO'T GULAMAN	P120
ICED BARAKO	P140
ICED MOCHA	P190
SODA	P100
BOTTLED WATER	P50

HOT

KAPENG BARAKO	P80
TABLEA TSOKOLATE	P190
FRESH CALAMANSI	P100
CITRON HONEY GINGER TEA	P140
HERBAL TEA *ginger, blue pea, jasmine, oolong, tarragon*	P150

BEERS

SAN MIG LIGHT	P120
SAN MIG PALE	P120

OUR AWESOME PLANET

DATE: 11/18 CABIN NO.: 8
GUEST NAME: Anton NO. OF PAX: 5

ALMUSAL

1 **Beef Tapa**
Marinated sirloin, garlic rice, 2 eggs cooked to your liking, homemade atchara

1 **Pork Longganisa**
Hamonado longganisa, garlic rice, 2 eggs cooked to your liking, and homemade atchara

1 **Pusit at Biya**
Dried squid and goby fish, garlic rice, 2 eggs cooked to your liking, homemade atchara

1 **Continental**
Bacon, ham, 2 eggs, toasted bread, homemade jam, and fresh fruits

__ **Vegetable Omelette**
3 eggs with farm vegetables, served with country bread and homemade mango jam

1 **Kilyawan Champorado**
Farm-grown cacao, sticky rice and milk, served with dilis

1 **Homemade Pancakes**
3 pcs buttermilk pancakes served with cream and maple syrup

1 **Bread Basket**
Choice of bread with homemade mango jam, butter (Focaccia, Ciabatta, Soft rolls)

PANTULAK

2 Kapeng Barako

2 Fresh Tarragon Tea

2 Calamansi Juice

**Breakfast will be served from 7:00 to 10:00 AM. Please let us know if you have special requests or dietary restrictions:* 8:30 AM

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