

Kuya's Filipino Kitchen

Week 1: (Aug. 12 - 17)

- Lechon Kawali - Pork Belly, Pickled Vegetables, Baby Bok Choy w/ Tamarind Glaze, served over Garlic Fried Rice
- Mango Coconut Fried Pie - Mango Chutney, Coconut Caramel Sauce, Housemade Pastry, Powdered Sugar on top

Week 2: (Aug. 19 - 24)

- Chicken Adobo - Chicken Stewed in onion, vinegar, soy sauce, black pepper, bay leaf. Served over Jasmine Rice
- Lumpia (5 pcs) - A fried eggroll filled with Pork, Beef, Carrots, Onions, served with a Dipping Sauce
- Calamansi Pie - Filipino version of key-lime pie. Graham Cracker Crust and Calamansi (Filipino lime)

Week 3: (Aug. 26 - 31)

- Pork Sinigang (Hot & Sour Stew) - Pork Short Ribs, Chinese Long Beans, Baby Bok Choy, taro root, and Jasmine Rice in a hot and sour Tamarind Broth
- Adobo Chicken Wings - same sauce as the Chicken Adobo, but with fried chicken wings

Week 4: (Sept. 2 - 7)

- Longanisa Burger - Ground Pork, Red Beet Juice, Spices, served with Pandesal Bread (a Filipino sweet bread) and pickled vegetables.
- Halo Halo - classic Filipino dessert with Sweet Beans, Young Coconut Meat, Coconut Sorbet, Ube Ice Cream on top.