

THE DUCHESS RESTAURANT WEEK DINNER MENU

\$45 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE

**CHOICE OF FOUR CHESAS AND ONE DESSERT
OR**

ONE CHESA, ONE MORE THAN A CHESA, AND ONE DESSERT

CHESAS ... SMALL BITES

GEM SALAD

pickled red onion, crispy shallots, ginger dressing

PEACH & CHERRY TOMATO SALAD

calamansi vinaigrette, togarashi, Thai basil

CHICKEN KELAGUEN & CORN TATIYAS

traditional Chamorro staple, scallion, dinache

BLISTERED SHISHITOS

soy glaze, togarashi

PORK LUMPIA

crispy pork spring rolls, sweet pineapple chili

GRILLED "STREET CORN"

local corn on the cob, miso butter, kewpie mayo, togarashi, bonito flakes

CHICKEN KARAAGE

soy ginger crispy chicken, lemon, dinache aioli

GRILLED PORK BELLY SKEWERS

miso bbq glaze

MORE THAN A CHESA

GRILLED JURGIELWICZ DUCK BREAST DONBURI

steamed rice, sesame sprouts, miso glaze, kewpie mayo, pickled ginger

PAN ROASTED CHICKEN KADUN PIKA

bok choy, soy coconut jus, chili oil

MISO GLAZED ROASTED SALMON

chilled ramen noodle salad, toasted sesame dressing, sesame sprouts,
pickled cucumber

SWEET TREATS

UBE FLAN

caramel sauce

CHOCOLATE NAMALAKA

chantilly, sesame crumble

THE DUCHESS RESTAURANT WEEK BRUNCH MENU

\$25 PER PERSON, THE WHOLE TABLE MUST PARTICIPATE

**CHOICE OF ONE BRUNCH N'STUFF
AND**

ONE CHESA OR ONE DESSERT

CHESAS ... SMALL BITES

GEM SALAD

pickled red onion, radish, crispy shallots, ginger dressing

PEACH & CHERRY TOMATO SALAD

calamansi vinaigrette, tofu crema, togarashi, Thai basil

CHICKEN KELAGUEN & CORN TATIYAS

traditional Chamorro staple, coconut, scallion, dinache

BLISTERED SHISHITOS

soy glaze, togarashi

PORK LUMPIA

crispy pork spring rolls, ginger, carrots, sweet pineapple chili sauce

CHICKEN KARAAGE

soy ginger crispy chicken, lemon, dinache aioli

BRUNCH N' STUFF

SPAM & EGG DONBURI

steamed rice, soy glazed spam, house pickles

TOGARASHI KARAAGE & WAFFLE

togarashi maple syrup

KIMCHI FRIED RICE

garlic, mushrooms, scrambled egg

add linguica sausage, spam, or crispy tofu***

CHICKEN KATSU SANDWICH

panko crispy chicken, katsu sauce, yuzu coleslaw, King's Hawaiian bun

SWEET TREATS

UBE FLAN

caramel sauce

CHOCOLATE NAMALAKA

chantilly, sesame crumble

*** ADDITIONAL \$3