

HAPPY MOTHER'S DAY

THREE COURSES, \$69 PER PERSON

FIRST COURSE

Choice of One

SPINACH ARTICHOKE DIP

creamy parmesan reggiano, charred jalapeños, wonton chips

Inspired by Mother Lori and Nina MIng

CRISPY SHRIMP & CORN PATTIES

Chamorro-style shrimp cakes, scallions, dinache aioli

CRISPY RED RICE & CAVIAR

achiote red rice, kimchi, yuzu aioli

ALE'S MOM'S AREPAS

chicken keleguan, masa flatbread, dinache aioli

GEM SALAD

pickled papaya, avocado, yuzu green goddess

SECOND COURSE

Choice of One

GRILLED AHI TUNA

charred broccolini, soy chili

DUCK CONFIT CHALAKILES

toasted rice, achiote

Chalakiles is the risotto of Guam. And Chef's Mom is the Queen of Chalakiles.

GARLIC SOY SHRIMP PANCIT

rice noodles, shiitake, bok choy, spring veggies

Inspired by Chef's Mom, who loves her shrimp.

NORI BUTTER TTEOKBOKKI

asparagus, snow peas, broccoli rabe, yuzu, parmesan reggiano

SWEET TREATS

Choice of One

CARROT MOCHI CAKE

macadamia, coconut, hojicha cream cheese frosting

NINA'S FAVORITE LATIYA

coconut sponge cake, coconut custard, cinnamon dusted

SHAVE ICE

lychee ice, guava coulis, strawberry compote

NUTELLA TURON

banana, nutella spring roll

MENNU SUBJECT TO SEASONAL CHANGES

KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR



Happy Mother's Day to all of our Mothers, Grandmas, and GodMothers. You have created the foundation on which we stand, our rock. This menu was inspired by and created for you. We're eternally grateful for you.

THANK YOU.
Si Yu'us Mase.

With Love, Chef Kiko

