

# 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, crispy shallots, ginger dressing

BEETROOT SALAD

crushed macadamias, calamansi vinaigrette, tofu crema

GARLIC CHILI CUCUMBER SALAD 2.0 (v)

garlicky chili oil, pickled onion, sesame, crispy shallots

SHRIMP KELAGUAN & TATYIAS

cechive'd shrimp in lemon, scallion, thai pepper, coconut tatyias

PANCIT BIHON GOLLAI (v)

shiitake, bok choy, crispy tofu, soy, onion, rice noodles

CHICKEN EMPANADA

Chamorro-style corn empanada, braised chicken, red rice, 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 crispy spam or crispy tofu 3

CRISPY CHICKEN SANDO

honey gochujang glaze, green papaya kimchi, gem lettuce, dinache aioli

MOCHI WAFFLE

haupia, miso apple puree, macadamia nut

**SUPPLEMENTAL WINTER BLACK TRUFFLE 30**

5 grams, freshly shaved

### **SWEET TREATS**

UBE FLAN

ube custard, caramel sauce

CHOCOLATE NAMALAKA

Japanese-style custard, chantilly, sesame crumble

**(V) - VEGAN**

**MENU SUBJECT TO SEASONAL CHANGES**

**KIKO FEJARANG | CHEF PARTNER, TONY FOREMAN | RESTAURATEUR**

