

THE DUCHESS

MENU & BEVERAGE

Chef Kiko's menus celebrate the seasons, bringing together the bold, soulful flavors of her Guam roots with playful twists on pub classics.

Designed for sharing—served family-style, with delicious plates meant to pass around the table—each menu is customized to reflect your tastes, ensuring a dining experience that feels both celebratory and uniquely yours.

Within this guide, you'll find sample menus for brunch and dinner, showcasing an array of dishes, each item presented family-style for your guests to enjoy together.

Beverages are charged on consumption. Ahead of your event, our team will collaborate with you to curate a mix of wines, beers, and specialty cocktails (including zero-proof options) that complement your menu, reflect your style, and suit your budget. Please note that outside beverages and corkage are not permitted.

THE VISCOUNTESS BRUNCH

our premium brunch designed for a communal feast

BEGINNING BITES

BAKED GOODIE (v)

matcha mochi muffin, blueberry compote, yuzu blueberry glaze

AHI TUNA POKE

scallions, sesame, spicy soy vinaigrette, pickled ginger, wonton chips

GEM SALAD

gem lettuce, pickled red onion, radish, crispy shallots, ginger dressing

PORK LUMPIA

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

PANCIT BIHON GOLLAI (v)

shiitake mushrooms, seasonal vegetables, crispy tofu, soy, onion, rice noodles

PANCIT BIHON is a noodle dish. GOLLAI is Chamorro for vegetable

BRUNCH N' STUFF

TOGARASHI KARAAGE Ⓜ WAFFLE

chicken karaage, mochi waffle, togarashi maple syrup

KARAAGE is a Japanese style of breading and cooking meats, fish, or vegetables

UBE UBE PANCAKES

ube haupia syrup, shaved coconut

UBE HAUPIA SYRUP is a young coconut blended with purple sweet potato

KIMCHI FRIED RICE W/ CRISPY SPAM

mushrooms, garlic, scrambled egg

STEAK LOCO MOCO

bavette steak, garlic fried rice, sunny side egg, hon shimeji mushroom gravy, scallions

SWEET TREATS

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

(v) - vegan

Preparations are seasonal and subject to change

THE BARONESS BRUNCH

our classic brunch menu designed for a shared experience

BEGINNING BITES

BAKED GOODIE (v)

matcha mochi muffin, blueberry compote, yuzu blueberry glaze

GARLIC CHILI CUCUMBER SALAD (v)

garlicky chili oil, sesame, crispy shallots

GEM SALAD

gem lettuce, pickled red onion, radish, crispy shallots, ginger dressing

PORK LUMPIA

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

TYPHOON FRIES

furikake fries, dinache aioli, bonito flakes, scallions

BRUNCH N' STUFF

TOGARASHI KARAAGE ⚡ WAFFLE

chicken karaage, mochi waffle, togarashi maple syrup

KARAAGE is a Japanese style of breading and cooking meats, fish, or vegetables

UBE UBE PANCAKES

ube haupia syrup, shaved coconut

UBE HAUPIA SYRUP is a young coconut blended with purple sweet potato

KIMCHI FRIED RICE

mushrooms, garlic, scrambled egg

SIDES OF CRISPY SPAM

SWEET TREATS

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

(v) - vegan

Preparations are seasonal and subject to change

KIKO FEJARANG | CHEF PARTNER • TONY FOREMAN | RESTAURATEUR

THE HOUSE TABLE

a plated three-course dinner designed for group dining

FIRST COURSE

choice of 1 per guest | please select 3

BROCCOLI CHEESE SOUP

parmesan, garlic chili oil, gochugaru, cream

COCONUT CORN CHOWDER

potato, root vegetables, crispy shallots, fina'denne

FINA'DENNE is a Chamorro household sauce made with soy, lemon, onions, and chili peppers

GEM SALAD

gem lettuce, pickled red onion, radish, crispy shallots, ginger dressing

SHRIMP KELAGUEN ⚡ TATIYAS

ceviche'd shrimp in lemon, scallions, thai pepper

TATIYAS are a Chamorro style of tortillas made with coconut milk.

SECOND COURSE

choice of 1 per guest | please select 3

PANCIT BIHON GOLLAI

shiitake mushrooms, seasonal vegetables, crispy tofu, soy, onion, rice noodles

PANCIT BIHON is a noodle dish. GOLLAI is Chamorro for vegetable

TF'S "FISH BUSINESS"

seasonal fish, local vegetable donburi

TF's "Fish Business" is the daily fish special. DONBURI is a Japanese "rice bowl dish"

B.Y.O. GRILLED STEAK STEAM BUNS

build your own steam buns, cucumber, pickled daikon, ginger hoisin

PAN ROASTED SWORDFISH

sweet potato puree, local swiss chard, garlic chili crisp

SWEET TREATS

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

(v) - vegan

Preparations are seasonal and subject to change

KIKO FEJARANG | CHEF PARTNER • TONY FOREMAN | RESTAURATEUR

THE CHEF'S TABLE

a multi-course experience that builds upon The House Table

FIRST COURSE

choice of 1 per guest | please select 3

AHI TUNA POKE

scallions, sesame, spicy soy vinaigrette, pickled ginger, wonton chips

COCONUT CORN CHOWDER

potato, root vegetables, crispy shallots, fina'denne

FINA'DENNE is a Chamorro household sauce made with soy, lemon, onions, and chili peppers

GEM SALAD

gem lettuce, pickled red onion, radish, crispy shallots, ginger dressing

GOCHUJANG TTEOKBOKKI

Korean rice cakes, creamy parmesan sauce, shiitake mushrooms, duck bacon

SECOND COURSE

choice of 1 per guest | please select 3

PANCIT BIHON GOLLAI

shiitake mushrooms, seasonal vegetables, crispy tofu, soy, onion, rice noodles

PANCIT BIHON is a noodle dish. GOLLAI is Chamorro for vegetable

SHORTRIB KARE KARE

braised shortrib, ginger peanut sauce, chili peanuts, pickled red onions

KARE KARE is a Filipino dish served at special occasions

GRILLED JURGIELWICZ DUCK BREAST DONBURI

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

PAN ROASTED SWORDFISH

sweet potato puree, local swiss chard, garlic chili crisp

SWEET TREATS

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

SPICED ASIAN PEAR MOCHI CAKE

macadamia nuts, miso caramel, chantilly cream

(v) - vegan

Preparations are seasonal and subject to change

KIKO FEJARANG | CHEF PARTNER • TONY FOREMAN | RESTAURATEUR

THE COUNTESS TABLE

a curated spread of dishes designed to share

— COLD & REFRESHING —

HOUSE GREEN PAPAYA KIMCHI (v)

papaya, carrot, scallion, gochugaru

GARLIC CHILI CUCUMBER SALAD (v)

garlicky chili oil, sesame, crispy shallots

AHI TUNA POKE

scallions, sesame, spicy soy vinaigrette, pickled ginger, wonton chips

LOCAL BROCCOLI GOMA-AE (v)

chilled broccoli salad, roasted sesame soy dressing

— HOT & DELIGHTFUL —

STIR FRIED LOTUS ROOT

⦿ BOK CHOY (v)

maitake mushrooms, black truffle sesame vinaigrette

CHAMORRO MARINATED SKEWERS

grilled beef ⦿ grilled chicken

CHAMORRO MARINADE is soy, lemon, onion, garlic ⦿ black pepper.

GRILLED PORK BELLY SKEWERS

miso bbq glaze

TYPHOON FRIES

furikake, dinache aioli, scallions, bonito flakes

SPAM MUSUBI

furikake rice, soy glaze, nori

SPAM MUSUBI is a traditional handheld snack

CRISPY SHRIMP ⦿ CORN PATTIES

Chamorro-style shrimp cakes, scallions, dinache aioli

DINACHE is a chili paste that is served on the side in Guam

PORK LUMPIA

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

— SWEET TREATS —

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

(v) - vegan

Preparations are seasonal and subject to change

KIKO FEJARANG | CHEF PARTNER • TONY FOREMAN | RESTAURATEUR

THE MARQUESS FEAST

a communal feast that builds upon The Countess Table

COLD & REFRESHING

LOCAL MIXED GREENS

honeycrisp apples, radish, macadamia nuts, togarashi calamansi vinaigrette
TOGARASHI is an aromatic Japanese spice blend with nori, sesame seeds, and orange peel.
CALAMANSI is a zesty citrus fruit native to Southeast Asia

GEM SALAD

gem lettuce, pickled red onion, radish, crispy shallots, ginger dressing

AHI TUNA POKE

scallions, sesame, spicy soy vinaigrette, pickled ginger, wonton chips

LOCAL BROCCOLI GOMA-AE (v)

chilled broccoli salad, roasted sesame soy dressing

SHRIMP KELAGUEN & TATIYAS

ceviche'd shrimp in lemon, scallions, thai pepper

KELAGUEN is a Chamorro dish from the Mariana Islands, similar to ceviche, served with TATIYAS, the Chamorro style of tortillas, made with coconut milk.

HOT & DELIGHTFUL

BLISTERED SHISHITO PEPPERS (v)

soy glaze, togarashi

PANCIT BIHON GOLLAI (v)

shiitake mushrooms, seasonal vegetables, crispy tofu, soy, onion, rice noodles
PANCIT BIHON is a noodle dish. GOLLAI is Chamorro for vegetable

GRILLED PORK BELLY SKEWERS

miso bbq glaze

GRILLED JURGIELWICZ DUCK BREAST DONBURI

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

CRISPY SHRIMP & CORN PATTIES

Chamorro-style shrimp cakes, scallions, dinache aioli

DINACHE is a chili paste that is served on the side in Guam

PAN ROASTED SWORDFISH

sweet potato puree, local swiss chard, garlic chili crisp

SWEET TREATS

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

(v) - vegan

SPICED ASIAN PEAR MOCHI CAKE

macadamia nuts, miso caramel, chantilly cream

THE DUCHESS SUPPER

our most abundant shared menu with signature favorites

COLD & REFRESHING

GARLIC CHILI CUCUMBER SALAD (v)

garlicky chili oil, sesame, crispy shallots

GEM SALAD

gem lettuce, pickled red onion, radish, crispy shallots, ginger dressing

AHI TUNA POKE

scallions, sesame, spicy soy vinaigrette, pickled ginger, wonton chips

LOCAL BROCCOLI GOMA-AE (v)

chilled broccoli salad, roasted sesame soy dressing

SHRIMP KELAGUEN ⚡ TATIYAS

ceviche'd shrimp in lemon, scallions, thai pepper

KELAGUEN is a Chamorro dish from the Mariana Islands, similar to ceviche, served with TATIYAS, the Chamorro style of tortillas, made with coconut milk.

HOT & DELIGHTFUL

SPAM MUSUBI

furikake rice, soy glaze, nori

SPAM MUSUBI is a traditional handheld snack

PANCIT BIHON GOLLAI (v)

shiitake mushrooms, seasonal vegetables, crispy tofu, soy, onion, rice noodles

PANCIT BIHON is a noodle dish. GOLLAI is Chamorro for vegetable

GRILLED BBQ CHICKEN SKEWERS

Chamorro marinade, scallions, lemon

PORK LUMPIA

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

GRILLED JURGIELWICZ DUCK BREAST DONBURI

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

CRISPY SHRIMP ⚡ CORN PATTIES

Chamorro-style shrimp cakes, scallions, dinache aioli

DINACHE is a chili paste that is served on the side in Guam

GRILLED PORK TOMAHAWK

roasted sweet potatoes, ssamjang, katsu

SWEET TREATS

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

SPICED ASIAN PEAR MOCHI CAKE

macadamia nuts, miso caramel, chantilly cream

(v) - vegan

Preparations are seasonal and subject to change

KIKO FEJARANG | CHEF PARTNER • TONY FOREMAN | RESTAURATEUR

THE DUCHESS BITES & SKEWERS MENU

COCKTAIL & ADD-ON MENU

Designed for cocktail receptions, happy hours, or as an addition to any shared or plated dinner. All selections are customizable, and pricing will be finalized by your event manager based on format, style of service, and guest count.

GRILLED SKEWERS

\$5 each (order by the dozen)

CHICKEN

Chamorro marinade, scallions, lemon

SHRIMP

garlic chili oil, togarashi, scallion

PORK

miso bbq glaze, sesame

SHIITAKE MUSHROOMS

sake marinated, aged soy, togarashi

BEEF

soy, sesame, lemon

TOFU

gochujang, sesame

gochujang is a spicy, sweet Korean fermented chili paste

STEAM BUN

\$6 each (order by the dozen)

CRISPY TOFU

Dinache aioli, pickled daikon

dinache is a chili paste served on the side in Guam

KARAAGE CHICKEN

yuzu aioli, house pickles

karaage is Japanese style fried chicken bites

SPAM

soy glaze, classic kimchi

BRAISED PORK BELLY

soy glaze, classic kimchi

(v) - vegan

Preparations are seasonal and subject to change

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THE DUCHESS BITES & SKEWERS MENU

COCKTAIL & ADD-ON MENU

Designed for cocktail receptions, happy hours, or as an addition to any shared or plated dinner. All selections are customizable, and pricing will be finalized by your event manager based on format, style of service, and guest count.

CHESAS

\$4 each (order by the dozen)

SHRIMP KELAGUEN, FLOUR TATIYAS

ceviche'd shrimp in lemon, scallions, thai pepper

CHICKEN KELAGUEN, CORN TATIYAS

chilled grilled chicken salad, dinache, lemon, scallion

AHI TUNA POKE

wonton chips sesame, scallions, cucumber, pickled ginger, spicy soy vinaigrette

VEGETABLE TEMPURA

ginger yuzu aioli

BEER TEMPURA FISH BITES

yuzu tartar sauce

SPAM MUSUBI

furikake rice, soy glaze, nori

SHRIMP & CORN PATTIES

Chamorro-style shrimp cakes, scallions, spicy dinache aioli

DUCK SHIITAKE GYOZA

duck and shiitake dumplings, aged soy ponzu

PORK LUMPIA

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

SWEET TREATS

CHOCOLATE NAMELAKA

Japanese style chocolate pudding, sesame crumble, chantilly cream

UBE FLAN

ube custard, caramel sauce

SPICED ASIAN PEAR MOCHI

CAKE

macadamia nuts, miso caramel, chantilly cream

(v) - vegan

Preparations are seasonal and subject to change

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