

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, 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

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

