



***Manila Ladies Branch
National Museum
14 May 2011***

Pass-Around Antipasti

Barquillos cylinders with chive mousse & pata negros crisp
Chicharon curls, garlic mousse, adobo flakes
Brushetta with tagaytay tomatoes, basilico, extra-virgin olive oil

On the Buffet

Pancit efuven station with toppings (homemade fish ball, lukban longgansia, kuchay, kabute mushroom, toasted garlic)

Mains

Philippine seababs al sale “bulgan” baked in salt crust with antipolo
Kasuy-basil pesto & kasubha rouille
Classic chicken galantine with grave & homemade mayonesa
Steamed milagrosa rice
Ginisang sigadillas
Salad of mixed greens with raddish, bicol crispy dills and iba with sugarcane vinigarette

Dessert

Ginataang cebu mango sago
Capiz bukayo crème brulee