

kasina

kitchen & bar by Sabor

Appetizer

CHICKEN WINGS.	12
<i>crumbed & coated wings served w/ maple buffalo, peanut sauce, smokey bbq or adobo sauce</i>	
SPRING ROLL.	10.5
<i>Ground pork vegetable & herbs served w/ ketchup</i>	
LEMON & PEPPER SQUID.	10.5
<i>tender and lemony squid crumbed & coated served w/ aioli</i>	
ITALIAN CRUMBED MOZZARELLA CHEESE	
8.5	
BACON & GARLIC BREAD	10.5
<i>Garlic bread sliced topped w/ diced bacod & mix cheese</i>	
GARLIC BREAD	5.5
<i>baked garlic bread topped w/ herbs</i>	
CHICKEN SKIN	9
<i>dip fry chicken skin served w/ salad</i>	

chef's choice

SLOW COOKED BEEF BRISKET. 24.9

*Marinated and cooked for 4 hours brisket
full of herbs served w/ creamy mashed
potato sauteed garlic broccolini*

STEAK & JAVA. 24.9

*marinated steak cooked our way served
w/ anato tumeric rice*

RUMP STEAK MARINATED. 20.9

*from our local butcher angus rump
steak served w/ mash salad & gravy*

REEF & BEEF 24.5

*Marinated angus beef cooked our way
topped w/ creamy garlic sauce sauteed
prawn squid served w/ mash & gravy*

INASAL 18.5

*Marinated chicken w/ authentic
ingredients served w/ garlic rice or java
rice*

SUGBA 18.5

*Marinated pork belly w/ authentic
ingredients served w/ garlic rice or java
rice*

chef's choice to share

PORK KNUCKLE 3PP 32.5

*braised & slow our full of flavour pork
knuckle cooked w/ spices herbs coconut
vinegar soy star anise pineapple brown
sugar w/ thick sauce*

BBQ PLATTER 3-4PP 55.5

*Marinated chicken pork steak sausage
w/ java rice & salad*

SEAFOOD FEAST 3-4PP 55.5

*fried tilapia fried barra lemon&pepper
squid sauteed garlic buttered prawns w/
java rice & salad*

CHOW MEIN VERMICELLI 3-4PP. 24.5

*stir fry noodles w/ asian vegetable full
of flavour your choice of meat or
seafood plus \$5*

BRISKET IN PEANUT SAUCE 3-4PP 28.5

*cooked in full of herb pot brisket
braised & slow for 4hours w/ homemade
peanut sauce*

FRIED CHICKEN 3-4PP 24.5

*marinated chicken full of flavours &
herbs dip fry served w/ gravy*

DINUGOAN 24.5

*pork blood stew cook w/ special spice rd
wine vinegar & pork belly*

Brunch menu

OMELETTE

16.5

*chef's special egg omelette w/ your
choice of filling chicken ground lean
beef ham&cheese and side of salad*

OMELETTE W/ FRIED RICE

16.5

*Rice w/ your choice of meat to fry
chicken ground lean beef ham&cheese
topped w/ cheese omelette*

Kids meal

chicken nuggets served w/ chips & tomato sauce 9

fish & chips w/ homemade tartare sauce 12

Sides

bowl of chips 8

mashed potato 8

Java rice 5

Garlic rice 5

Bowl of plain rice 3pp 8

plain rice 3pp 3

Dessert

ube ensaymada served w/ hot cream 12

ube macapuno cake 12

house waffles served w/ hot cream, peanut butter caramel 12

chefs sizzling

<i>SIZZLING BELLY BINAGUONGAN 2PP</i>	<i>24.9</i>
<i>pork belly cooked in redwine vinegar shrimp paste and special spice</i>	
<i>SIZZLING BELLY PEANUT SAUCE 2PP</i>	<i>24.9</i>
<i>pork belly cooked in house stock and chefs peanut sauce</i>	
<i>SIZZLING PORK BELLY 2PP</i>	<i>24.9</i>
<i>belly served w/ special sauce</i>	
<i>SIZZLING BELLY COCONUTSAUCE 2PP</i>	<i>24.9</i>
<i>braised in coconut milk & spice chilli</i>	
<i>STIRFRY VEGETABLE 2PP</i>	<i>20.9</i>
<i>sauteed asian vegetable</i>	
<i>SIZZLING STEAK 2PP</i>	<i>26.5</i>
<i>marinated angus steak w/ pepper mushroom sauce</i>	
<i>SISIG SABOR 2PP</i>	<i>25.5</i>
<i>authentic filipino dish made of pork heads special spice w/ chilli or non chilli</i>	