

FLAVORS OF FAIRCHILD

A SUPPER CLUB EXPERIENCE

JULY 31

MENU

FEATURING:
CHEF
NICOLE
PONSECA

MAIN COURSE COCKTAIL

Calamansi Margarita

Blanco Tequila, Calamansi Juice,
Agave Syrup
Cointreau, Lime Juice

WELCOME COCKTAIL

Pancho Villa-Collins Glass

Santa Teresa 1796 Rum, Bombay Gin,
Apricot Liqueur, Cherry Herring,
Pineapple Juice, Lime Juice, Soda Water

MAIN COURSE

Kinilaw (Filipino Ceviche) with Avocado and Star Apple

Traditional Lumpia (Spring Rolls) with Pork and Shrimp Filling, Tamarind + Guava Dipping Sauce

Coconut Creamed Green Jackfruit and Taro Leaves, Fermented Shrimp Paste

Banana Ketchup Pork Ribs

Garlic Rice

Mango and Mamey Granita



FAIRCHILD
TROPICAL BOTANIC GARDEN