



### *Kinilaw/Ceviche*

<b>Jersey Oysters</b> ginger, radish, kalamansi, palm vinegar, jalapeno salsa (gf)	8/20
<b>Sea Bream Kinilaw</b> papaya, coconut milk, kalamansi ponzu	12
<b>Tuna Tartare Kinilaw</b> cucumber, torched peach, shrimp crackers (gf)	13
<b>Hand-Dived Scallop</b> cucumber, radish, lime, fermented roe, cucumber (gf)	8
<b>Salted Duck Egg</b> heirloom tomato, mustard leaf, grated cured yolk (gf/v)	9
<b>Bitter Melon</b> granny smith, radish, hazelnuts, cherry tomatoes, coconut (vegan/gf)	9
<b>Sea Bream Kilawin</b> mango, red pepper, jalapeno, coconut vinegar (gf)	13

### *Bobs and Bits*

<b>Slow Roasted Pork Belly</b> jalapeno salsa	12
<b>Pickle Salad</b>	5
<b>Coconut &amp; Herb Salad</b>	6
<b>Caramelised Onion &amp; Watercress</b>	5

**Ice Pops & Mini cake squares**

### *Skewers/Inihaw*

<b>Chilli Prawn &amp; Pineapple</b> cucumber	11
<b>Chicken Thighs Inisal</b> pickle salad	10
<b>Pork Iberico</b> apple fennel puree, fennel onion salsa	12
<b>Prime Beef Rib-Eye</b> caramelised onion watercress salad, tuyomansi peppercorn	18
<b>Lamb Shoulder</b> coconut herb salad, chilli mayo herb sauce	14
<b>Shitake Mushroom</b> tofu dinuguan (vg)	12

### *Sides*

<b>Steamed Rice</b>	
crispy shallots, spring onion (gf/vg)	4.5
<b>Arroz Valenciana</b> rice, chicken, pork, shrimp, Peppers, egg (gf)	9
<b>Flatbread</b>	6
<b>Confit garlic flatbread</b> butter	7



## ***Breakfast at Selina***

**Pretzel bun roll (toppings below) or Chia seed overnight oats**

### **Toppings**

- 1. Egg**
- 2. Bacon, egg.**
- 3. Sausage, egg**
- 4. Ham & Cheese**

**Plus granola bar, fresh juice or coffee**

**Condiments: banana ketchup, roasted sweet chilli, tomato chilli jam, ketchup and brown sauce**



## *Brunch*

**Halloumi finger sandwich** pain de mie, fried egg, avocado salsa, banana ketchup, jalapeno salsa

**Slow roasted lechon** garlic fried rice, eggs, atchara, roasted sweet chilli

**Hearty Breakfast** sausage, bacon, eggs, mushroom, beans, pain de mie

**Chia Seed Overnight Oats**

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**Tuna Tartare Kinilaw** cucumber, torched peach, shrimp crackers (gf) 13

## *Skewers*

**Chilli Prawn & Pineapple** cucumber 11

**Chicken Thighs Inisal** pickle salad 10

**Pork Iberico** apple fennel puree, fennel onion salsa 12

**Lamb Shoulder** coconut herb salad, chilli mayo herb sauce 14

**Shitake Mushroom** tofu dinuguan (vg) 12

## **Lunch Offers**

**Poke Bowl** choice of kinilaw served on rice £12

**Lunchbox** choice of skewer or lechon pork belly served with rice or flatbread £12

**Bento Box** skewer, kinilaw, rice, flatbread £15

**Smoothie/juice of the day** £6



*Happy Hour 5-7pm daily - 2 of the same cocktail for £15*

**THE RAMBLING PIG £13**

*Lechon washed Woodford Reserve bourbon,  
chicharron, kumquat honey, angostura*

**KUM-BUYA £11**

*Kumquat honey, lychee liqueur, lemongrass gin,  
lemon, soda*

**YUZ-U GONNA LIKE THIS £11**

*vodka, Yuzu lemon liqueur, thai basil, apple*

**PLUM JOB £11**

*Disaronno, Ume plum liqueur, lemon, soda*

**BANANARAMA £8**

*Banana Rice Wine, Don Papa 7yr Rum,  
strawberry powder*

**PEACH ME £8**

*Peach Rice Wine, Gordon's gin, lime powder*

**HIBISCUS MARGARITA £11**

*Tequila, hibiscus syrup, lime, jalapeno salt*

**SWEDISH 76 £12**

*Cariel Vanilla Vodka, Cointreau, lemon, prosecco*

**KALAMANSI RUM FIZZ £11**

*Don Papa 7yr, kalamansi lime, lemon, soda*

**PASSIONFRUIT PALOMA £11**

*Tequila, grapefruit soda, passionfruit, lemon*

**100 HOXTON £11**

*Lychee liqueur, fizz, lemongrass, ginger, chilli,  
lemon*

**THE DON IN MANHATTAN £12**

*Don Papa 7Yr Rum, Maraschino, Antica  
Formula, chocolate & orange bitters*

**SANTIAGO NEGRONI £11**

*Gin, campari, cocchi americano*

**CHERRY COKE OLD FASHIONED £11**

*bourbon, cherry coke reduction, Amaro Averna,  
Maraschino*

**DEVIL'S TEAR BLOODY MARY £12**

*Horseradish vodka, devil's tears chilli sauce,  
jalapeno salt, lemon, tomato juice*



## *Wedding Breakfast*

### **Roast Lamb Shoulder**

coconut herb salad, chilli mayo herb sauce

### **Roast Lechon Crispy Pork Belly**

apple fennel puree, fennel & onion salsa

### **Roast Chicken**

Pickle salad

### **Tilapia Wrapped in Banana Leaf**

Pineapple & cucumber salsa

### **Ukoy Fritters**

Lemongrass chilli dip

## *Sides & Salads*

**Rosemary Potatoes** maple glazed carrots

**Roasted Cauliflower** coconut yoghurt, capers, coconut flakes, dijon (vg/n/gf)

**Chargrilled Butternut** afritada paste, sesame, kalamansi, crispy chickpeas(gf/vg)

## *Desserts*

**Kalamansi Panna Cotta** passion fruit, toasted coconut (v)

**Maja Blanca** corn custard cake, popcorn (vegan)

**Biko Sticky Rice Pudding** latik (vegan)