

Super rapsa

Entree'

- **Siopao** **\$8**
Traditional Filipino steamed bun snack filled with sweet and savory meat served with homemade sauce
- **Bowl of Chips / Fish n Cips** **\$8/\$13/\$15**

/ Chips n' Nuggets Serve with aioli
- **Siomai** (3 pcs) **\$10**
A special homemade Filipino style dumplings.
- **Empanadas** (3 pcs) **\$12**
Golden fried pastry filling with chicken mince.
- **LumpiangGulay** **\$13**
Veggies wrapped in egg crepe topped with peanut sauce
- **Veggie Springroll** (fried) **\$13**
Golden fried mixed vegetables spring roll.
Served with sweet soy or spiced vinegar.



Chips n' Nuggets



Shanghai Rolls



Tokwa't Baboy



Veggie Springroll



Empanada



Siopao

Entree'

- **Shanghai Rolls** (12 bite size pcs) **\$15**

Golden fried pork spring rolls. Served with sweet chili sauce.

- **Pork Barbecue** (3 skewers) **\$16**

Filipino style pork tender bbq skewer serve with spiced vinegar

- **Chicken BBQ** (3 skewers) **\$16**

Chicken bbq skewer serve with spiced vinegar

- **Tokwa't Baboy** **\$17**

Golden fried pork & tofu. Served with spiced soy & vinegar sauce.

- **Seafood Basket** **\$18**

Golden fried fish bites, calamari, crab stick, prawn , scallops. Served with chips & aioli

- **Pulled Beef Slider** (3 pcs) **\$18**

Pandesal slider. Served with coleslaw and adobo base pulled pork

- **4pcs Fried Chicken** **\$19.50**

with chips : \$25

Rapsa's style fried chicken - mixed parts

- **Choice of salad** **\$8**

Garden salad, Caesar Salad, Coleslaw

\$9 ADD ONS- LEMON PEPPER CALAMARI, LECHON KAWALI slice, Skewers pork/chicken



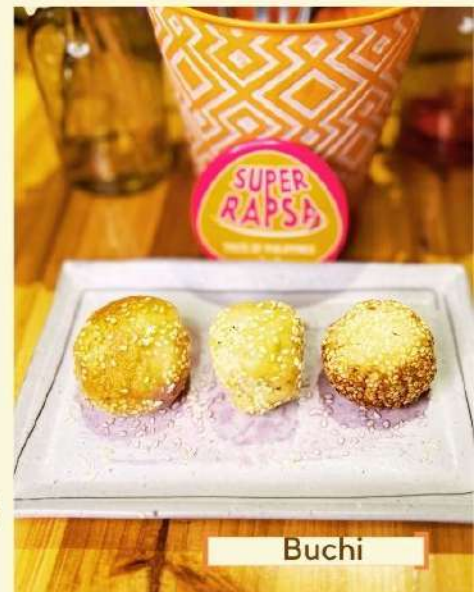
Pork BBQ



Fish n' Chips



Fried Chicken



Buchi



Garden Salad



Bulalo



Sinigang na Hipon



Lomi Overload

Soup

- **Salmon head Sinigang** **\$24**
 Salmon head simmered in tamarind-based sour soup along with various vegetables such as tomatoes, okra, onions, eggplant & bokchoy
- **Sinigang na BangusBelly** **\$24**
 A traditional Filipino tamarind-based sour & savoury milkfish belly soup, cooked with ginger, tomatoes, okra, eggplant & bokchoy
- **Pork Sinigang** **\$24**
 A traditional Filipino pork with a tangy and savoury tamarind-base soup paired with buttery soft pork belly cuts, tender eggplant, earthy okra, string beans & daikon.
- **Sinigang na hipon** **\$24**
 A traditional Filipino tamarind-soup based dish, uses a whole prawns as the main ingredients w/ a variety of vegetables, that is loved for its soury and savoury flavours
- **Nilagang Baka** **\$30**
 A Filipino-style of boiled soup with fork-tender beef cuts, which features a delicate balance of meaty and a touch of freshness of various vegetables like cabbage, potato, green beans and bokchoy
- **Lomi OverLoad** **\$30**
 A Filipino dish made with hearty thick hokkien noodles soup, topped with crispy pork, shanghai springrolls, siomai and boiled egg
- **Bulalo** **\$34**
 A Filipino beef dish made by cooking beef shanks and marrow until the collagen and fat has been melted into the clear broth, typically includes leafy vegetables, corn on cob, scallions and a touch of fish sauce for extra umami

Noodles & pasta



Carbonara



Spaghetti



Palabok



Pancit Guisado



Pancit Canton

- **Carbonara** **\$22**
Pasta tossed in a creamy bacon sauce. Served with parmesan cheese.
- **Chicken Alfredo** **\$22**
Pasta and chicken tossed in a creamy sauce. Served with parmesan cheese.
- **Seafood Pasta** **\$23**
Pasta tossed with calamari, prawns, mussel & sugo sauce. Served with parmesan cheese
- **Vegetarian Stirfry Noodle** **\$22**
Stir fried egg noodles with vegetables such as celery, carrots, onions, garlic, cabbage and tofu
- **Pancit Canton** **\$23**
Stir fry egg noodles tossed w/ pork, veggies, with asian sauce
- **Pancit Guisado** **\$23**
Stir fry rice noodles tossed w/ pork, veggies, with asian sauce
- **Pancit Palabok** **\$23**
Stir fry rice or egg noodles topped with boiled egg, palabok sauce in minced pork & prawns
- **Spaghetti w/ Fried chicken** **\$25**
Traditional Filipino sweet spaghetti with crispy fried chicken



Fried Tilapia



Garlic Butter Prawns

Seafood

- Bangus Sisig** **\$22**

Milkfish flake with chopped onions and chilli flakes tossed with lemon juice & seasoning sauce for a tangy & savory taste
- Fried Bangus Belly** **\$28**

Milkfish or Bangus is known for its tender & succulent meat which is deboned & butterflied then fried into golden-crisp perfection served with freshly slice tomato, onion and spiced vinegar sauce
- Fried Tilapia** **\$28**

Note: Minimum 25 minutes wait approx 1kg --prices starts from:

Tilapia is a fish known for its mild & delicate flavour, it is pan fried until the it becomes crispy & golden on the outside while flesh is tender and flaky in the inside serve w/ spice vinegar & soy sauce
- Inihaw na Pusit** **\$31**

Note: Minimum 25 minutes wait --price starts from :

A whole succulent grilled squid stuffed with onions, garlic, tomatoes and ginger best served with homemade spiced vinegar
- Fish Escabeche** **\$33**

Note: Minimum 25 minutes wait

A traditional Filipino style of sweet & sour fish, smothered in tangy sauce, Choice of Fish is Tilapia, but can be swap to Snapper (ask for the availability)
- Garlic Butter Prawns** **\$28**

Approx 500 grams of whole king prawns pan-fried basted in a rich garlicky butter sauce



Inihaw na Pusit



Fish Escabeche

Main menu



Kare-Kare

- **Pinakbet** **\$23**
A traditional Filipino sautéed mixed vegetables; Eggplant, Okra, string beans, bitter melon, pumpkin in shrimp paste topped w/ crispy pork



Lechon Kawali

- **Chopsuey** **\$23**
Vegetarian option (tofu)
Stir fry dish with variety of vegetables such as Cauliflower, Capsicum, broccoli, Cabbage, Carrots, Celery w/ chicken cooked down in a thick, gravy like sauce.



Chicken Afritada

- **Chicken Adobo** **\$22**
A popular Filipino braised chicken dish, slow cooked in a vinegar, soy and spices until meat is tender, juicy and flavourful.



Dinuguan

- **Chicken Inasal** **\$25**
minimum 20 mins wait W/ RICE
Filipino marinated chicken dish, then grilled over hot coals, basted w/ its special marinade, that give a perfect balanced flavour of smoky, peppery & citrusy cooked into tender perfection



Chopsuey

- **Chicken Afritada** **\$22**
Classic Filipino chicken stew braised in tomato, potatoes, carrots and capsicum
- **Curry of the day** **\$22**
until stock last
meat stewed in creamy curry based sauce



Crispy Pata

- **Pork Humba** **\$22**
A Filipino braised pork dish, traditionally uses pork belly slow-cooked until very tender in soy, vinegar, & banana blossoms w/ mildly sweet taste
- **Dinuguan** **\$22**
Traditional Filipino pork stew simmered in a spiced rich dark gravy made with blood jelly

Main menu



Bicol Express

- **Bicol Express** **\$22**

Slow-cooked pork in a creamy coconut, spicy & flavourful stew-like consistency sauce



Beef Caldereta

- **Pork Bagnet Kare-kare** **\$24**

A traditional savoury peanut base sauce w/ annatto filled to the brim w/ various vegetable; eggplant, bok choy, string beans topped with our special crispy bagnet served w/ shrimp paste



Pork Sisig

- **Pork Sisig** **\$23**

A classic Filipino dish w/ an appetizing medley of soft pork bits made from pork bits, ears, cheek and shoulder, onions and chilli peppers tossed in a tangy & savoury dressing

- **Beef Caldereta** **\$24**

Beef in a tomato-based stew w/ a slightly nutty and sweetness flavour with potato, carrots, capsicum



Pork Humba

- **Beef Kare-kare** **\$24**

A traditional savoury peanut base sauce w/ annatto filled to the brim w/ various vegetable; eggplant, bok choy, string beans served with shrimp paste



Chicken Adobo

- **Lechon Kawali** **\$30**

An all time Filipino favourite dish of pork belly pan fried into a perfect golden crisp served with lechon sauce



Pinakbet

- **Crispy Pata** **\$34**

Deep fried pork hock, which has a crunchy skin enclosing a savoury tender meat w/ a sauce based on soy & spiced vinegar

Hot beverages

Small \$4.50 large \$6

- Short Black
- Long Black
- Latté
- Capuccino
- Chai Latté
- Mocha
- Hot Chocolate
- Ube Latté (Purple yum Latte)
- Hot Tea English Breakfast, Eral Grey, Lemon Ginger, Peppermint

.50 cent for every extras/choice of milk

Cold Beverages

One size \$7



Iced Coffee

Coffee Fappe

Iced Chocolate

Ube Frappe

Iced Caramel