

# UMA NOTA

Manila

## BRUNCH MENU

4000 PER PERSON

### STARTERS PER PERSON

#### DADINHOS DE TAPIOCA

(5PCS PER PERSON)

Brazilian tapioca and cheese dice, sweet chilli sauce

#### CRAB GYOZA

(2PC PER PERSON)

Crab, ginger, spring onions, smoked ponzu, turmeric tuille

#### NIGIRI PLATE

(1PC OF EACH PER PLATE)

**HAMACHI**  
YELLOW TAIL


**AKAMI**  
TUNA LOIN

**SALMON**  
TASMANIAN



### CHOICE OF 1 MAIN

#### TORI

Half spring chicken, shiso chimichurri  
Served with garlic rice 

#### BLACK COD

Miso butter sauce

Served with Uma Nota salad 

#### MOQUECA DE BANANA WITH MILHO ASSADO

Banana, tomato, cassava gnocchi, bell pepper, okra, Bahia sauce

#### BLACK TYDE BLACK ANGUS MB2+, GRASS FED, TENDERLOIN

Gem lettuce, karashi mustard

Served with garlic rice

### PRE DESSERT

PASSION FRUIT GRANITA WITH WILD BERRIES PANNACOTTA 

### CHOICE OF 1 DESSERT

#### ABACAXI CHURRASCO

Burnt pineapple, coconut ice cream, almond coconut crumble, Japanese whisky caramel sauce

#### SEASONAL FRUIT PLATTER

\* ASK OUR TEAM FOR VEGETARIAN OPTIONS !



VEGETARIAN



GLUTEN-FREE

THIS MENU REQUIRES THE PARTICIPATION OF THE ENTIRE PARTY.  
PRICE ARE EXCLUSIVE OF 12% VAT, A 10% SERVICE CHARGE APPLIES.  
IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCE, PLEASE INFORM OUR TEAM.

# UMA NOTA

Manila

BRUNCH  
VEGETARIAN MENU

4000 PER PERSON

STARTERS PER PERSON

**ROASTED CAULIFLOWER**  
Amazonian rub, vegan herb mayo

**CHARRED SHISHITO CHILLI**  
Yuzu mayo

**NIGIRI PLATE**  
(1 WATERMELON NIGIRI AND 2 EGGPLANT KABAYAKI)

**CEVICHE DE COCO**  
Green coconut, tiger milk, red onion, coriander

CHOICE OF 1 MAIN

**MOQUECA DE BANANA WITH MILHO ASSADO**  
Banana, tomato, cassava gnocchi, bell pepper, okra, Bahia sauce

**UMA NOTA UDON**  
Peanut sauce, mushrooms, sweet peas, cashews  
Served with sweet potato fries and Uma Nota salad

**BERINJELA**  
Whole eggplant, miso glaze, cashews, goat cheese  
Served with Uma Nota salad

PRE DESSERT

**PASSION FRUIT GRANITA WITH WILD BERRIES PANNACOTTA** 

CHOICE OF 1 DESSERT

**ABACAXI CHURRASCO**   
Burnt pineapple, coconut ice cream, almond coconut crumble, Japanese whisky caramel sauce

**SEASONAL FRUIT PLATTER**

 GLUTEN-FREE

WINE AND SAKE PAIRINGS AVAILABLE UPON REQUEST. ASK OUR TEAM FOR MORE DETAILS.

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