





Kubo is a wood-fired kitchen that redefines the flavours of the Philippines and celebrates the diversity of cultures and ingredients around the world.

Our food is inspired by the heritage of Chef Kurt Sombero and his influences. Every dish is about turning humble ingredients from our pantry into a dish that we are proud of serving to everyone who enters our home.

Through our custom-built “pugon,” the heart and soul of Kubo, we would like to bring back old memories and allow the new generation to experience the honesty of wood-fired barbeque that Chef Kurt enjoyed during his childhood.

The fundamental pursuit of our identity is to give warm welcome to our guests, gather them around the firepit, and allow them to celebrate simple things in life in this modern and fast-paced.

Welcome to our home #kuboSG.

KUBO'S LANGUAGE

Adobo - a Philippine dish of fish or meat usually marinated in a sauce containing soy, vinegar and garlic, browned in fat, and simmered in the marinade.

Atchara - a pickle made from grated unripe papaya. This dish is often served as a side dish for fried or grilled foods.

Bagoong - a paste or sauce of small fish or shrimps which have been salted and fermented.

Balisong - Kubo's custom steak knife. It was originally a butterfly knife that originated in Batangas, Philippines. Its distinct features are two handles counter-rotating around the tang such that, when closed, the blade is concealed within grooves in the handle.

Halo-halo - literally means “mix-mix”. It is a Filipino dessert typically made with mixed fruit, beans, purple yam and flat rice.

Inasal - a Visayan term for roasted or char-grilled meat. It takes its roots from the Spanish word *asar*, which means to grill.

Kare-kare - a meat dish that's immersed in annatto-tinted, peanut-flavoured gravy, served with blanched vegetables and shrimp paste. A dish that evokes culinary elegance, tradition, and home.

Kubo - short for *bahay kubo* or *nipa hut*, is a type of stilt house indigenous to the cultures of the Philippines. It is usually built out of local materials, such as wood, bamboo, and nipa leaves.

Kusinero - a cook or a chef.

Lechon - a whole pig roasted on a spit.

Pugon - fireplace or woodfired brick oven.

Sorbetes - a traditional ice cream originating from the Philippines and uniquely characterised by the use of coconut milk and/or carabao milk.

Turon - sweet, crispy banana rolls, made with a banana fried in an eggroll-style wrapper - a popular Filipino snack.

Tagay - cheers.

MAINS

Barramundi, <i>sweet potato leaves, fish bagoong dressing</i>	38
Whole roasted chicken, <i>sesame dressing</i>	32/58
Pork trotter, <i>kare-kare, fermented shrimp paste, vegetables</i>	56
Lamb neck, <i>coconut, green chillies, watercress</i>	52
House-aged duck, <i>pineapple jus, timut peppers</i>	38/65
Aged beef OP rib, <i>Abra honey, truffles, soy onions</i>	290
Lechon ~ <i>whole roasted pork (available on weekends)</i> <i>Additional per 100g</i>	20 12

SIDES

Crab fat risotto and tobiko	20
Homemade flat bread	3
Grilled seasonal vegetables	8
Duck fat BBQ corn	8
Green papaya atchara	8
Green mango kimchi	8
Picked-grilled cauliflower florets	8
Seaweed and rockets salad	12

All prices are in SGD and are subject to prevailing GST and service charge.

DESSERTS

Halo-halo ~ <i>purple yam sorbetes, coconut, meringue</i>	12
Turon ~ <i>roasted banana, jackfruit jam, coconut butterscotch</i>	12
Pineapple and coconut ice cream, <i>butter crumbs, pickled roselle</i>	12
Smoked yoghurt ice cream, <i>granola, apple</i>	12
Smoked cheese, <i>figs, crackers</i>	16
Rice cake, <i>mulberry and cream cheese, coconut curd</i>	6
Smoked Davao 70% chocolate ganache, <i>milo, olive oil caviar</i>	6

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DINNER

Kusinero menu

150 per person

Supplementary

Add 40 per person

A gastronomical journey that will allow you to experience the essence of Kubo's Woodfired Kitchen. The 5-course menu is meticulously curated by Chef Kurt Sombero.



WEEKEND LUNCH

Grilled meats and snacks platter

80 per person



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SNACKS

Home-made cassava chips, roasted eggplant, tobiko	12
Warm oysters, chilli vinegar, house XO	15
Inasal mid-wing, annato glaze, pickled green papaya	14
Pork cheek chicharon, paprika powder, plum ketchup	12
Octopus, white beans, crackers	18
Honeycomb tripe, chick and green peas	14
Bone marrow, corn custard, beef coin	16

APPETISERS

Tuna ceviche, kalamansi kosho, avocado mash	20
Cured fish and smoked pork neck, smoked buttermilk, sambal	18
Chicken meatball, organic chicken egg, duck jus	16
Clams and hand-made pasta, smoked butter, tamarind	24
Prawns, coconut, matah	22
Sisig, foie gras, salted egg	25
Quail, adobo glaze, potato	30
Smoked beef tongue, king oyster mushrooms, tare	24

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