

Mabuhay!

Celebrate Kalayaan 2018 at Taste as we pay homage to Philippine Independence and culinary traditions with a paluto seafood corner with sinigang sa miso broth and lemongrass ginger broth to nourish your soul. Then stroll down the vibrant Pasakalye "Street food" station with isaw and bulaklak or fire up tocino and longanisa on the teppanyaki. Enjoy the Taste of the Philippines with this limited time lunch buffet!

For reservations, call 647.1020 or visit westinguam.com.

THE WESTIN

RESORT GUAM

taste

JUNE 11-16, 2018

MONDAY - SATURDAY

11:30AM - 2:30PM ADULT \$33 CHILD \$16.50

(6-11 yrs)

*Club Marriott and SP members enjoy a 15% discount. SPG members enjoy up to a 20% discount.

*+10% service charge





Philippine Independence Buffet

11:30 AM - 2:30 PM

Adults: \$33 | Children: \$16.50 (6-11yrs old)



salad and appetizer station

mixed greens with assorted condiments and trio of dressings steamed fish with mayonnaise fresh lumpia sariwa chicken macaroni salad tokwat baboy (pork and tofu salad) kilawin isda (fish ceviche) atchara (pickled green papaya) potato apple salad ensaladang talong (eggplant salad) salted egg salad ensalada cucumber (pickled cucumber salad) pickled mango vegetable and anchovy broth salad

manila rolls station (Filipino style fusion sushi)

chicken adobo rolls bisteak rolls pork lechon rolls

paluto seafood soup live station

lapu lapu, snapper, tuna, marlin, tilapia, basa, bangus cabbage, kang kong, pechay, mustasa, long beans, eggplant, okra, tomato, onion, Chinese cabage, bokchoy

lemongrass and ginger broth tamarin with miso broth

soup of the day

monggo, miswa, nilaga, lomi, batchoy or tinola

carving station

lechon infused with whole lemongrass and banana leaf

bbq and fry station (rotated daily)

bbq whole bangus, chicken, pork, calamari, beef and tilapia, *or* pork shanghai, camaron rebosado (fried battered shrimp), okoy, fried chicken, crispy pata and fried fish

vinegar garlic sauce, banana ketchup, toyo-mansi, finadene, mang tomas, chili mayonnaise

tapsilog station

pork tocino, chicken tocino, longganisa, corned beef, beef tapa, fish silog (dried fish danggit)

garlic rice, fried egg, pickled papaya and salted egg

pasakalye station (street food)

balut, chicharon, chicken feet, fish ball, squid ball, tokneneng (fried quail eggs), chicharon bulaklak pork bbq, chicken bbq, isaw and fried shumai

soy calamansi, banana ketchup, soy chile, sweet and sour, chile paste

seafood on ice

crab claw, half shell mussel, and fresh tiger prawns

main entrées (rotated daily)
black rice (rice with squid ink),
pandam rice, or
yellow rice (turmeric and seafood rice)

sauteed upo pinakbet (vegtables with baby shrimp or ginisang (sauteed) ampalaya)

pansit binondo, pansit canton, pansit palabok, *or* pansit sotanghon

chicken adobo with coconut milk, chicken tomato curry, *or* chicken kaldereta

dinuguan (pork blood stew)

fish tausi (fish and tofu black bean), fish sarciado, escabeche isda (fish escabeche), *or* relyenong bangus

kare kare oxtail and beef tripe

desserts (rotated daily)

palitaw, banana cue, puto, maruya, buchi, leche flan, cassava, kalamay, buko pie, biko, halayang ube, maha blanca, turon, maha blanka, or ginataang mais (sweet rice with corn or beans) halo halo

trio of ice creams

refreshing beverages

cantaloupe juice, gulaman, or buko Juice

A customary 10% service charge is applicable. Club Marriott & SP members enjoy 15% off. SPG members enjoy up to 20% off. Menu subject to change without prior notice.