



#kubosg
IG: @kubo.sg
FB: Kubo Singapore
Google : Kubo Woodfired Kitchen



A contemporary wood-fired Filipino restaurant

Our goal is to introduce the flavours of the Philippines to multicultural palate. Our food is inspired by the heritage and influences of Filipino chef Kurt Sombero.

The heart and soul of Kubo is our sustainable custom-built 'pugon,' a wood-burning oven, cookstove, grill and smoker all-in-one. This first in the world concept which maximises the full potential of the woodfire and ensures that no energy goes to waste. Designed by Chef Kurt, he took inspiration from his grandmother, Josefa, who used to have a similar kitchen setup back in South Cotabato, Mindanao.

Through our 'pugon,' we would like this generation to experience the honesty of wood-fired cooking that Chef Kurt enjoyed during his childhood.

We would like to invite you to feel the warmth of the firepit, build genuine connection and celebrate simple things in life in this modern world.

"I want to build a bridge to unleash the possibilities of Filipino cuisine and create dishes people will be enamored with that they will want to learn more about them." – Chef-owner Kurt Sombero

Welcome to our home #kuboSG.



APPETISERS

- Smoked Coconut Tuna Ceviche** 20
Sashimi-grade tuna marinated with kalamasi kyosho, avocado mash and blue pea foam served with house sambal
- Smoked Beef Tongue** 24
Smoked with maple and gluten-free soy and finished on the grill, served with king oyster mushroom and tare aioli
- Sisig and Quail Egg** 25
Smoked hand-chopped pork cheek, bell pepper and salted egg aioli, Served with 4 pcs of home-made flatbread
- Toasted Coconut Sambal Prawn** 24
Roasted butterflied prawns, served with toasted coconut cream, bird's eye chilli, kaffir essence and seaweed
- Pork Longganissa and Cured Egg** 20
Hamonado style-naked patty, layered with pickled cucumber, ikura, cheddar cheese and chipotle mustard sauce on toasted potato bread
- Quail Adobo** 18
Australian quail, brined for 36hrs served with mashed potatoes and shoestring fries
- Brussels Sprouts and Mashed Potato** 16
Grilled Brussels sprouts and herbed mashed potato topped with coconut crumbs

MAINS

- Barramundi** 38
Grilled lightly-cured barramundi fillet, sweet potato leaves, tangy roasted tomato and fish bagoong dressing
- Pork Hock Kare-kare** 58
Smoked-braised crispy bone-in pork knuckle, kare-kare sauce, fermented shrimp paste, garlic dip and vinegar
- Lechon Chicken with Black Truffles** 68
Cauliflower mash, and black truffles
Whole roasted bird for 45minutes, cauliflower mash ,chicken jus and zucchini salad
- House-aged Duck** 42
Patotim-inspired smoked and grilled duck breast and duck leg confit, carrot purée, pineapple jus and timut peppers
- Bistek** 38
250g of grilled secondary beef cut seasoned with calamansi and soy sauce (30 minutes cooking time)
- Laing Hand-made Pasta (v)** 22
Creamy and earthy grano arso linguine with taro leaves and eggplant topped with olive oil caviar

SIDES

- Crab Fat Risotto with Tobiko** 22
Arborio rice cooked with fermented tiny shore crab fat roe and fat from Philippines, coconut milk and calamansi
- Banana Leaf Turmeric Rice** 12
Rice cooked with coconut water, fresh yellow turmeric, raisins and spices
- Duck Fat BBQ Corn** 12
Slow-cooked and grilled yellow corn in duck fat and dusted with smoked paprika salt
- Green Mango Kimchi** 12
Home fermented green mango with smoked pork, shrimps and herbs
- Garlic Mashed Potato** 12
Garlic confit mashed potato topped with shoestring fries
- Hand-cut Potato Chips** 12
Trice-cooked potato with mum's curry dip
- Grilled Mushroom and Rockets Salad** 12
Smoked mushrooms and arugula tossed with coconut dressing and spiced vinegar

LIGHT BITES

Cassava Crackers	10
Home-made cassava, smoked eggplant-miso dip and fish roe	
Warm or Fresh Oysters	12/30
Lightly grilled or fresh oysters served with spiced coconut vinegar and scallop XO	
Inasal Mid-wing and Atchara	12
Deboned chicken mid-wings grilled with annatto glaze and served with pickled green papaya and annatto aioli	
Pork Cheek Chicharon	12
Crunchy spanish pork jowl served with smoked plum ketchup and pickled cauliflower	
Octopus and Crackers	16
Adobo-brined smoked octopus tentacles in squid ink and white bean purée served with dahl cracker	
Honeycomb Tripe and Chickpeas	12
Crispy beef tripe seasoned with paprika and served with chickpea purée	

DESSERTS

- | | |
|--|----|
| Coconut Ice-cream | 12 |
| Smoked coconut ice cream with latik, pickled roselle flower and mint | |
| Halo-halo | 14 |
| Purple yam ice cream with coconut jam and coconut-corn custard, topped with torched meringue | |
| Turon with Coconut Butterscotch | 14 |
| Roasted burro banana, caramelised apples and fig, wrapped in spring roll skin, topped with jackfruit jam and gold dust | |
| Smoked Yoghurt Ice-cream | 14 |
| Smoked yoghurt ice cream with corn, dried berry granola and fresh green apple, topped with pomelo and dill | |
| Smoked Chocolate Ganache and Olive Oil Caviar | 15 |
| 70% Single-origin chocolate from Davao cooked with cream, mango and corn powder, topped with olive oil caviar | |
| Leche Flan Bonbon and Caramel Blueberry | 15 |
| White chocolate filled with caramel custard, topped with caramel-coated blueberry | |

KUBO'S LANGUAGE

Adobo – a Philippine dish of seafood 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.

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 street food Filipino snack.

Tagay – cheers.