





We are a wood-fired restaurant whose 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 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.

Welcome to our home #kuboSG.



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.

MAINS

Barramundi, <i>sweet potato leaves, fish bagoong dressing</i>	38
Pork hock, <i>kare-kare, fermented shrimp paste, vegetables</i>	58
House-aged duck, <i>pineapple jus, timut peppers</i>	42
Bistek, <i>grilled vegetables, soy-lime sauce</i>	38
Striploin, <i>grilled vegetables, soy onions sauce</i>	78
Hand-made pasta, <i>tamarind, roasted tomatoes</i>	22

SIDES

Crab fat risotto and tobiko	22
Garlic mashed potatoes	12
Duck fat BBQ corn	12
Green mango kimchi	12
Hand-cut sweet potatoes chips	12
Grilled mushroom and rockets salad	12

DESSERTS

Coconut ice cream	12
Halo-halo ~ <i>purple yam sorbetes, coconut, meringue</i>	14
Turon ~ <i>roasted banana, jackfruit jam, coconut butterscotch</i>	14
Smoked yoghurt ice cream, <i>granola, green apple</i>	14
Smoked Davao 70% chocolate ganache, <i>olive oil caviar</i>	15
Leche Flan bon bon, <i>white chocolate, blueberry</i>	15



LUNCH

TASTING MENU – 38 per person

Inasal mid-wing
Corn custard
Sisig taco

Smoked chicken thigh
Grilled adobo pork belly
Grilled vegetables

Duck fat BBQ corn
Garlic rice

Scoop of ice cream
(choice of Yoghurt, Purple yam or Coconut)

OR

Coffee or Tea

ADD ONS

White wine by the glass - 10
Red wine by the glass – 12



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

SNACKS

Home-made cassava crackers, roasted eggplant, fish roe	10
Warm or fresh oysters, spiced vinegar, house XO	12/30
Inasal mid-wing, annatto glaze, pickled green papaya	12
Pork cheek chicharon, pickles, plum ketchup	12
Octopus, white bean puree, crackers	16
Honeycomb tripe, paprika, chickpeas	12

APPETISERS

Tuna ceviche, kalamansi kosho, avocado mash	20
Prawns, seaweed, coconut sambal	24
Sisig, flat bread, salted egg	25
Quail adobo, adobo glaze, potato	18
Smoked beef tongue, king oyster mushrooms, tare	24
Brussels sprouts, herbed mashed, coconut	16

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