

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.



#kubosg
IG: @kubo.sg
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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.

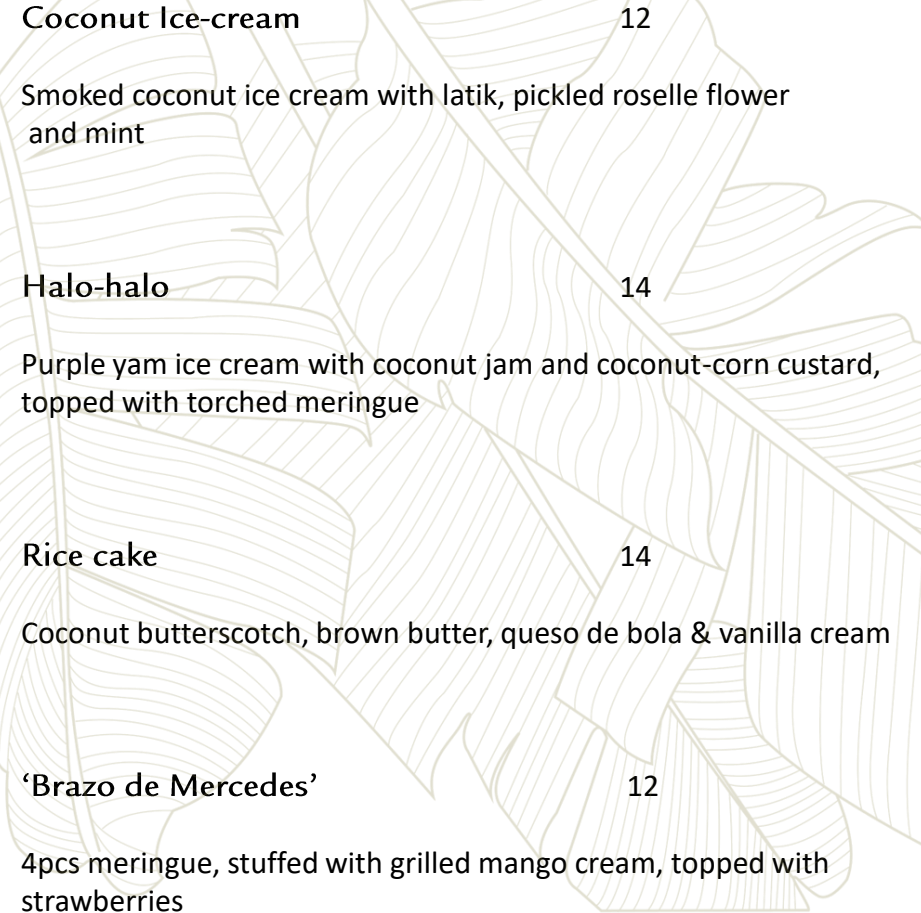
Through our ‘pugon,’ we would like this generation to experience the honesty of wood-fired cooking that Chef Kurt enjoyed during his childhood.

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.

DESSERTS

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- 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
 - Rice cake 14
 - Coconut butterscotch, brown butter, queso de bola & vanilla cream
 - ‘Brazo de Mercedes’ 12
 - 4pcs meringue, stuffed with grilled mango cream, topped with strawberries

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 paprika salt

Potato Chips 12

Twice-cooked russet potatoes, vinegar powder, & plum ketchup

SNACKS

Rice & Cassava Crackers 10

Home-made cassava, smoked eggplant-miso dip and olive oil caviar

Inasal Chicken Drum legs 12

Smoked and grilled chicken drum legs with annatto glaze and served with pickled green papaya and annatto aioli

Octopus 16

White adobo smoked octopus tentacles in squid ink and bean purée served with dahl cracker

Mackerel and Escabeche Sauce 24

Rice tea smoked mackerel, ribbon salad, red peppers & coconut sauce

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

SNACKS

Tuna Ceviche 20

Sashimi-grade tuna marinated with kalamasi kosho, 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 25

Smoked hand-chopped pork cheek, bell pepper and salted egg aioli, Served with 4 pcs of home-made flatbread

Pork Belly Adobo 20

Slow cooked pork belly in soy and vinegar served with mashed potatoes, & shoestring fries

Brussels Sprouts 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 58

Smoked-braised crispy bone-in pork knuckle, kare-kare sauce, fermented shrimp paste, garlic dip and vinegar

Lechon Chicken with Black Truffles 68

Whole roasted bird for 45minutes, mashed potatoes, 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 40

250g of grilled secondary beef cut seasoned with calamansi and soy sauce (30 minutes cooking time)