



DARWIN'S

CHARCOAL BBQ CHICKEN

SIMPLE • FRESH • AUTHENTIC

Simple Techniques • Fresh Ingredients • Authentic Philippine Island Flavours

Our chef-driven menu celebrates the rich and vibrant flavours of the Philippine islands. Our specialty? Succulent, island-style charcoal BBQ chicken that strikes the perfect balance of smoky, peppery, and citrus notes.

We marinate our chicken for 48 hours in a secret blend of spices to ensure tender, flavourful perfection. Then, it's grilled over hardwood charcoal, locking in bold flavours that transport you straight to the islands.

Whether you're here for a meal that will awe your taste buds or simply craving something unforgettable, our menu promises to leave you wanting more. Pair your dish with a selection from our appetizers or beverage menu, and make sure to save room for one of our decadent desserts!

CATERING REQUIREMENTS:

5 days' advance notice • 24 hours' notice required for cancellations • 30% deposit required for orders \$500+
• Pickup only • Taxes & gratuity not included.

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HALAL

ISLAND PARTY TRAYS

Let us bring the island flavours to your next event.

SMALL • 10 

MEDIUM • 20 

LARGE • 40 

SIGNATURE

CHARCOAL BBQ CHICKEN

Served with Sweet Chili Cucumber and your choice of dipping sauces.



	Small	Medium	Large
BBQ CHICKEN	\$99	\$199	\$399
BBQ CHICKEN LEGS			

CHOOSE YOUR DIPPING SAUCES:

All sauces are gluten-free & vegetarian-friendly.

- DARWIN'S BBQ SAUCE ▪ SPICED VINEGAR
- CHILI GARLIC ▪ CALAMSI SOY DIP
- ISLAND CITRUS AIOLI ▪ D' BOMB AIOLI



PARTY TRAY COMBO

	Small	Medium	Large
CLASSIC	\$215	\$425	\$845
• BBQ Chicken (Chopped) • Garlic Bread			
• Caesar Salad • Seasoned Fries			
• Buttered Peas & Carrots			
ISLAND FEAST	\$235	\$465	\$935
• BBQ Chicken Legs • BBQ Chicken Wraps			
• Island Slaw & Island Rice			
• Veggie Spring Rolls			
DARWIN'S THEORY	\$295	\$585	\$1,175
• BBQ Chicken (Chopped) • Darwin's Pancit			
• Veggie Spring Rolls • Island Salad & Island Rice			
• Fish Escabeche (Sweet & Sour)			

APPETIZERS

	Small	Medium	Large
CHICKEN SPRING ROLL	\$60	\$120	\$235
QUAIL EGG TEMPURA	\$55	\$110	\$215
COCONUT SHRIMP	\$65	\$130	\$255
VEGGIE SPRING ROLL	\$55	\$110	\$215
TOKWA BITES	\$60	\$120	\$235



DARWIN'S THEORIES

Chef's Signature Dishes

	Small	Medium	Large
CHICKEN SISIG	\$99	\$199	\$399
DARWIN'S PANCIT	\$80	\$160	\$320
ADOBO DE ISLA	\$99	\$199	\$399
FISH ESCABECHE (SWEET & SOUR)	\$99	\$199	\$399
HONEY GARLIC TOFU STIR FRY	\$75	\$150	\$295



SALADS

	Small	Medium	Large
ISLAND SALAD	\$60	\$120	\$235
CAESAR SALAD	\$55	\$110	\$215
ISLAND SLAW	\$55	\$110	\$215

STARCH & VEGGIES

	Small	Medium	Large
ISLAND RICE	\$65	\$130	\$255
STEAMED RICE	\$49	\$99	\$199
SEASONED FRIES	\$60	\$120	\$235
POTATO WEDGES	\$60	\$120	\$235
BUTTERED CORN	\$55	\$110	\$215
DARWIN'S MIX VEGGIES	\$60	\$120	\$235

ISLAND DESSERTS

Shareable for 10 people • Tray Size (10.5" x 8" x 1.7")

PEACH MANGO FRIED CHEESECAKE \$60
Crispy fried tortilla filled with creamy peach mango cheesecake.



LECHE FLAN BRULEE \$60
Smooth & creamy egg flan.



ISLAND FRUIT SALAD \$55
Rich & creamy tropical fruits and palm jelly.



TROPICAL PUDDING \$55
Creamy tapioca pearl, pandan jelly & coconut strips.



Please advise us of any allergy concerns.