



**Compassionate
Community
Kitchen**

Serving
Compassion
& Hope
One Dish
at a Time.





Our Purpose

Compassionate Community Kitchen, otherwise known as CCK, is not just a space for cooking meals. It's a group of people with the heart to serve the underprivileged and bring hope to the sick through well-prepared and nutritious food.

An initiative established by The Ruth Foundation, CCK aims to restore dignity and improve the quality of life of those who are battling advanced age or illnesses. Beyond serving free meals to palliative care patients, we also provide psychosocial care for both the patient and their family.



Our Kitchen

Through our dynamic kitchen, we aim to serve compassion and bring hope to the sick and underprivileged by serving them free meals.

Our chefs and cooks are trained to prepare special Southeast Asian cuisine that can fill both tummies and hearts.

Thus far, CCK has served more than a thousand free meals to our partner communities. We look forward to serving more palliative care patients and elderly.





Our Meals

With a variety of Southeast Asian food—from sandwiches and noodles to rice meals and pastries, your taste buds are in for a treat! We also have sauces and spreads you can add to your pantry.

You can order these delectable food choices wherein 100% of the proceeds go back to funding free meals for underprivileged patients and their families as well.

Our meals come in Solo, Family (4-6 pax), and Party (8-10 pax) packs.





Kaya Sandwich
with Soft-Boiled Egg

Sandwiches

Roti John
Beef Curry

CCK Trio
Sandwich



CCK Sandwich Trio

A trio of specially baked bread stuffed with shrimp, chicken, beef, and pickled vegetables topped with a special sauce.



Roti John Beef Curry

Beef curry in freshly baked bread, served with a side of cucumbers, tomatoes, chili sauce, and tomato ketchup.

Kaya Sandwich with Soft-boiled Egg

Freshly baked bread topped with a layer of kaya (coconut egg) jam. Served with soft-boiled egg and soy sauce on the side.



Noodles

Mee Coreng

Seafood
Laksa



Mee Goreng

Stir-fried noodles on sweet and savory sauce mixed with chicken, vegetables, and signature scrambled eggs.



Seafood Laksa

Thick rice noodles with a savory and spicy coconut broth topped with seafood.





Nasi Lemak
Chicken



Crispy
Salted Egg
Pork Chips
with Garlic Rice

Rice Meals



Singaporean
Chicken Rice



Beef Satay
with Nasi Coreng Rice

Beef Satay with Nasi Goreng Rice

Beef marinated in coconut milk, lemongrass and spices then grilled in charcoal, garnished with cilantro and pickled vegetables. Served with Asian-spiced fried rice and a special peanut sauce.



Singaporean Chicken Rice

Tender chicken poached in specially-seasoned chicken stock, garnished with cilantro, carrots and cucumber. Served with rice steamed in chicken stock, and ginger garlic sauce, soy sesame, and sambal sauce.



Crispy Salted Egg Pork Chips with Garlic Rice

Pork strips tossed in white flour mix and special salted egg sauce, deep-fried to crispy goodness. Garnished with curry leaves and served with garlic fried rice and sambal sauce.



Nasi Lemak Chicken

Coconut-steamed rice with charcoal-grilled chicken garnished with pickled vegetables. Served with a hard-boiled egg, anchovies, and sambal sauce on the side.



Pastries

Kaya Muffins

Soft Rolls

Pandan Chiffon Cupcakes





Kaya Muffins

Sweet and soft muffins made with kaya jam and coconut cream

Pandan Chiffon Cupcakes

Fluffy cupcakes made with pandan leaves and coconut cream



Soft Rolls

Freshly baked soft creamy bun rolls
with a slightly golden crust



Calamansi Juice
with Coriander

Lemon
Cucumber
Juice

Tamarind
Tanglad Juice

Beverages



Sauces + Spread



Sambal
Paste

Curry
Paste

Kaya
Spread

Namnam
Sauce

Here's how you can make a difference!

A. To order, Viber or Call +63 945 594 9465.

Minimum order of **P1,500**.

Mode of payment: GCash +63 945 597 3246.

Orders require 1 day lead time.

Open from **Wednesday to Saturday, 9AM to 5PM only.**

Pickups and deliveries must be taken care of by customers.

We also customize packages for bulk orders with a minimum order of **30 packs**.

B. If you want to go beyond ordering meals...

You can sponsor food packages for our beneficiaries. A gift of **P5,000** can subsidize **30 patient meals** while **P1,500** can fund **12 patient meals**.

Let's serve hope and compassion together. Order today!



*Compassionate Community Kitchen
is a project under*



THE RUTH FOUNDATION
for Palliative and Hospice Care

Connect with Us!



@cocokitchen.ph

To learn more about our cause, visit:

www.ruth.ph/cck