

#### **CANTONESE WONTON SOUP**

Chicken broth with hand-folded pork-and-shrimp dumplings. This and all the following soups are good for a moderate meal for one, or a big snack. 380.

#### **BEEF AND BARLEY**

Organic grain and slow-simmered beef with a medley of garden produce. 180.

#### FRENCH SPLIT PEA AND HAM

The French invented this soup, but we made it better, with generous amounts of Jamon Serrano and unhurried simmering. 180.

#### NEW ENGLAND CLAM CHOWDER

Chilean Razor Clams, diced onions and small-acreage potatoes, and a quick sautéing in bacon drippings, come together to create as good a soup as they ever made in Rhode Island. 180.



#### BOMBAY CHICKPEA WITH COCONUT MILK

Garam masala flavoring and garbanzos instead of lentils make for a thick, fiber-rich vegetarian dish that diners of all culinary persuasions will appreciate. 180.



#### SZECHUAN HOT AND SOUR

Slightly hot. Slightly sour. And, only in Plantation Bay, slow-cooked with roast pig trimmings, for a unique take on this traditional China favorite. 180.

#### CHICKEN SOUP WITH BOLIVIAN QUINOA

A 3:2 quinoa-rice mix yields a guilt-free soup with all the flavor of the classic Filipino Arroz Caldo, plus more super-nutrients from quinoa grown in the Andes Mountains of South America. 180.

#### **BRITISH MULLIGATAWNY**

A 19th-century Englishman's idea of what an Indian chicken-and-vegetable soup would be, if Indian cuisine had soup. Stewed apples add complexity and mystery, while a half-serving of spinach makes you feel virtuous. 180.



#### **PLANTATION BAY CREAM SOUP**

Clam chowder, but lighter. 180.

#### HOME-MADE BONE BROTH

Ginger Beef or Garlic Chicken. Compatible with Keto, intermittent fasting, low-carb, and Gundry diets. 180.

Especially rich, oily, or fatty.

Recommended by the Spa.

Recommended by the Chef.



#### CAESAR SALAD

Made on the spot with anchovy, egg yolk, olive oil, garlic, bacon bits, and parmesan cheese with grilled chicken breast. 720.

#### **CHEF'S SALAD**

Julienne of ham, chicken, cheese, and sliced egg on lettuce. 440.

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GREEK SALAD

The robust flavors of the Mediterranean - tomatoes, onion, cucumber, olives, and feta cheese. 380.

#### MELANZANE CON POMODORO e MOZZARELLA

Eggplant, sliced tomatoes, basil, olive oil, balsamic vinegar, and mozzarella. 380.



#### WALDORF SALAD

Try our twist on this New York invention – apples, walnuts, chicken salad. 440.



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Grilled chicken strips with peanut sauce. 360.

#### VIETNAMESE SPRING ROLLS

Shrimps, pork, cabbage, bean sprouts, and coriander fried in rice paper. 360.

#### SWEET CHILI LOLLIPOPS

Great for sharing – deep-fried chicken lollipops drizzled with perfect sweet chili sauce. 420.

#### GAMBAS AL AJILLO

A Basque specialty and favorite Filipino sharing dish, spicy shrimp coddled in chorizo oil. 680.

Especially rich, oily, or fatty.



Recommended by the Spa.





SAUTÉED MEDITERRANEAN PRAWNS In olive oil, basil, and other seasonings. 780.

**BROILED ATLANTIC SALMON** On a bed of creamed spinach. A great choice for dieting. 680.

**CATALINA SNAPPER** With spicy salsa. 780.

**GRILLED TANGIGUE** With lemon butter sauce. 640.

SIZZLING SQUID An Asian favorite! 640.



STIR-FRIED SHIITAKE MUSHROOMS With garlic on shredded lettuce. 420.

SPICY TOFU Fried tofu cubes with garlic and chili, on shredded lettuce. 420.

WOK-FRIED ORIENTAL VEGETABLES With mushroom-soya sauce. 420.

**VEGAN SALISBURY STEAK** With mushroom sauce. Acclaimed by many vegetarian guests. 420.

**GRILLED VEGETABLE PLATTER** With pesto and olive oil. 420.

**INDIAN DAL** Curried red lentil stew with spinach. 420.

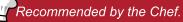
#### **FLORENTINE BAKED CREPES**

Filled with spinach and cream cheese, on tomato concassé. 420.





Especially rich, oily, or fatty.







**POWERHOUSE CHEESEBURGER** 

A powerhouse cast of 6-oz. grilled beef burger, cheese, and a choice of bacon, mushroom, or fried egg. 620.

SMOKED SALMON On home-made focaccia bread. 480.

**CLASSIC CLUB SANDWICH** Chicken, egg, tomato, bacon, lettuce. 420.

**CHICKEN TORTILLA WRAP** With nachos. 580.

PANINO TRICOLORE

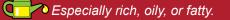
Mozzarella, lots of pesto, and fresh tomato. 420.



First we started with a grilled ham-and-cheese. Then we thought we'd use the French name (Croque Monsieur) so we could charge more. Then someone said that most people have trouble pronouncing "Monsieur". So we added a fried egg to qualify it as "Croque Madame". But not everyone wants the egg. Therefore .... (But whatever you call it, it's better than anything you'll find in Paris. And that's no load of crock.) 420.







Recommended by the Spa. All Prices are Inclusive of VAT and Service Charge.





**NEMO'S NIGHTMARE** Fish fingers served with fries. 300.

**SPONGEBOB'S APPETITE** Spaghetti with meat sauce. 300.

**DORA'S ADVENTURE** Small ham and cheese pizza. 300.

**TWEETY'S TREAT** *Tender fried chicken strips. 300.* 

MAC AND CHEESE Sticky, gooey, and chewy. 300.





**SPAGHETTI PEPERONCINO** *Magnifico! Garlic, chili, and bell peppers in pesto.* 480.

**FETTUCCINE ALFREDO** With prosciutto slivers. 480.

**SPAGHETTI** Bolognese, Seafood Marinara, or Carbonara sauce. 480.

#### **MOM'S LASAGNA** Oozing with oil, but oh so satisfying! 480.

#### **PANCIT NI EFREN**

Filipinos make numerous variations on the "Asian noodles" theme. This is ours - piquant, garlicky, with an interplay of many Filipino flavors. 520.



Recommended by the Spa.







Recommended by the Chef.

# Filipino Favorites



#### CEBUANO POCHERO

Cebu's specialty beef casserole with boiled corn, banana, and bamboo shoots. 780.

#### **MILLIONAIRE'S BEEFSTEAK**

U.S. beef, lightly grilled then sauteed in soy sauce with caramelized onions. 620.

#### SINIGANG NA BABOY

A milder version of the Philippines' tangy pork and tamarind soup. Oily, sour, and salty. Only for Filipinos and the adventurous. For most persons, good for two. 560.

### CHICKEN TINOLA

Traditional Filipino Chicken soup. 480.



#### BANGUS BELLY

Pan-fried milkfish in garlic-butter. 580.

#### LA PAZ BATCHOY

Philippine onion-and-noodle soup topped with "chicharon" and pork liver. 380.

**GRILLED PORK BELLY** Sweet and succulent! 620.

#### THE WORLD'S BEST KARE-KARE. SERVES 2-3

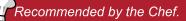
Traditional ox-tail stew in peanut sauce, absolutely the meatiest, most flavorful anywhere (enough for two persons, except that you will want more, no matter what). 1,060.



Especially rich, oily, or fatty.

Recommended by the Spa.







**BIBIMBAP** Korean rice dish topped with mixed meat and vegetables. 620.

**CANTONESE PORK CHAR SIU** *Pork in plum and hoisin sauce.* 520.

**ROAST CHICKEN** *A fine choice for people watching their calories, and really delicious too!* 420.

**BRAISED OX TONGUE** With olive-mushroom sauce. 620.



**SIZZLING GARLIC BEEF** Beef cubes sautéed in garlic. 780.











#### USDA PRIME RIB-EYE (220gms.)

A top-quality, well-marbled steak from grain-fattened cattle. Better than most steaks you would pay over \$ 100 for in the US! 2200. Recommended: Medium

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#### <sup>)</sup> HALO-HALO SUNDAE

Halo-Halo: the term means "mixed up" and this is a mixture of Filipino fruit preserves and custard. The favorite Filipino dessert, and we make it even better. All ice cream instead of shaved ice. 200.

#### **BANANA SPLIT**

With chocolate, vanilla, and strawberry ice cream. 280.

#### **MANGO PANNA COTTA**

Rich, smooth, and velvety. Made from the "Best Mangoes on Earth". 200.



**FRESH FRUIT PLATTER** Assorted fresh fruits. 320.



**THE GREAT NEW YORK CHEESECAKE** A classic baked cheesecake, with blueberry preserves. 220.



**ITALIAN LEMON SORBET. 180.** 

#### HOME-MADE ICE CREAM

Peanut butter chocolate, mango, vanilla, strawberry, jackfruit. Made by us with 100% Whole Cream. 280.

#### DOUBLE CHOCOLATE FUDGE

Rich chocolate cake in chocolate and strawberry sauce. 200.



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## Fresh Juices | Shakes

Calamansi, Mango, Green Mango, Apple, Banana, Pineapple, Watermelon, Buko (Coconut) Juice

**Orange Juice** 

380

260

# Milk Shakes

Vanilla, Peanut Butter Choclate, 320 Strawberry, Chocolate, Ube

| Hot Beverages                 |     |
|-------------------------------|-----|
| Brewed Coffee                 | 140 |
| Cafè Latte                    |     |
| Espresso / Cappuccino         |     |
| Cafè Mocha                    | 200 |
| Chocolate                     | 180 |
|                               |     |
| Twinings Tea                  | 140 |
| Jasmine, Green, Earl Grey,    |     |
| English Breakfast, Chamomile, |     |

English Breakfast, Chamomile, Peppermint, Lemon and Ginger.



Pineapple Cucumber with Malunggay Pineapple Carrot with Malunggay Pineapple Banana with Red Bell Pepper Pineapple Green Bell Pepper with Malunggay Apple Tomato with Malunggay Apple Banana with Malunggay Carrot with Ginger and Calamansi Orange Cucumber 280

# Cold Beverages

| Plantation Bay Bottled Water  | 100 |
|---|-----|
| Evian Mineral Water<br>San Pellegrino<br>Perrier  | 160 |
| Soft Drinks<br>Thai Iced Tea<br>Iced Tea<br>Chilled Juices  | 140 |
| Local Beer<br>San Miguel Beer Pilsen/Light/Premium<br>Heineken  | 200 |
| Craft Beer<br>Engkanto IPA / DOUBLE IPA   | 320 |
| <i>Imported Beer</i><br>Hite, Tsing Tao, Hoegaarden,<br>Pilsner Urquell, Becks, Royal<br>Dutch, Asahi Dry, Corona,<br>Stella Artois, Guinness Stout | 320 |
| Hitachino Nest Beer   | 480 |

Spirits

Grey Goose Premium Vodka 320 Johnny Walker Black Jack Daniel's Bourbon

Cocktails

| Coca Colada 200  |  |
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| Mojito de Cebu280MartiniSalty DogBloody MaryTequila SunriseMargarita HermosaPlantation Bay ColadaLong Island Iced TeaPiña ColadaMojitoNojito |  |