

TAPAS - P 280 EACH

JAMON SERRANO

Literally "mountain ham", this famous Spanish ham is irresistible!

ROASTED BELL PEPPERS

Soft and spicy sweet, in olive oil.

DEVEILED EGGS

Tangy, creamy, with just a hint of heat - the cocktail party favorite.

CALAMARES FRITOS

Lightly fried, crispy squid, Plantation Bay style. Make sure you get the garlic dip!

GRILLED MUSHROOMS

With garlic, parsley and bread crumbs.

HOME-MADE FRENCH FRIES

Just perfect, with a deep, rich potato flavor and light, crunchy interior.

FISH FINGERS

Crusted in herbs and Parmesan.

BEEF CARPACCIO

Raw, with capers and honey balsamic reduction.

JAMON BELLOTA - P550

Made with free-range Iberian pigs fattened on acorns, and cured for up to three years, this is regarded by many as the finest ham in the world. It costs 5 times more than Jamon Serrano, but is offered here at a special price so more guests can enjoy this rare treat.

POTATO CROQUETTES

With creamy minced filling.

FRIED GARLIC RICE

Cooked in beef fat. Deadly.

RUSSIAN SALAD

Crisp, crunchy, with extra oomph from chicken umami.

ENSALADA TROPICANA

Crispy greens, pumpkin seeds, fresh mango cubes and balsamic-pesto sauce.

ENSALADA ITALIANA

Refreshing salad greens, aromatic herbs, extra virgin olive oil and lemon dressing.

SARDINAS CON PAN

Mildly spiced sardines on our home-made bread.

FRIED CHICKEN LIVERS

Crispy fried in raspberry vinaigrette sauce.

PARMESAN-SHAVED ARUGULA SALAD

With almond flakes, drizzled with honey balsamic reduction.

Inclusive of VAT and service charge.

PASTAS AND HEAVY TAPAS - P550 EACH

ROMAN-STYLE CARBONARA

This is an absolutely authentic Roman carbonara, with no added cream. Asians accustomed to a wet, cheesy carbonara may find it dry.

PAPPADELLE

Chicken breast, porcini mushroom, leeks, and Mascarpone cheese.

FARFALLONI ALLA PANNA

Bow-tie pasta with a savory cream sauce and Jamon Serrano shavings.

SPAGHETTI PUTTANESCA

Anchovy, olives, basil, capers tossed in tomato sauce.

SPAGHETTI BOLOGNESE

Rich and meaty. Full portion 550, half-portion 300.

MACCHERONI AI TRE FORMAGGI

Tube pasta with three cheeses (Parmesan, Pecorino, and Gorgonzola).

SPAGHETTINI AL NERO

Squid ink pasta, shrimps, and peperoncino.

PENNE ALL'ARRABIATA

Penne tossed in tomato sauce flavored with chili and pancetta.

GAMBAS

Garlic Prawns. Hot and spicy!

CALLOS SIN CALLOS NI GARBANZOS

All the flavor of the traditional Spanish dish, made with luscious pork belly instead of tripe, and carb-free broccoli instead of chickpeas.

LINGUINE ALLE VONGOLE

Linguine with clams and white wine sauce.

RAVIOLI AL GRANCHIO

Crabmeat ravioli with cream sauce.

BOUILLABAISSE LOCO

Bouillabaisse seafood soup with all the wrong ingredients, but so good.

VEGETARIAN PASTA

A low-carb high fiber Fettucine pasta with olive oil, garlic, and garden vegetables.

SPAGHETTI AGLIO, OLIO, E PEPERONCINO

The favorite pasta of Plantation Bay's officers, with garlic, olive oil, and fresh sweet pepper and a hint of spice. Or ask for Fresh Basil instead of the sweet pepper.

PALERMO'S CRISPY PATA

Plantation Bay's signature dish, our answer to Spanish Cochinillo and Italian Porchetta.

CHEESE AND CHORIZO WITH OLIVES

(Queso y Chorizo con Aceitunas). Assorted cheese and dry-cured Spanish sausage.

**Dietary restrictions on gluten or carbs?
Ask our staff for our list of alternative pastas. P150 surcharge**

DESSERTS

MOCHA CAKE

Luscious and moist with butter icing. 180.

PIATTO DI FRUTTI FRESCHI

A plate of the freshest fruits. 280.

PANNA COTTA

Unlikely any other panna cotta, it has more calcium from the Milk Chocolate, surprisingly delicious. 180.

HOME-MADE ICE CREAM

Vanilla, jackfruit, mango, strawberry and peanut butter chocolate. 280.

NEW YORK CHEESECAKE

Just as great as the original! 220.

3 CHOCOLATE FASCINATION

Fascinating milk, dark and white chocolate mousse. 210.

MANGO JUBILEE

Mango fried in butter with home-made vanilla ice cream and macadamia nuts. 250.

CHOCOLICIOUS

Sinful chocolate cake! 180.

FLAMING ALASKA

Vanilla ice cream in a liqueur-flamed meringue igloo. 280.

STONEHENGE FUDGE

A straight Vegan with Belgian chocolates and coconut cream. 240.

GELATO TARTUFATO

Chocolate covered ice cream with a frozen surprise in the middle. 330.

GELATO ALLA MENTA

Mint ice cream with chocolate chips in an almond basket. 330.

TRIPLE B TART

Banana, Burnt, Butterscotch Tart. 240.

Inclusive of VAT and service charge.

STEAK FESTIVAL

(EXTENDED BY POPULAR DEMAND)

KAGOSHIMA WAGYU SIRLOIN (220 GRAMS, CROSS-CUT SECTION)

From Japan, with the characteristic “super-marbling”. A rich and fatty steak with the strong meaty flavor of sirloin. 3500

Recommended: Well-done (to cut some of the fattiness), Trust us.

USDA PRIME TENDERLOIN (180 GRAMS, FILET)

With a more subtle flavor than rib-eye or striploin, tenderloin has very little visible fat.

Pan-fried, with an almost-black crust and a juicy interior. 1800.

Recommended: Medium

CHAR-BROILED CHICKEN STEAK

Flame-finished to smoky perfection. 650.

USDA PRIME NEW YORK STRIPLOIN (220 GRAMS, CROSS-CUT SECTION)

The New York Cut is not as fatty or tender as rib-eye, but has a more robust flavor.

The first choice of many steak-o-philes. 1800.

Recommended: Medium

USDA PRIME RIB-EYE (220 GRAMS, CROSS-CUT SECTION)

A top-quality, well-marbled steak from grain-fattened cattle, grilled over a real flame.

About as good an American steak as you’ll find anywhere. 2200.

Recommended: Medium

Many steak-lovers around the world contend that steaks should be Rare, but longer cooking adds to the caramelization (the “roast” flavor) and leads to a more complex steak with nuances of smoke and seared fat. We also strongly oppose Well-Done, which is a waste of good meat. But it's up to you. Our Medium-Rare is red in color inside; Medium is Pink. If you insist, Rare is Purple, Well-Done is Grey.

Inclusive of VAT and service charge.