**Substantial Soups**

**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. 160.

**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.

---

- Especially rich, oily, or fatty.
- Recommended by the Spa.
- Recommended by the Chef.

All Prices are Inclusive of VAT and Service Charge.
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.

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

CHICKEN SATAY
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. 420.
**POWERHOUSE CHEESEBURGER**
A powerhouse cast of 6-oz. grilled beef burger, cheese, and a choice of bacon, mushroom, or fried egg. 520.

**SMOKED SALMON**
On home-made focaccia bread. 480.

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

**CHICKEN TORTILLA WRAP**
With nachos. 420.

**PANINO TRICOLORE**
Mozzarella, lots of pesto, and fresh tomato. 420.

**CROQUE WHATEVER**
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.
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.

CROQUE WHATEVER
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.
Children’s Corner

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.

Pasta

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.

Especially rich, oily, or fatty. Recommended by the Spa. Recommended by the Chef.

All Prices are Inclusive of VAT and Service Charge.
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. 360.

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). 1,050.

Especially rich, oily or fatty. Recommended by the Spa. Recommended by the Chef.
All Prices are Inclusive of VAT and Service Charge.
Meat & Poultry

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

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

HALF ROAST CHICKEN
Big and satisfying! 420.

BRAISED OX TONGUE
With olive-mushroom sauce. 620.

SIZZLING GARLIC BEEF
Beef cubes sautéed in garlic. 780.

KOREAN KALBI
Marinated beef grilled with sesame seed sauce. 760.

From The Grill

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

Especially rich, oily, or fatty.  Recommended by the Spa.  Recommended by the Chef.

All Prices are Inclusive of VAT and Service Charge.
Devilish Desserts

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. 260.

FRESH FRUIT PLATTER
Assorted fresh fruits. 320.

MANGO PANNA COTTA

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. 200.

DOUBLE CHOCOLATE FUDGE
Rich chocolate cake in chocolate and strawberry sauce. 220.

Especially rich, oily, or fatty. Recommended by the Spa. Recommended by the Chef.

All Prices are Inclusive of VAT and Service Charge.
### Cold Beverages
- Plantation Bay Bottled Water 100
- Evian Mineral Water 160
- San Pellegrino
- Perrier
- Soft Drinks 140
- Thai Iced Tea
- Iced Tea
- Chilled Juices

### Local Beer
- San Miguel Beer Pilsen/Light/Premium
- Heineken

### Craft Beer
- Engkanto IPA / DOUBLE IPA 310

### Imported Beer
- Hite, Tsing Tao, Hoegaarden,
- Pilsner Urquell, Becks, Royal Dutch
- Asahi Dry, Corona
- Stella Artois, Guinness Stout
- Hitachino Nest Beer 480

### Fresh Juices / Shakes
- Calamansi, Mango, 260
- Green Mango, Apple, Banana,
- Pineapple, Watermelon
- Buko (Coconut) Juice
- Orange 380

### Milk Shakes
- Vanilla, Peanut Butter Chocolate, 320
- Strawberry, Chocolate, Ube

### Hot Beverages
- Brewed Coffee 140
- Café Latte
- Espresso / Cappuccino
- Café Mocha 200
- Chocolate 180
- Twinings Tea
  - Jasmine, Green, Earl Grey,
  - English Breakfast, Chamomile,
  - Peppermint, Lemon and Ginger, 140

### Power Drinks
- Pineapple Cucumber with Malunggay 280
- 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

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

### Cocktails
- Snow Capped (Kilimanjaro's Signature Drink) 220
- Coca Colada 200
- Mojito de Cebu 280
- Martini
- Salty Dog
- Bloody Mary
- Tequila Sunrise
- Margarita Hermosa
- Plantation Bay Colada
- Long Island Iced Tea
- Piña Colada
- Mojito