

## HOT AND COLD APPETIZERS

### HARD AND SOFT

Seared Lapu-Lapu with rice wine, topped with ginger and spring onions. 460

**CUCUMBER, MANGO, AND KANI SALAD 330**

### COLD WAKAME SALAD

Seaweed salad with miso sauce. 320



### COAST TO COAST SALAD

With mango and orange dressing. 320

**MANNY'S CEVICHE ★ NEW! 350**

### ARUGULA SALAD

With crumbled feta cheese, drizzled with balsamic vinaigrette. 320

**SHRIMP AND CRAB TRUMPETS 380**

### SLOW ROASTED CLAMS

Chopped with garlic. 420

### CALAMARI FRITTI

Thinly-sliced squid, deep-fried. 350



### CRYSTAL PRAWNS

Flash-fried shrimp dumplings. 420



### GYOZA

Griddle-seared Japanese dumplings  
\*Suitable for sharing. 420

### GARLIC PRAWNS

Pan-roasted, garlic-ful prawns. 420



As an expression of concern for responsible management of marine resources, Plantation Bay sources clean-farmed products where possible. The Hotel does not serve tuna, marlin, or shark. Sorry about the farmed salmon.



Recommended by the spa.



Recommended by the chef.

## SUSHI AND SASHIMI



**MORIAWASE SUSHI 580**

**CALIFORNIA or SALMON AONEGI MAKI 580**

**SALMON SUSHI 580**

**SALMON SASHIMI SUNRISE 580**

**LAPU-LAPU SUSHI 580**

**LAPU-LAPU SASHIMI 580**

### COMBO PLATTER

Choose any two (2) from the above at P 990

**SARDINE MAKI 380**

**PORK ADOBO MAKI 380**

**CHICKEN BARBECUE MAKI 380**

**SHRIMP KARE-KARE MAKI 380**



**YUKI CHEESE ROLL 380**

**DRAGON ROLL 380**

## SOUPS

### CREAM OF ASPARAGUS

Freshly-made. 220

### MISO SHIRU

Miso soup with leeks. 180

### HOT or COLD SOBA

Buckwheat noodles with pork and vegetables. 280

## SEAFOOD

### BAJA BOAT

Seafood grill. 590

### PAN-FRIED LAPU-LAPU FILLET

Topped with shrimps and mixed vegetables. 570



### SIZZLING TANGIGUE

With teriyaki sauce and onions. 420

**STEAMED FISH IN OYSTER SAUCE 450**

**GRILLED SALMON WITH GINGER BUTTER 570**

### OJINGO BOKUM

Sautéed squid and vegetables in a spicy sauce. 380

### BROILED KING PRAWNS

Chili and lemon sauce. 750



### PRAWNS TEMPURA

Four jumbo prawns, the largest you've ever seen in tempura. 990



### MORIAWASE TEMPURA

Assorted seafood and vegetables. 750

## CURRY SELECTION

### MALAYSIAN FISH AND PRAWNS

Curried and slightly sweet. 690



### SINGAPORE CHICKEN CREPES

In a rich, moderately-spicy curry. 690

### BEEF RENDANG

Strongly flavored Indonesian beef curry. 690

Inclusive of VAT and service charge.

## RICE AND NOODLES

### FIJI FRIED RICE

With salted dried fish, egg, and vegetables. 180

### JAPANESE FRIED RICE

Rich and savory. 120

### STEAMED BROWN RICE

Chewy, tasty, healthy. 40

### GARLIC RICE 40

### NASI GORENG

Mixed seafood/meat fried rice. 350

### PANCIT BIHON

Cebu's favorite noodle dish. 420  
Choice of glass noodles or (add 150) Low-Carb Soy Noodles.

### SPICY BRAISED FLAT NOODLES

Flat noodles slightly spicy, stir-fried with seafood 420

### SUKIYAKI FIJI

Plantation Bay style with glass noodles. 820

### STIR-FRIED UDON

In Curry sauce. 520

### HOT AND SOUR RAMEN

Philippine Fusion take on the Japanese favorite. 520

### SPICY MISO RAMEN

Miso Soup base and a Korean-style-chili kick. 480

### YAKISOBA

Japanese stir-fried noodles. 520

## MEAT DISHES

### PLANTER'S FRIED CHICKEN

The No. 1 choice for children. 450



### KFC

Crispy, sweet, and spicy Korean Fried Chicken. 450

### CHINESE STIR-FRIED EGGPLANT AND PORK

Sweet, spicy, minced pork and mushroom. 450



### SIZZLING POLYNESIAN SPARERIBS

With chili and plum sauce. 650

### BALINESE CHICKEN

Boneless chicken with curry and special spices. 520

### BEEF STEAK TERIYAKI

On teppanyaki vegetables. 520

### CHICKEN YAKITORI

Grilled chicken skewer. 380

### BICOL EXPRESS

Succulent pork and crunchy vegetables, slow-cooked in a medium-spicy coconut-milk sauce. 450.



### TONKATSU

Breaded pork with rice. 460



### SAKE-INFUSED OXTAIL

Braised oxtail stew - sinful! 680

### CLASSIC FILIPINO PORK BARBECUE 520

## HEALTHY OPTIONS



### GRILLED MIXED VEGETABLES (309 calories)

Grilled mixed vegetables with olive oil, oregano, basil, garlic, and onion. 280



### GRILLED BROCCOLI (65 calories) 280

### CHINESE GREENS

Sauteed Green Vegetables in savory broth. 280

### CRUNCHY VEGETABLE CURRY 320

### KIMCHI

Home-made in Plantation Bay; matured for 14 days. Probiotic-rich! 120

### ATCHARA

Pickled unripe papaya. Fermented in-house, Probiotic-rich! 120

## DESSERTS



### CREPES SAMURAI

Filled with mangoes and smothered with vanilla cream - can be shared by four. 450



### BAKED ALASKA

Meringue-coated vanilla ice cream. 320

### THREE CHOCOLATE FASCINATION

Milk, dark and white mousses. 240

### MOGAMBO MUD PIE

A layer of milk, chocolate, and peanut butter ganache on a cream cheese and Oreo crust. 240

### MINT FUDGE BROWNIE SUNDAE

A uniquely flavored brownie topped with ice cream and drizzled with chocolate sauce. 280



### FRESH FRUIT PLATTER

Some grown here at Plantation Bay. 280

### HOME-MADE ICE CREAM

Peanut Butter Chocolate, Vanilla, Mango Strawberry, Jackfruit. 280



### LEMON SORBET 140



Recommended by the spa.



Recommended by the chef.

Inclusive of VAT and service charge.