

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. 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.

All Prices are Inclusive of VAT and Service Charge.

Salads & Starters



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. 680.



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Fish & Seafood

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.



EXTRA-HEALTHY OPTIONS

(all 300 calories or less per serving) 

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.



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Sandwich Board



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.



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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.



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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.



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Meat & Poultry

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.



KOREAN KALBI

Marinated beef grilled with sesame seed sauce. 780.



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



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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. 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	260
Orange Juice	380

Milk Shakes

Vanilla, Peanut Butter Chocolate, Strawberry, Chocolate, Ube	320
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Hot Beverages

Brewed Coffee	140
Cafè Latte	
Espresso / Cappuccino	
Cafè Mocha	200
Chocolate	180
Twinings Tea	140
<i>Jasmine, Green, Earl Grey, English Breakfast, Chamomile, Peppermint, Lemon and Ginger.</i>	

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	

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 <i>Pilsen/Light/Premium</i>	200
Heineken	

Craft Beer

Engkanto IPA / DOUBLE IPA	320
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Imported Beer

Hite, Tsing Tao, Hoegaarden, Pilsner Urquell, Becks, Royal Dutch, Asahi Dry, Corona, Stella Artois, Guinness Stout	320
Hitachino Nest Beer	480

Spirits

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

Cocktails

Snow Capped <i>(Kilimanjaro's Signature Drink)</i>	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	