

Discerning Diner? Fan of Fine Food?

MEET PLANTATION BAY'S DELICIOUS DOZEN

Twelve Dishes that Define their Genre.



#1 Round-the-World Burgers

Home-made US beef patties, a precise blend of lean and fat, and two-stage charbroiling over a real fire. Cheese on the bottom (not the top). Find out how good an American cheeseburger can be, and add a touch of globalization while you're at it. (Kilimanjaro Kafé I Route 66)



#2 World's Best Kare-Kare

Imported US oxtail, ground roasted peanuts, a hint of ginger and other spices, and a painstaking 5-hour preparation yield this incomparably flavorful, collagenous, and naturally oily dish. Accalimed by Filipinos far and wide as, truly, the Best Kare-Kare they've ever tasted. (Kilimanjaro Kafé)



#3 Plum Sauce Pork Pao

Succulent pork belly with almost equal amounts of the meat and fat, slow-cooked until so tender that it cuts like butter, then topped with the same sauce and fresh garnish as Peking Duck. In all honesty, it isn't as good as a competent Peking Duck, but it's light years ahead of any other pork dish you're likely to find from China. (Kilimanjaro Kafé)



#4 World's Thickest Ube Shake

Ube is the (wrongly-called) purple yam available only in the Philippines that's attracting worldwide attention. Ube reaches its highest expression not in a sophisticated dessert, but in an unpretentious milkshake. We make it from scratch starting with our own Ube paste ("haleya") from real Ube tuber, which we make into own Ube ice cream, then finally - with further tweaks - into the thickest, richest, Ube-est milkshake ever blended. (Available in all restaurants)



#5 Manny's Ceviche

Lighter and more refreshing than Latin ceviche, a lot more interesting than Philippine *kinilaw*. Made entirely with Filipino and Asian ingredients. (Fiji)



Inclusive of VAT and service charge.

#6 World's Crispiest Tempura

The Japanese frankly have better raw material, but our prawns are huge, our batter is uber-crispy, and - the kicker - we don't immediately destroy the dish by soaking it in a soupy bath. Instead we offer a pair of spritzes that allow you to flavor the tempura as intensely as you like, while preserving the crispy coating. (Fiji)



#7 The Real Adobo

Adobo is about all five tastes harmonizing, not competing. And about salt, fat, acid, heat, and one more dimension a recent cookbook writer didn't think of - sweet. Plus patient slow cooking. And just a hint of fermentation. You haven't tasted Filipino cuisine until you've tasted our The Real Adobo. (Fiji)



#8 One and Only Crêpes des Îles

Dieting? Disappointed in love? Clinically depressed? This everything-but-the-kitchen-sink dessert platter will feed four and make you forget your aching heart, your existential angst, and your diet.

French Bretons invented the Crepe (they claim), but we took it to a new level with mangoes, vanilla sabayon, butter, rum, chocolate dust, sugar sprinkles, and a little something extra. (Fiji)



#9 Barcelona Breakfast

Fries, Jamon Serrano, and huevos rotos (broken deep-fried eggs) don't sound like anything to write home about but this whole is considerably greater than the sum of its parts, thanks to some thoughtful tweaks on the original. Very few bars in Barcelona, and none anywhere else in Spain, get this dish right. (Route 66)



Inclusive of VAT and service charge.

#10 Boston's Best Chile con Carne

It's oily, smoky, and just-right hot. This recipe was reconstructed from the taste-memories of several Plantation Bay shareholders who recalled chiles they liked in Boston and Washington, DC. We'll go out on a limb here and say that we have never found a chile this good anywhere in Mexico or Texas. Or Boston or Washington. (Route 66)



#11 Hand-Prepared Caesar Salad

Most Caesar Salads you can get in the US and Europe are just pale ghosts of what this salad should be – crisp Romaine lettuce drenched in an umami bomb of egg yolk, Parmesan, and anchovy, hand-whisked over many minutes into creamy perfection with garlic, pepper. Dijon mustard, citrus, olive oil, and a few other ingredients. (Palermo)



#12 Nuclear Kagoshima Wagyu

No doubt the Japanese produce the richest beef on earth, but their teppanyaki cooking method is just a bit underwhelming. Here is a totally different approach – (gasp) Very Well Done, burnt to a crisp outside and ready to explode with flavor as soon as it detonates on your tongue. The most distinctive Wagyu steak you will ever taste. (Plantation Bay's normal food guarantee does not apply to this item. Once you order it, you're committed.) (Palermo)



We can't count too well, either. #13 World's Most Seductive TV Recipe-Sposami Stasera

Not bad for a recipe we got from YouTube, though of course we tinkered with it a bit and embellished on the name. It's "Marry Me Chicken" on most sources. (Palermo)



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