APPETIZERS

MANNY'S CEVICHE

Lighter and more refreshing than Latin ceviche, a lot more interesting than Philippine kinilaw. Made entirely with Filipino and Asian ingredients. A Plantation Bay Delicious Dozen Must-Try. 580

COAST TO COAST SALAD With mango and orange dressing, 380

CUCUMBER, MANGO, and KANI SALAD 380

SHRIMP and CRAB TRUMPETS 580

PLANTATION BAY STYLE CRISPY CALAMARI RINGS

Quick-fried squid rings with wasabi mayonnaise. 580

GYOZA 💚

Griddle-seared Japanese dumplings. 580

GARLIC PRAWNS

Pan-roasted, garlic-ful prawns. 580

* For each of these ordered, enjoy a P50 discount on one dessert, ice cream excluded, ** P50 off each of two desserts, ice cream excluded.



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

* SEAFOOD

BAJA BOAT Seafood grill. 880

PAN-FRIED LAPU-LAPU FILLET

Topped with shrimps and mixed vegetables. 780

SIZZLING TANGIGUE

With teriyaki sauce and onions. 780

GRILLED SALMON WITH GINGER BUTTER 780 00

MALAYSIAN FISH AND PRAWNS Curried and slightly sweet. 780

SUSHI AND SASHIMI (Salmon, Grouper, and Tuna)

*MORIAWASE SUSHI 820

*CALIFORNIA MAKI 680

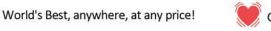
*YUKI CHEESE ROLL 680

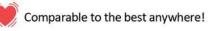
*DRAGON ROLL 680

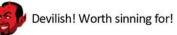
**COMBO PLATTER

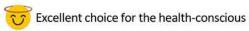
Choose any (2) two maki rolls. 1260

** COMBO PLATTER 1500









WORLD'S BEST TEMPURA!

Crispier and richer in flavor than any you are likely to find in Japan. If after two bites you don't agree, we'll finish it for you!



**FOUR JUMBO PRAWNS

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. A Plantation Bay Delicious Dozen Must-Try. 1480

- *SEAFOOD and VEGETABLE MEDLEY 820
- *CHICKEN CHOW 780
- *PORK PLATTER 780

HOT DOG IN HEAVEN 280

All complemented with a Sesame Oil Spray and a Spritz of Secret Ingredients, or House-Blend Banana Ketchup for hot dog.

* FLAVOR ME FILIPINO

SIZZLING POLYNESIAN SPARERIBS

With chili and plum sauce. 880

BICOL EXPRESS

Succulent pork and crunchy vegetables, slow-cooked in a medium-spicy coconut-milk sauce. 680

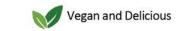
PLANTER'S FRIED CHICKEN

The No. 1 choice for children. 620

CLASSIC FILIPINO PORK BARBECUE 580

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. A Plantation Bay Delicious Dozen Must-Try. Single-person meal *550, Sharing size (2.5 times larger) **1200.



NOODLES AND RICE

FIJI FRIED RICE

With salted dried fish, egg, and vegetables. 280

YANG CHOW FRIED RICE

An Anglicized mis-rendering of Yangzhou (region) Chow Fan, and it didn't even really come from there. We haven't found any other restaurant in the Philippines that understands how this is actually supposed to taste, but the correct taste was popularized in Hong Kong, and is unmistakable. 280

* NASI GORENG

Indonesian fried rice with mixed meat and seafood, 680

JAPANESE FRIED RICE

Rich, meaty, and frankly on the oily side, but delicious. 280

* SUKIYAKI FIJI

Plantation Bay-style, with your choice of glass or ramen noodles, 720

* SPICY BRAISED FLAT NOODLES

Singapore-style, slightly spicy, stir-fried with seafood. 720

* YAKISOBA

Japanese stir-fried noodles, with a hint of teriyaki sauce. 720

* YOUR BASIC PHILIPPINE NOODLE

Similar to Cantonese style, but the noodles are soft and flavorful, 680

SOUPS

MISO SHIRU

Miso soup with leeks. 220

CREAM OF ASPARAGUS

Freshly-made. 280

HOT or COLD SOBA

Buckwheat noodles with pork and vegetables. 380

*JAPANESE COMFORT FOOD

SAKE-INFUSED OXTAIL

Braised oxtail stew - sinful! 880

BEEF STEAK TERIYAKI

On teppanyaki vegetables. 780

CHICKEN YAKITORI

Grilled chicken skewer. 520

TONKATSU

Breaded pork with rice, 680

FUSION RAMEN

Hot and Sour. Spicy Miso. Shiitake (with less noodles/carbs). 720

* KOREAN FUSION

KOREAN BRAISED TOFU 620

STIR-FRIED KOREAN BEEF

Slow-cooked striploin. 780

KFC

Crispy, sweet, and spicy Korean Fried Chicken. 620

INDIAN-INSPIRED

VEGETABLE SAMOSA 480

VEGETABLE MASALA 380

* BALINESE CHICKEN

Boneless chicken with curry and special spices. 680

- * SPICY SHRIMP MASALA 880
- * SINGAPOREAN CHICKEN CREPES

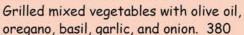
In a rich, moderately-spicy curry. 780

HEALTHY OPTIONS

SHIRATAKI RICE

A guilt-free rice alternative, very low in calories and no carbs. (allow 10 minutes) 120

GRILLED MIXED VEGETABLES (309 calories)



SEARED BROCCOLI WITH NUTS AND DATES 380



Home-made in Plantation Bay; matured for 14 days. Probiotic-rich! 380

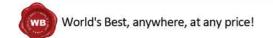
ATCHARA

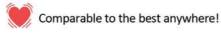
Pickled unripe papaya. Fermented in-house, Probiotic-rich! 380

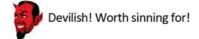
BOKCHOY with OYSTER SAUCE 380 00



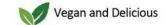
* For each of these ordered, enjoy a P50 discount on one dessert, ice cream excluded. ** P50 off each of two desserts, ice cream excluded.













Dessert Menu

UBE MILKSHAKE

So thick we can't give you a straw. Must try for visitors! The world's most memorable shake. Half portion 200. Full portion 380.

UBE HOPIA

A kind of moon cake, much better than what the Chinese make out of mung beans. 180

UBE POUND CAKE

Rich, dense, delightful. 380

FLAMING ALASKA RESURRECTION



RESURRECTION Featuring our home-made ice creams Ube in Palermo and Jackfruit in Fiji, coated in thick meringue and flamed at your table. Both are MUST-TRY! P 380.

THREE CHOCOLATE FASCINATION

Milk, dark, and white mousses. 380

HEAVEN and HELL CAKE

Multi-layered dessert of angels and devil's food cake, peanut butter mousse, and chocolate ganache. 380

WORLD'S BEST CREPES DES ÎLES WB



Dieting? Disappointed in love? Clinically depressed? This everything-butthe-kitchen-sink dessert platter will feed four and make you forget your aching heart, your existential angst, and your diet. 480

French Bretons invented the Crepe (they claim), but we took it to a new level withmangoes, vanilla sabayon, butter, rum, chocolate dust, sugar sprinkles, and a little something extra. A Plantation Bay Delicious Dozen Must-Try. 480

LEMON CHEESECAKE

One of the most delicious desserts we have ever offered, regardless of the ingredients. And it's only 78 calories and 4.8 grams net carbs. 380

HOME-MADE ICE CREAM

Vanilla, mango, jackfruit, peanut butter chocolate, strawberry, ube, coffee chocolate chip. 220. Extra Large, 380

CHILLED LYCHEES 380

FRUITY FIBROUS FINISH

A light personal meal-ender. Ask for the Chef's Combination or a single type of fruit. Generally, these would include mango, watermelon, Fuji apple, native banana, dwarf sweet pineapple, pomelo, papaya, and guava (but not all of them on any given day). Medjool dates (about 4), California prunes (about 6), and Filipino fruit salad always available. 260