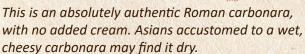
# **PASTAS**

Appetizer portion 380 | Full portion 680

#### ROMAN-STYLE CARBONARA



#### **PAPPARDELLE**

Chicken breast, porcini mushroom, leeks, and Mascarpone cheese.

#### **SPAGHETTI PUTTANESCA**

Anchovy, olives, basil, capers tossed in tomato sauce.

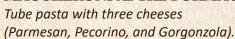
#### **RAVIOLI AL GRANCHIO**

Crabmeat ravioli with cream sauce.

#### FILIPINIZED SPAGHETTI BOLOGNESE

Rich and meaty.

## MACCHERONI AI TRE FORMAGGI



#### SPAGHETTINI AL NERO

Squid ink pasta, shrimps, and peperoncino.

# PENNE AMATRICIANA

Penne tossed in tomato sauce flavored with chili and pancetta.

#### LINGUINE ALLE VONGOLE

Linguine with clams and white wine sauce.

## PASTA PRIMAVERA CON AGLIO, OLIO, **E PEPERONCINO**

Loaded with vegetables, livened with chile and basil.

# **HEAVY TAPAS**

## PAELLA TERESITA

Mariscos, Cerdo, Chorizo, Pollo, y Cebolla. More saffron and rich seafood and meat flavor than any paella you'll find in Spain. Made in advance so no long wait. A hearty entrée for one person. 740

#### US RIB-EYE BIBIMBAP

The Korean staple married to prime US beef, rich and flavorful. 720

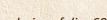
#### **GAMBAS AL DIABLO**

Flamed at your table. 680

#### **SPOSAMI STASERA CHICKEN**

The name means "Marry Me Tonight!", which is how you'll feel if someone serves you this by candlelight. Italian in spirit if not in history, Sposami Stasera — especially this Plantation Bay house version — is almost sure to put a smile on your face and a flame in your lover's loins. 720

## SAN FRANCISCO BAY STYLE **CALAMARI TENDERS**



Lightly-fried, crispy squid with a choice of dip. 680

### PALERMO'S CRISPY PATA



Plantation Bay's signature dish, our answer to Spanish Cochinillo and Italian Porchetta. A substantial entrée for one person. 720

#### SPANISH COLD CUT SAMPLER

Assorted cheese and dry-cured Spanish sausage. 720

## HAND-PREPARED CAESAR SALAD



Made on the spot with anchovy, egg yolk, olive oil, garlic, bacon bits, and parmesan cheese with grilled chicken breast. 780

## FRIED GARLIC RICE



Cooked in beef fat. Deadly. 580



World's Best, anywhere, at any price! Comparable to the best anywhere!





Devilish! Worth sinning for!



Excellent choice for the health-conscious Vegan and Delicious



# TAPAS

## **JAMON BELLOTA**

Acclaimed by many as the world's finest ham. 50 grams with toasted focaccia. 1,300

#### JAMON SERRANO

A worthy alternative to the Italian prosciutto you might be familiar with. Cured longer and sharper-tasting. 620

#### GRILLED MUSHROOMS

With garlic, parsley, and bread crumbs. 580

#### HOME-MADE FRENCH FRIES

Just perfect, with a deep, rich potato flavor, and light crunchy interior. 580

#### FRIED CHICKEN LIVERS

Crispy fried, with raspberry vinaigrette sauce. 580

## MELANZANE CON POMODORO **E MOZZARELLA**

Eggplant, sliced tomatoes, pesto sauce, olive oil, and mozzarella, 580

#### **FISH FINGERS**

Crusted in herbs and Parmesan. 580

#### **BEEF CARPACCIO**

Raw, with capers and honey balsamic reduction. 580

## **POTATO CROQUETTES**

With creamy minced fillings. 580

## ENSALADA TROPICANA

Crispy greens, pumpkin seeds, fresh mango cubes, and balsamic-pesto sauce. 580

## ENSALADA ITALIANA

Refreshing salad greens, aromatic herbs, extra virgin olive oil, and lemon dressing. 580

#### SPICY DEVILED EGGS

Tangy, creamy, with just a hint of heat. 320

#### **SARDINES ON A BOAT**

Mildly spiced sardines. 320

#### **RUSSIAN SALAD**

Crisp, crunchy, with extra oomph from chicken umami. 320

#### **GREEK-STYLE ROASTED SWEET PEPPERS** Soft and sweet, baked in olive oil. 320

## SHIRATAKI RICE

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

# STEAK SEDUCTION

### **NUCLEAR KAGOSHIMA WAGYU**



Trust us. Charbroiled Very, Very Well-Done. The outside is crispy. The inside explodes on your tongue. Standard portion 120 grams, enough for most Asians when combined with rice, fries, or salad. Half-portion 60 grams, suggested as an "I'm Worth It!" add-on to another steak, or in combination with a half-order of pasta. (Plantation Bay's normal food guarantee does not apply to this item. Once you order it, you're committed.) 3000/1600

#### **USDA PRIME RIBEYE**

(220 grams, crosscut section)

A top-quality, well-marbled steak from grain-fattened cattle, grilled over a real flame. About as good an American steak as you'll find anywhere. 2800

Recommended: Medium

## USDA PRIME TENDERLOIN (180 grams, filet)

With a more subtle flavor than rib-eye or striploin, tenderloin has very little visible fat. Pan-fried, with an almost-black crust and a juicy interior. 2600

Recommended: Medium

#### TRIPLE-CHARRED WAGYU NEW YORK CUT

(220 grams, precooked weight crosscut)

Due to the historical scarcity of firewood, direct char-broiling is little-practiced in Japan, but in our opinion it is exactly what fine Japanese beef requires. Even so, not all "char" is created equal. Our three-stage cooking process brings out the nuances of high, low, and medium heat charring (in that order), yielding a powerful and complex Steak Experience not found in Japan (or probably anywhere else in the world but Plantation Bay). (Plantation Bay's normal food guarantee does not apply to this item. Once you order it, you're committed.) 5800

Recommended: Medium Well

#### CHAR-BROILED CHICKEN STEAK

Flame-finished to smoky perfection, 750

## GRILLED PORK CHOP

A classic chop cooked Medium (slight pinkness may be visible), just as in Spain or Italy. 850





World's Best, anywhere, at any price! Comparable to the best anywhere!

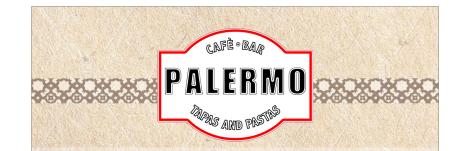


Devilish! Worth sinning for!



Excellent choice for the health-conscious Vegan and Delicious





# **DESSERT MENU**

## **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

## **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.

## FLAMING ALASKA 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! 380.

## MANGO JUBILEE



Fresh Mango coddled in butter with home-made vanilla ice cream and macadamia nuts. 380

#### PIATTO DI FRUTTI FRESCHI

A plate of the freshest fruits. 380

#### BANANA CHOCOLATE MOUSSE

Smooth and creamy, it's amore at first bite! 380

### **CAPPUCCINO TIRAMISU**

Chef Gerard's take on this worldwide favorite. The cup looks good enough to eat, and it is! Good for two. 420

#### **HOME-MADE ICE CREAM**

Vanilla, mango, jackfruit, peanut butter chocolate, strawberry, ube, coffee chocolate chip. Doused in a bit of espresso upon request. 220. Extra Large, 380.





Wines:

10 CL SPARKLING WINE AND CHOICE OF 15 CL WHITE WINE OR RED WINE

Green Salad with miso vinaigrette

Choice of Rastas:

ROMAN-STYLE CARBONARA, FETTUCCINE ALFREDO,

PENNE AMATRICIANA

Choice of Main Course.

MILLIONAIRE'S BEEF STEAK, BAKED SALMON,

TWICE-FRIED PORK

Choice of Sweet:

DESSERT OF THE DAY OR

PLANTATION BAY'S HOME-MADE ICE CREAM

1,800 NETT PER PERSON