


# Taste of Amuma

A Culinary Journey for the Senses  
 Our menu celebrates the latest prized creations from Bluewater and Almont Hotels and Resorts. Each dish is delightfully unique and flavorful. They blend tradition, innovation and passion. Indulge in selections that excite the palate and warm the soul.

**2024  
 Taste of Amuma  
 Award  
 Winners**

APPETIZER  
**Bangus Dinakdakan, Tokwa't Baboy**  
 TRIO OF NORTHERN DELICACIES SISIG-STYLE  
 Milkfish, spiced garlic aoli, fried tofu, grilled pork belly. Served with native soy-oyster sauce reduction. 490



SALAD  
**Ensaladang Sinigang**  
 REFRESHINGLY TANGY  
 Farm-fresh vegetables & root crop with traditional sour-tamarind dressing. 390



MAIN  
**Panagsama**  
 VEGETABLE MEDLEY (OVO-VEGETARIAN)  
 Healthy stuffed rich umami flavor with local vegetables in cassava dough. Served with moringa and laing sauce. Bicol express sweet mashed potato side. 620



DESSERT  
**Harana**  
 SWEET SERENADE  
 A dessert playlist of ube & coconut mousse, pili nut piñato, bibingka cookies and crumbles. 360



DESSERT  
**Tajom**  
 SEA URCHIN ICE CREAM  
 House umami-rich ice cream made with swaki. Topped with soya sauce, seaweed & calamansi. 180



## Bluewater Specialties

**Bistek Tagalog** 960  
Marinated beef tenderloin in soya sauce, calamansi & garlic. Pan-seared. Topped with fried onions.

**Escabecheng Dilaw** 940  
Grouper fish marinated in vinegar. Deep-fried. Topped with sweet-tangy turmeric sauce.

**Adobo Fried Rice** 790  
Stir-fried rice with soya, litson manok flakes & crisp pork belly. Served with roast garlic & native sauce.

**Hinalang** 790  
Grilled chicken & seafood skewers with light and spicy broth of coconut, zucchini and carrot

**Lechon Chicharon Kawali** 690  
Flash-fried pork belly with crisp puffed skin. Sides of pickled greens & native sauce.

## Starters

**Calamaron Rebosado** 600  
Crisp fried shrimp & squid seasoned with local spices, topped with green mango salsa & served with homemade sinamak vinegar

**Dinagat na Lumpiang Hubad** 600  
Shrimp, scallops, mussels in spicy coconut sauce with aligue dip, malunggay chips, red chili floss, calamansi aioli & lettuce

**Caesar Ensalada** 580  
Fresh romaine lettuce with tapa, bacon, poached egg, pandesal crostini & parmesan, served with homemade Caesar dressing

**Sinuglaw** 500  
Pinoy-style ceviche with grilled pork tossed with red onion, tomatoes & cucumber, served with watermelon ice

**Ensaladang Talong** 450  
Grilled eggplant, confit tomato, red onion, salted egg snow, garlic & malunggay pandesal with crostini, pickled carrots & cucumber crudites

## Soup

**Beef Bulalo** 850  
Beef shanks in savory broth with shallots, ginger, green beans, cabbage, potatoes & corn on the cob

**Sinigang** 850  
A choice of Cebu-style lechon belly, salmon belly or shrimp in tamarind broth with local vegetables

**Bisaya Chicken Binakol** 650  
Homegrown organic native chicken in savory coconut broth with green papaya, chili leaves & lemongrass

**Kalabasa Crema** 210  
Caramelized longganisa, pandesal croutons, drizzled with pumpkin seed oil

## Filipino Mains & Specialties

**Crispy Pata** 1,350  
Twice-cooked pork knuckle boiled & deep fried, served with atsara, lechon sauce & soy-calamansi

**Caldereta De Morcon** 980  
Beef roulade braised in savory tomato & liver sauce with peanut butter, carrots, potato & cheddar cheese

**Inaloban na Isda** 680  
A famous Maranao dish. Grilled fish with spicy coconut gravy infused with ginger, bay leaf, chilies & onions.

**Baked Pork Sisig** 650  
Crispy chopped pork skin & belly tossed in onion, green chili, liquid seasoning, with poached egg & calamansi hollandaise

**Chicken Adobo** 580  
Oven-braised chicken roulade in vinegar, soy sauce, onion, garlic & chili, served with roasted potatoes & carrot balls

**Pancit Hab-hab** 550  
Stir-fried crispy egg noodles tossed in sweet soya sauce, vegetables & shrimp, served with sunny side-up egg

**Pinakbet** 550  
Sauteed local vegetables in homemade bagoong, topped with crisp pork belly

**Tortang Talong** 550  
Grilled eggplant omelet mixed with pork sisig served with mango salsa, salted egg & tomato ketchup

## Sinugba/Grill

**Tuna Belly Bistek** 950  
Marinated in soya sauce, calamansi, garlic & ginger topped with caramelized onions

**Sinugbang Liempo** 600  
Sous vide pork belly marinated in Larsian-style barbecue sauce

**Manok Inasal** 580  
Bacolod-style roasted chicken marinated in yogurt, lemon, coriander & spices, with a side of homemade atsara & native sauce

## International Specialties

**Steak**  
Served with confit vegetables, mashed potatoes, Café de Paris & red wine sauce

**US Angus Beef Rib Eye Steak (300g)** 2,100  
**US Angus Tenderloin Steak (200g)** 1,400

**Prawns** 1,350  
Chargrilled king prawns with French beans, roasted cherry tomatoes & mashed potatoes, served with lemon butter sauce

**Salmon** 950  
Pan seared with buttered vegetables & mashed potatoes, served with dill cream sauce

## Pasta

**Chicken Cordon Bleu Alfredo** 650  
Fettuccine in creamy mushroom sauce

**Ragu' A La Bolognese** 650  
Spaghetti with rich meaty sauce, topped with parmesan cheese

**Seafood Aglio Olio** 650  
Penne with shrimp, squid, mussels & squid tossed in garlic-infused olive oil

**Tuna Puttanesca** 600  
Linguini pasta in tuna flakes, tomato, capers, olives & peppers

**Caccio e Eova** 580  
Rigatoni pasta in creamy cheese sauce with grated snow egg

## Pizza

**Island Seafood** 700  
Mixed seafood pizza with spices, herbs, tomato sauce & mozzarella cheese

**Chorizo** 680  
Crispy crust topped with tomato sauce, Cebu Chorizo & mozzarella

**Margherita** 550  
Crispy crust topped with tomato sauce, mozzarella & basil leaves

## Sandwiches

**Puerto Club** 680  
Homemade wheat bread with layers of salmon gravlax, tomato, cucumber, lettuce, bacon & egg. With a side of crispy potato fries.

**Pulo Cheeseburger** 680  
US Angus beef patty topped with tomato, caramelized onions, cucumber, lettuce, cheddar cheese, bacon & egg, served with a side of potato fries.

**Pavilion** 650  
Bacon, lettuce, tomato with Cebu chorizo in a pandesal bun with cheese, served with crispy potato fries

## Kids' Favorites

**Chicken Fingers** 350  
Coated chicken fillet served with crispy potato fries & tomato ketchup

**Fish and Chips** 350  
Battered fish fillet served with crispy potato fries & dip

**Pinoy-Style Spaghetti** 350  
Pasta cooked in sweet tomato sauce with ground pork & local sausage, served with garlic bread

## Desserts

**Halo-halo** 550  
A classic Filipino dessert featuring a medley of sweet ingredients: shaved ice, mixed fruits, jellies, beans homemade leche flan & scoop of ube ice cream

**Seasonal Fresh Fruits** 300

**Crème Brulee** 220  
Cream pudding, caramelized sugar, basil-mint mango, banana rice pops

**Empanaditas** 220  
Fried pastry turnover filled with sweetened bananas & cinnamon. Served with vanilla ice cream.

**Leche de Flan** 220  
Leche flan, kaong, macapuno, mint leaves

**Mango Sago** 220  
Tapioca pearls with chopped sweet mangoes in creamy sweet coconut sauce

**Bibingka** 200  
Oven baked rice cake muffins topped with cheddar cheese & salted egg

**Turon** 200  
Banana with ube halaya & langka in caramel glaze, with queso ice cream & candied nuts

**Ice Cream Scoop** 140  
Choice of: mango, vanilla, ube & chocolate

## Sides

**Danggit Sinangag** 390  
Crispy dried fish, scrambled oyster egg, chives, toasted garlic, white rice

**Sinangag** 90  
White rice tossed in crispy garlic

**Sinaing** 80  
Steamed white rice

**French Fries** 200  
Thick cut potato fries with choice of flavors: Cheese, barbecue & sour cream

**Bread Basket** 180  
Assorted international and local breads served with butter & confit garlic

**Mashed Potato** 180  
Unsalted butter, fresh milk, garlic, paprika & parsley