

Family Feast!

Barbecue Bilao

Grilled pork belly, chicken inasal, boneless bangus, Cebu chorizo, pancit canton, steamed rice, eggplant ensalada, fruits in season
(Good for 4 persons) 3,900



Seafood Platter

Cajun boiled blue crab, shrimp and mussels, stuffed squid, baked scallops, grilled tanigue, grilled corn, potato mojos, buttered vegetables, fruits in season
(Good for 4 persons) 4,600



Island's Boodle ★

Stuffed squid, baked scallops, cajun boiled blue crab, shrimp, mussels, grilled tanigue, grilled pork belly, chicken inasal, grilled corn, ensalada, pancit, Java rice, fruits in season (Good for 6 persons) 6,500



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 and seafood skewers with light and spicy coconut broth, zucchini and carrots	
Lechon Chicharon Kawali	690
Flash-fried pork belly with crisp puffed skin, side of pickled greens & native sauce	

Sugba/Grill

Rock Lobster Thermidor 👍	1,550
Grilled and topped with truffle cream & mozzarella cheese, with mesclun salad & grilled tomatoes	
Butter and Garlic Prawns	1,450
Marinated grilled prawns with garlic & native peppers, cherry tomato & onion in Tzatziki sauce	
Beef Kabobs Tortilla	790
Beef tenderloin skewers with peppers & tomato, served with tortilla, salsa, yogurt & raita sauce	
Texas Barbecue Pork Ribs 👍	790
Five-spiced grilled pork baby back ribs in barbecue glaze, with grilled corn & potato wedges	
Tanigue Steak	780
Grilled Spanish mackerel in charred lemon salad, with tomato cucumber salsa & soy-calamansi dip	
Grilled Saang	680
Steamed conch shell, grilled in calamansi, with chili & sweet soy glaze in crispy nori	
Chicken Inasal	650
Bacolod-famous grilled chicken marinated in annatto oil, calamansi, soy sauce & brown sugar, with salted egg ensalada & homemade atchara	

Sizzling

Sizzling Pares	750
Beef shanks braised in tangy sweet soy, with star anise & leeks, served with chili oil, toasted garlic & calamansi	
Baked Scallops 👍	690
With garlic, butter & cheese, sizzled in Mornay sauce	
Gambas	650
Sizzling Pinoy-style shrimp gambas in hot sauce, chilis, peppers & mushrooms	
Sisig 🌶️	650
Famous Kapampangan dish composed of pork face, onion, chilis, calamansi, tossed in mayo & egg, topped with crispy chicharon	
Buffalo Chicken Wings 🌶️	600
Deep-fried wingette coated in vinegar, paprika, cayenne & garlic batter, sizzled in smoked barbecue sauce	

Pizza & Pasta

Island Seafood ⭐	720
Mixed seafood pizza with spices, herbs, tomato sauce & mozzarella cheese	
Quattro Formaggi 👍	700
Four cheese pizza, mozzarella, cream cheese, parmesan & blue cheese	
Seafood Marinara 👍	690
Fettuccine pasta in marinara sauce with shrimp, mussels, squid & fish	
Creamy Chicken Pesto	680
Penne pasta tossed in cream, pesto sauce, parmesan cheese with grilled chicken	

Sandwiches

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	

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	
Empanaditas 👍	350
Fried pastry turnover filled with sweetened bananas & cinnamon. Served with vanilla ice cream.	
Mango Sago	300
Tapioca pearls with chopped sweet mangoe in creamy sweet coconut sauce	
Seasonal Fresh Fruits	300



Recommended



Signature



Spicy