

SALAD

PRAWN SALAD Prawns simmered in coriander curry sauce with greens, fresh grapes and mango balls.	490
ALLEGRO SALAD Tropical salad of grilled chicken breast layered with assorted lettuce, peppers, green beans, mango and macadamia nuts in balsamic vinaigrette and sweet and sour dressing.	290
CAESAR SALAD Romaine lettuce with bacon, croutons, parmesan and Caesar dressing.	280
WITH MARINATED GRILLED CHICKEN BREAST	350
WITH SAUTEED PRAWNS	540
TOSSED GREEN SALAD Assortment of greens with cucumber, tomato, carrots, and your choice of dressing: Ranch, Italian, French, Balsamic or Orange Citronette.	280



SANDWICHES

BLUEWATER CHEESEBURGER 7 oz. of US angus beef patty, fried onions, mozzarella and fries.	560
CLUB SANDWICH Whole wheat bread with bacon, grilled chicken breast, cooked ham, cheddar, egg, lettuce, tomato and fries.	380
TUNA CROISSANT Tuna Salad on Croissant	280
LECHON BANH MI Pulled lechon meat with our special plum sauce preserved cucumber, carrots and radish in freshly baked French baguette.	250



Bluewater Cheeseburger

KIDS MENU



Crispy Chicken & Fries

DOLPO KIDS FAVORITE!

BURGER STEAK Pan seared mini burger in mushroom gravy sauce and steamed rice.	420
FISH & FRIES Battered fish fillet strips with catsup sauce and honey mayo mustard and fries.	320
CRISPY CHICKEN & FRIES Breaded chicken finger, with catsup and honey mustard and fries.	310
FRENCH FRIES	120

SWEET TREATS

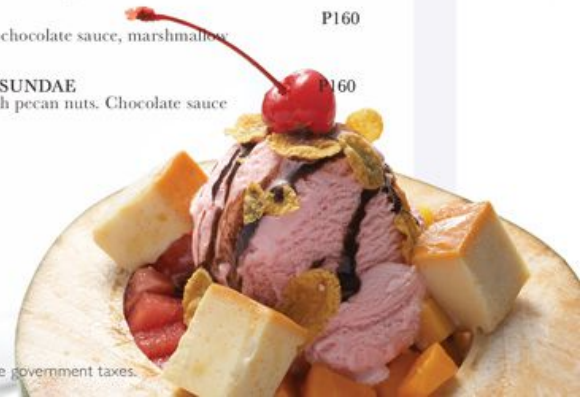
VANILLA CRÈME BRULÉE Baked in coconut shell!	P280
MOIST CHOCOLATE CAKE Chocolate-coffee cake layered with dulce de leche filling.	P260
FRESH MANGO PAVLOVA STYLE The famous cebu mango on butter cream into meringue crust. Drizzle with caramel sauce!	P200
MAJA BLANCA Cheesecake mixed with creamed sweetcorn with tablea chocolate sauce.	P220



Moist Chocolate Cake

BLUEWATER SCOOPS

BLUEWATER FRESH FRUIT HALO-HALO Traditional filipino cooler made with preserved fruits, ube ice cream, leche flan and crushed ice in fresh young coconut shell.	P320
HALO-HALO ESPESYAL Traditional filipino cooler made with native nata de coco, kaong, munggo, white beans, and jackfruit.	P310
BANANA SPLIT A classic! Homemade ice cream with banana and three sauces topped with whipped cream.	P290
OREO SUNDAE Oreo ice cream with chocolate sauce, marshmallows and gummy candies.	P160
VANILLA PECAN SUNDAE Vanilla ice cream with pecan nuts. Chocolate sauce and whipped cream.	P160



APPETIZER

GAMBAS CON CHORIZO Panfry shrimps with Spanish chorizo and garlic cloves confit and chili in olive oil. Garlic bread.	550
BEEF SALPICAO Pan fried beef tenderloin strips with garlic, mushroom and sweet paprika sauce. Garlic bread.	520
CALAMARES Deep fried squid rings with salted eggs, fried parsley and lemon wedge.	380
CRISPY SHRIMPS WITH VEGETABLES Deep fried shrimps with turnips, carrots and sweet potato. In cucumber, garlic peppercorn vinegar.	320
TOFU SPRING ROLL Deep fried rolled vegetable and bean curd with sesame honey dip and roasted peanut sauce.	270
LUMPIANG UBOD Colored fresh rolls (purple yam, squash and natural) filled with palm hearts, minced pork and shrimps. Sweet garlic soya sauce and chopped roasted peanuts.	260

SOUP

RAMEN NOODLE SOUP Traditional Japanese ramen with boiled pork, buttered corn, sprouts and boiled egg.	320
DINULDOG Pumpkin puree in coconut - ginger moringa leaves broth with dried fish flakes	220
SOUP OF THE DAY Please ask your server for the Chef's soup of the day.	160



KUSINA CEBUANA

POCHERO Boiled beef shank in ginger broth with squash, corn, cabbage.	460
TINOWANG MANOK Boiled native chicken in ginger, lemongrass and green papaya broth.	450
ADOBO RICE Fried rice in adobo sauce with chicken flakes and topped with rendered pork and fried garlic.	420
BAM-I Sautéed mixed sotanghon and egg noodles with shrimps, chicken and pork slices, chorizo macau, black woodcreek mushrooms, vegetables.	290
SINUGLAW Grilled pork belly and raw tanigue ceviche in vinegar, kalfir lime and green mango.	280
HUMBA Braised pork belly in sweet soy- vinegar and star anise on steamed rice.	280
UTAN BISAYA Boiled vegetables with dried shrimps and salted pugapo flakes.	260



SUGBA NATIVE GRILL

Sugba is a popular native Cebuano specialty of charcoal grilling of meats and seafoods.

TANIGUE Sliced fish steak fillet with native soy - vinegar sauce, steamed rice and eggplant salsa.	495
SQUID Stuffed with onion, tomato and spring onion. Served with garlic ginger- scallion fried rice, native soy sauce and eggplant salsa.	480
PORK Marinated pork belly slice in soy-garlic- calamansi and muscovado sugar.	380
CHICKEN INASAL Marinated with lemongrass, garlic and annatto oil. Atchara, steamed rice in cone. Native soy sauce.	340



KUSINA FILIPINA

CRISPY PATA Deep Fried Pork Knuckle partially deboned! Soy-vinegar chili sauce and Atchara.	590
SWEET & SOUR PUGAPO Deep Fried grouper fish with tomato, vinegar and pineapple sauce.	480
BISTEK TAGALOG Pan Fry Marinated US Beef Tenderloin with Calamansi and Soy Sauce, topped with sautéed onion rings. Garlic Fried Rice.	450
LECHON KAWALI Pork cut slow cooked to tenderness and deep fried	430
SINIGANG A Filipino dish which is distinct by its sour and savory taste. Prepared with fresh tomato, radish, eggplant, swamp cabbage in green mango and kamias broth.	320
• Pork	530
• Mixed Seafoods (Shrimps, Grouper Fish Fillet and Squid)	530
PINAKBET Assorted vegetable stew with shrimp paste and topped with crispy lechon kawali and fried garlic.	290
CHICKEN & PORK ADOBO Braised Pork Belly and Chicken leg in soy garlic- vinegar sauce, topped with battered quail eggs.	280

INTERNATIONAL SPECIALTIES

BEEF TENDERLOIN STEAK Grilled US Angus Beef Tenderloin 6 oz. with chimichurri sauce, buttered vegetables and mashed potato-garlic.	1,010
SALMON STEAK Pan fry Salmon with mashed potato- garlic, balsamic roasted vegetables and lemon butter sauce.	490
SEAFOOD & FRIES Deep fried prawns, squid rings and grouper fish fingers coated with breadcrumbs and parmesan. Served with lemon and cheesy Italian dressing.	490
NASI GORENG Indonesian fried rice with pork and chicken satay in coconut tamarind sauce.	380
CHICKEN CURRY "Japanese style" sautéed chicken thighs simmered in fruity curry sauce with diced carrots and potato. Steamed rice.	325
CHICKEN TERIYAKI Grilled chicken glazed with teriyaki sauce, steamed rice and Asian slaw.	320

BREAKFAST Available 6:00AM to 10:00AM Daily

BAKER'S BREAKFAST

P440

- Basket with Assortment of Bread and Morning Pastries
- Butter, Strawberry Jam, Orange Marmalade
- Fresh Fruits in Season
- Choice of Fresh Squeezed Juice (Orange or Calamansi)
- Coffee or Tea



CEBUANO EXPERIENCE

P330

- Choice of:
Dried Danggit, Fish Tocino, Palad Flakes or Smoked Chorizo
- Two (2) Farm Fresh Eggs, any style
- Served with Plain or Garlic Rice
- Served with Mango Fruit and Calamansi Juice
- Coffee or Tea



WESTERN BREAKFAST

P330

- Choice of: Salisbury Steak, Ham Steak or Bacon
- Two (2) Farm Fresh Eggs, any style
- Served with Hash Brown • Bread or Rice • Fresh Fruits
- Choice of Fresh Squeezed Juice (Orange or Calamansi)
- Coffee or Tea

JUAN'S BREAKFAST

P330

- Choice of:
Tapsilog - Beef Tapa, Garlic Rice and Fried Egg
Tocilog - Pork Tocino, Garlic Rice, and Fried Egg
Longsilog - Pork Longganiza, Garlic Rice and Fried Egg
Adsilog - Chicken Adobo, Garlic Rice and Fried Egg
Cornsilog - Corned Beef, Garlic Rice and Fried Egg
- Fresh Fruit in Season
- Choice of Fresh Squeezed Juice (Orange or Calamansi)
- Coffee or Tea



SWEET & FLUFFY BREAKFAST

P330

- Choice of: Pancakes, Waffles or French Toast
- Maple or Chocolate Syrup, Whipped cream
- Fresh Fruits in Season
- Choice of Fresh Squeezed Juice (Orange or Calamansi)
- Coffee or Tea