

FRESHMADE. SMOKY-GOODNESS. UNIQUE FLAVORS

Woodfired Pizza

 <p>Seafood Umami Shrimp, mussels, squid, soya, ginger sauce & mozzarella 700</p>	 <p>Salsiccia Picante Italian sausage, capsicum, onions, tomato sauce and chili flakes 630</p>	 <p>Spinach, Mushroom and Onion Healthy vegetarian option! 540</p>	 <p>Salmon Gravlax Cured Salmon, capers & olives. 700</p>
 <p>Bacon and Mushroom Homemade Bacon & Shiitake Mushroom 570</p>	 <p>Hawaiian Pineapple, ham, green peas, parmesan & mozzarella 550</p>	 <p>Margherita Garden fresh basil, homemade tomato sauce & mozzarella 540</p>	 <p>Chorizo Homemade pork chorizo 570</p>

Pasta

Served with Rosemary Focaccia

MAMA'S SPAGHETTI & MEATBALLS	430
Oven-roasted beef, homemade, meatballs, tomato sauce	
SEAFOOD MARINARA	540
Fresh tomato sauce, shrimp, mussels, squid	
CARBONARA	520
Fettuccine in creamy gorgonzola cheese sauce	

Sandwiches & Chips

EGGPLANT & MOZARELLA	430
Grilled eggplant, basil mayonnaise, mozzarella in wheat bread. Pressed.	
SPINACH & FETA	440
Fresh malabar spinach (alugbati), tomatoes, herbed feta cheese in ciabatta bread. Pressed.	
CHIPS & SALSA	370
Baked unsalted corn tortillas. Served with dips: guacamole, pico de gallo, pickled green chill.	

Chef's Recommendations

 <p>SHRIMP & CORN CHOWDER Seafood Bisque, Pacific Shrimps, Brandy, Fresh Herbs, Corn Salsa. Served with Sourdough Focaccia 340</p>	 <p>BRAISED BEEF SHORTRIBS Wood fired, slow cooked until tender. Served with mashed potatoes 740</p>	 <p>CAPRESE CHICKEN Oven-baked chicken on skillet, fresh tomatoes, mozzarella, balsamic sauce 740</p>	 <p>PAN-SEARED SNAPPER Seared fillet with tropical fruit salsa, roasted tomato 740</p>
 <p>ROASTED SALMON Roasted fillet in lemon butter cognac sauce. Vegetables, Mashed Potato 770</p>	 <p>SPICED TUNA Woodfired, baked fillet, macadamia, turmeric rub and coconut sauce. Served with steamed asian greens. 740</p>	 <p>FISH & CHIPS Beer-battered snapper fillet with potato chips. Served with garlic aioli, apple cider vinegar, pickled chili 730</p>	 <p>CAJUN CHICKEN Chicken breast, currim, oregano, paprika. Served with green beans, tomatoes, mashed sweet potato. 740</p>



Pulo Cheeseburger



Aplaya Club Sandwich



Chorizo Empanada



Buffalo Spicy Chicken Wings

allegro

RESTAURANT

Starters and Sandwich

-  **Pulo Cheeseburger** 740
7 oz Angus beef burger beef patty, fried onions, mozzarella, slaw, and assorted root chips
-  **Buffalo Spicy Chicken Wings** 540
-  **Aplaya Club Sandwich** 520
Whole wheat bread, bacon, chicken inasal, hamon, cheddar cheese, egg, lettuce, tomato and slaw. Served with organic root chips.
-  **Allegro Fresh Salad** 450
Assortment of lettuce, homemade garlic anchovy dressing. Chicken inasal, toasted pandesal, keso de bola, and salt cured egg yolk.

Chorizo Empanada 400
Our homemade empanada with spicy Cebuano chorizo-hubad and vegetables. Spiced vinegar and pickled vegetables.

Desserts

-  **Bluewater Halo-Halo** 390
-  **Cathedral Cheesecake Flan** 380
-  **Cashew Mango Sans Rival** 380
-  **Tablea Lava Cake** 360
-  **Moist Chocolate Cake** 360
- Homemade Ice Cream** 100
Please ask our service associate for available flavor

Healthy Start

-  **Poached Shrimp** 600
Shrimps with fresh herbs, vegetables, fruits, and nuts.
-  **Seared Salmon** 650
-  **Chicken and Pesto** 580
Basil and olive oil marinated chicken with fresh herbs and vegetables

Prices are inclusive of Government Tax and Service Charge.
Please dial 5421 for Room Service.

 BLUEWATER CLASSIC  NEW ITEM



Chicken and Pesto



Poached Shrimp



Seared Salmon



Cathedral Cheesecake Flan



Tablea Lava Cake

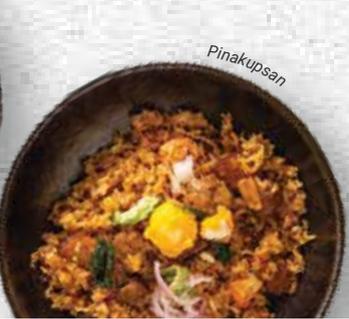


Cashew Mango Sans Rival

allegro

RESTAURANT

Comfort Flavors in a Bowl

- 
Dinuldog 350
 Squash puree and coconut cream, topped with dried pugapo flakes, and moringa.
- 
Grilled Pork Belly "Charsiu" 580
 Charred, juicy, dripping in sticky sweet and savory sauce. Serve with egg fried rice, steamed bokchoy, and pickles.
- 
Sinigang na Isda sa Ube 620
 Pan-Seared Snapper fillet with mashed purple yam and taro. Crispy root chips and lemon wedge. Served with tamarind and taro broth.
- 
Beef Gyudon 600
 Thinly sliced beef simmered with onions, savory sweet sauce and sous vide egg yolk. Vegetable fried rice with bonito flakes and cucumber mango salad.
- 
Manok sa Tanglad 580
 Marinated lemongrass chicken. Served with dilis fried rice, binagoongang kamatis, green mango salad and pickled chili.
- 
Pinakupsan 580
 Pork and chicken rendered in own fat. Served with shrimp sambal rice, ampalaya salad, tomato and pomelo salad, pickled cucumber, garlic chips, fried kangkong, and cashew nuts.
- 
Beef Gochujang 600
 Spicy beef in fermented chili paste, sauteed spinach, pickled vegetables and kimchi fried rice.

Specialties and Mains

- 
Beef Pochero 850
 Boiled Beef shank with market vegetables in season.
- 
Pugapo Escabeche 840
 Catch of the Day! Served with turmeric- tinted sweet and sour sauce.
- 
Crispy Pata 840
 Deep fried pork trotter, served with native sauce, pickled chili, atchara, and fresh mango and tomato salsa.
- 
Sugpusoy 840
 Pan-seared grouper fish fillet topped with prawns sauteed crab fat roe, coconut cream, lemongrass, and toasted cashew nuts.
- Lechon Kawali** 780
 Twice cooked pork belly, tender, deep fried.
- Sinudlan na Manok** 740
 Stuffed Chicken with homemade Cebuano chorizo "Hubad" braised in garlic annatto oil and lemongrass sauce.
- Brick Oven Chicken** 740
 Half Chicken baked until tender with mushroom sauce
- Bistek Tagalog** 740
 Pan Fry marinated beef tenderloin with calamansi soy sauce and fried onions.
- Chargrilled Tanigue** 700
 Served with green mango coriander salsa
- Beef Kare Kare** 700
 Beef Filipino stew in thick savory peanut sauce.
- Adobo Fried Rice** 680
 Served with rendered pork, roasted garlic, and native sauce.
- Pork Hamonada** 640
 A perfect balance of sweet and savory pork tender flavored with dried banana blossom that melts in your mouth.
- Street Food Bowl (Batchoy)** 480
 Egg noodles in pork broth, battered hard-boiled egg, pork rinds, larsian chicken gizzard, and chicken liver
- Crispy Chicken Tenders and Chips** 440
 Breaded chicken fingers, served with assorted root chips, catsup, and honey mustard dip

Beef Pochero

Lechon Kawali

Adobo Rice

Pugapo Escabeche

AQUARIA-TO-TABLE

Fresh caught Seafood. Cooked to Your Preference.

SHELLFISH

OYSTERS (6pcs.)	750	CLAMS	750
Au Naturel/Raw Garlic Lemon Butter Oven-baked with Spinach & Cream Sauce		Steamed Garlic Butter Clams Stir Fry with Sambal Sauce Tinuwa (Boiled Ginger-Lemongrass Broth) Binakol (Boiled Coconut Broth)	
ISLAND CONCH	750	SCALLOPS	750
Stir Fry in Garlic & Soya Sauce Steamed with Spiced Vinegar		Steamed Garlic Lemon Butter Baked Cream & Onions	

CRUSTACEANS & FISH

(Based on Market Price)

LOBSTER

Baked, Mustard Bechamel, Wine & Cheese Gratin
Broiled, Tropical Fruit and Coriander Salsa
Grilled, Fresh Herbs & Lemon Butter Sauce

PRAWNS

Fire-baked with Garlic Butter
Stewed in Aligue (Crab Fat Roe) & Coconut
Grilled with Parsley, Garlic & Olive Oil
Steamed "Halabos"

GROUPER (PUGAPO) & MANGROVE JACK (MANAGAT)

Cebuano Style: Grilled, Boiled or Ceviche
Binalot, in banana leaf with Sambal
Crispy Fried with Sweet & Sour sauce
Steamed with Sweet Soya & Ginger sauce

CRABS

Curried with Coconut and Chili
Wok-Fried in Sambal
Simply Steamed

Prices are in Philippine Peso and are inclusive of 10% Service Charge and applicable government taxes.

STARTERS & SALAD

Tinap-anan na Pugita Octopus with Palapa Aoili	890
Kinilaw na Isda/Ceviche Fresh Catch of the Day	750
Tod Mun Pla Snapper Fishcake, Sinigang (Tamarind) Mayo	750
Lato ug Guzo Fresh Seaweed Salad	350
Pomelo & Cashew Nuts Salad	390
Cucumber & Sesame Salad	350

SOUP & LAKSA

Tom Yum Soup Mixed Seafood	750
Octopus & Squid Laksa	690

MEAT & POULTRY

Angus Beef Rib Eye with Roasted Green Beans, Bone Marrow Sauce	2900
Braised Pork Hock with Citrus Soya Sauce & Steamed Bao Buns	950
Chicken Inasal X Stuffed with Cebuano Chorizo & Spicy Coconut Cream Sauce	850

DESSERT

The Cove Trio Ice Cream Homemade!	390
Yuzu Dalandan Tart	380
Citrus, Noodle & Lime with Lemongrass Syrup	380
Calamansi Sorbet	220

SIDES

Steamed Broccoli in Garlic & Sesame Sauce	380
Dried Anchovy Dilis Fried Rice	120
Sweet Mashed Potato	120
Steamed Rice	80

Prices are in Philippine Peso and are inclusive of 10% Service Charge and applicable government taxes.



Oyster Bar

SMALL PLATES

BRUSCHETTA Toasted Bread, Confit Tomato, Cheese and Basil	190.00
CROQUETTES Shrimp Bagoong with Spicy Tomato Sauce	190.00
ASSORTED ROOTCHIPS Homemade Chili Sauce	190.00
BAKED OYSTERS Spinach and Mozzarella	220.00
STEAMED SCALLOP Tropical Salsa	220.00
PINCHITOS MORUNOS Pork Mini Kebab and Paprika Allioli	220.00
PULPO EMPANADITAS Sukang Sinamak (Spiced Vinegar)	220.00
GUA BAO Pork Shank Buns, Coriander, and Pickled Chili	220.00
PORK SISIG ROLLS Deep Fried with sambal sauce	290.00
CALAMARES Buttered deep fried Cordova squid	320.00
GAMBAS AL AJILLO Pepper Flakes, Lemon, EVOO	490.00
BEEF SALPICA0 Tenderloin, Paprika, Garlic and Olive Oil	620.00
BUTTERMILK CRISPY FRIED CHICKEN	620.00
CEVICHE/KINILAW Fresh Catch of the Day!	750.00



PRICES ARE IN PHILIPPINE PESO AND ARE INCLUSIVE OF
10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.