

Starters and Sandwich

- Pulo Cheeseburger** 690
7 oz Angus beef burger beef patty, fried onions, mozzarella, slaw, and assorted root chips
- Buffalo Spicy Chicken Wings** 490
- Aplaya Club Sandwich** 460
Whole wheat bread, bacon, chicken inasal, hamon, cheddar cheese, egg, lettuce, tomato and slaw. Served with organic root chips.
- Allegro Fresh Salad** 390
Assortment of lettuce, homemade garlic anchovy dressing. Chicken inasal, toasted pandesal, keso de bola, and salt cured egg yolk.
- Chorizo Empanada** 350
Our homemade empanada with spicy Cebuano chorizo-hubad and vegetables. Spiced vinegar and pickled vegetables.

Healthy Start

- Poached Shrimp** 550
Shrimps with fresh herbs, vegetables, fruits, and nuts.
- Seared Salmon** 550
- Chicken and Pesto** 520
Basil and olive oil marinated chicken with fresh herbs and vegetables

Comfort Flavors in a Bowl

- Sinigang na Isda sa Ube** 560
Pan-Seared Snapper fillet with mashed purple yam and taro. Crispy root chips and lemon wedge. Served with tamarind and taro broth.
- Beef Gyudon** 550
Thinly sliced beef simmered with onions, savory sweet sauce and sous vide egg yolk. Vegetable fried rice with bonito flakes and cucumber mango salad.
- Beef Gochujang** 550
Spicy beef in fermented chili paste, sauteed spinach, pickled vegetables and kimchi fried rice.
- Pinakupsan** 520
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.
- Manok sa Tanglad** 520
Marinated lemongrass chicken. Served with dilis fried rice, binagoongang kamatis, green mango salad and pickled chili.
- Grilled Pork Belly "Charsiu"** 520
Charred, juicy, dripping in sticky sweet and savory sauce. Serve with egg fried rice, steamed bokchoy, and pickles.
- Dinuldog** 320
Squash puree and coconut cream, topped with dried pugapo flakes, and moringa.

Specialties and Mains

- Beef Pochero** 800
Boiled Beef shank with market vegetables in season
- Pugapo Escabeche** 790
Catch of the Day! Served with turmeric- tinted sweet and sour sauce.
- Crispy Pata** 790
Deep fried pork trotter, served with native sauce, pickled chili, atchara, and fresh mango and tomato salsa.
- Sugpusoy** 790
Pan-seared grouper fish fillet topped with prawns sauteed crab fat roe, coconut cream, lemongrass, and toasted cashew nuts.
- Lechon Kawali** 730
Twice cooked pork belly, tender, deep fried.
- Sinudlan na Manok** 690
Stuffed Chicken with homemade Cebuano chorizo "Hubad" braised in garlic annatto oil and lemongrass sauce.
- Brick Oven Chicken** 690
Half Chicken baked until tender with mushroom sauce
- Bistek Tagalog** 690
Pan Fry marinated beef tenderloin with calamansi soy sauce and fried onions.
- Chargrilled Tanigue** 650
Served with green mango coriander salsa
- Beef Kare Kare** 650
Beef Filipino stew in thick savory peanut sauce.
- Adobo Fried Rice** 620
Served with rendered pork, roasted garlic, and native sauce.
- Pork Hamonada** 590
A perfect balance of sweet and savory pork tender flavored with dried banana blossom that melts in your mouth.
- Street Food Bowl (Batchoy)** 420
Egg noodles in pork broth, battered hard-boiled egg, pork rinds, larsian chicken gizzard, and chicken liver
- Crispy Chicken Tenders and Chips** 390
Breaded chicken fingers, served with assorted root chips, catsup, and honey mustard dip

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