allegro
RESTAURANT

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.

Sinuglan 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

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

PIZZERIA
DELFINO'S

(Available 11 AM to 10 PM)

Pasta

Seafood Marinara 490
Shrimp, mussels, and squid in fresh tomato sauce
Carbonara 470
Fettuccine in creamy gorgonzola cheese sauce and focaccia

Mama's Spaghetti and Meatballs 380
Oven-roasted homemade beef meatballs and tomato sauce

Pressed Sandwich

Eggplant and Mozarella 390
Grilled eggplant with basil mayonnaise, mozzarella in wheat bread

Spinach and Feta Cheese 380
Fresh malabar spinach (alugbati) and tomatoes with herbed feta cheese in ciabatta bread

Chef's Specials

Roasted Salmon 720
Roasted salmon fillet in lemon butter caper sauce, vegetables, and sweet mashed potatoes

Cajun Chicken 690
Seared chicken breast seasoned with cumin, oregano, paprika. Served with green beans, tomatoes, and sweet mashed potato

Fish and Chips 690
Classic beer-battered snapper fillet with potato Served with garlic aioli, apple cider vinegar, and pickled green chili.

Spiced Tuna 690
Wood-fired baked with macademia, turmeric rub, and coconut sauce with a side of steamed Asian greens.

Taco Sampler 490
Five different flavors in one plate: pork barbeqcue, carne asada (beef), five-spiced shrimps, cajun chicken and vegan chorizo.

Chips and Salsa 320
Homemade corn chips baked from unsalted corn tortillas cut into triangles. It comes with three dips: guacamole, pico de gallo, and pickled green chili.

Brick Oven Pizza

Seafood Umami 650
Shrimps, mussels and squid, soya ginger sauce and mozzarella

Salsicca Picante 580
Italian sausage, capsicum, onions, tomato sauce and chili flakes

Bacon and Mushroom 520

Chorizo 520
Topped with homemade pork chorizo

Hawaiian 500
Pineapple, ham, green peas, parmesan and mozzarella

Margherita 490
Garden fresh basil, homemade tomato sauce and mozzarella

Spinach, Mushroom, and Onion 490
Go healthy with our vegetarian option

Create-Your-Own-Pizza 650
Choose your 5 toppings:
- Bacon
- Mushroom
- Homemade sausage
- Onions
- Ham
- Shrimps
- Mussels
- Squid
- Eggplant

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