





Starters and Sandwich




- **Pulo Cheeseburger** **775**
7 oz Angus beef burger beef patty, fried onions, mozzarella, slaw, and assorted root chips
- **Buffalo Spicy Chicken Wings** **575**
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Aplaya Club Sandwich **555**
Whole wheat bread, bacon, chicken inasal, hamon, cheddar cheese, egg, lettuce, tomato and slaw. Served with organic root chips.
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Allegro Fresh Salad **485**
Assortment of lettuce, homemade garlic anchovy dressing. Chicken inasal, toasted pandesal, keso de bola, and salt cured egg yolk.

- Chorizo Empanada** **435**
Our homemade empanada with spicy Cebuano chorizo-hubad and vegetables. Spiced vinegar and pickled vegetables.


Healthy Start


- **Poached Shrimp** **635**
Shrimps with fresh herbs, vegetables, fruits, and nuts.
- **Seared Salmon** **685**
- **Chicken and Pesto** **615**
Basil and olive oil marinated chicken with fresh herbs and vegetables


Comfort Flavors


- **Balbacua** **815**
Slow cooked beef oxtail until tender with peanuts, salted black beans, anise cloves & chili peppers.
- **Humba sa Dulaw** **615**
Braised pork with banana blossom, vinegar & fresh turmeric. Served with pickled egg & garlic confit.
- **Pinamilit na Udang** **725**
Prawns cooked with burnt coconut, herbs & spices.
- Beef Gyudon** **635**
Thinly sliced beef simmered with onions, savory sweet sauce & sous vide egg yolk. Vegetable fried rice with bonito flakes & cucumber mango salad.
- Manok sa Tanglad** **615**
Marinated lemongrass chicken. Served with dilis fried rice, binagoongang kamatis, green mango salad and pickled chili.
- Grilled Pork Belly “Charsiu”** **615**
Charred, juicy, dripping in sticky sweet and savory sauce. Serve with egg fried rice, steamed bokchoy, and pickles.


Specialties and Mains


- Beef Pochoero** **885**
Boiled Beef shank with market vegetables in season
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Pugapo Escabeche **910**
Catch of the Day! Served with turmeric- tinted sweet and sour sauce.
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Crispy Pata **875**
Deep fried pork trotter, served with native sauce, pickled chili, atchara, and fresh mango and tomato salsa.
- Sugpusoy** **875**
Pan-seared grouper fish fillet topped with prawns sauteed crab fat roe, coconut cream, lemongrass, and toasted cashew nuts.
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Lechon Kawali **815**
Twice cooked pork belly, tender, deep fried.
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Sinudlan na Manok **775**
Stuffed Chicken with homemade Cebuano chorizo “Hubad” braised in garlic annatto oil and lemongrass sauce.
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Brick Oven Chicken **775**
Half Chicken baked until tender with mushroom sauce
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Bistek Tagalog **775**
Pan Fry marinated beef tenderloin with calamansi soy sauce and fried onions.
- Chargrilled Tanigue** **735**
Served with green mango coriander salsa
- Beef Kare Kare** **735**
Beef Filipino stew in thick savory peanut sauce.
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Adobo Fried Rice **715**
Served with rendered pork, roasted garlic, and native sauce.
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Pork Hamonada **675**
A perfect balance of sweet and savory pork tender flavored with dried banana blossom that melts in your mouth.
- Street Food Bowl (Batchoy)** **515**
Egg noodles in pork broth, battered hard-boiled egg, pork rinds, larsian chicken gizzard, and chicken liver
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Pochero Pho **520**
A special beef broth (pochero) with flat rice noodles, beef meat slices, assortment of vegetables & fresh herbs & chili.
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Binalot na Isda **700**
Steamed Barramundi in banana leaf with vinegar coconut cream sauce.
- Crispy Chicken Tenders and Chips** **475**

Desserts

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Bluewater Halo-Halo **425**
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Coconut Kalamay Craquelin **415**
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Banoffee Tart **415**
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Tablea Lava Cake **395**
- Moist Chocolate Cake** **395**
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Homemade Ice Cream **135**
Please ask our service associate for available flavor

Prices are inclusive of Government Tax and Service Charge. Please dial 7200 for Room Service.

PIZZERIA

DELFINO'S

(Available 11 AM to 10 PM)

Pasta

- Seafood Marinara** **610**
Shrimp, mussels, and squid in fresh tomato sauce
- Carbonara** **590**
Fettuccine in creamy gorgonzola cheese sauce and focaccia
- Mama's Spaghetti and Meatballs** **500**
Oven-roasted homemade beef meatballs and tomato sauce

Pressed Sandwich

- Eggplant and Mozzarella** **500**
Grilled eggplant with basil mayonnaise, mozzarella in wheat bread
- Spinach and Feta Cheese** **510**
Fresh malabar spinach (alugbati) and tomatoes with herbed feta cheese in ciabatta bread

Chef's Recommendations

- Shrimp & Corn Chowder** **410**
Seafood Bisque, Pacific Shrimps, Brandy, Fresh Herbs, Corn Salsa. Served with Sourdough Focaccia.
- Braised Beef Shortribs** **810**
Wood fired, slow cooked until tender. Served with mashed potatoes
- Caprese Chicken** **810**
Oven-baked chicken on skillet, fresh tomatoes, mozzarella, balsamic sauce.
- Pan-Seared Snapper** **810**
Seared fillet with tropical fruit salsa, roasted tomato
- Roasted Salmon** **840**
Roasted salmon fillet in lemon butter caper sauce, vegetables, and sweet mashed potatoes
- Cajun Chicken** **810**
Seared chicken breast seasoned with cumin, oregano, paprika. Served with green beans, tomatoes, and sweet mashed potato
- Fish and Chips** **800**
Classic beer-battered snapper fillet with potato Served with garlic aioli, apple cider vinegar, and pickled green chili.
- Spiced Tuna** **810**
Wood-fired baked with macademia, turmeric rub, and coconut sauce with a side of steamed Asian greens.
- Chips and Salsa** **440**
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** **770**
Shrimps, mussels and squid, soya ginger sauce and mozzarella
- Salsiccia Picante** **700**
Italian sausage, capsicum, onions, tomato sauce and chili flakes
- Bacon and Mushroom** **640**
- Chorizo** **640**
Topped with homemade pork chorizo
- Hawaiian** **620**
Pineapple, ham, green peas, parmesan and mozzarella
- Margherita** **610**
Garden fresh basil, homemade tomato sauce and mozzarella
- Spinach, Mushroom, and Onion** **610**
Go healthy with our vegetarian option
- Salmon Gravlax** **770**
Cured Salmon, capers & olives.

Room Service Beverage Menu

Freshly Squeezed Juices / Shakes

Orange	355
Mango	335
Four Seasons	335
Pineapple	275
Watermelon	275
Calamansi	275

Blends

Tropical Iced Tea	255
Lemongrass Coolers	255

Chilled Juices

Cranberry Juice	255
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Sodas / Aerated Drinks

Coke	255
Coke Zero	255
Sprite	255
Royal	255
Ginger Ale	255
Tonic / Soda Water	255

Domestic Beers

San Miguel Pale Pilsen	285
San Miguel Light	285
San Miguel Super Dry	285

Imported Beers

Corona		415
Heineken (Draft)		
	<i>Large</i>	355
	<i>Small</i>	285

Bottled Water

San Pellegrino		285
Bottled Water		
	500 mL	170
	1 L	215

Coffee / Tea

Cappuccino	245
Café Latte	245
Café Mocha	245
Americano	245
Espresso	245
Milk	215
Tea	215

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Room Service Beverage Menu

Cocktails

Bluewater Mojito	395
Margarita	395
Mango Daiquiri	395
Long Island Iced Tea	395
Sweet Sangria	395
Tropical Piñacolada	395
Cosmopolitan	395
Mai Tai	395
Cuba Libre	395
Tequila Sunrise	395

Aperitif / Liqueurs

Sambuca	345
Campari	275
Martini Extra Dry	275
Amaretto	275
Baileys Irish Cream	275
Kahlua	275
Drambuie	275

	<u>SHOT</u>	<u>BOTTLE</u>
Brandy		
Carlos 1	475	5,935
Fundador Exclusive	475	5,935
Cognacs		
Hennessy XO	1,055	14,035
Rémy Martin XO	1,055	14,035
Hennessy VSOP	585	7,535
Rémy Martin VSOP	585	7,535
Scotch / Bourbon Whiskey		
Seagram	525	6,535
Chivas Regal	475	5,935
Jack Daniels	475	5,935
Cutty Sark	475	5,935
Old Parr	475	5,935
Johnnie Walker - Black Label	445	5,335
Johnnie Walker - Red Label	425	4,835
Jameson	415	4,685
Tequila		
Patrón Añejo	585	7,535
Jose Cuervo	415	4,635
Rhum		
Bacardi White	415	4,685
Malibu Rhum	415	4,685
Vodka		
Stolichnaya	425	4,835
Smirnoff	425	4,835
Absolut Mandrin	425	4,835
Absolut Kurant	425	4,835
Gin		
Bombay Sapphire	475	5,935
Tanqueray	445	5,335

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