

RAW & CRUDO

JAPANESE OYSTERS P250/PC

Air flown straight from Harima Hyogo, Japan

SALMON SASHIMI P450

Chilean Trout , wasabi soy, lemon

SALMON & TUNA ZUKE P525

Marinated Salmon and Tuna Sashimi,
Ikura, Wasabi, Lemon

COCTAL DE MARISCOS P495

Mix seafoods in bloody mary sauce, corn tortilla

SHRIMP & OYSTER AGUACHILE P450

Mandarin, Jalapeno lime, tsuma, sesame seeds,

SALMON GRAVLAX P595

Capers, dill, arugula, shallots, sour cream, crostini

SMOKED BEEF TARTARE W/ CURED EGG YOLKS P485

Beef tenderloin, capers, red onions,
dijon, gherkins, parsley, crostini

STARTERS

SOJU POACH OYSTER P450

Angel Hair Pasta, Anchovy Cream
Caviar, Emmental

KAKI FRY OYSTERS P435

Sriracha Mayo, Furikake, Unagi Sauce
Asian Slaw

FRIED PAELLA NEGRA BALLS W/ MARINATED PULPO P450

Squid Ink Arborio Rice, Pimento,
Smoked Paprika, Spicy Aioli

PULPO CARPACCIO P485

Extra Virgin Olive Oil, Salsa Brava,
Arugula, Shaved Parmesan, Fig Balsamic
Glaze

SEARED HOKKAIDO SCALLOPS W/ CRISPY GUANCIALE & CAVIAR P750

Cauliflower and Pea Puree, Herb Oil

SEAFOOD FRITTO MISTO P495

lightly battered white fish, shrimps,
scallops, oysters, squid on romesco sauce

STEAK AND SCALLOPS CHORIZO SALPICAO P750

NZ Beef tenderloin, local scallops, garlic confit
Additional Foie Gras P850

KIDS

THREE CHEESE PIZZA P450

BOLOGNESE PASTA P450

FRIED CHICKEN & SKINNY BBQ FRIES P685

SOUP *(single serve)*

ROASTED SHRIMP BISQUE P300

grilled prawn, caviar, crème fraîche, crouton

OYSTER CHOWDER P285

Crispy Guanchale, Herbed Oil

SALAD

WATERFRONT SALAD NICOISE P585

mixed mesclun, grilled shrimp, fish, mussels and
squid, baby potato shaved parmesan
blueberry balsamic vinaigrette

CHOPPED HOUSE SALAD P450

Ranch Dressing, Gorgonzola, Watermelon, Cherry
Tomato, Red Onions, Almond Slivers, Dried Fruits

GRILLED CAESAR SALAD P485

Grilled Romaine Lettuce, Egg, Caesar Dressing,
Crispy Guanciales, Anchovies, Gratinated Parmesan

BURRATA & GRILLED PEACHES WITH PROSCIUTTO P850

Basil Vinaigrette, Pistachio, Tomato

MAINS

MAINE LOBSTER TAILS

Single P1100 Twin P2000 Trio P2950

Baked and seasoned with Old Bay , Lemon and
melted butter

Additional Garlic Noodles P250

USDA PRIME BONE-IN RIB EYE STEAK P4500

approx 650 grams for (2) guests

Includes (2) side dishes ; mash potato,
mac n cheese or skinny fries

SEABASS & CLAMS BEURRE BLANC P1850

Australian barramundi approx 600gms
japanese clams, chorizo, caviar dill

SEAFOOD STEW WITH SAFFRON ROUILLE P850

served with grilled baguette, lemon

POLLOCK FISH & CHIPS P750

Beer battered Alaskan pollock, BBQ skinny fries,
tartar, mignonete

SAFFRON SEAFOOD RISOTTO P850

arborio rice, grilled mixed seafood, wild
mushrooms, lemon

GRILLED LAMB RIBS WITH CHIMICHURRI P1450

grass-fed aussie lamb, roasted wild mushrooms,
baby potatoes

KING PRAWNS P950

Grilled black tiger prawns,
black pepper garlic sauce



SOMETHING TO SHARE



HOT TOWER P1750

Grilled Prawns
Half Kilo Fritto Mistto
Oyster Mornay
Rockefeller
Oyster Tempura
Herb buttered NZ
Mussels
Corn Tortilla



COLD TOWER P1950

Crawfish
Coctel de Mariscos
Cocktail Shrimps
Aklan Oysters
Sashimi
NZ Mussels
& Clams
Ponzu Mignonnette,
Aguachile Sauce

*Please allow 30 minutes waiting time

ROAST SUCKLING PIG



P10,500

Imported piglet, Marinated in 12 spices,
Roasted for 3 hours

ROAST SUCKLING PIG QUARTER

P250/100 grms

Available same day;
Lead time is 4 hours

PASTA

LOBSTER FOUR CHEESE MACCHERONI P1450

Slipper Lobster, Truffle Oil, Croutons, Caviar

MENTAIKO SOFT SHELL CRAB BUCATINI P750

Salted Pollock Roe, Parmesan Cream,
Grated Cured Egg Yolk

TRUFFLED THREE MUSHROOM TAGLIATELLE AGLIO OLIO P495

Garlic Parsley Butter, Anchovy, Lemon

GRILLED SEAFOOD CIOPPINO LINGUINE P525

Pomodoro Sauce, Market Seafood, Lemon



SIDES

SKINNY BBQ FRIES P150

MACCHERONI CHEESE P150

TRUFFLED MASHED POTATO P150

GARLIC RICE P100

RICE P85

BREAD PLATE P95

FRESH HANDMADE PIZZA

SEAFOOD CHOWDER PIZZA P550

clam, squid and shrimp, capsicum, creamy
chowder sauce

BUTTER POACHED SHRIMP GARLIC BIANCA P625

white cheese creamy spinach mornay
sauce, italian herbs, fresh lemon

BURRATA PROSCIUTTO ARUGULA P875

tomato pomodoro sauce & herbs
topped with fresh burrata

HARISSA BACON & MUSHROOM P595

homemade pomodoro sauce with harissa,
panchetta, roasted wild mushrooms
and caramelized onions

TRUFFLED WILD MUSHROOM P660

white cheese creamy mornay sauce,
herb roasted wild mushrooms, topped with
ricotta cheese

SALAMI BACON PIZZA P650

tomato pomodoro sauce & herbs topped
with pickled jalapeno

SMALL PLATES

STEAK SLIDERS P450

NZ Beef Tenderloin, Caramelized Onions, Dijon

LOBSTER SLIDER P550

Fresh Local Slipper Lobster, Lime Chili Aioli

FISH TACOS P385

Light Battered White Fish, Mango Salsa

MOCKTAILS & COFFEE

ATLANTIC MIST P265

Cranberry, Ginger Ale, Fresh Lemon

MIAMI VICE P265

Virgin Daquiri & Colada Blend

WATERMELON PEACH SPRITZER P265

Lemon Lime Soda

PASSION FRUIT ICED TEA P265

WATERMELON STRAWBERRY P265

MIXED BERRIES ICED TEA P265

AMERICANO P150

CAPPUCCINO P175

LATTE P165

ICED SALTED CARAMEL P195

BUTTERSCOTCH ICED LATTE P195

ALMOND ICED COFFEE P195

*Please ask one of our waitress
for available desserts

