



JAPANESE OYSTERS

air flown straight from Harima Hyogo, Japan



RAW OYSTER

with mignonette sauce

P1000/4PCS P1950/8PCS P275/1PC

GRILLED OYSTER

choice of toppings:

yuzu ponzu ikura | chimichurri mignonette | mentaiko mornay

P1350/4PCS P2700/8PCS P345/1PC

RAW & CRUDO

SALMON SASHIMI P525

alaskan salmon, wasabi soy and lemon

SALMON & TUNA ZUKE P575

maranited salmon and tuna sashimi, ikura, wasabi and lemon

SALMON TIRADITO P575

salmon, tuna, avocado, taco shell and citrus dressing

SOUP & SALAD

OYSTER CHOWDER

SOUP P300 (single serve)

crispy guanchale and herbed oil

TRUFFLE MUSHROOM

SOUP P300 (single serve)

creamy mushroom soup infused with truffle cream

WATERFRONT SALAD NICOISE P650

mixed seafoods, baby potato shaved parmesan, blueberry balsamic vinaigrette

GRILLED CAESAR SALAD P550

grilled romaine lettuce, egg, caesar dressing, crispy guanchale, anchovies and gratinated parmesan

BURRATA & GRILLED PEACHES WITH PROSCIUTTO P885

basil vinaigrette, pistachio and tomato

WATERMELON SALAD P550

ranch dressing, gorgonzola, cherry tomato, red onions, almond slivers, and dried fruits

STARTERS

SOJU POACH OYSTER P450

angel hair pasta, anchovy cream, caviar and emmental

SEAFOOD FRITTO MISTO P580

lightly battered mixed seafoods on romesco sauce

GRILLED OCTOPUS WITH POTATO PAVÉ P525

aji amarillo and japanese tare sauce

STEAK AND SCALLOPS CHORIZO SALPICAO P895

New Zealand beef tenderloin, local scallops and garlic confit

FISH & CHIPS P595

beer battered Alaskan Pollock, bbq fries, and pinakurat aoli

TEMPURA SOFT-SHELL CRAB P485

crispy battered soft-shell crab served with gochujang sauce

SMALL PLATES

CHEESEBURGER SLIDERS P495

wagyu blend beef, caramalized onions, dijon mustard and bbq fries

FISH TACOS P400

light battered white fish with mango salsa

BUFFALO CHICKEN SLIDERS P475

buffalo sauce, crispy greens, and ranch dressing

MOULES & FRITES P450

Chilean mussels, white wine, and house fries

CHICKEN & BBQ FRIES P695

crispy boneless thigh with sausage gravy

Seafood Towers

PREMIUM TOWER P3000

Japanese Oysters with Ikura
Sea Scallops
Chilean Mussels & Clams Pasta
BBQ Fries

ADD-ONS:

ALASKAN KING CRAB, MAINE LOBSTER TAILS

*Please allow 30 minutes of waiting time

HOT TOWER P2200

Grilled Prawns
Fritto Misto
Oyster Mornay
Rockefeller
Oyster Tempura
New Zealand Mussels
Corn Tortilla



Some dishes in our menu contain allergens. Please inform your server if you have any food allergies upon arrival.
All prices are inclusive of 12% VAT, exclusive of 10% service charge.

MAINS

MAINE LOBSTER TAILS

SINGLE P1100 TWIN P2000 TRIO P3100

with a choice of garlic rice, corn cob, or garlic noodle pasta

USDA PRIME BONE-IN RIB EYE STEAK P4500

approx 700 grams for (2) guests
includes (2) side dishes; mashed potato, garlic rice
or skinny fries

OLD FASHIONED LAMB STEW P1350

16-hour slow-cooked Australian Lamb in beef jus and
cerveza negra, roasted veggies

BRAISED OX TAIL P1100

New Zealand beef, porcini mashed potato, red wine sauce

8HRS BEEF CHEEKS P1395

slow-braised American wagyu beef cheeks
with sweet potato puree

SEABASS & CLAMS BEURRE BLANC P1850 HALF P985

Australian barramundi approx 600g(full); 300g(half).
Manila clams, chorizo, and caviar

BLACK COD WITH OYSTER VELOUTÉ P985

Alaskan sable fish, jean vignard sauce,
finish with a rich oysters velouté, ikura

GRILLED LAMB RIBS WITH CHIMICHURRI P1499

grass-fed Australian lamb, roasted wild mushrooms
and baby potatoes

KUROBUTA PORK CHOP P950

100% Berkshire Pork, herb jus (approx. 200g)

COCHINILLO QUATRO P3750

slow-roasted crispy suckling pig from Segovia, Spain

*all mains are suitable for 1-2 people and come with rice

FRESH HANDMADE PIZZA

WF SIGNATURE NERO PIZZA P655

oysters, mussels, squid, scallops, shrimp and marinara sauce on squid dough

SAUSAGE SPINACH PIZZA P655

tomato pomodoro sauce, ricotta cheese, and potato shoestring

BUTTER POACHED SHRIMP P660

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

BURRATA PROSCIUTTO ARUGULA P895

tomato pomodoro sauce & herbs topped with fresh burrata

WILD MUSHROOM PIZZA P695

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

SALAMI BACON PIZZA P685

tomato pomodoro sauce & herbs topped with pickled jalapeño

PASTA

LOBSTER LINGUINE ALLA VODKA P1200

Maine lobster tail tossed in sweet vodka cream sauce

MENTAIKO SOFT-SHELL CRAB BUCATINI P790

salted pollock roe, parmesan cream, and grated cured egg yolk

THREE MUSHROOM TAGLIATELLE AGLIO OLIO P595

garlic parsley truffle butter, anchovy, and lemon

SEAFOOD CIOPPINO LINGUINE P625

pomodoro sauce, market seafood and lemon

RIGATONI PORCINI P595

rigatoni pasta with truffled duxelle

CLASSIC CARBONARA P595

house-cured bacon, coated in egg yolk sauce, topped
with grated pecorino romano cheese

MOCKTAILS

ATLANTIC MIST P275

MIAMI VICE P265

PASSIONATE MANGO P265

STRAWBERRY FIZZ P265

HONEY GINGER PASSION TEA P265

LYCHEE SPRITZ P265

LEMON LIME BITTERS P265

WATERMELON STRAWBERRY SPRITZ P265

CUCUMBER MINT SPRITZER P265

WATERFRONT SHAKES P225

Strawberry | Mango | Banana | Watermelon

**Please ask our server
for available desserts and coffee*

PRIVATE DINING

Planning an exclusive event?

Our VIP area seats up to 25
people and is available for lunch and
dinner. Al fresco and whole restaurant
hire are available for larger groups. Please
ask a team member for further details.

To book:
Viber: +63 968 889 2282 | 335 022 606



waterfrontloilo.com

*Some dishes in our menu contain allergens. Please inform your server if you have any food allergies upon arrival.
All prices are inclusive of 12% VAT, exclusive of 10% service charge.*