

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 P2575/8PCS P345/1PC

RAW & CRUDO

SALMON SASHIMI

sashimi-grade salmon, wasabi soy and lemon

P525

SALMON & TUNA ZUKE

soy-cured salmon and tuna sashimi, ikura, wasabi and lemon

P575

SALMON TIRADITO

sashimi-grade salmon & tuna on crisp tostada, guacamole, citrus vinaigrette

P550

SOUP & SALAD

OYSTER CHOWDER

(single serve)

crispy guanciale and herbed oil

P295

TRUFFLE MUSHROOM

SOUP (single serve)

roasted wild mushrooms, velvety cream base, black truffle oil

P295

WATERFRONT SALAD NICOISE

mixed seafood, baby potatoes, shaved parmesan, boiled eggs, blueberry balsamic vinaigrette

P650

GRILLED CAESAR SALAD

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

P550

BURRATA & GRILLED PEACHES WITH PROSCIUTTO

basil vinaigrette, pistachio and tomato

P885

WATERMELON SALAD

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

P550

STARTERS

SOJU POACHED OYSTER

angel hair pasta, anchovy cream, caviar and emmental

P450

SEAFOOD FRITTO MISTO

lightly battered mixed seafood on romesco sauce

P580

GRILLED OCTOPUS

WITH CHARRED CORN

aji amarillo and Japanese tare sauce

P525

STEAK AND SCALLOPS CHORIZO SALPICAO

New Zealand beef tenderloin, local scallops, chorizo and garlic confit

P895

ALASKAN POLLOCK

FISH & CHIPS

beer-battered Alaskan Pollock, BBQ fries, and pinakurat aioli

P595

MANILA CLAMS

WITH SMOKED BACON

steamed clams, house-cured bacon, tomatoes and toasted sourdough

P485

SMALL PLATES

CHEESEBURGER SLIDERS

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

P495

FISH TACOS

Alaskan Pollock in squid ink batter with mango salsa

P400

BUFFALO CHICKEN SLIDERS

buffalo sauce, crispy greens, and ranch dressing

P475

MOULES & FRITES

Chilean mussels, white wine, and house fries

P450

CHICKEN & BBQ FRIES

crispy boneless thigh with sausage gravy

P695

WATERFRONT SEAFOOD TOWER

HOT TOWER

Grilled Prawns, Fritto Misto

Oyster Mornay, Rockefeller

Seafood Croquettes, New Zealand Mussels

Corn Tortilla

P2200

PREMIUM TOWER

Japanese Oysters with Ikura

Sea Scallops, Chilean Mussels

Clams Pasta, BBQ Fries

Sourdough Bread

P3000

UPGRADES

ALASKAN KING CRAB LEGS | MAINE LOBSTER TAILS

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.

SEASONAL SELECTION



100% PREMIUM ARGENTINIAN ANGUS

Our Beef is exclusively sourced from our network of vetted farms in Argentina. Serving only 100% Premium, Pasture Raised and Pure Angus Steaks.

EL GAUCHO
700g (Bone-In Ribeye)
P4200

OJO DE BIFE
400g (Ribeye)
P2750

PICANHA
300g (Cap of Rump)
P1590

served with choice of one portion of chimichurri, aji amarillo or gravy

MAINS

USDA PRIME BONE-IN RIB EYE STEAK

P5200
Large (approx 850g)
P4875
Medium (approx 750g)

WAGYU BEEF CHEEKS

8-hour slow-braised American wagyu with silky sweet potato purée, red wine reduction

P1395

LAMB RIBS W/ CHIMICHURRI

fall-off-the-bone Australian lamb, roasted wild mushrooms, baby potatoes, fresh mint chimichurri

P1499

**SEABASS & CLAMS
BEURRE BLANC**

pan-seared Australian barramundi
Manila clams, chorizo, and caviar

P1850
Full (approx 600g)
P985
Half (approx 300g)

PAN-SEARED SALMON WITH LEMON BUTTER SAUCE

crisp-skinned pink Norwegian salmon served with rich lemon butter sauce, caviar, and apple-walnut salad

P1100

MAINE LOBSTER TAILS

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

SINGLE P1100
TWIN P2000
TRIO P2950

*all mains come with plain rice

SIDES P195 each

MASHED POTATO | CREAMED SPINACH | CAJUN FRIES

FRESH HANDMADE PIZZA

WF SIGNATURE NERO PIZZA

squid ink dough, oysters, mussels, squid, shrimp, marinara, lemon

P655

SAUSAGE SPINACH PIZZA

Italian sausage, spinach, ricotta cheese, crispy potato shoestrings, pomodoro sauce

P655

BURRATA PROSCIUTTO ARUGULA

tomato sauce & herbs topped with fresh burrata, prosciutto di parma, and arugula

P895

WILD MUSHROOM PIZZA

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

P695

SALAMI BACON PIZZA

tomato sauce & herbs, topped with Italian salami, crispy bacon, and pickled jalapeño

P685

PASTA

LOBSTER LINGUINE ALLA VODKA

signature pasta Maine lobster tail tossed in sweet vodka cream sauce

P1200

PASTA VONGOLE

Manila clams, white wine garlic sauce, olive oil, chili flakes, parsley

P560

THREE MUSHROOM TAGLIATELLE AGLIO OLIO

truffle butter, olive oil, anchovy, garlic confit, lemon

P595

SEAFOOD CIOPPINO LINGUINE

tomato sauce, market seafood and lemon

P625

RIGATONI PORCINI

rigatoni pasta with truffled duxelles

P595

CLASSIC CARBONARA

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

P595

MOCKTAILS

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 SPRITZ

P265

WATERFRONT SHAKES

Strawberry | Mango | Banana | Watermelon

P225

*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.



waterfrontilolo.com

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

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