

# 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

### SOJU POACHED OYSTER

angel hair pasta, anchovy cream, caviar and emmental

P450

### SALMON & TUNA ZUKE

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

P575

### SEAFOOD FRITTO MISTO

lightly battered mixed seafood on romesco sauce

P580

### SALMON TIRADITO

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

P550

### GRILLED OCTOPUS WITH CHARRED CORN

aji amarillo and Japanese tare sauce

P525

## SOUP & SALAD

### OYSTER CHOWDER (single serve)

crispy guanciale and herbed oil

P295

### ALASKAN POLLOCK

### FISH & CHIPS

P595

### TRUFFLE MUSHROOM

### SOUP (single serve)

roasted wild mushrooms, velvety cream base, black truffle oil

P295

### MANILA CLAMS

### WITH SMOKED BACON

P485

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

### WATERFRONT SALAD NICOISE

P650

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

P550

## SMALL PLATES

### CHEESEBURGER SLIDERS

P495

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

### FISH TACOS

P400

Alaskan Pollock in squid ink batter 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

## 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

# 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 P895**

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

**P695**

**WILD MUSHROOM PIZZA**

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

**P695**

**SALAMI BACON PIZZA**

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

**P685**

## PASTA

**LOBSTER LINGUINE ALLA VODKA**

**P1200**

signature pasta Maine lobster tail tossed in sweet vodka cream sauce

**PASTA VONGOLE**

**P560**

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

**THREE MUSHROOM TAGLIATELLE AGLIO OLIO**

**P595**

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

**SEAFOOD CIOPPINO LINGUINE**

**P625**

pomodoro sauce, market seafood and lemon

**RIGATONI PORCINI**

**P595**

rigatoni pasta with truffled duxelles

**CLASSIC CARBONARA**

**P595**

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

## 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**

**P225**

Strawberry | Mango | Banana | Watermelon

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

## PRIVATE DINING

Planning an exclusive event?

Our VIP area seats upto 25  
people and is available for lunch and dinner.



[waterfrontiloilo.com](http://waterfrontiloilo.com)

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