

# 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:  
baked oyster | sriracha nam pla | mignonette

P1350/4PCS   P2575/8PCS   P345/1PC

## STARTERS

### SALMON SASHIMI

sashimi-grade salmon, with wasabi soy and lemon

P525

### SEAFOOD FRITTO MISTO

lightly battered mixed seafood on romesco sauce

P580

### GRILLED OCTOPUS WITH CHARRED CORN

served aji amarillo sauce and Japanese tare

P525

### STEAK AND SCALLOPS CHORIZO SALPICAO

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

P895

### BACON STEAK

extra-thick-cut smoked, cured bacon, bourbon glaze

P375

### 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

### SALMON TIRADITO (4pcs.)

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

P550

### AKLAN OYSTER PLATTER (6pcs.)

sriracha nam pla, baked oyster, mignonette

P385

### BREAD & DIP

choice of: Spinach Artichoke | Salmon & Corn

P350

## SOUP & SALAD

### CLAM 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

### CLASSIC CAESAR SALAD

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

### ZUCCHINI & BURRATA SALAD

zuni pickles, roasted almonds, and mint

P885

## LUNCH PLATES (11am until 5pm)

### COUNTRY-FRIED CHICKEN STEAK

sausage gravy, bbq fries, potato salad, (choice of soft-rolls or rice)

P420

### LOCO MOCO

Quarter-pound USDA beef patty served over rice, topped with a poached egg

P455

### PORK PARMIGIANA

breaded pork cutlet topped with housemade arrabbiata sauce, served with barbecue fries and potato salad

P425

### BACON STEAK FRIED RICE

garlic fried rice with bacon steak, charred corn, and a sunny-side-up egg

P420

### CHEESEBURGER SLIDERS

USDA beef sliders with pickled onions and Dijon mustard, served with bbq fries

P450

## WATERFRONT SEAFOOD TOWER

### HOT TOWER

Tempura, Fritto Misto  
Baked Oyster , Sriracha Nam Pla  
Mignonette, 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.

/ Verified Black Angus Beef  
/ Custom Grainfed

ANGUS<sup>®</sup>  
RESERVE  
BLACK ANGUS BEEF

/ MSA Graded  
/ Halal Certified

SCOTCH FILLET  
approx. 400g boneless ribeye  
P2750

RIB EYE  
approx. 700g (bone-in ribeye)  
P4750

STRIPLOIN  
approx. 400g low-fat cut  
P2450

all mains come with plain rice.

MAINS

USDA PRIME BONE-IN  
RIB EYE STEAK

P5200  
(approx 800g - 900g)  
P4875  
(approx 700g-800g)

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

CHICKEN & BBQ FRIES  
crispy boneless thigh with sausage gravy

P695

\*all mains come with plain rice

SIDES P195 *each*

MASHED POTATO | CREAMED SPINACH | BBQ 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  
pomodoro 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  
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.



waterfrontilolo.com

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