

## SALAD & APPETIZER

<b>NIÇOISE SALAD</b> <i>S</i> <i>V</i>	650
Anchovies • Cherry Tomato • Cucumber • Olives • Radish • Red Onion Spring Onions • Soft Poached Egg • Yellow Fin Tuna	
<b>BABY ROMAINE CAESAR SALAD</b>	485
Anchovies • Bacon • Croutons • Eggs • Shaved Parmesan Cheese	
with Grilled Chicken	625
with Grilled Tiger Prawns	725
<b>THAI SEAFOOD SALAD</b> <i>C</i> <i>V</i>	885
Calamari • Crab • Papaya • Prawns	
<b>AUTHENTIC GREEK SALAD</b> <i>V</i>	665
Bell Pepper • Cucumber • Feta Cheese • Greek Black Olive Lemon Juice • Olive Oil • Tomato	
<b>HEIRLOOM TOMATO AND BURRATA MOZZARELLA</b> <i>V</i>	685
Balsamic Reduction Fleur De Sel • Rocket	
<b>PEARL BARLEY AND BABY ROMAINE SALAD</b> <i>V</i>	630
Lemon Preserves • Mint Leaves • Roasted Cherry Tomato	
<b>ZUCCHINI CARPACCIO</b> <i>N</i> <i>V</i>	650
Arugula • Goat Cheese • Parmesan Cheese • Pine Nuts Raspberry Vinaigrette • Roasted Beetroot	

## SNACK

<b>CRISPY FISH FINGERS</b>	580
Tartare Sauce • Thousand Island Sauce	
<b>FRIED CALAMARI AND PRAWNS</b>	750
Spicy Sauce	
<b>BUFFALO CHICKEN WINGS</b>	750
Barbecue Sauce	
<b>GRILLED MARINATED PORK BELLY</b>	620
Garlic Fried Rice	
<b>VEGETABLE SPRING ROLL</b> <i>V</i>	425
Sweet Chilli Sauce	
<b>FRENCH FRIES</b>	320
Ketchup • Mayonnaise	

## SANDWICH & BURGER

*served with organic green salad and french fries*

<b>SHANGRI-LA BORACAY CLUB SANDWICH</b> <i>S</i>	1,180
Aioli • Avocado • Cilantro • Grilled Eggplant • Lobster Roasted Bell Pepper • Smoked Salmon • Sun-dried Tomato	
<b>THE BURGER</b>	
Chicken Breast Supreme	760
Australian Black Angus Beef	985
Aged Cheddar Cheese • Cornichons • Sesame Brioche Bun • Slice Tomato With Or Without Crispy Bacon	
<b>BAGEL CLUB SANDWICH</b>	650
Chicken • Crispy Bacon • Egg • Mayonnaise Salad • Seed Mustard • Tomato	
<b>FOREST MUSHROOM AND ROASTED BELL PEPPER TORTILLA WRAP</b> <i>V</i>	690
Arugula Salad • Black Olive Tapenade • Emmental Cheese • Spinach	

## SOUP

<b>CREAMY SEAFOOD CHOWDER</b>	825
Lapu-Lapu • Mussels • Scallops	
<b>FISHERMAN'S POT AU FEU</b>	785
Croutons • Rouille Sauce • Saffron	

## PASTA & RISOTTO

<b>HOMEMADE SQUID INK TAGLIOLINI</b>	950
Octopus • Prawns • Pumpkin Shrimp Bisque Sauce	
<b>PACCHERI AL RAGÙ</b>	990
Aged Parmesan Cheese • Lamb • Tomato Ragout	
<b>HOMEMADE LASAGNA POCKETS</b>	685
Bolognese • Mascarpone Cheese	
<b>HOMEMADE MUSHROOM AND SPINACH TAGLIATELLE</b>	680
Mushrooms • Mushroom Cream Sauce • Pancetta • Sundried Tomatoes	
<b>PENNE ALLA PUTTANESCA</b>	760
Anchovies • Black Olives • Capers • Chili Flake • Garlic • Tomato Sauce	
<b>ARROZ DE MARISCO</b> <i>S</i>	1,850
Clams • Mussels • Prawns • Scallops	
<b>GREEN RISOTTO</b> <i>V</i>	580
Asparagus • Chef's Garden Fresh Herbs • Edamame • Zucchini	

## FROM OUR PIZZA OVEN

<b>SMOKED SALMON</b>	765
Capers • Cream Cheese • Fresh Dill • Red Onions • Smoked Salmon	
<b>BBQ PORK PIZZA</b>	700
BBQ Sauce • Caramelized Onion • Mozzarella Cheese • Roasted Pork Belly	
<b>PROSCIUTTO</b>	780
Arugula • Mozzarella • Mushrooms • Parmesan • Prosciutto Ham	
<b>REGINA</b>	730
Black Olive • Button Mushroom • Mozzarella • Ham • Tomato Sauce	
<b>PICANTE</b> <i>C</i>	750
Bell Pepper • Eggplant • Feta Cheese • Garlic • Onion • Spicy Salami	
<b>BUFFALINA MARGARITA</b> <i>V</i>	665
Buffalo Mozzarella • Fresh Basil • Roma Tomato	
<b>FOUR CHEESE CALZONE</b> <i>S</i>	885
Emmentaler • Gorgonzola • Mozzarella • Parmesan • Tomato Sauce	
<b>TROPICALE</b>	700
Bell Pepper • Chicken • Mozzarella • Onion • Pineapple • Tomato Sauce	
<b>VEGETABLE GARDEN</b> <i>V</i>	600
Artichokes • Bell Pepper • Cherry Tomato • Kalamata Olives Onions • Zucchini	

## MAIN COURSE

<b>GRILLED PRAWNS</b>	1,280
Capers • Lemon Sauce • Roma Tomato • Sautéed Beans Sprouts Spinach	
<b>GRILLED CHICKEN BREAST</b>	850
Asparagus • Cherry Tomatoes • Mushrooms • Tagliolini Pasta Truffle Cream Sauce	

## SHARING DISH

*(good for 2 to 4 persons)*

<b>GRILLED SEAFOOD PLATTER</b>	7,888
1 Calamari • 1 Fish Fillet • 2 Prawns • 2 Scallops • Half Ocean Lobster Octopus • Petite Salad • Potato Galette • Spiced Butter Sauce	
<b>GRILLED TOMAHAWK (1,200KG)</b> <i>S</i>	12,880
French Fries • Green Salad • Peppercorn Sauce	

## FROM OUR GRILL

<b>GROUPEL / 100GM</b>	720
<b>SQUID / 100GM</b>	550
<b>TUNA STEAK / 100GM</b>	480
<b>LOBSTER / 100GM</b>	1,420
<b>PRAWNS / 100GM</b>	625
<b>NEW ZEALAND LAMB CHOPS</b>	2,100
<b>BEEF RIB EYE</b>	2,580

## SIDE DISH

<b>CREAMY SPINACH</b>	320
<b>FRENCH FRIES</b>	320
<b>GRILLED CORN ON THE COB</b>	320
<b>PARMESAN GARLIC MUSHROOMS</b>	320
<b>STEAMED CAULIFLOWER AND BROCCOLI</b>	320
<b>TRUFFLED MASHED POTATO</b>	320
<b>FRIED GARLIC RICE</b>	120
<b>PLAIN RICE</b>	60

## DESSERT

<b>BANANA SPLIT</b> <i>N</i>	465
Chantilly Cream • Chocolate • Chocolate Sauce • Maraschino Cherries Roasted Almond Flakes • Vanilla and Strawberry Ice Cream	
<b>NUTELLA S'MORES PIZZA</b> <i>N</i>	465
Caramelized Hazelnut • Chocolate Pizza Crust • Mini Marshmallows Nutella • Vanilla Ice Cream	
<b>SEASONAL FRESH FRUITS</b>	465

## SIGNATURE SUNDAE

<b>BOUNTY</b> <i>N</i> <i>S</i>	465
Coconut Ice Cream • Davao Chocolate • Grated Coconut Hot Chocolate Sauce • Whipped Cream	
<b>CARAMELLA AND CREAM</b> <i>N</i> <i>S</i>	465
Coulis • Matcha Gelato • Salted Caramel • Strawberries & Cream Strawberry Whipped Cream	
<b>FESTIVAL DE CHOCOLATE LECHES</b> <i>N</i> <i>S</i>	465
Hot Chocolate Sauce • Quatro Leches Cake • Sicilian Pistachio The Dark Nut • Whipped Cream	
<b>TROPICALE</b> <i>S</i>	465
Buko Lychee Sorbet • Fresh Fruit Selection • Mango Coulis Mango Sorbet • Passion Sorbet	

Our culinary team will be happy to cater to any of your special dietary needs or considerations.  
Prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge and 2.2% local government tax.

*C* - Contains Chili   *N* - Contains Nuts   *S* - Signature Item   *V* - Vegetarian   *V* - Rooted In Nature



POOLSIDE  
RESTAURANT  
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## CHAMPAGNE & SPARKLING WINE

		
CHANDON BRUT, AUSTRALIA		5,200
FANITINEL, PROSECCO EXTRA DRY, ITALY	560	2,320
MOËT & CHANDON, ICE IMPÉRIAL, NV		8,800
TAITTINGER BRUT RÉSERVE, NV		9,700
VEUVE CLICQUOT, CARTE JAUNE, NV	1,400	5,800
MOËT & CHANDON, ROSÉ IMPÉRIAL, NV		8,800



## WHITE WINE

		
CONDOR PEAK, CHARDONNAY, ARGENTINA	385	1,540
GOSSIPS SWEET LIPS, MOSCATO, AUSTRALIA	350	1,400
SPY VALLEY, SAUVIGNON BLANC, NEW ZEALAND	560	2,240
VILLA GIRARDI, PINOT GRIGIO, ITALY	440	1,760

## RED WINE

		
CHAIRMAN SELECTION, SHIRAZ, AUSTRALIA	380	1,520
CONDOR PEAK, MERLOT, ARGENTINA	385	1,540
SANTA CRISTINA, SANGIOVESE, ITALY	440	1,760
WOODBIDGE, CABERNET SAUVIGNON, USA	420	1,680

## ROSÉ WINE

		
MAS DE CADENET, SYRAH, CINSULT, GARNACHA, FRANCE		2,250
THE BEACH HOUSE, PINOTAGE, BLANC DE NOIR, SOUTH AFRICA	330	1,320

## INTERNATIONAL BEER

CORONA, MEXICO	350
HEINEKEN, NETHERLANDS	330

## BEER ON TAP

HEINEKEN, NETHERLANDS	360
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## LOCAL BEER

SAN MIGUEL LIGHT, PHILIPPINES	180
SAN MIGUEL PALE PILSEN, PHILIPPINES	180

## JUICE, SHAKE & ICED TEA

CHILLED JUICES Apple, Cranberry, Dalandan, Mango, Orange, Pineapple, Tomato	160
CIELO ICED TEA	160
FRESH WHOLE COCONUT	350
SEASONAL FRESH JUICES	350
SEASONAL FRESH SHAKES	350

## SODA

COKE, COKE LIGHT, COKE ZERO	170
SPRITE, ROYAL TRU ORANGE, GINGER ALE	170
SODA WATER, TONIC WATER	170

Please ask for our Tiki cocktail menu for more selections



Please scan to view translated versions of the menu



CHINESE  
中文



KOREAN  
한국어



JAPANESE  
日本語

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