

SALAD & APPETIZER

NIÇOISE SALAD S 	760
Anchovies • Cherry Tomato • Cucumber • Olives • Radish • Red Onion Spring Onions • Soft Poached Egg • Yellow Fin Tuna	
BABY ROMAINE CAESAR SALAD	550
Anchovies • Bacon • Croutons • Eggs • Shaved Parmesan Cheese	
with Grilled Chicken	670
with Grilled Tiger Prawns	840
THAI SEAFOOD SALAD C 	885
Calamari • Crab • Papaya • Prawns	
AUTHENTIC GREEK SALAD V	720
Bell Pepper • Cucumber • Feta Cheese • Greek Black Olive Lemon Juice • Olive Oil • Tomato	
HEIRLOOM TOMATO AND BURRATA MOZZARELLA V	845
Balsamic Reduction Fleur De Sel • Rocket	
PEARL BARLEY AND BABY ROMAINE SALAD V	680
Lemon Preserves • Mint Leaves • Roasted Cherry Tomato	
ZUCCHINI CARPACCIO N V	690
Arugula • Goat Cheese • Parmesan Cheese • Pine Nuts Raspberry Vinaigrette • Roasted Beetroot	

SNACK

CRISPY FISH FINGERS	740
Tartare Sauce • Thousand Island Sauce	
FRIED CALAMARI AND PRAWNS	750
Spicy Sauce	
BUFFALO CHICKEN WINGS	790
Barbecue Sauce	
VEGETABLE SPRING ROLL V	425
Sweet Chilli Sauce	
FRENCH FRIES	320
Ketchup • Mayonnaise	

SANDWICH & BURGER

served with organic green salad and french fries

SHANGRI-LA BORACAY CLUB SANDWICH S	1,180
Aioli • Avocado • Cilantro • Grilled Eggplant • Lobster Roasted Bell Pepper • Smoked Salmon • Sun-dried Tomato	
THE BURGER	
Chicken Breast Supreme	760
Australian Black Angus Beef	985
Aged Cheddar Cheese • Cornichons • Sesame Brioche Bun • Slice Tomato With Or Without Crispy Bacon	
BAGEL CLUB SANDWICH	660
Chicken • Crispy Bacon • Egg • Mayonnaise Salad • Seed Mustard • Tomato	
FOREST MUSHROOM AND ROASTED BELL PEPPER TORTILLA WRAP V	690
Arugula Salad • Black Olive Tapenade • Emmental Cheese • Spinach	

SOUP

CREAMY SEAFOOD CHOWDER	680
Lapu-Lapu • Mussels • Scallops	
FISHERMAN'S POT AU FEU	820
Croutons • Rouille Sauce • Saffron	

PASTA & RISOTTO

HOMEMADE SQUID INK TAGLIOLINI	950
Octopus • Prawns • Pumpkin Shrimp Bisque Sauce	
PACCHERI AL RAGÙ	990
Aged Parmesan Cheese • Lamb • Tomato Ragout	
HOMEMADE LASAGNA POCKETS	690
Bolognese • Mascarpone Cheese	
HOMEMADE MUSHROOM AND SPINACH TAGLIATELLE	720
Mushrooms • Mushroom Cream Sauce • Pancetta • Sundried Tomatoes	
PENNE ALLA PUTTANESCA	660
Anchovies • Black Olives • Capers • Chili Flake • Garlic • Tomato Sauce	
ARROZ DE MARISCO S	1,850
Clams • Mussels • Prawns • Scallops	
GREEN RISOTTO V	620
Asparagus • Chef's Garden Fresh Herbs • Edamame • Zucchini	

FROM OUR PIZZA OVEN

SMOKED SALMON	890
Capers • Cream Cheese • Fresh Dill • Red Onions • Smoked Salmon	
BBQ PORK PIZZA	780
BBQ Sauce • Caramelized Onion • Mozzarella Cheese • Roasted Pork Belly	
PROSCIUTTO	780
Arugula • Mozzarella • Mushrooms • Parmesan • Prosciutto Ham	
REGINA	780
Black Olive • Button Mushroom • Mozzarella • Ham • Tomato Sauce	
PICANTE C	820
Bell Pepper • Eggplant • Feta Cheese • Garlic • Onion • Spicy Salami	
BUFFALINA MARGARITA V	750
Buffalo Mozzarella • Fresh Basil • Roma Tomato	
FOUR CHEESE CALZONE S	890
Emmentaler • Gorgonzola • Mozzarella • Parmesan • Tomato Sauce	
TROPICALE	720
Bell Pepper • Chicken • Mozzarella • Onion • Pineapple • Tomato Sauce	
VEGETABLE GARDEN V	650
Artichokes • Bell Pepper • Cherry Tomato • Kalamata Olives Onions • Zucchini	

MAIN COURSE

GRILLED PRAWNS	1,380
Capers • Lemon Sauce • Roma Tomato • Sautéed Beans Sprouts Spinach	
GRILLED CHICKEN BREAST	890
Asparagus • Cherry Tomatoes • Mushrooms • Tagliolini Pasta Truffle Cream Sauce	
GRILLED MARINATED PORK BELLY	690
Garlic Fried Rice	

SHARING DISH

(good for 2 to 4 persons)

GRILLED SEAFOOD PLATTER	7,888
1 Calamari • 1 Fish Fillet • 2 Prawns • 2 Scallops • Half Ocean Lobster Octopus • Petite Salad • Potato Galette • Spiced Butter Sauce	
GRILLED TOMAHAWK (1,200KG) S	13,100
French Fries • Green Salad • Peppercorn Sauce	

FROM OUR GRILL

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

SIDE DISH

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

DESSERT

BANANA SPLIT N	465
Chantilly Cream • Chocolate • Chocolate Sauce • Maraschino Cherries Roasted Almond Flakes • Vanilla and Strawberry Ice Cream	
NUTELLA S'MORES PIZZA N	465
Caramelized Hazelnut • Chocolate Pizza Crust • Mini Marshmallows Nutella • Vanilla Ice Cream	
SEASONAL FRESH FRUITS	465
BOUNTY N S	465
Coconut Ice Cream • Davao Chocolate • Grated Coconut Hot Chocolate Sauce • Whipped Cream	
CARAMELLA AND CREAM N S	465
Coulis • Matcha Gelato • Salted Caramel • Strawberries & Cream Strawberry Whipped Cream	
FESTIVAL DE CHOCOLATE LECHES N S	465
Hot Chocolate Sauce • Quatro Leches Cake • Sicilian Pistachio The Dark Nut • Whipped Cream	
TROPICALE S	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  - Rooted In Nature



POOLSIDE
RESTAURANT
& B A R

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CHAMPAGNE & SPARKLING WINE

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



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'S 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
RICHLAND, MOSCATO ROSA, AUSTRALIA	425	1,700

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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