

Starter

Sirena's Kilawin Tanigue (C) (S) 650
Aklan Style King Fish Ceviche, Ginger and Calamansi Balm, Coconut Vinegar

Tuna Carpaccio and Duck Liver À La Plancha (N) 1,150
Aromatic Salad with Toasted Pine Nuts, Truffle Vinaigrette

Kombu Salad (N) (V) 590
Baby Squid, Sesame, Carrots, Kalamata, Pesto, Thai Vinaigrette

Turmeric Octopus Carpaccio 890
Octopus, Shrimp, Quail Egg, Pickled Vegetables, Blood Orange Vinaigrette

Tuna-Prawn Tataki (N) (C) 980
Soy Jelly, Sesame, Red Cabbage, Lemon Jelly

Our Famous Crab Salad (S) 950
Guacamole, Arugula, Curry Emulsion

Ocean Trout Gravlax (S) 990
Whipped Cream, Capers, Balsamic Reduction, Cucumbers, Shallots

Healthy Jar Mixed Salad (V) 580
Teraoka Farm Local Kale, Quinoa, Greens, Raspberry Vinaigrette



Soup

Kimchi Consommé (Kimchi Jjigae) (C) (V) 490
Shiitake Mushrooms, Tofu, Bok Choy, Zucchini

Fresh Coconut Seafood Soup (C) 690
Scented with Ginger and Lemongrass, Scallops and Prawns

Fisherman's Stew (S) 1,350
Cod, Prawns, Mussels, Clams, Squid, Basil Oil, Roasted Garlic Crostini

Main Course

Grouper Roulade in Nam-pla Sauce (C) 1,390
Bok Choy, Lemon Confit, Cauliflower Puree, Red Wine Sauce

Signature Banana Leaf Snapper (C) (S) 1,550
Sambal and Calamansi Rubbed Snapper, Local Palm Heart and Wok Tossed Vegetables

Chorizo Cod Fish (S) 1,350
Pea and Spinach puree, Beet Root, Saffron Sauce

Olive Oil Poached Tuna Steak (C) 1,250
Seaweed Croquettes, Virgin Sauce

Barramundi À La Plancha (N) 1,450
Caponata, Cherry Tomatoes, Leeks, Pine Nuts, Raisins, Pommes Fondant



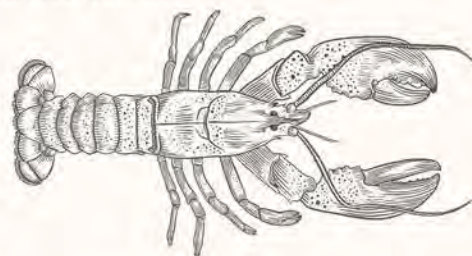
Grilled Cambodian Baby Squid (N) 1,290
Pork Trotter, Foie Gras, Pesto, Squid Ink Jus, Carrots Sauce

Butterfly King Prawns (S) 1,990
Verde Sauce, Polenta Cake & Ratatouille

Pan Seared Salmon in Thai Sweet Chili (C) 1,250
Creamy Spinach, Shiitake, Asparagus, Bagna Càuda Sauce, Celeriac

Spiny Lobster Tail Confit (S) 8,900
Cucumber Mousse, Asparagus, Tapioca bisque, Brioche

Ssamjang-Glazed Cauliflower (C) (V) 690
Smoked Capsicum, Sweet Garlic Puree, Water Cress, Zucchini



(N) Nuts (C) Contains Chili (S) Signature Item (V) Vegetarian

Prices are in Philippine Peso and include VAT, subject to 10% Service Charge and 2.2% Local Government tax. All Prices are subject to change without prior notice.



From The Land

A9 Wagyu Rib Eye Steak (S) 6,980
Duck Fat Roasted Potatoes, Beans and Wild Mushroom Puree

Pork Presa Iberico (C) 1,990
Caramelized in Gochujang Sauce, TomatoOnion Confiture

Sous-Vide Half Local Chicken (N) 980
Green Peas and Young Ginger Puree, Sautéed Greens, Buckwheat Popcorn

Sides

Mashed Pumpkin with Bacon 320

Marble Potatoes with Parsley and Garlic (V) 320

Zucchini Gratin with Curry (C) 320

French Fries (V) 320

Bok Choy with Garlic and Oyster Sauce 320

Desserts

Shangri-La Honey & Lavender Panna Cotta (S) 530
Shangri-La Honey Comb, Cassia Bark Ice Cream

Tropical Seasonal Fruit Salad (V) 530
Seasonal Fruits, Passionfruit and Ube Rocks

Sirena Tiramisu (N) (S) 530
Cream Cheese, Kahlua, Chocolate Cream

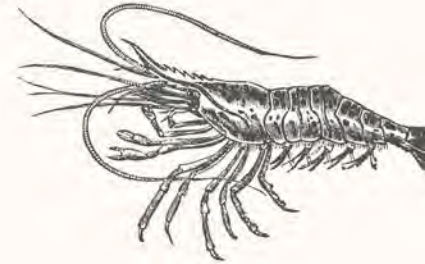
Guimaras Mango & Coconut Parfait (N) 530
Dayap Zest, Pistachio & Buko Lychee Ice Cream

Homemade Tropical Seasonal Ice Cream & Sorbet (S) 530
2 Scoops of either Ice Cream or Sorbet

For Sharing

Sirena's Quintessential Seafood Tower (S) 14,000

Palawan Lobster
Tiger Prawns
Lapu Lapu Fillet
Red Snapper
Scallops
Octopus
Clams



Clam or Mussel Pots

A Kilo 1,900

Half a Kilo 1,000

Choose Your Sauce

Cream, White Wine, Garlic, & Parsley (S)

Thai Red Curry (C)

Chorizo & Basil (C)

Ginger & Scallion (K)



Seafood Sizzlers

Tiger Prawn 2,130

Rock Lobster 6,480

Pick Your Cooking Style

Singapore Chili (C)

Butter Pepper Garlic (S)

(N) Nuts (V) Vegetarian (C) Contains Chili (S) Signature Item

Please scan this QR Code if you want to view the instructions in Chinese, Japanese, and Korean.



Chinese
中文



Korean
한국어



Japanese
日本語

(N) Nuts (C) Contains Chili (S) Signature Item (V) Vegetarian

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SPECIALS

Sirena Fresh Oysters

Gallagher Oyster

Handpicked at 30 months for their premium quality, a unique and unspoilt location gives the Gallagher's Speciale oysters their unique taste - sweetness with a hint of peat and an after taste of iodine and can be compared to a good Irish whiskey. Irish Premium Oysters is also committed to the Origin Green sustainability programme to increase resource efficiency, minimize impact on the environment and become more ecologically aware.

- Gallagher Irish Premium 70 - 90g 250 per Piece
- Gallagher Irish Premium 170 - 200g Jumbo 510 per Piece

Tasmanian Oyster Co and Angel Oysters

Unique farming techniques and meticulous craftsmanship has resulted to the produce of Tasmanian Oyster Co - oysters of unrivaled elegance with a silky-smooth texture and complex richness. Meanwhile, that sweet ocean taste that naturally grown Angel Oysters is known for, comes from the pristine, nutrient-rich waters of Coffin Bay. Both companies are certified Friends of the Sea by the World Sustainability Organisation and are certified organic by the National Association for Sustainable Agriculture Australia.

- Tasmanian Tas Prime Oysters 60 - 70mm 350 per Piece

Pick Your Cooking Style

Fresh Oyster

Served with Pinoy Style Vinaigrette (N) (C)
(Shallots, Honey, Vinegar, Lemon, Ginger, Chili)

Grilled Oyster (S)

Served with Chimichurri Sauce / Pickles / Siracha and Lemon Juice

Gratinated Oyster (S)

Served with Champagne Sabayon / Mornay Sauce

- (N) Nuts
- (C) Contains Chili
- (S) Signature Item
- (V) Vegetarian

