

SIRENA

SEAFOOD RESTAURANT
& CLIFFTOP BAR

From the Raw Bar

- Sirena's Kilawin Tanigue** 🍷🍷🍷 650
Aklan-style king fish ceviche, ginger and calamansi balm, coconut vinegar
- Salmon & Ponkan Tartar** 🍷🍷 720
Local ponkan citrus, red radish
- Tuna Carpaccio and Duck Liver "A La Plancha"** 🍷🍷🍷 1040
Aromatic salad with toasted pine nuts, truffle vinaigrette

Cold Plates

- Crab and Guacamole Crumble** 🌿🍷🍷 950
Guacamole, arugula, curry emulsion
- Healthy Jar Mix Salad** 870
Mesclun salad leaf, quinao, greens, raspberry vinaigrette
- Add Lobster 🍷 3015
Add Poached Prawn 🍷 1100

Soups

- Palawan Lobster Bisque** 🍷🍷 1850
Crunchy young vegetables, mascarpone chantilly, cream bisque
- Thai-style Coconut Scallop Soup** 🍷🍷 985
Local shrimps and scallops, straw mushrooms, lemon grass

Ideal for Sharing

- Sirena's Quintessential Seafood Tower** 🍷🍷🍷🍷🍷 14100
Palawan lobster, tiger prawns, lapu lapu fillet, red snapper, scallops, octopus, clams
- Seafood Sizzlers** 🍷
- Tiger prawn 2130
Rock lobster 6480
- Pick Your Cooking Style**
- Singapore chili 🍷🍷
Butter Pepper Garlic 🍷

🍷 Contains Chili 🐷 Contains Pork 🌿 Contains Nuts 🍷 Signature Item 🍷 Contains Dairy 🍷 Contains Mushroom
🍷 Contains Egg 🍷 Contains Soy 🍷 Contains Shellfish 🍷 Contains Sesame 🌿 Contains Gluten

Prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% Service Charge and 2.2% Local Government Tax.
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Large Plates

Signature Banana Leaf Snapper 🍴🌿🥬🥑	1550
Sambal and calamansi-rubbed snapper, local palm heart and wok-tossed vegetable	
Olive Oil-poached Tuna Steak 🍷	1100
Seaweed croquette, sauce vierge, herbs purée	
Grouper A La Meuniere 🍴🍷🍄	1670
Mushroom fricasse, onion relish, zucchini ribbons	
Butterfly King Prawns 🍷🌿🥬	1990
Verde sauce, olive polenta and ratatouille	
Sous Vide Palawan Lobster 🍷🍴🥑🌿	6500
Lobster medallion, curried pumpkin veloute, pumpkin granola, sautéed spinach	
Sirena's Fisherman Clay Pot 🍴🌿🍷	1900
Prawn, shells, coral fish, spicy tomato fennel	

From the Land

A9 Wagyu Beef Rib Eye Steak 🍷🍴	6980
Duck fat-roasted potato, beans and wild mushroom puree	
Sous Vide Half Local Chicken 🍷🌿	920
Green pea and young ginger puree, sautéed greens, buckwheat popcorn	

Dessert

Shangri-La's Farm Honey & Lavender Panna Cotta	530
Lavender infused panna cotta, honeycomb candy 🍷🍴	
Tropical Seasonal Fruits 🌿	530
Seasonal fruits, mango sorbet, wafer paper	
Deconstructed Turon 🍷🌿	530
Banana almond puff, ube halaya cubes, jackfruit puree	
Tropical Exotic Vacherin 🍷🌿	530
Coconut mousse, coconut meringue, pineapple compote, fresh mango	

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