

# E-CONCIERGE

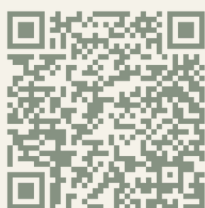
Everything at your fingertips



You may browse our menus or know more about our resort and offers by scanning the QR code

## Language

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



Chinese



Korean



Japanese



# Octopus Salad

Celery, Onion, Capsicum, Spring Onion,  
Garlic, Parsley, Lemon Juice, Potato





# Appetizer

## Octopus Salad — 750

Celery, Onion, Capsicum, Spring Onion, Garlic, Parsley, Lemon Juice, Potato

(GF)

## Crispy Calamari — 520

Basil, Green Finger Chili, Roasted Garlic & Lime Aioli

(C)

## Jumbo Shrimp Cocktail — 1,100

Cocktail Sauce, Lemon

(C) (GF)

## Sizzling Crab Cakes — 990

Two Jumbo Lump Crab Cakes with Sizzling Lemon Butter

(S)

# Raw Bar

## Beef Tartare — 1,100

Pesto Gel, Parmesan, Pine Nuts

(N) (C)

## Ceviche Scallops — 780

Lemon & Sundried Tomato, Basil Oil, Chili Flakes

(C) (GF) (DF)

## Carpaccio — 850

Fish Of The Day, Lemon Juice, Ginger, Parsley, Extra Virgin Olive Oil, Tarragon, Chili Flakes

(C) (GF)

(C) Contains Chili

(N) Contains Nuts

(P) Pork

(S) Signature Item

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

(DF) Dairy-Free

Prices are in Philippine Peso and include VAT, subject to 10% Service Charge and 2.2% Local Government tax.





## Classic Caesar Salad with Prawns

Romaine Lettuce, Parmesan, Crouton,  
Roasted Prawns Brushed with Basil Oil,  
Anchovies



# Salad

## Burrata — 1,190

Cherry Tomatoes Confit, Balsamic Caviar,  
Pistachio, Anchovies

(V) (GF) (N)

## Iceberg Lettuce Wedge Salad — 580

Sour Cream, Bacon, Blue Cheese,  
Candied Nuts

(N) (GF) (P)

## Beetroot Carpaccio — 510

Beetroot, Arugula, Pine Nuts, Mustard,  
Lemon, Olive Oil

(V) (VG) (GF) (DF) (N)

## Classic Caesar Salad — 590

Romaine Lettuce, Parmesan, Crouton,  
Anchovies

ADD SOMETHING FROM THE GRILL

## Roasted Chicken Breast — 220

with Basil Oil

## Roasted Prawns Brushed — 650

with Basil Oil

## Mesclun Greens — 480

Mixed Green Salad, Red Radish,  
Cherry Tomato, Black Olives, Red Onion  
Olive Oil, Lemon

(V) (VG) (GF) (DF)

# Soup

## Onion Soup — 510

Parmesan Cheese, Mozzarella Cheese,  
Crouton

## Lobster Bisque — 890

Sherry and Paprika Cream

## Mushroom Soup — 560

Mushroom Soup, Truffle Oil

(V) (GF)

## Tomato Bisque — 510

Tomato Soup, Cream, Basil Oil

(GF) (V)

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# Whole Slow Roasted Free-Range Chicken

Whole Roasted Cauliflower and Potatoes





# Main Course

## Bouillabaisse — 4,900 *for 2-3 Persons*

Lobster, Mussel, Prawns, Lapu-Lapu, Squid,  
Seabass, Parmesan Cheese, Croutons, Potato and  
Rouille Sauce

## Whole Slow Roasted — 2,460 Free-Range Chicken

Whole Roasted Cauliflower and Potatoes

\*This dish will take approximately 40 minutes to prepare.

(GF)

## Bloody Wagyu Burger — 1,250

Wagyu Beef Patty, Gherkins, Pulled Pork,  
Caramelized Onion, Aioli Sauce,  
Liquid Cheddar Blood, Sweet Potato Fries

(C) (S)

## Steamed Cod Fillet — 2,290 with Aioli Sauce

Poached Zucchini, Cauliflower, Carrot, Potato,  
Egg, Green Bean, Lemon Butter Sauce

## Polenta Cake — 650

Creamy Polenta Cake, Mediterranean Ratatouille,  
Balsamic, Broccoli Couscous, Basil Oil

(V) (GF)

## Homemade Garden Burger — 820

Beetroot, Chickpeas, Onion, Oatmeal, Garlic,  
Parsley, Pesto, Eggplant and Smoked Paprika

(V) (N)

# Pasta & Risotto

## Mushroom and Truffle — 1,670 Tagliatelle

Pecorino Cheese, Braised Mushrooms,  
Spinach

(V) (S)

## Saffron & Mussels Risotto — 1,250

Saffron, Mussel, Parmesan Cheese

(GF)

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Tomahawk

Wagyu MB5, Darling Down, AUS



# Meat Lover

From The "BarrelPro" Grill

## Tenderloin

US-Certified Angus, Omaha, USA	200gr	2,230
Grassfed, Mulwarra, AUS (S)	200gr	2,370
Wagyu MS5+, WX by Rangers Valley, AUS	200gr	3,670

## Ribeye

Grassfed, Mulwarra, AUS	350gr	2,900
US-Certified Angus, Omaha, USA	350gr	3,500
Wagyu MS5+, WX by Rangers Valley, AUS (S)	320gr	5,200
Certified Omi Wagyu, JPN	520gr	28,480

## Striploin

Grassfed, Mulwarra, AUS	350gr	2,500
Wagyu MS5+, WX by Rangers Valley, AUS	350gr	4,800

## On The Bone

Veal Chop, NZ	400gr	5,100
Iberico Twin Bone Pork Chop (P)	350gr	3,300
Beef OP Ribs Angus MBS3 Black Onyx, AUS*	1000gr	9,900
<i>*for 2-3 Persons</i>		
Tomahawk Wagyu MB5, Darling Down, AUS* (S)	1300gr	15,800
<i>*for 2-3 Persons</i>		

## Mixed Grill Surf and Turf 17,350 *for 2-3 Persons*

Lobster, Prawn, Lapu-Lapu, Tuna, Tenderloin, Rib Eye, Lamb Chop, Chicken Skewer, Pork Chop

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## Ribeye

Wagyu MS5+, WX by Rangers Valley, AUS  
Mashed Potatoes, Pan Roasted Vegetables,  
Creamed Spinach



## Sides

Tater Tots (V)	320
Morel Mushroom Polenta (S) (GF) (V)	320
Mashed Potato (GF) (V)	320
Pan Roasted Vegetables (GF) (V) (DF)	320
Creamed Spinach (GF) (V)	320
Sweet Corn Pudding (S) (V)	320
French Fries (GF) (V) (DF)	320

## Mac & Cheese (S)

Traditional	320
Bacon (P)	350
Lobster	410
Mac & Cheese Trio (All Three) (P)	560

## Sauce Selection

Rima Barbecue Sauce (S) (GF) (DF)
Red Wine Sauce (GF)
Green Pepper Corn (GF)
Béarnaise (GF)
Chimichurri (GF) (V) (DF)
Blue Cheese (GF) (V)

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# Traditional Warm Tarte Tatin

Vanilla Ice Cream



# Desserts

Traditional — 530  
Warm Tarte Tatin

Vanilla Ice Cream

(N)

Banana Sticky — 530  
Toffee Pudding

Louisiana Pecan Nuts, Salted Caramel  
Ice Cream

(N)

Caramelized — 530  
Pineapple Crumble

Almond Crumble, Star Anise and Vanilla  
Ice Cream

(N)

Chocolate Bliss — 530

Caramelized Hazelnuts, Burnt Honey Ice  
Cream

(N)

Ice Cream or Sorbet — 120  
*per Scoop*

Ice Cream (N)

Vanilla, Chocolate, Pistachio

Sorbet (GF)

Mango, Raspberry

Fresh Fruit Salad — 410

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MEDITERRANEAN TREETOP DINING

