

# 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 - 90mm 365 per Piece

Gallagher Irish Premium 170 - 200mm Jumbo 550 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 410 per Piece

## Pick Your Cooking Style

### Fresh Oyster (N) (C) (GF) (DF)

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

### Grilled Oyster (C) (GF) (DF)

Served with Chimichurri Sauce


### Gratinated Oyster (S)

Served with Champagne Sabayon / Mornay Sauce

- (C) Contain Chili (N) Contain Nut (P) Pork (S) Signature Dish  
(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.

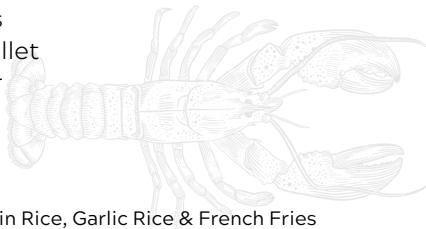
Starter

Sirena's Kilawin Tanigue	(C)(S)(GF)(DF)	650
Akian Style King Fish Ceviche, Ginger and Calamansi Balm, Coconut Vinegar		
A-la Minute Shashimi	(C)(DF)	1,500
Tasmanian Trout, Salmon, Tuna		
Turmeric Octopus Carpaccio	(GF)	890
Octopus, Shrimp, Egg, Pickled Vegetables, Blood Orange Vinaigrette		
Tuna-Prawn Tataki	(C)(N)(GF)(DF)	1,200
Soy Jelly, Sesame, Red Cabbage, Lemon Jelly		
Our Famous Crab Salad	(S)	950
Guacamole, Pomelo, Lemon Puree		
Hot and Cold Dive Scallop	(GF)	980
Edamame, Sweet Corn Sauce, Cauliflower Crumble		
Healthy Jar Mixed Salad	(V)(VC)(GF)(DF)	590
Greens, Quinoa, Beetroot, Raspberry Vinaigrette		
Spicy Tamarind Prawn Salad	(C)(GF)(DF)	690
Rustic Salad, Sweet Pimiento		
Eggplant Caponata	(N)(V)(VC)	570
Olives, Sesame, Croutons in Cumin		
		
Soup		
Kimchi Veggies Consommé	(C)(V)(VC)(DF)	650
Shiitake Mushrooms, Tofu, Bok Choy, Zucchini		
Fresh Coconut Seafood Soup	(C)(GF)(DF)	1,150
Scented with Ginger and Lemongrass, Scallops and Prawns		
Smoky Eggplant Stew	(V)(VC)(GF)(DF)	510
Parsley, Croutons, Crispy Potato, Cumin , Tahini		
Roasted Zucchini & Celery Soup	(V)(VC)(GF)(DF)	530
Cauliflower Florets, Capsicum Coulis, Garlic Confit		

Main Course

Ginger and Coconut Poached Grouper	(GF)	1,890
Black Polenta, Squash, Bok Choy		
Signature Banana Leaf Snapper	(C)(S)(GF)(DF)	1,690
Sambal and Calamansi Rubbed Snapper, Local Farm Heart and Wok Tossed Vegetables		
Chorizo Cod Fish	(P)(S)(GF)	1,890
Pea and Spinach Puree, Beet Root, Saffron Sauce		
Olive Oil Poached Tuna Steak	(GF)	1,680
Seaweed Croquettes, Virgin Sauce		
Marinated Barramundi in Nyonya Style	(C)(GF)	1,590
Local Spinach, Butternut Squash, Fennel		
Tandoori Baby Squid	(C)(GF)	1,490
Crab, Calamari, Chili Finger, Cherry Tomato		
Butterfly King Prawns	(N)(S)(GF)	2,450
Verde Sauce, Polenta Cake & Ratatouille		
Pan Seared Salmon in Thai Sweet Chili	(C)(GF)	1,690
Creamy Spinach, Shiitake, Asparagus, Bagna Cáuda Sauce, Celeriac		
Ocean Trout in Red Curry Sauce	(C)	1,840
Tangy Croquettes, Vegetals		
Thai Salt Crusted Whole Seabass	(C)(GF)	3,980
Nam Jim Sauce, Sesame, Eggplant Salsa		
Ssamjang-Glazed Cauliflower	(C)(N)(V)(VC)	690
Smoked Capsicum, Sesame, Roasted Zucchini		
Spinach Pesto Pasta	(N)(V)	640
Asparagus, Zucchini, Beans Sprout		
Grilled Squash Steak with Smoked Garlic Chimichurri	(V)(VC)(GF)(DF)	690
Shitake and Spinach, French Beans		

For Sharing

Sirena's Quintessential Seafood Tower	(S)	13,900
Palawan Lobster Tiger Prawns Lapu Lapu Fillet Red Snapper Scallops Octopus Clams		
		
Served with Plain Rice, Garlic Rice & French Fries		

Mussel Pots

Half a Kilo	990
A Kilo for Sharing	1,600
Choose Your Sauce	
Cream, White Wine, Garlic, & Parsley (S)(GF)	
Thai Red Curry (C)(GF)(DF)	
Chorizo & Basil (C)(GF)(DF)	
Ginger & Scallion (GF)(DF)	
Served with French Fries and Crusty White Bread	

Seafood Sizzlers

Tiger Prawns	2,130
Spiny Lobster	8,500
	
Pick Your Cooking Style	
Singapore Chili (C)(GF)(DF)	
Butter Pepper Garlic (S)(GF)	

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



Chinese  
中文



Korean  
한국어

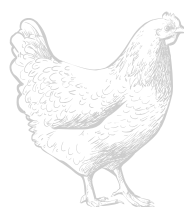


Japanese  
日本語

(C) Contain Chili (N) Contain Nuts (P) Pork (S) Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

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## From The Land



### Wagyu Beef Rib Eye (S) (GF) (DF)

7,600

Duck Fat Roasted Potatoes, Beans and Wild Mushroom Puree

### Pork Iberico (C) (GF) (P)

1,990

Gochujang Sauce, Tomato - Onion Confiture

### Sous-Vide Half Local Chicken (N) (GF)

1,230

Green Peas and Young Ginger Puree, Sautéed Greens

## Sides

### Mashed Pumpkin with Bacon (P)

320

### Marble Potatoes with Parsley and Garlic (V) (VG) (GF)

320

### Zucchini Gratin with Curry (V)

320

### French Fries (V)

320

### Bok Choy with Garlic and Oyster Sauce (V) (VG) (GF) (DF)

320

## Desserts

### Sirena Fire and Ice (S)

530

Chocolate, Mixed Berries

### Guimaras Mango & Coconut Parfait (N) (GF)

530

Pistachio & Buko-Lychee Ice Cream

### Sirena Tiramisu (N) (S)

530

Cream Cheese, Kahlua, Chocolate Cream

### Shangri-La Honey & Lavender Panna Cotta (P) (S) (GF)

530

Shangri-La Honeycomb

### Tropical Seasonal Fruit Salad (V) (VG) (GF) (DF)

530

Seasonal Fruits

### Ice Cream or Sorbet

530

2 scoops for serving

### Ice Cream (N)

Ube, Mango, Strawberry

Vanilla, Coconut, Chocolate

### Sorbet (GF)

Strawberry, Raspberry, Buko Lychee

Mango

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