

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.

	Php	
Gallagher Irish RN SF Premium 70 - 90mm	385 per piece	120

Gallagher Irish RN SF Premium 170 - 200mm Jumbo	580 per piece	180
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Fresh Oyster **C N GF DF SF**

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

	Php	
Oyster Reverie RN SF Gallagher Jumbo Oyster	620 per piece	190

Pick Your Cooking Style

Baked Cheesy Chorizo Oyster **C P SF**

(Olive Oil, Chorizo, Garlic, Onion, White Wine, Cream, Smoked Paprika, Mustard, Parsley)

Grilled Garlic Oyster **C SF**

(Chipotle Peppers, Butter, Garlic, Lemon, Paprika, Cumin)

Adobo Glazed Oyster **SF**

(Onion, Garlic, Vinegar, Sugar, Soy Sauce, Olive Oil)

C - Contains Chili **N** - Contains Nuts **P** - Contains Pork **S** - Signature Dish **R** - Rooted in Nature
V - Vegetarian **VG** - Vegan **GF** - Gluten Free **DF** - Dairy Free **SF** - Contains Seafood

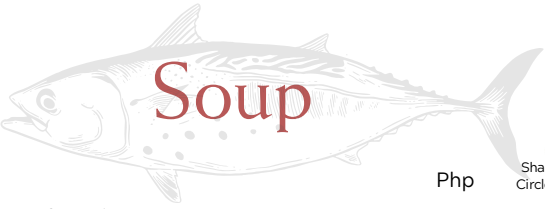
Prices are in Philippine Peso and include VAT, subject to 10% Service Charge and 2.2% Local Government tax.

Cold Starter

	Php	
Kilawin S SF GF DF	760	230
King Mackerel, Coriander Oil, Calamansi, Coconut Milk		
Spicy Raw Salmon Salad with Tempura Flakes SF	720	196
Spicy Japanese Mayonnaise, Layu Chili Oil, Sesame Seeds, Fresh Lettuce, Tempura Flakes, Ikura		
Asian Tropical Salad C N V VG GF	590	161
Shredded Cabbage, Pineapple, Coconut, Carrot, Red Onion, Coriander, Nham Jin Dressing		
Tuna Tartare with Coconut and Almond Cream N SF GF DF RN	860	235
Ginger, Mirin, Tamari, Yellowfin Tuna, Almond and Coconut Cream, Strawberries		
Tiger Prawn Salad C N SF GF DF	990	270
Grilled Prawns with Tom Yum Marinade, Papaya Slaw, Roasted Peanut, Mint, Basil, and Coriander with Thai Dressing		
Crab Salad SF GF	1,290	352
Crab Meat, Lime Mayonnaise, Pomelo, Guacamole		

Hot Starter


	Php	
Grilled Octopus SF	850	260
Grilled Local Octopus, Creamy Mashed Potato Puree, Spanish Paprika, Olive Oil		
Tiger Prawn Tempura SF	1,400	382
Tempura Prawn, Desiccated Coconut, Mango Chutney		
Gratinated Scallops SF DF P	1,250	341
Chilean Scallops, Caramelized Onion, Iberico Ham, Sherry Wine, Breadcrumbs		
Black Mussels with Lemon and Garlic SF GF DF	1,200	327
Steamed Atlantic Mussels, Olive Oil, Garlic, Lemon, Bay Leaf		
Fried Baby Crystal Shrimps C SF	750	205
Crispy Baby Shrimps, Pinakurat Vinegar, Spicy Mayonnaise		
Sate Babi C N P DF	690	188
Pork Barbecue Skewers, Indonesian Marinade, Cashew Nut Butter, Kecap Manis		




Soup

	Php	
Creamy Seafood Bisque S SF	880	240
Creamy Seafood Bisque with Black Mussels, Tiger Prawns, Squid and Red Snapper		
Thai Coconut Seafood Soup C SF DF GF	990	270
Spicy Coconut Soup with Bok Choy, Tiger Prawns, Clams, Squid, and Scallops		
Vegan Lemongrass Ginger Pumpkin Soup V VG DF	520	142
Pumpkin, Ginger, Onion, Coconut Cream, Lemongrass		
Hamaguri and Salmon Belly Miso Soup SF DF	680	210
Clams, Seaweed, Diced Tofu and Bonito Flakes		

Main Course From the Ocean

	Php	
Boracay Sweet Chili Crab S C SF RN	2,950	900
Stir-fried Mud Crab, cooked in Homemade Sweet Chili Sauce		
Boracay King Prawns SF GF	2,450	668
Grilled Local King Prawns served with Noisette Butter on the side		
Southern Fish Curry C SF GF DF	1,450	440
Local Grouper cooked in Curry Sauce with Vegetables and Coriander		
Grilled Tuna Steak with Potato Confit SF GF DF RN	1,950	590
Local Yellowfin Tuna Loin, Garlic Oil, Baked Potatoes, and Capsicum Confit		
Tiger Prawn Fettuccine with Saffron Sauce C SF	1,850	560
Fettuccine Pasta, Tiger Prawn, Prawn Bisque, Saffron		
Poached Salmon Crusted with Pistachio SF N	1,900	580
Avocado-citrus Mousseline, Grilled Green Asparagus		
Seared Sole Fillet with Lime Sauce SF GF	6,200	1,880
Stir Fried Morning Glory		
Roasted Sea Bream SF GF DF	3,600	1,090
Cherry Tomatoes, Olives, Lemon and Fresh Herbs		
Miso Glazed Black Cod Fish Fillet SF	2,850	870
Wasabi-infused Mashed Potatoes, sautéed Bok Choy and Enoki Mushrooms		

Out of The Ocean

	Php	
Pork Ribs Java Glaze S C N P GF DF	1,850	505
Indonesian Glazed Baby Back Ribs		
Ranger Valley Striploin Wagyu MS5 GF	5,600	1,670
Grilled Striploin, Capsicum Confit with Balsamic and Garlic, served with Hand-cut Fries		
Agedashi Tofu V VG DF	1,100	340
Crispy Tofu, Shitake and Enoki Mushrooms with a rich Umami Sauce		
Roasted Cauliflower Florets V VG N	1,300	400
Warm Herbs Hummus and Roasted Almond Flakes		
Sous vide cooked Chicken Thigh N	1,800	550
Stuffed with Hazelnuts and Comte Cheese, Creamy Spinach		




For Sharing

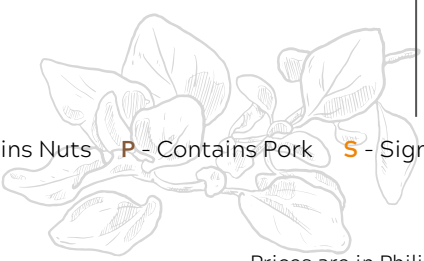
Good for 2 person


	Php	
Sweet and Sour Red Snapper with Coriander and Lemon S SF	3,200	873
Deep-fried Boneless Red Snapper in Oriental Sweet and Sour Sauce with Lemon and Coriander		
Sirena's Quintessential Grilled Seafood Tower S SF GF	13,900	3,791
Palawan Lobster, Tiger Prawns, Lapu Lapu Fillet, Red Snapper, Scallops, Octopus, Clams, served with Plain Rice, Garlic Rice and French Fries		

Sides

	Php	
Spinach Gratin V	450	140
Cheesy Bechamel, gratinated with Parmesan Cheese		
Stir Fried Bok Choy SF DF	380	120
Garlic and Oyster Sauce		
Mediterranean Rice Pilaf V N	380	120
Basmati Rice, Saffron, Raisin, Pistachio and Coriander		
Sautéed Green Beans VG V DF	380	120
Roasted White Sesame, Garlic and Soy Sauce		

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 - Points for Redemption

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Desserts

	Php	Shangri-La Circle Points
White Chocolate Tart N V White Chocolate Custard served with Homemade Coconut Ice Cream	480	131
Boracay Banana Pie S N V Lacatan Banana, Peanut Butter, Salty Caramel Toffee Sauce Vanilla, Cookies Ice Cream	530	145
Chocolate Cremoux N V Coffee Ice Cream, Pink Pepper Tuille, Hazelnut Cookies	480	131
Tropical Fruit Platter V VG GF DF	530	145
Banana Peanut Butter Ice Cream N V VG GF DF Banana with Dark Chocolate Sauce and Caramelized Peanuts	530	145
Ice Cream per Scoop Vanilla, Cookies & Cream, Coffee, Mango, Coconut, Chocolate	190	60
Sorbet per Scoop V VG GF DF Mango, Raspberry, Strawberry	190	60

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Chinese, Japanese, and Korean.



Chinese
中文



Korean
한국어



Japanese
日本語

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