

# 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	Shangri-La Circle
Gallagher Irish <b>R</b> Premium 70 - 90mm	365 per piece	100
Gallagher Irish <b>R</b> Premium 170 - 200mm Jumbo	550 per piece	150

### Fine de Claire Oysters

Famous oyster from the largest oyster-producing region in the world. The oysters are finished in knee-deep claire (rectangular salt ponds) for a minimum of one month, during which they fatten and take on a sweeter, fruitier flavor from the water and phytoplankton in the ponds.

	Php	Shangri-La Circle
Fine de Claire Oysters Oysters 60 - 70mm	410 per piece	112

### Pick Your Cooking Style

#### Fresh Oyster **C N 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** - Contains Chili   **N** - Contains Nuts   **P** - Contains Pork   **S** - Signature Dish   **R** - Rooted in Nature  
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## Cold Starter

	Php	Shangri-La Circle
<b>Kilawin</b> <b>S SF GF DF</b> King Mackerel, Coriander Oil, Calamansi, Coconut Milk	660	180
<b>Spicy Raw Salmon Salad with Tempura Flakes</b> <b>SF</b> Spicy Japanese Mayonnaise, Layu Chili Oil, Sesame Seeds, Fresh Lettuce, Tempura Flakes, Ikura	720	196
<b>Asian Tropical Salad</b> <b>C N V VG GF</b> Shredded Cabbage, Pineapple, Coconut, Carrot, Red Onion, Coriander, Nham Jin Dressing	590	161
<b>Tuna Tartare with Coconut and Almond Cream</b> <b>N SF GF DF R</b> Ginger, Mirin, Tamari, Yellowfin Tuna, Almond and Coconut Cream, Strawberries	860	235
<b>Tiger Prawn Salad</b> <b>C N GF DF</b> Grilled Prawns with Tom Yum Marinade, Papaya Slaw, Roasted Peanut, Mint, Basil, and Coriander with Thai Dressing	990	270
<b>Crab Salad</b> <b>SF GF</b> Crab Meat, Lime Mayonnaise, Pomelo, Guacamole	1,290	352
<b>Tuna Belly Escabeche and Tomato Salad</b> <b>SF GF DF</b> Tomatoes, Red Onion, Citrus	690	188

## Hot Starter

	Php	Shangri-La Circle
<b>Grilled Octopus</b> <b>SF</b> Grilled Local Octopus, Creamy Mashed Potato Puree, Spanish Paprika, Olive Oil	750	205
<b>Tiger Prawn Tempura</b> <b>SF</b> Tempura Prawn, Desiccated Coconut, Mango Chutney	1,400	382
<b>Assorted Croquettes</b> <b>SF P</b> Garlic-Chili and Shrimp Croquettes, Iberico Ham Croquettes, Baby Squid Croquettes	550	150
<b>Gratinated Scallops</b> <b>SF DF P</b> Chilean Scallops, Caramelized Onion, Iberico Ham, Sherry Wine, Breadcrumbs	1,250	341
<b>Black Mussels with Lemon and Garlic</b> <b>SF GF DF</b> Steamed Atlantic Mussels, Olive Oil, Garlic, Lemon, Bay Leaf	1,200	327
<b>Fried Baby Crystal Shrimps</b> <b>C SF</b> Crispy Baby Shrimps, Pinakurat Vinegar, Spicy Mayonnaise	750	205
<b>Sate Babi</b> <b>C N P GF DF</b> Pork Barbecue Skewers, Indonesian Marinade, Cashew Nut Butter, Kecap Manis	690	188

## Soup

	Php	Shangri-La Circle
<b>Creamy Seafood Bisque</b> <b>S SF</b> Creamy Seafood Bisque with Black Mussels, Tiger Prawns, Squid and Red Snapper	880	240
<b>Thai Coconut Seafood Soup</b> <b>C SF DF GF</b> Spicy Coconut Soup with Bok Choy, Tiger Prawns, Clams, Squid, and Scallops	990	270
<b>Vegan Lemongrass Ginger Pumpkin Soup</b> <b>V VG DF</b> Pumpkin, Ginger, Onion, Coconut Cream, Lemongrass	520	142

## Main Course From the Ocean

	Php	Shangri-La Circle
<b>Boracay Sweet Chili Crab</b> <b>S C SF R</b> Stir-fried Mud Crab, cooked in Homemade Sweet Chili Sauce	2,550	695
<b>Boracay King Prawns</b> <b>SF GF</b> Grilled Local King Prawns served with Noisette Butter on the side	2,450	668
<b>Southern Fish Curry</b> <b>C SF GF DF</b> Local Grouper cooked in Curry Sauce with Vegetables and Coriander	1,350	368
<b>Grilled Tuna Steak with Potato Confit</b> <b>SF GF DF R</b> Local Yellowfin Tuna Loin, Garlic Oil, Baked Potatoes, and Capsicum Confit	1,750	477
<b>King Prawn Fettuccine with Saffron Sauce</b> <b>C SF</b> Fettuccine Pasta, King Prawn, Prawn Bisque, Saffron	1,250	341

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## Out of The Ocean

	Php	Shangri-La Circle
<b>Pork Ribs Java Glaze</b> <b>S C P GF DF</b> Indonesian Glazed Baby Back Ribs	1,850	505
<b>Jack Creek Striploin</b> <b>GF</b> Grilled Angus Beef Striploin, Capsicum Confit with Balsamic and Garlic, served with Hand-cut Fries	3,800	1,036
<b>Grilled Cornfed Chicken Visayas Style</b> Filipino-style Grilled Chicken with Atsuete Oil, Calamansi, Garlic and Lemongrass	1,750	477
<b>Sambal Goreng Tempeh</b> <b>N V VG R</b> Fried Tempeh in Spicy Sambal	780	213

## For Sharing


Good for 2 person

	Php	Shangri-La Circle
<b>Sweet and Sour Red Snapper with Coriander and Lemon</b> <b>S SF</b> Deep-fried Boneless Red Snapper in Oriental Sweet and Sour Sauce with Lemon and Coriander	3,200	873
<b>Balinese Seafood Platter</b> <b>S SF GF C N</b> Grilled Barramundi Fish, King Prawns and Clams in Sambal Terasi Balinese-style Sauce, served with Garlic Rice	6,600	1,800
<b>Sirena's Quintessential Grilled Seafood Tower</b> <b>S SF GF</b> Palawan Lobster, Tiger Prawns, Lapu Lapu Fillet, Red Snapper, Scallops, Octopus, Clams, served with Plain Rice, Garlic Rice and French Fries	13,900	3,791

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# Desserts

	Php	
<b>White Chocolate Tart</b> White Chocolate Custard served with Homemade Coconut Ice Cream	480	131
<b>Boracay Banana Pie</b> <span style="color: orange;">S</span> <span style="color: brown;">N</span> Lacatan Banana, Peanut Butter, Salty Caramel Toffee Sauce Vanilla, Cookies Ice Cream	530	145
<b>Chocolate Cremoux</b> <span style="color: brown;">N</span> Coffee Ice Cream, Pink Pepper Tulle, Hazelnut Cookies	480	131
<b>Oreo Cheese Pie</b> Oreo Base, Cream Cheese	480	131
<b>Basil Panna Cotta</b> Basil Panna Cotta, Mango Ice Cream, Crushed Grahams, Fresh mango, Basil Leaves	450	123
<b>Tropical Fruit Platter</b> <span style="color: green;">V</span> <span style="color: green;">VG</span> <span style="color: blue;">GF</span> <span style="color: purple;">DF</span>	530	145
<b>Banana Peanut Butter Ice Cream</b> <span style="color: brown;">N</span> <span style="color: green;">V</span> <span style="color: green;">VG</span> <span style="color: blue;">GF</span> <span style="color: purple;">DF</span> Banana with Dark Chocolate Sauce and Caramelized Peanuts	530	145

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Chinese  
中文



Korean  
한국어



Japanese  
日本語

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