

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 ^R Premium 70 - 90mm	365 per piece	100

Gallagher Irish ^R Premium 170 - 200mm Jumbo	550 per piece	150
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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.

	Php	Shangri-La Circle
Tasmanian Tas Prime ^R 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
^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	Shangri-La Circle
Kilawin S SF GF DF King Mackerel, Coriander Oil, Calamansi, Coconut Milk	660	180
Spicy Salmon Salad with Tempura Flakes SF Spicy Japanese Mayonnaise, Layu Chili Oil, Sesame Seeds, Fresh Lettuce, Tempura Flakes, Ikura	720	196
Asian Tropical Salad C N V VG GF Shredded Cabbage, Pineapple, Coconut, Carrot, Red Onion, Coriander, Nham Jin Dressing	590	161
Tuna Tartare with Coconut and Almond Cream N SF GF DF R Ginger, Mirin, Tamari, Yellowfin Tuna, Almond and Coconut Cream, Strawberries	860	235
Tiger Prawn Salad C N GF DF Grilled Prawns with Tom Yum Marinade, Papaya Slaw, Roasted Peanut, Mint, Basil, and Coriander with Thai Dressing	990	270
Crab Salad SF GF Crab Meat, Lime Mayonnaise, Pomelo, Guacamole	1,290	352
Our Smoked Salmon SF House-cured Salmon, Citrus, Pink Pepper served with Nordic Honey Mustard with Dill	880	240
Tuna Belly Escabeche and Tomato Salad Tomatoes, Red Onion, Citrus	690	188

Hot Starter

	Php	Shangri-La Circle
Grilled Octopus SF Grilled Local Octopus, Creamy Mashed Potato Puree, Spanish Paprika, Olive Oil	750	205
Tiger Prawn Tempura SF Tempura Prawn, Desiccated Coconut, Mango Chutney	1,400	382
Assorted Croquettes SF Garlic-Chili and Shrimp Croquettes, Iberico Ham Croquettes, Baby Squid Croquettes	550	150
Gratinated Scallops SF DF Chilean Scallops, Caramelized Onion, Iberico Ham, Sherry Wine, Breadcrumbs	1,250	341
Black Mussels with Lemon and Garlic SF GF DF Steamed Atlantic Mussels, Olive Oil, Garlic, Lemon, Bay Leaf	1,200	327
Txangurro Donostiarra S SF Crab Meat cooked in Tomato Sauce with Confit Vegetables and Brandy, served in Crab Shell and gratinated with Bread Crumbs.	2,500	682
Fried Baby Crystal Shrimps C SF Crispy Baby Shrimps, Pinakurat Vinegar, Spicy Mayonnaise	750	205
Sate Babi C N P GF DF Pork Barbecue Skewers, Indonesian Marinade, Cashew Nut Butter, Kecap Manis	690	188

Soup

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

Main Course From the Ocean

	Php	Shangri-La Circle
Calamar En Su Tinta SF Squid Ink Stew with Txakoli Wine, served with Pilaf Rice	1,100	300
Boracay Sweet Chili Crab S C SF R Stir-fried Mud Crab, cooked in Homemade Sweet Chili Sauce	2,550	695
Boracay King Prawns SF GF Grilled Local King Prawns served with Noisette Butter on the side	2,450	668
Southern Fish Curry C SF GF DF Local Grouper cooked in Curry Sauce with Vegetables and Coriander	1,350	368
Grilled Tuna Steak with Potato Confit SF GF DF R Local Yellowfin Tuna Loin, Garlic Oil, Baked Potatoes, and Capsicum Confit	1,750	477

Out of The Ocean

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

For Sharing

Good for 2 person

	Php	Shangri-La Circle
Sweet and Sour Red Snapper with Coriander and Lemon S SF Deep-fried Boneless Red Snapper in Oriental Sweet and Sour Sauce with Lemon and Coriander	3,200	873
Cold-Seafood Platter SF GF Smoked Salmon, Atlantic Langoustine, King Prawns, King Crab Legs, Boston Lobster, Oysters, served with Citrus Mayonnaise, Noisette Butter, Nordic Dill Honey Mustard Sauce, Cocktail Sauce	18,500	5,045
Balinese Seafood Platter S SF GF C N Grilled Barramundi Fish, King Prawns and Clams in Sambal Terasi Balinese-style Sauce, served with Garlic Rice	6,600	1,800
Sirena's Quintessential Grilled Seafood Tower S SF GF 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

Rice & Pasta

	Php	Shangri-La Circle
Spanish Lobster Rice Casserole S SF GF DF Palawan Green Lobster, Squid, Prawns and Clams Confit Bell Pepper. Good for sharing	8,200	2,236
King Prawn Fettuccine with Saffron Sauce C SF Fettuccine Pasta, King Prawn, Prawn Bisque, Saffron	1,250	341

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

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Desserts

	Php	
<p>White Chocolate Tart White Chocolate Custard served with Homemade Coconut Ice Cream</p>	480	131
<p>Boracay Banana Pie S N Lacatan Banana, Peanut Butter, Salty Caramel Toffee Sauce Vanilla, Cookies Ice Cream</p>	530	145
<p>Chocolate Cremoux N Coffee Ice Cream, Pink Pepper Tuille, Hazelnut Cookies</p>	480	131
<p>Oreo Cheese Pie Oreo Base, Cream Cheese</p>	480	131
<p>Basil Panna Cotta Basil Panna Cotta, Mango Ice Cream, Crushed Grahams, Fresh mango, Basil Leaves</p>	450	123
<p>Tropical Fruit Platter V VG GF DF</p>	530	145
<p>Banana Peanut Butter Ice Cream N V VG GF DF Banana with Dark Chocolate Sauce and Caramelized Peanuts</p>	530	145

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