



*Cowrie*®  
*Cove*

SEAFOOD BAR & GRILL



## to start with...

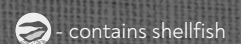
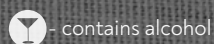
|  |            | Redeem Your<br>SLC Points |
|--|------------|---------------------------|
| <b>TUNA "KINILAW"</b><br>green nahm jim, coconut cream, lime pulp,<br>kaffir leaves, pointed basil, green chili  | <b>730</b> | 1,315                     |
| <b>CURED SALMON</b><br>pastrami spices, pine seeds, gremolata,<br>red beef jam, yuzu cream, fresh radish<br>slivers, scallion hash   | <b>870</b> | 1,570                     |
| <b>ROMAINE &amp; CHARRED<br/>PRAWN SALAD</b>  <br>croutons, anchovies, parmesan, boiled<br>egg, crispy prosciutto, cardini dressing  | <b>690</b> | 1,175                     |
| <b>HAND-PICKED CRABMEAT &amp;<br/>TOMATO SALAD</b>  <br>banana blossom, palm heart, french green<br>beans, cherry tomato, avocado cream,<br>beetroot, shredded lettuce, roasted<br>macadamia, tamarind vinaigrette | <b>760</b> | 1,370                     |
| <b>POACHED CHICKEN SLAW</b><br>coconut peanut sauce, roasted pumpkin,<br>green beans, cabbage, fried tofu,<br>fried shallot, fried hens egg  | <b>760</b> | 1,370                     |

## splashed

|  |            | Redeem Your<br>SLC Points |
|--|------------|---------------------------|
| <b>COCONUT &amp; CURRY<br/>CHOWDER</b> <br>seafood bits, coconut pulp, vegetable<br>cubes, fried ginger   | <b>650</b> | 1,170                     |
| <b>ROASTED SHELLFISH BROTH</b> <br>crab meat and chive dumpling, sauteed<br>leeks, microgreens  | <b>760</b> | 1,370                     |
| <b>RED BEET &amp;<br/>TOMATO GAZPACHO</b> <br>pine & sunflower seeds salsa, tomato &<br>charred corn salad, fried chickpea, black<br>olive dust | <b>620</b> | 1,170                     |

## big plates

|  |              | Redeem Your<br>SLC Points |
|--|--------------|---------------------------|
| <b>SMOKY SALMON</b> <br>coconut & onion red curry wrapped in<br>banana leaf & grilled, kaffir leaves  | <b>1,620</b> | 2,920                     |
| <b>RUBBED GROUPE</b><br>turmeric and spices, soy caramel, aromatic<br>oil, fried potato, mustard cabbage stew  | <b>1,100</b> | 1,870                     |
| <b>BURNT OCTOPUS END</b> <br>salami picante, roasted mixed potatoes,<br>miso caramel, chimichurri, smoked paprika<br>oil, parsley & orange salad  | <b>950</b>   | 1,710                     |
| <b>JUST MUSSELS</b><br>tomato and lemongrass stew, mint leaves<br>and dill verde sauce, fried capers,<br>feta crumbs   | <b>950</b>   | 1,710                     |
| <b>STICKY PORK HOCK</b> <br>crispy fried pork, caramel fish sauce,<br>tomato and green mango salad,<br>citrus chili dressing  | <b>950</b>   | 1,710                     |
| <b>ROASTED FREE RANGE<br/>CHICKEN</b><br>cumin-scented quinoa, mushroom ragout,<br>roasted garlic, tahini yoghurt cream,<br>oregano jus  | <b>870</b>   | 1,570                     |
| <b>CHARRED WAGYU</b> <br>M6 wagyu ribeye, truffle confit potato,<br>roasted tomato and red wine jus   | <b>5,380</b> | 9,685                     |
| <b>THE ULTIMATE<br/>SEAFOOD PLATTER</b> <br>an array of grilled seafood from the sea of<br>Visayas with a choice of 2 side dishes and<br>1 choice of lemon beurre blanc, native<br>sauce or oregano chimichurri   | <b>6,160</b> | 11,090                    |
| <b>THE ALL MEAT LOVERS</b>  <br>all about beef, chicken and pork,<br>marinated and grilled to perfection, with a<br>choice of 2 side dishes and 1 choice of red<br>wine jus or oregano chimichurri | <b>5,820</b> | 10,480                    |



Prices are in Philippine Peso, inclusive of VAT, subject to 10% service charge and local government taxes.



# caught

all grilled seafood is served with  
lemon cheek and oregano chimichurri

|                    |              | Redeem Your<br>SLC Points |
|--------------------|--------------|---------------------------|
| BLUE MARLIN 180 GR | <b>840</b>   | 1,520                     |
| TUNA STEAK 200 GR  | <b>1,010</b> | 1,820                     |
| GROUPEL 200 GR     | <b>1,060</b> | 1,910                     |

# live

live seafood can be grilled, baked,  
steamed, deep or wok-fried

|                             |            | Redeem Your<br>SLC Points |
|-----------------------------|------------|---------------------------|
| MUD CRAB (LIVE) PER 100 GR  | <b>670</b> | 1,210                     |
| LAPU-LAPU (LIVE) PER 100 GR | <b>620</b> | 1,120                     |


# for the table

|  |            | Redeem Your<br>SLC Points |
|--|------------|---------------------------|
| <b>ROASTED WEDGES<br/>OF POTATO</b>           | <b>250</b> | 425                       |
| chimichurri, olive oil & crushed<br>black peppercorn   |            |                           |
| <b>COWRIE COVE<br/>STIR-FRIED VEGETABLES</b>  | <b>250</b> | 425                       |
| sambal chili, cashew, tofu, pointed basil  |            |                           |
| <b>YELLOW CORN</b>                            | <b>170</b> | 310                       |
| steamed or grilled   |            |                           |
| <b>STEAMED WHITE RICE</b>                     | <b>150</b> | 270                       |
| <b>GARLIC BROWN RICE</b>                      | <b>190</b> | 345                       |

# bowls

Redeem Your  
SLC Points

**MUSHROOM & BLACK RICE**  **760** 1,370  
fried egg, whole grain, sesame seeds,  
alfalfa sprout, chopped greens, sambal,  
fried shallot

**FOR THE BUFFED**  **1,030** 1,755  
quinoa, chickpea, mirepoix, mushrooms,  
flax seeds, sprout, tahini sauce

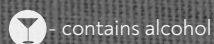
# sugar lust

Redeem Your  
SLC Points

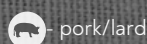
**THE GOOEY CAKE**  **540** 975  
soft-centered warm manjari chocolate  
cake, pistachio puree, liquid caramel,  
ube ice cream

**BACK TO THE 80'S** **430** 775  
a classic brulée infused with  
Madagascar vanilla

**FROM CEBU WITH LOVE** **430** 775  
made from fresh Cebuano yellow mango,  
glazed with honey calamansi gel, topped  
with ivory whipped ganache



- contains alcohol



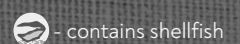
- pork/lard



- contains nuts



- vegetarian



- contains shellfish

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