

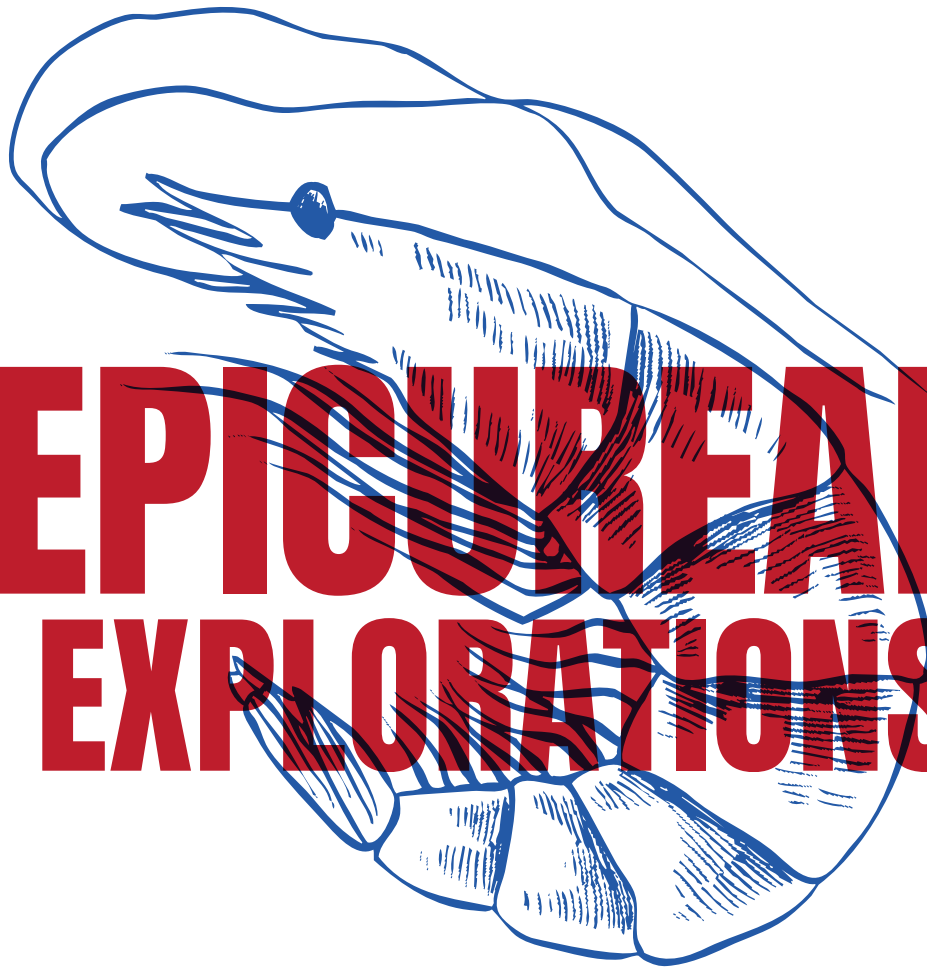


Cowrie[®]
Cove

SEAFOOD BAR & GRILL



EPICUREAN EXPLORATIONS





Using locally grown ingredients, the culinary team's signature creations such as the Charred Octopus, Tuna Kinilaw, Ultimate Seafood Platter, and more offer an exquisite gastronomic experience for all diners.

Cowrie Cove's selection of dishes promises pleasure for the palate. Enjoy a sumptuous selection of fresh seafood, succulent steaks and Asian-inspired dishes.

An open-air dining experience with spectacular views of the sea and culinary creations for a feast for the senses.

*Cowrie[®]
Cove*

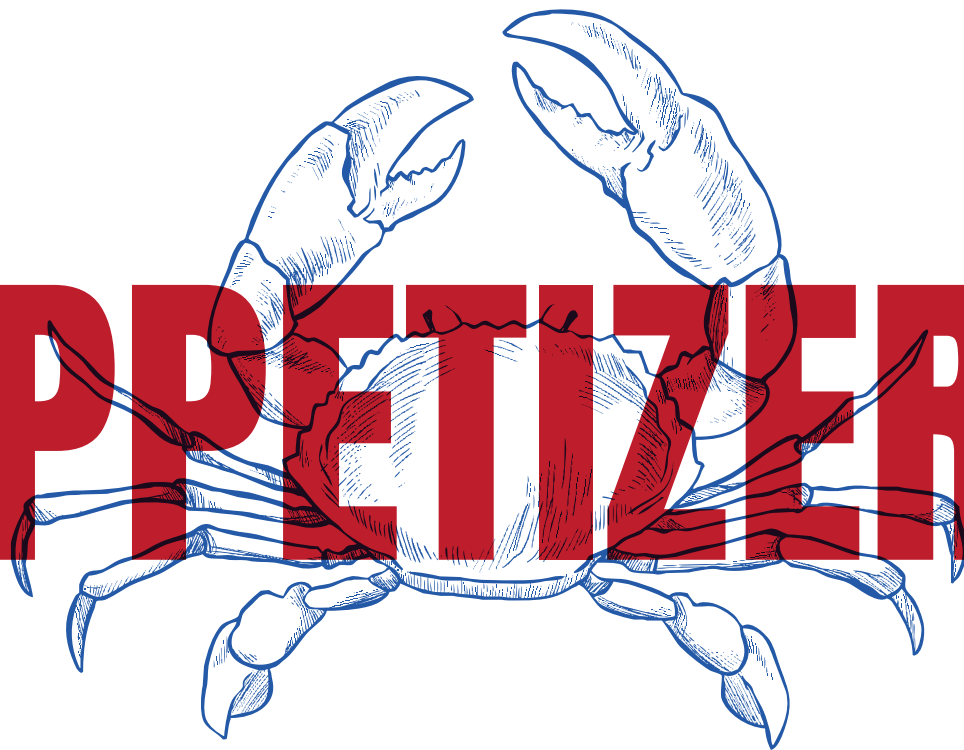
SEAFOOD BAR & GRILL

APPETIZERS
CHARRED OCTOPUS

900
273



APPETIZERS



| | PHP | 🍴 | | PHP | 🍴 |
|--|-----|-----|--|-----|-----|
| Beef Tartare | 950 | 288 | Charred Octopus 🍴 | 900 | 273 |
| Charred Pear, Ponzu, Red Radish, Fried Shallots, Confit Egg Yolk, Rye Bread Crisps | | | Romesco Sauce, Compressed Cucumber, Basil Vinaigrette, Chick Pea Salsa | | |
| Citrus Cured Salmon 🍴 | 950 | 288 | Smoked BBQ Bohol Prawns 🍴 🍷 🥗 | 900 | 273 |
| Calamansi Gel, Beetroot Jam, Smoky Garlic Emulsion, Fried Spring Onion | | | Prawn Broth, Mango Salsa, Avocado Mousse, Coriander | | |
| Tuna Kinilaw 🍴 | 850 | 258 | Hand Picked Crabmeat Salad 🍴 🍷 🥗 | 850 | 258 |
| Green Nam Jim, Coconut Cream, Green Chili, Basil | | | Banana Blossom, Charred Palm Heart, French Green Beans, Beetroot, Cherry Tomato, Avocado Cream, Shredded Lettuce, Feta Crumbs, Roasted Macadamia, Tamarind Vinaigrette | | |
| Pan Seared Scallops 🍴 🥗 🍷 | 900 | 273 | | | |
| Broiled Cauliflower Purée, Cauliflower Fondant, Vanilla Apple, Chorizo Crumb, Sea Grapes | | | | | |

SOUP

| | PHP | 🍴 |
|--|-----|-----|
| Seafood Chowder 🍴 🍷 | 750 | 227 |
| Charred Salmon, Grouper, Clams, Confit Tomato, Saffron Potatoes, Carrot, Dill, Grilled Rye Bread | | |
| Roasted Tomato Soup 🍴 🥗 | 680 | 206 |
| Confit Tomato, Whipped Malagos Goat Cheese, Parmesan Crisp, Basil Oil, Chives | | |

VEGETARIAN

| | PHP | 🍴 |
|--|-----|-----|
| Ash Baked Beetroot Salad 🍴 🍷 🥗 | 750 | 227 |
| Roasted Beets, Rocket Pesto, Orange Segments, Toasted Pine Nuts, Braised Quinoa, Romaine Lettuce | | |
| Grilled Japanese Pumpkin 🍴 🍷 🥗 | 750 | 227 |
| Cashew & Miso Cream, Pickled White Radish, Flaked Almonds, Shaved Zucchini, Black Sesame | | |

🍴 Vegetarian 🍴 Nuts 🍴 Pork 🍴 Shellfish 🍴 Dairy 🍴 Gluten-free 🍴 Vegan 🍴 Rooted in Nature

Prices are quoted in Philippine Peso, inclusive of 12% VAT, and are subject to 10% service charge and local government taxes.

SEAFOOD
**COWRIE COVE ULTIMATE
SEAFOOD PLATTER**

7,800
2,365





Grilled Grouper 🌿 🥥 🌱 **1,100** **333**
 Caper Butter Sauce, Polenta, Toasted Hazelnuts, Green Zucchini, Fresh Dill

Seared Barramundi 🌿 🌱 **1,100** **333**
 Sweetcorn Purée, Charred Corn Nibs, Kale, Puffed Wild Rice, Curried Velouté, Micro Greens

Deep Blue Marlin 🌱 **1,100** **333**
 Ratatouille, Fresh Peas, Chimichurri, Oregano

Charred Mackerel 🌿 🌱 🌱 **1,100** **333**
 Grilled Marbled Potatoes, Shellfish Bisque, Edamame, Brussel Sprouts, Garlic Chips

Rock Lobster Thermidor 🌿 🌱 🌱 **4,100** **1,243**
 Seaweed, Charred Lemon, Petite Herbs

Cowrie Cove Ultimate Seafood Platter 🌿 🌱 🌱 **7,800** **2,365**
 Served with Choices of 2 Side Dishes, Lemon Beurre Blanc, Salsa Verde
(Good for 2 to 3 adults)

BOUNTY OF THE SEA

CHOOSE YOUR PROTEIN (per 100 grams)

| | PHP | 🌱 |
|-------------------------------------|--------------|------------|
| Mud Crab (Live) | 600 | 182 |
| Grouper (Live) | 550 | 167 |
| Pacific Tiger Lobster (Live) | 1,550 | 470 |
| Seabream (Live) | 520 | 158 |
| Black Mussels | 220 | 67 |
| White Squid | 400 | 121 |
| Tuna | 500 | 151 |

CHOOSE A COOKING METHOD

Grilled

Roasted

Steamed

CHOOSE YOUR SAUCE

Lemon Beurre Blanc

Salsa Verde

Spicy Curry Sauce

Choron Sauce

Garlic & Herb Butter

Salt & Black Pepper

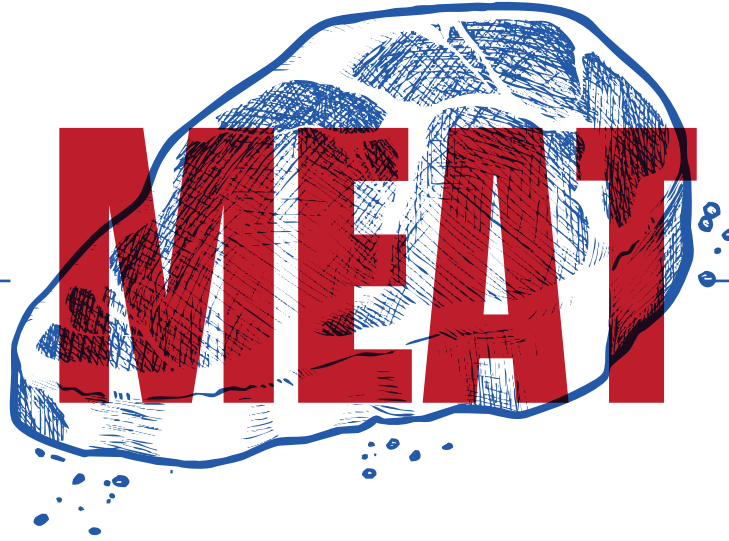
🌿 Vegetarian 🥥 Nuts 🐷 Pork 🦞 Shellfish 🥛 Dairy 🌱 Gluten-free 🌱 Vegan 🌱 Rooted in Nature

Prices are quoted in Philippine Peso, inclusive of 12% VAT, and are subject to 10% service charge and local government taxes.

MEAT
**DARLING DOWNS
WAGYU RIBEYE**

6,980
2,116





| | PHP | 🌱 |
|---|--------|-------|
| Darling Downs Tomahawk MB 5+ (1.2kg) 🍷🌱 Char-grilled Tomahawk, Served with 2 Choices of Side Dishes, Red Wine Jus, Diane Sauce | 15,680 | 4,754 |
| Darling Downs Wagyu Ribeye MB 5+ (350g) 🍷🌱 Roasted Garlic, Onion Soubise, Confit Cherry Tomato, Petite Herbs | 6,980 | 2,116 |
| Darling Downs Wagyu Tenderloin MB 5+ (220g) 🍷🌱 Roasted Garlic, Onion Soubise, Confit Cherry Tomato, Petite Herbs | 4,250 | 1,288 |
| Kinross Station Australian Lamb Rack (450g) 🍷🌱 Grilled Eggplant Purée, Honey Glazed Carrots, Salsa Verde, Roasted Pistachio, Rosemary Jus | 2,680 | 812 |
| Barbeque Charred Half Chicken 🍷 Spring Onion Mash, Mushroom Purée, Forest Mushrooms, Pickled Spanish Onions, Truffle Jus | 1,200 | 364 |

SIDES

| | PHP | 🌱 |
|---|-----|-----|
| Steamed White Rice | 180 | 55 |
| Hand Cut Fries | 250 | 76 |
| Grilled Corn, Chili, Ricotta, Parsley Butter 🍷 | 250 | 76 |
| Grilled Pumpkin, Pine Nuts, Shaved Parmesan, Rocket 🍷🌱 | 350 | 106 |
| Sautéed Broccoli, Garlic, Flaked Almonds, Lemon Zest 🍷🌱 | 350 | 106 |
| Sautéed Asparagus, Hazelnut, Olive Oil 🍷🌱 | 350 | 106 |
| Truffle Mashed Potato 🍷 | 350 | 106 |
| Mixed Green Salad | 250 | 76 |
| Creamed Spinach 🍷 | 250 | 76 |

🌱 Vegetarian 🍷 Nuts 🐷 Pork 🦞 Shellfish 🥛 Dairy 🌱 Gluten-free 🌱 Vegan 🌱 Rooted in Nature

Prices are quoted in Philippine Peso, inclusive of 12% VAT, and are subject to 10% service charge and local government taxes.

DESSERTS
CEBU WITH LOVE

580
₱ 176



DESSERT



Chocolate & Cherries

Milk Chocolate Mousse, Dark Cherry Compote, Berry Sorbet

PHP



580

176

Cebu with Love

Cebu Mango Cheesecake, Mango Jelly, Ivory Ganache, Almond Praline

580

176

Pineapple the Other Way Down

Glazed Pineapple, Calamansi Pastry Cream, Pistachio, Lime Zest, Coconut Sorbet

520

158

My Banoffee Pie

Caramelized Banana, Dulce de Leche, Caramelized Peanut, Mascarpone, Chocolate Shavings

520

158



Courie[®]
Cove

SEAFOOD BAR & GRILL

Shangri-La Mactan, Cebu

Punta Engaño Road, Lapu-Lapu City, Cebu, Philippines 6015