



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.



CHARRED OCTOPUS





Beef Tataki 950 288

Charred Pear, Ponzu, Red Radish, Fried Shallots, Confit Egg Yolk, Rye Bread Crisps

Citrus Cured Salmon 950 288

Calamansi Gel, Beetroot Jam, Smoky Garlic Emulsion, Fried Spring Onion

Tuna Kinilaw

850 258

Green Nam Jim, Coconut Cream, Green Chili, Basil

Broiled Cauliflower Purée, Cauliflower Fondant, Vanilla Apple, Chorizo Crumb, Sea Grapes

Basil Oil, Chives

Charred Octopus 9 900

Romesco Sauce, Compressed Cucumber, Basil Vinaigrette, Chick Pea Salsa

Smoked BBQ Bohol Prawns 🤋 🗓 🦻 900 273

273

Prawn Broth, Mango Salsa, Avocado Mousse, Coriander

Hand Picked Crabmeat Salad 98 850 258

Banana Blossom, Charred Palm Heart, French Green Beans, Beetroot, Cherry Tomato, Avocado Cream, Shredded Lettuce, Feta Crumbs, Roasted Macadamia, Tamarind Vinaigrette

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





BOUNTY OF THE SEA

CHOOSE YOUR PROTEIN (per 100 grams)

Chimichurri, Oregano

	— 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 Stea

Lemon Beurre Blanc, Salsa Verde

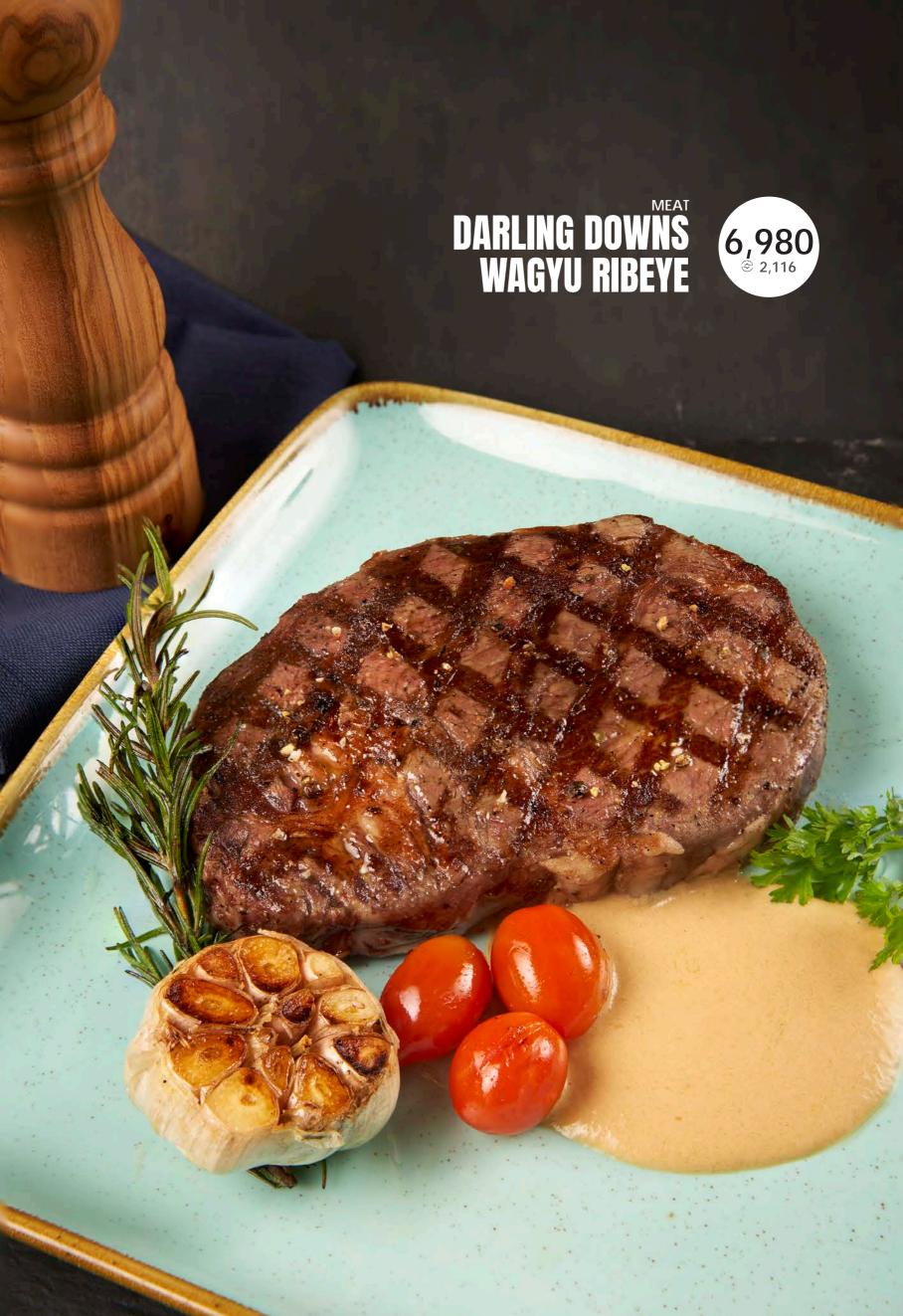
(Good for 2 to 3 adults)

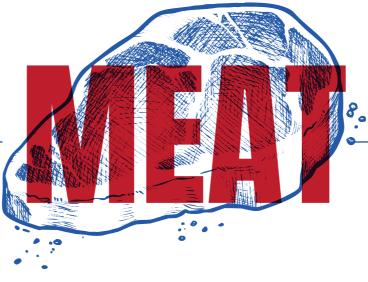
CHOOSE YOUR SAUCE

Lemon Beurre Blanc Salsa Verde

Spicy Curry Sauce Choron Sauce

Garlic & Herb Butter Salt & Black Pepper





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 (350g) 🕈 🗓 Grilled Eggplant Purée, Honey Glazed Carrots, Salsa Verde, Roasted Pistachio, Rosemary Jus	2,680	812	
Barbeque Charred Half Chicken de Spring Onion Mash, Mushroom Purée, Forest Mushrooms, Pickled Spanish Onions, Truffle Jus	1,200	364	

PHP

 \circledast



	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





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

