

### **Starters**

#### The House Salad

Mixed greens, watermelon, mango and pineapple tossed in citrus vinaigrette topped with white cheese crumbles and toasted almond. P350

#### The Caesar Salad

Tossed lettuce greens in creamy salted egg dressing, hand torn croutons with crisp buttermilk chicken. P380

#### **Country Fried Chicken**

Boneless buttermilk fried chicken, gravy, house potato and ketchup. P420



#### **Ube Quesadilla**

House ube flour tortilla with chorizo, roasted corn salsa, Ubay white cheese aioli. P400

# Soup

For the soul

#### **Smoked Tomato Soup**

Slow roasted tomato and basil soup with parmesan cheese. P290

#### Cream of Wild Mushroom Soup

Cream soup with sautéed wild mushrooms sided with garlic bread. P350

## Pasta and Noodles

#### Chori Pasta

Spaghetti tossed in house chorizo crumbles, garlic, chili and white cheese, served with garlic focaccia. P350

#### Spaghetti and Meatball

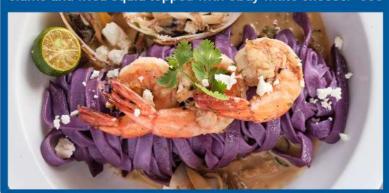
Cheese stuffed all beef meatballs, tomato sauce and buttered linguine topped with parmesan cheese and served with garlic focaccia. P480

#### **Bacon and Cream Pasta**

Linguine tossed in creamy cheese sauce and topped with bacon bits.  $\mbox{\ensuremath{}^{9}320}$ 

#### **Ube Seafood Pasta**

House ube pasta in sea urchin cream sauce with shrimp, clams and fried squid topped with Ubay white cheese. P500



#### **Bluewater Pancit Palabok**

Rice noodles tossed in savory shrimp sauce with jammy egg and crackling porkbelly. P550

#### Pancit Bam-I

Sautéed mixed vegetables tossed in rice and egg noodles with meat and seafood. P560

# Sandwich and Burgers

Served with house cajun potato wedge

#### Fried Chicken Sandwich

Fried chicken sandwich with bacon and ham, melted cheese on toasted white bread. P720

#### **Chori Burger**

House chorizo patty with white cheese aioli, fried egg on ube buns. P500



#### The New Yorker

New York style hotdog, sweet relish, hotdog buns with grated cheddar cheese. P400

#### Steakhouse Burger

7oz. All beef patty on toasted kaiser buns, sautéed onions, garlic aioli with melted mozzarella, emmenthal and brie cheese. P830



# Filipino Favorites

#### Pinauga nga Manok

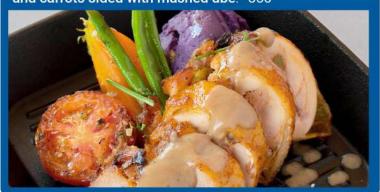
Sous vide marinated native fried chicken with pickled vegetable, shoestring sweet potato served with vinegar and native sauce. Half P850 Whole P1,500

#### Escabeche

Our take on a Filipino classic. Beer battered fish fillet, house potato wedge with sweet and sour aioli. P520

#### **Chicken Inasal Galantina**

Marinated stuffed chicken quarter with buttered beans and carrots sided with mashed ube. P550



#### Pork Binagoongan

Crisp fried pork belly, eggplant salsa, garlic fried beans, chori bagoong and mango salsa. P650



# Filipino Favorites

#### Lechon Baka

Filipino style roast beef, pan de sal, pickled vegetables with Ubay white cheese.  $^{\text{p}}700$ 

#### **Bluewater Bistek Tagalog**

Slow roasted US prime rib eye marinated in citrus and soy sauce with sautéed onions, grilled tomato and steak fried rice. P1,450



#### Sinigang na Baboy sa Pakwan

Pork soup in sweet and savory tamarind broth with local market vegetables and watermelon. P550

# International Bites

#### Chicken Piccata

Parmesan breaded fried chicken, lemon caper butter, mashed potatoes and beans. P550

#### **Baked Fish ala Provencale**

Garlic paprika butter basted baked fish, sautéed local spinach and buttered beans. P750

#### **Smoked Pork Ribs**

Coffee and cola barbecue basted pork ribs with slaw and buttered corn. P610



#### Bulgogi-don

Braised beef with kimchi fried rice topped with fried egg. P890

#### **Grilled Octopus**

Marinated grilled octupus with roasted corn salsa, mashed potatoes and pesto. P590



#### 40 Cloves Chicken

Garlic roasted chicken leg with mashed potatoes and gravy. P520

#### Pan Seared Salmon

With creamy braised leeks, smashed peas and roasted tomato. P900

### **Desserts**

#### **Bangkasoy Tart**

Jackfruit and cashew nut tart with bourbon vanilla ice cream, blue ternate sauce and polvoron crumbs. ▶360



#### Peanut Butter Roacher

Mousse made of Bohol local peanuts caramelized banana and crunchy peanut coating. P250

#### Bibingka Cheesecake

Traditional Filipino bibingka in cheesecake version with authentic Ubay, Bohol cheese. P350



#### Mango Sans Rival

Filipino dessert made with layers of cashew nuts merengue, butter cream and mangoes. P300

#### **Tablea Chocolate Souffle**

Bohol authentic tablea chocolate souffle served with premium vanilla sauce and ice cream. P400

#### Summer Halo-Halo

A Filipino favorite! Churned ice, leche flan, ube halaya jam, sweetened fruits and beans. P270

#### **Affogato Tiramisu**

Creamy sabayon mousse, chocolate biscotti, vanilla ice cream poured with hot chocolate sikwate. P280

#### Mixed Berry Panna Cotta Cheesecake

Soft and creamy mixed berry cheesecake, Madagascar vanilla panna cotta sable biscuit in red wine reduction. P300

### Ice Creams

P160

- · Vanilla Bean
- · Ube Kinampay Queso De Bola and Quesong Puti
- Tablea Rocky Road
- · Dulce De Leche
- Dragon Fruit
- · Peanut Rocher
- Salted Caramel Walnut
- Macapuno
- Straciattela

#### Non Dairy Ice Cream:

- · Sugar Free Fruit of the Forest
- · Coconut Matcha