

Starters

The House Salad

Mixed greens, watermelon, mango and pineapple tossed in citrus vinaigrette topped with white cheese crumbles and toasted almond. ₱350

The Caesar Salad

Tossed lettuce greens in creamy salted egg dressing, hand torn croutons with crisp buttermilk chicken. ₱380

Country Fried Chicken

Boneless buttermilk fried chicken, gravy, house potato and ketchup. ₱420



Ube Quesadilla

House ube flour tortilla with chorizo, roasted corn salsa, Ubay white cheese aioli. ₱400

Soup

For the soul

Smoked Tomato Soup

Slow roasted tomato and basil soup with parmesan cheese. ₱290

Cream of Wild Mushroom Soup

Cream soup with sautéed wild mushrooms sided with garlic bread. ₱350

Pasta and Noodles

Chori Pasta

Spaghetti tossed in house chorizo crumbles, garlic, chili and white cheese, served with garlic focaccia. ₱350

Spaghetti and Meatball

Cheese stuffed all beef meatballs, tomato sauce and buttered linguine topped with parmesan cheese and served with garlic focaccia. ₱480

Bacon and Cream Pasta

Linguine tossed in creamy cheese sauce and topped with bacon bits. ₱320

Ube Seafood Pasta

House ube pasta in sea urchin cream sauce with shrimp, clams and fried squid topped with Ubay white cheese. ₱500



Bluewater Pancit Palabok

Rice noodles tossed in savory shrimp sauce with jammy egg and crackling porkbelly. ₱550

Pancit Bam-I

Sautéed mixed vegetables tossed in rice and egg noodles with meat and seafood. ₱560

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. ₱720

Chori Burger

House chorizo patty with white cheese aioli, fried egg on ube buns. ₱500



The New Yorker

New York style hotdog, sweet relish, hotdog buns with grated cheddar cheese. ₱400

Steakhouse Burger

7oz. All beef patty on toasted kaiser buns, sautéed onions, garlic aioli with melted mozzarella, emmenthal and brie cheese. ₱830



Filipino Favorites

Pinauga nga Manok

Sous vide marinated native fried chicken with pickled vegetable, shoestring sweet potato served with vinegar and native sauce. Half ₱850 Whole ₱1,500

Escabeche

Our take on a Filipino classic. Beer battered fish fillet, house potato wedge with sweet and sour aioli. ₱520

Chicken Inasal Galantina

Marinated stuffed chicken quarter with buttered beans and carrots sided with mashed ube. ₱550



Pork Binagoongan

Crisp fried pork belly, eggplant salsa, garlic fried beans, chori bagoong and mango salsa. ₱650

Filipino Favorites

Lechon Baka

Filipino style roast beef, pan de sal, pickled vegetables with Ubay white cheese. ₱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. ₱1,450



Sinigang na Baboy sa Pakwan

Pork soup in sweet and savory tamarind broth with local market vegetables and watermelon. ₱550

International Bites

Chicken Piccata

Parmesan breaded fried chicken, lemon caper butter, mashed potatoes and beans. ₱550

Baked Fish ala Provencale

Garlic paprika butter basted baked fish, sautéed local spinach and buttered beans. ₱750

Smoked Pork Ribs

Coffee and cola barbecue basted pork ribs with slaw and buttered corn. ₱610



Bulgogi-don

Braised beef with kimchi fried rice topped with fried egg. ₱890

Grilled Octopus

Marinated grilled octopus with roasted corn salsa, mashed potatoes and pesto. ₱590



40 Cloves Chicken

Garlic roasted chicken leg with mashed potatoes and gravy. ₱520

Pan Seared Salmon

With creamy braised leeks, smashed peas and roasted tomato. ₱900

Desserts

Bangkasoy Tart

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



Peanut Butter Roacher

Mousse made of Bohol local peanuts caramelized banana and crunchy peanut coating. ₱250

Bibingka Cheesecake

Traditional Filipino bibingka in cheesecake version with authentic Ubay, Bohol cheese. ₱350



Mango Sans Rival

Filipino dessert made with layers of cashew nuts merengue, butter cream and mangoes. ₱300

Tablea Chocolate Souffle

Bohol authentic tablea chocolate souffle served with premium vanilla sauce and ice cream. ₱400

Summer Halo-Halo

A Filipino favorite! Churned ice, leche flan, ube halaya jam, sweetened fruits and beans. ₱270

Affogato Tiramisu

Creamy sabayon mousse, chocolate biscotti, vanilla ice cream poured with hot chocolate sikwate. ₱280

Mixed Berry Panna Cotta Cheesecake

Soft and creamy mixed berry cheesecake, Madagascar vanilla panna cotta sable biscuit in red wine reduction. ₱300

Ice Creams ₱160

- 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