



WATERFRONT PANCAKES

## BREAKFAST

### AMERICAN BREAKFAST 🍳 P 589.00

Two fresh eggs in any style, roasted potatoes or hash browns, choice of bacon, pork sausage, chicken sausage or ham, white or wheat bread, fresh fruits, juice of your choice: orange, pineapple or mango, butter and jam, brewed coffee, tea or hot chocolate

### CONTINENTAL BREAKFAST 🥗 P 506.00

Freshly squeezed juice or sliced fruit, a basket of freshly baked assorted pastries and white or wheat toast, butter and jam, brewed coffee, tea or hot chocolate

### WATERFRONT PANCAKES 🥗👨🍳 P 383.00

Maple syrup, berries compote with butter and fresh mango

### WATERFRONT EGGS BENEDICT 🍳 P 471.00

Poached eggs with smoked salmon, sautéed spinach and arugula over toasted English muffins topped with Hollandaise sauce

### CLASSIC EGGS BENEDICT 🍳 P 372.00

Two poached eggs, ham, Hollandaise sauce on brioche

### WATERFRONT SUPER CHEESY 🍳 P 438.00

FRENCH TOAST  
With caramelized onions, cheese and crispy bacon

### CORNED BEEF HASH P 325.00

Homemade premium US corned beef served with fresh farmed poached eggs and garlic rice

## SOUP

### SOUP OF THE DAY P 207.00

### PUMPKIN SOUP 🥗 P 273.00

Roasted sage & butter pumpkin cream served with garlic croutons

### TOMATO SOUP 🥗 P 273.00

Homemade hearty tomato cream topped with pesto sauce and Parmesan cheese

### ASIAN NOODLE SOUP 🍲 P 416.00

Egg noodles with your choice of: Beef tips with seasonal vegetables and Kimchi or Pork strips with vegetables, mushrooms and onions or Chicken with vegetables and egg

## CLASSIC FILIPINO BREAKFAST

### LONGSILOG 🍳 P 413.00

Pan-seared sweet pork sausage cooked to perfection served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)

### BANGSILOG P 413.00

Milkfish marinated in calamansi (Philippine lime) and soy sauce served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)

### TAPSILOG P 545.00

Pan-seared premium US beef marinated in calamansi (Philippine lime) and soy sauce served with garlic rice, sunny-side up eggs and homemade atchara (pickles made from grated raw papaya)

### TOCILOG 🍳 P 495.00

Pan-seared pork marinated in pineapple juice and coconut sugar served with garlic rice, sunny side-up eggs and homemade atchara (pickles made from grated raw papaya)

### ARROZ CALDO P 435.00

Chicken and rice porridge served with boiled egg, toasted garlic, a sprinkle of fish sauce and topped with spring onions



WATERFRONT BEEF BURGER

## SANDWICHES

### WATERFRONT BEEF BURGER 🍳👨🍳 P 757.00

100% pure ground US beef patty (200g) grilled to your liking, in a toasted brioche topped with barbecue sauce and filled with crispy bacon and onions, lettuce, tomato, pickles with French fries on the side

### WATERFRONT CLUB 🍳👨🍳 P 372.00

SANDWICH  
Chicken, bacon, ham, fried egg, lettuce, tomato and cheese served with pineapple coleslaw and French fries

### SPICY TUNA 🌶️ P 281.00

Classic tuna sandwich with cucumbers, tomatoes and greens sprinkled with hot sauce and served with chips and dip

### PEPPERY HUNGARIAN 🍳 P 391.00

SAUSAGE  
Hungarian sausage spread with mustard in a bun topped with caramelized onions and served with French fries on the side

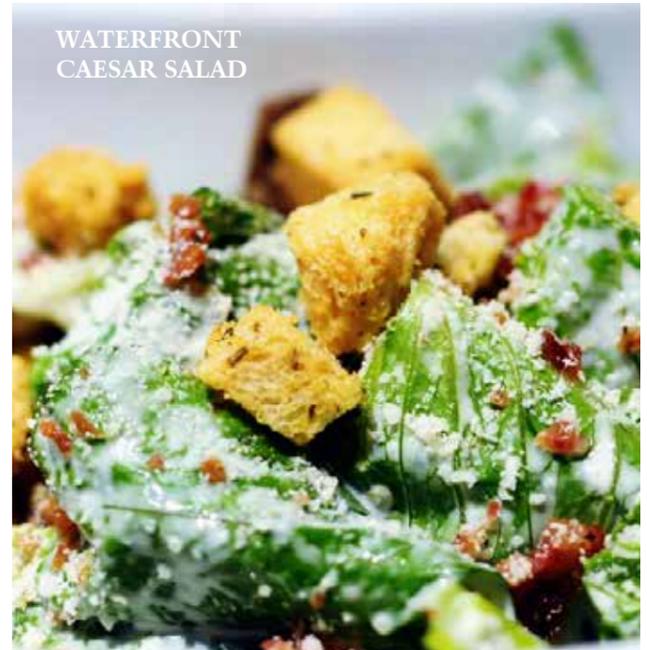
### HAM & CHEESE 🍳 P 303.00

Cooked ham with cheddar & Mozzarella cheese on pan-roasted bread served with a side of chips and dip

### BLT 🍳 P 424.00

Bacon, lettuce and tomato sandwich

WATERFRONT CAESAR SALAD



## APPETIZERS & SALADS

### WATERFRONT 🍳👨🍳 P 328.00

CAESAR SALAD  
with Parmesan cheese, bacon bits, Caesar Salad dressing topped with garlic croutons.

With chicken P 438.00

With shrimp P 515.00

### CHEF'S SALAD 🍳 P 548.00

Fresh mixed greens, roasted beef, ham, grilled chicken and cheddar cheese served with a light orange mustard dressing

### ASIAN SALAD 🍳 P 435.00

Fresh mixed greens, assorted garden vegetables and marinated cilantro with grilled chicken and sesame soy dressing

### BUFFALO CHICKEN LOLLIPOP P 292.00

With blue cheese, sour cream and remoulade dip

### CRISPY CALAMARES P 836.00

Deep-fried calamari served with Arrabbiata and tartar sauce

### NACHOS OVERLOAD 🌶️ P 264.00

Beef and cheese sauce, peppers, cilantro, tomatoes, guacamole and jalapeno

### GAMBAS ALA JILLO P 935.00

Paprika-marinated shrimp tails sautéed in lemon garlic butter

### SALPICAO P 647.00

Soy and chilli-marinated US beef tenderloin (150g) sautéed in garlic, butter and spices

## PASTA

### Le Classiche P 325.00

Penne, Fettuccine or Spaghetti (with your choice of Carbonara or Bolognese sauce)

### WATERFRONT P 427.00

LASAGNA BOLOGNESE 🍳  
Homemade fresh pasta, meat sauce topped with Béchamel served with garlic butter bread



**AUSTRALIAN BEEF TENDERLOIN**



**KARE-KARE**



**WATERFRONT CHOCOLATE DELICE**

## FROM THE GRILL

Australian Beef Tenderloin (200g)	P	1,480.00
Norwegian Grilled Salmon (180g)	P	875.00
Grilled Prawns 3pcs (260g)	P	1,087.00
Pork Chop (200g)	P	713.00
Mackerel Steak (180g)	P	765.00
Grilled Chicken Breast (180g)	P	523.00

All grilled dishes are served with one choice from each of the 3 types of side orders

### VEGETABLES

Insalata mista (Mixed greens)  
Buttered vegetable selection  
Grilled mixed mushrooms  
Grilled asparagus

### POTATOES AND RICE

Mashed potatoes  
Roasted potatoes  
French fries  
Steamed rice

### SAUCE

Mushroom sauce  
Dijon mustard sauce  
Béarnaise/ Hollandaise sauce  
Black pepper sauce

**WATERFRONT DEEP-FRIED FISH AND CHIPS** P 688.00

Lamon-Lamon fish with tartar sauce

**WATERFRONT DEEP-FRIED BREADED CHICKEN** P 545.00

Served with French fries

## HEIRLOOM

### NOODLES

**PANCIT CANTON** P 358.00

**BIHON OR BAM-I**

Stir-fried noodles seasoned with soy sauce, vegetables, pork, chicken and seafood

**PANCIT PALABOK** P 512.00

Rice noodles topped with shrimp gravy and sautéed shrimps, pork crackling and eggs

### SOUP

**PANCIT MOLO SOUP** P 548.00

Pork and shrimps dumpling soup with shredded chicken

### SINIGANG

Sour tamarind broth with tomato, radish, eggplant, okra, string beans, green chili and swamp spinach with a choice of beef, pork or fish served with steamed rice

Baka / Beef P 614.00

Baboy / Pork P 578.00

Isda / Fish P 658.00

**UTAN BISAYA** P 361.00

Clear stew of native vegetable and malunggay leaves

## MAIN COURSE

**KARE-KARE** P 1,095.00

Beef oxtail braised in sweet peanut sauce served with native vegetables and homemade shrimp paste

**POCHERONG CEBUANO** P 845.00

Lemongrass-flavored beef shank soup with native vegetables and potatoes served with steamed rice

**CRISPY PATA** P 825.00

Deep-fried pork knuckles served with native soy sauce and homemade atchara (pickles made from grated raw papaya)

**NILAGANG TADYANG NG BABOY** P 644.00

Pork baby back ribs stew with native vegetables and potatoes served with steamed rice

**CHICKEN AND PORK ADOBO** P 303.00

Slow-cooked chicken and pork stew in vinegar, garlic and soy sauce served with steamed rice

**PAKBET** P 504.00

Mixed local vegetables cooked in fermented shrimp sauce and topped with crispy pork belly

**NGOHIONG** P 328.00

Local deep-fried battered spring roll with vegetables, pork and shrimps, served with hot chili sauce



**SPAGHETTI POMODORO**

## KIDDIE CORNER

We like to serve nothing but the best healthy food for the future generation and knowing very well how kids try to avoid the healthy veggies, we try to incorporate these in all our dishes without letting the kids know.

**CHICKEN NOODLE SOUP** P 251.00

Creamy vegetable chicken soup with noodle pasta

**SPAGHETTI POMODORO** P 262.00

Rich tomato sauce with mini vegetable rolls and shredded cheese

**MAC & CHEESE** P 358.00

A classic macaroni dish with creamy & cheesy béchamel sauce, Parmesan, cheddar cheese and pumpkin

**BURGER STEAK** P 380.00

Beef and pumpkin steak with mashed potatoes and mushroom gravy

**CHICKEN NUGGETS** P 314.00

Homemade chicken nuggets with crushed potato

## DESSERT

**WATERFRONT CHOCOLATE DELICE** P 218.00

Chocolate moist cake

**HALO HALO SURPRISE** P 325.00

Shaved ice, assorted compote fruits, jellies, and sweet beans, with ube ice cream

**LECHE FLAN WITH MACAPUNO** P 270.00

Light-milk custard served with caramel sauce and sweet coconut string

**MANGO SANS RIVAL** P 270.00

Layers of buttercream, meringue, mango and chopped cashews

**LANGKA, TABLEA & UBE TURON** P 314.00

Deep-fried banana rolls filled with jackfruit, chocolate and purple yam served with vanilla sauce

**STRAWBERRY CHEESECAKE** P 281.00

Light creamy cheesecake with strawberry compote and whipped cream

**MOLTEN CHOCOLATE CAKE** P 270.00

Dark chocolate cake served with vanilla gelato and strawberry sauce

**CAKE, COFFEE/TEA** P 275.00

A combination of the cake of the day with a choice of freshly brewed coffee or tea

**SEASONAL FRESH FRUITS** P 385.00

A selection of assorted fresh fruits

**ICE CREAM SELECTION** P 127.00

Chocolate  
Strawberry  
Vanilla  
Ube  
Mango

PER SCOOP

SELECT 1 TOPPING & 1 SAUCE

### TOPPING:

Chocolate chips  
Croquantine  
Crumble cookies

### SAUCE:

Chocolate  
Strawberry  
Caramel

All ice cream comes with whipped cream

VEGETARIAN SPICY WITH PORK

CHEF'S SIGNATURE DISH

All prices are inclusive of government taxes.