

CAFE UNO

Western

Pan Seared Atlantic Salmon PHP 1,200

Grilled Norwegian salmon fillet served with salad, mashed potato and Asian lime for drizzling

Waterfront Beef Lasagna PHP 500

A baked Italian dish consisting of wide strips of pasta cooked and layered with slow cooked meat sauce, béchamel, and cheese served with garlic bread

Greek Salad PHP 400

Is often called as farmer's breakfast, as it resemble those that a Greek farmer might have, composed of cucumber, capsicum, tomato, olives, oregano, citrus juice, and feta cheese drizzled with olive oil

Calamari Fritti PHP 550

Spiced crispy calamari served with citrus mayonnaise

Waterfront Spaghetti Bolognese PHP 500

A slowly cooked sauce characterised by prime lean beef minced, tomato, garlic, and olive oil tossed with spaghetti, served with garlic bread

Chicken Parmigiana PHP 650

A dish consisting of breaded chicken breast covered with tomato sauce and mozzarella, served with fries and salad

Waterfront Fish and Chips PHP 550

Fish fillet fried in beer batter served with tartar sauce, salad, fries, and Asian lime for drizzling

Waterfront Club Sandwich PHP 500

Four slices of bread and several other ingredients, sliced and chicken filling, fried bacon, ham, egg, cheese, tomato, cucumber, lettuce served with fries and coleslaw

Waterfront Beef Burger PHP 750

A dish consisting of cooked patty of ground beef meat, fried bacon ham, egg, tomato, cucumber, lettuce, placed inside a sliced sesame bun, served with fries and coleslaw

Steak and Chips PHP 1,300

Grilled sirloin steak served with salad, fries, and choice of mushroom or pepper sauce



Asian

Kinilaw na Malasugue PHP 500

A raw seafood dish native to Philippines composed of fresh malasugue, cucumber, tomato, ginger and coconut vinegar garnish with bird's eye chili

Barbecue Chicken (Inasal) PHP 380

Filipino style barbecue chicken served with pickled vegetable (atsara) and steamed rice

Spiced Saucy Pork Ribs (Humba) PHP 600

Filipino braised pork dish uses pork ribs slow-cooked until very tender in soy sauce, vinegar, garlic, bay leaves, and fermented black beans serve with steamed rice

Beef Shank Stew (Nilagang Baka) PHP 750

Filipino-style boiled soup with fork-tender beef shanks, onion, cabbage, and corn on cob

Stir Fried Shanghai Noodles PHP 600

A dish made from Shanghai-style noodles with shiitake mushroom, onion, shrimp tossed in soy sauces, oyster sauce and sesame oil

Thai Red Curry Shrimp PHP 500

Aromatic and spicy red curry with coconut broth, shrimp, eggplant, tomato, and longan with steamed rice

Beef Kare - Kare PHP 650

A Philippine stew complemented with a thick savoury peanut sauce. It is made base of stewed oxtail accompanied with bok choy, long beans and eggplant

Thai Beef Salad PHP 450

An aromatic Asian salad combines lemony-flavoured coriander leaves with coco cucumber, tomato, red onion, bell pepper, mint, and seared thin sliced beef garnished with crispy rice noodles



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Kids Corner

Chicken Strips PHP 400

A style of batter-fried chicken without skin and bones served with fries, mayonnaise, and catsup

Kids Spaghetti Bolognese PHP 350

A slowly cooked sauce characterized by prime lean beef minced tomato, garlic, and olive oil tossed with spaghetti

Fried Chicken Thigh PHP 350

A skin-on, bone in dish dredge in rice flour before frying served with rice and gravy



Vegetable & Side Dishes

Asian Greens PHP 250

A classic chinese side dish using bok choy with garlic and sesame seeds

Steamed Seasonal Vegetables PHP 250

Often used to cook in the west, carrot, broccoli, scallion, and snow pea

Mashed Potato PHP 150

Potatoes that have been boiled and crushed into a soft mass, typically with added milk and butter

French Fries PHP 300

A thin strip of deep-fried potato



Desserts

Waterfront Halo-Halo PHP 350

A Filipino made with mixed fruit, boiled sweetened red beans, milk, and shaved ice, typically topped with palm fruit, sweet corn, jackfruit, purple yam, leche flan, and purple yam ice cream.

Banana Split PHP 350

Three scoops of ice cream served with peeled banana and drizzled with chocolate syrup.

Fresh Fruit Platter PHP 300

Assorted seasonal fresh fruits.

Davao Premium Cheesecake PHP 350

Slice of baked cheesecake made with Davao feta cheese.

Davao Premium Chocolate Cake PHP 350

Slice of classic chocolate moist cake made with Davao Malagos chocolate.

