



BREAKFAST

Waterfront Pancake	PHP 650
<i>Maple Syrup, Berries Compote with Butter and Fresh Mango</i>	
French Toast	PHP 375
<i>Served with Crispy Bacon, Berries Compote and Fresh Fruits</i>	
Eggs Benedict	PHP 600
<i>Poached Egg, English Muffin, Ham, topped with Poached Eggs served with Tossed Salad or Hash Brown</i>	
Eggs Florentine	PHP 550
<i>Poached Egg, Spinach, English Muffin, topped with Hollandaise Sauce</i>	
Western Breakfast	PHP 650
<i>Bacon, Sausage, Toasted Bread, Mushroom, Tomato, Hash Brown, Freshly Sliced Fruits, 2 Eggs of your choice</i>	
3 Eggs Omelet	PHP 400
<i>Ham, Cheese, Onion, Peppers and Tomato served with Hash Brown or Tossed Greens</i>	

CLASSIC FILIPINO BREAKFAST

Served with Plain or Garlic Rice, Fried Eggs, Atchara and Grilled Tomato

Garlic Longanisa	PHP 450
Marinated Bangus	PHP 375
Beef Tapa	PHP 450
Pork Tocino	PHP 375
Sautéed Corned Beef	PHP 400
Crispy Danggit	PHP 650



BURGER AND SANDWICHES

All items served with French Fries

Waterfront Club Sandwich	PHP 550
<i>Pulled Chicken, Honey Cured Bacon, Sweet Ham</i>	
Waterfront Burger	PHP 850
<i>Double Patty, Brioche, Aged Cheddar, Arugula</i>	
Rueben Sandwich	PHP 700
<i>Homemade Corned Beef, Rye Bread, Sauerkraut, Emmental Cheese</i>	
Fried Chicken Sliders	PHP 450
<i>Cheddar Cheese, Miso Mayonnaised, Kimchi Coleslaw, Ensaymada Rolls</i>	
Pork Inasal Tacos	PHP 550
<i>Avocado, Grilled Corn Salsa, Cheese, Pickled Onion, Garlic Crema</i>	
Philly Cheesesteak Wrap	PHP 600
<i>Beef, Onion, Peppers Mustard Mayonnaise, Cheddar Cheese</i>	
Spicy Tuna	PHP 400
<i>Rye Bread, Spicy Tuna Salad, Lettuce, Tomato</i>	
Grilled Cheese Sandwich	
Monte Cristo	PHP 400
<i>Emmental, Gruyere, Cheddar, Mozzarella Cheese</i>	
Chicken Quesadilla	PHP 400
<i>Grilled Chicken, Peppers, Onion, Cheese</i>	

NOODLES

Pancit Guisado	PHP 450
<i>Choice Canton, Bihon or Bam-I with Chicken, Shrimp, Egg and Vegetables</i>	
Mie Goreng	PHP 500
<i>Served with Fried Egg, and Chicken Satay</i>	

**Prices are inclusive of all government taxes.*

FILIPINO FAVORITES

All items are Good for Sharing

Chicken Halang-Halang PHP 400

A spicy chicken coconut stew from the Visayas, infused with Lemongrass, Ginger, and native chili. Bold, aromatic, and soul-warming.

Pork Sisig PHP 600

Chopped pork face and belly, sautéed with Onions, Chili, and Liver Sauce, served sizzling. A Filipino classic known for its crispy, savory goodness.

Tinolang Manok PHP 500

Traditional clear Ginger Broth with choice of Chicken, simmered with Green Papaya and Malunggay Leaves. Light, nourishing, and full of home-style flavor.

Tinolang Tanigue PHP 950

Fish soup with ginger, vegetables, and leafy greens.

Pinakbet with Bagnet PHP 400

Ilocano-style sautéed vegetables in fermented Shrimp paste, topped with crispy Bagnet. A perfect balance of earthy, savory, and crunchy textures.

Tinunung Nokus PHP 850

Fresh squid simmered in coconut milk with aromatics, chilies, and native vegetables — a comforting Visayan specialty with smoky depth and creamy richness

Kare-Kare

Classic Filipino peanut stew served with your choice of:

- **Crispy Pork Belly** PHP 800
- **Crispy Beef Ribs** (*Tadyang ng Baka*) PHP 1,050
- **Steamed Vegetables & Fried Tofu** PHP 550
(*Gulay with Tokwa*)

Rich and savory, cooked in creamy peanut sauce with eggplant, string beans, and pechay. Served with homemade bagoong on the side.

Pungko-Pungko Platter PHP 1,650

A nostalgic Cebuano street food experience served on a platter — featuring crispy Ginabot (deep-fried pork intestines), Battered Fried Chicken, Hard-boiled Egg, Ngohiong, and Seasoned Puso (hanging rice), paired with spiced vinegar for dipping. A bold and flavorful bite of Cebu's heritage.

Chicken & Pork Adobo PHP 500

A timeless Filipino favorite—tender chicken and pork braised in soy sauce, vinegar, garlic, bay leaves, and peppercorns. Rich, savory, and best enjoyed with steamed rice.

Sinigang na Baka / Baboy / Isda

A comforting tamarind-based sour soup with your choice of:

- **Beef** (*Baka*) PHP 800
- **Pork** (*Baboy*) PHP 700
- **Fish** (*Isda*) PHP 750

Slow-simmered with native vegetables like kangkong, labanos, sitaw, and eggplant. Boldly tangy, warming, and deeply satisfying.

SALAD AND APPETIZER

Waterfront Caesar Salad PHP 550

Romaine, Bacon, Parmesan Cheese

Chopped Salad PHP 400

Lettuce, Vegetables, Cheese, Salami, Chickpeas choice of Honey Mustard or Roasted Sesame Vinaigrette

Shrimp and Chips PHP 600

Breaded Shrimp with Fries and served with Chili Smoked Aioli

Salt and Pepper Squid PHP 500

Crispy Fried Baby Squid served with Pinakurat Vinegar

Fried Chicken Wings PHP 450

Served with Buffalo Sauce and Blue Cheese Ranch Dip

Crispy Vegetable Spring Rolls PHP 375

Mixed vegetables served with Sweet Chili Sauce

Bowl of Fries PHP 350

PASTA

Choice of Penne, Spaghetti, Fettuccini, Linguine

Carbonara PHP 450

Bacon, Egg, Cream, Parmesan Cheese

Bolognese PHP 450

Rich Tomato Beef Sauce

Alle Vongole PHP 450

Garlic, Olive Oil, Basil, Chili, Clams

DESSERT

Cheesecake Your Way PHP 350

Rich and creamy cheesecake topped with Salted Caramel, Blueberry, Strawberry or Mango

Chocolate Marquis PHP 350

Decadent no-bake Dark Chocolate dessert with Pistachio Mousse and Sugar Tuile

Yema Chiffon Cake PHP 300

Soft and airy Chiffon Cake layered with rich homemade Yema Custard, topped with Grated Cheese

Churros PHP 350

Golden fried Spanish dough sticks dusted with Cinnamon Sugar served with Pistachio White Chocolate Dip.

Fresh Fruit Platter PHP 400

A Selection of Assorted Sliced Fresh Fruits

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