

# Taste of Amuma

A Culinary Journey for the Senses  
Our menu celebrates the latest prized creations from Bluewater and Almont Hotels and Resorts. Each dish is delightfully unique and flavorful. They blend tradition, innovation and passion. Indulge in selections that excite the palate and warm the soul.

2024  
Taste of Amuma  
Award  
Winners

SALAD

**Ensaladang Sinigang**

REFRESHINGLY TANGY

Farm-fresh vegetables & root crop with traditional sour-tamarind dressing. 390



MAIN

**Bangus Dinakdakan, Tokwa't Baboy**

TRIO OF NORTHERN DELICACIES SISIG-STYLE

Milkfish, spiced garlic aoli, fried tofu, grilled pork belly. Served with native soy-oyster sauce reduction. 490



MAIN

**Panagsama**

VEGETABLE MEDLEY (OVO-VEGETARIAN)

Healthy stuffed rich umami flavor with local vegetables in cassava dough.

Served with moringa and laing sauce.

Bicol express sweet mashed potato side.

620



DESSERT

**Harana**

SWEET SERENADE

A dessert playlist of ube & coconut mousse, pili nut piñato, bibingka cookies and crumbles. 360



DESSERT

**Tajom**

SEA URCHIN ICE CREAM

House umami-rich ice cream made with swaki. Topped with soya sauce, seaweed & calamansi. 180





## Starters and Salads

<b>Kinilaw</b> Spanish mackerel ceviche with fresh fruits	560
<b>Shrimp Ukoy</b> Crisp-fried battered shrimp and vegetables Served with togarashi mayo and spiced vinegar.	520
<b>Allegro Salad</b> Medley of fresh greens, chicken inasal, salt-cured egg yolk & keso de bola. Served with pandesal croutons & garlic anchovy dressing.	450
<b>Suha Salad</b> Sweet and tangy mix of pomelo, bell peppers, cucumber, and wansoy, with kinilaw dressing.	420
<b>Corn and Goat Cheese Salad</b> Char-grilled corn with cilantro, salad tomatoes, mustard and olive oil. Topped with crumbled salted goat cheese and crispy moringa crackers.	420

## Bluewater Favorites

<b>Adobo Fried Rice</b> Stir-fried rice with soya, litson manok flakes & crisp pork belly. Served with roast garlic & native sauce.	790
<b>Bistek Tagalog</b> Marinated beef tenderloin in soya sauce, calamansi & garlic. Pan-seared. Topped with fried onions.	960

## Sugba From the Grill

<b>Inasal na Manok</b> Barbecue chicken on skewers. Marinated in anatto, garlic & lemongrass.	690
<b>Tanguige</b> Mackerel with smoky aroma, crispy skin, lemongrass and garlic	720
<b>Nokos</b> Marinated squid stuffed with fresh onions, tomato and garlic	820
<b>Pork Belly</b> Sous Vide Larsian-style pork belly with pickled vegetables	690

## Sandwiches

<b>Aplaya Club Sandwich</b> Chicken inasal, bacon, fried egg, lettuce, cheese in toasted wheat bread	520
<b>Island Cheeseburger</b> Grilled beef patty, lettuce, fried onions, mozzarella cheese	740
<b>Tuna Croissant</b> Tuna chunks with peppers, celery & pickles	490

## Kids

<b>Chicken and Fries</b> Crispy fried chicken tenders. Side of fries, honey mustard & catsup	490
<b>Burger Sliders</b> Mini Island Beef Cheeseburgers. Served with fries.	390
<b>Pinoy Spaghetti</b> All-time favorite! Pasta with sweet style sauce.	320

## Eat Local

<b>Pocherong Baka</b> Tender beef shank, slow-cooked in sweet corn broth with banana	950
<b>Seafood Linarang</b> Hot & sour stew of mixed seafood, kaffir, tomato and aromatic lemongrass	890
<b>Sugpusoy</b> <i>Sugpo-Pugapo-Kasoy</i> Seasoned prawns & grouper roulade. Topped with crab fat & bagoong cashew nut sauce.	860
<b>Bam-i</b> Flavorful stir-fried egg noodles and sotanghon with seafood and vegetables, topped with sliced bagnet	720
<b>Pakbet</b> <i>Pinakbet + Bagnet</i> Mixed vegetables with bagoong (shrimp paste) and crispy pork	490

<b>Lechon Chicharon Kawali</b> Flash-fried pork belly with crisp puffed skin. Served with eggplant salad.	690
<b>Escabecheng Dilaw</b> Grouper fish marinated in vinegar. Deep-fried. Topped with sweet-tangy turmeric sauce.	940
<b>Hinalang</b> Grilled chicken & seafood skewers with light & spicy broth of coconut, zucchini and carrot.	790

## International

<b>Chicken Confit</b> Sous vide marinated chicken leg with cherry tomato, rosemary and garlic. Served with wasabi mashed sweet potato.	760
<b>Barramundi</b> Baked sea bass. Served with lemon, sweet leeks and vegetables	950
<b>Dong Po Rou</b> Korean-braised pork belly. Served with fried broccoli, leeks & sweet mashed potato.	860
<b>Peppered Beef Rib Eye Steak</b> Grilled rib eye with garlic and tomato confit. Served with peppercorn sauce.	2900

## Sweet Delights

<b>Halo-Halo</b> National dessert! Crushed ice, leche flan, ube haleya, fruit preserves & homemade ice cream.	420
<b>Ube Koron</b> Layered purple yam, sweet sticky rice, maja, & crumbly polvoron.	350
<b>Tableya Lava Cake</b> Made with premium native cacao. Molten center. Served warm.	390
<b>Basque Cheesecake</b> Burnt crust & silky, custardy on the inside	380
<b>Mango Tiramisu</b> Broas with orange liqueur, mango & cream cheese	360
<b>Cashew Roca</b> Cashew nuts with caramelized sugar & chocolate mousse cake	360
<b>Banana Kaffir Lime Brownies</b> Ripened bananas flavoured with kaffir lime	380
<b>Sorbetes in a Cone</b> Homemade ice cream selections. Please ask server for flavors.	120