

## Starters and Salads

<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>Ensaladang Sinigang</b> <i>Refreshingly Tangy Salad</i> Farm-fresh vegetables & root crop with traditional sour-tamarind dressing	390
<b>Bangus Dinakdakan - Tokwa't Baboy</b> <i>Trio of Northern Delicacies</i> Sisig-style milkfish in spiced garlic aioli, fried tofu & grilled pork belly. Served with native soy-vinegar sauce.	490

## Bluewater Favorites

<b>Adobo Fried Rice</b> Stir-fried rice with soya, <i>litson</i> manok flakes & crisp pork belly. Served with roast garlic & native sauce.	790
<b>Bistek Tagalog</b> Marinated beef tenderloin in soya sauce, <i>calamansi</i> & garlic. Pan-seared. Topped with fried onions.	960
<b>Lechon Chicharon Kawali</b> Flash-fried pork belly with crisp puffed skin. Sides of pickled greens & native sauce.	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 & carrot	790
<b>Chicken and Fries</b> Crispy fried chicken tenders. Side of fries, honey mustard & catsup	490
<b>Panagsama</b> <i>Vegetable Medley (Ovo-vegetarian)</i> Healthy stuffed rich umami flavor with local vegetables in cassava dough. Served with moringa & laing sauce. Bicol express sweet mashed potato side.	720



## Sugba (Grilled)

<b>Grilled Inasal Skewer</b> Barbecue chicken skewers marinated in annatto, garlic & lemongrass	690
<b>Grilled Tanguige</b> Mackerel with smoky aroma, crispy skin, lemongrass & garlic	720
<b>Pinaputok na Nokos</b> Marinated squid stuffed with fresh tomato, onions & garlic	820

## Soups

<b>Native Chicken Binakol</b> Traditional Visayan chicken soup simmered with lemongrass & young coconut. Served in a coconut shell.	800
<b>Tinolang Pugapo</b> Fresh grouper gently simmered in a broth of lemongrass, tomato, onion, ginger & fish sauce	840
<b>Pocherong Baka</b> Visayan style boiled beef shank, with vegetables.	950

## Gulay (Vegetables)

<b>Pinakbet con Hipon</b> Stir-fried local vegetables with shrimp & bagoong	490
<b>Guisadong Gulay</b> Stir-fried vegetables with assorted seafoods & meat	620

## Mains

<b>Stir-fried Baby Squid in Butter &amp; Salted Egg</b> Tossed in butter & salted egg yolk	570
<b>Chicken Hinalang Roulade</b> Rolled chicken stuffed with Visayan halang-halang spices, in a spicy coconut cream sauce	900
<b>Cebu Lechon Kare-Kare</b> Crispy Cebu-style roasted pork belly served with Pampanga-inspired kare-kare sauce infused with bagoong. Paired with classic kare-kare vegetables.	1,020

## 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

## Kids

<b>Pinoy Spaghetti</b> All-time favorite! Pasta with sweet style sauce	320
<b>Mini Burger Sliders</b> Mini Island Beef Cheeseburgers. Served with fries.	390

## Sweet Delights

<b>Halo-Halo</b>	420
<b>Harana</b> <i>(Sweet Serenade)</i>	360
<b>Ubekoron</b> <i>(Ube Maja-Biko-Polvoron)</i>	350
<b>Tablea Lava Cake</b>	390
<b>Sorbetes in a Cone</b> <i>(Please ask server for available flavors)</i>	120

