

FILIPINO BREAKFAST 445

- Choice of plain or garlic rice
- Choice of: homemade beef tapa, garlic longanisa, smoked bangus a la pobre, or tocino (chicken or pork)
- Served with two farm fresh-style eggs (cooked according to your liking)
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

SWEET AND FLUFFY BREAKFAST 455

- Choice of classic pancakes or French toast with almonds
- Served with maple syrup
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

WESTERN BREAKFAST 525

- Choice of: hash brown, potato wedges, or toast (wheat bread)
- Choice of: smoked crisp bacon or breakfast sausage
- Served with two farm fresh-style eggs (cooked according to your liking)
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

BAKER'S BREAKFAST 445

- Fresh-baked slices of bread and morning pastries
- Served with butter and homemade jams
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

OMELETTE 395

- Choice of toppings: ham and cheese, tomato, shitake mushroom, and cheese
- Served with hash brown or wheat toast
- Comes with a side salad

PANCAKES AND SAUSAGES 355

- Two stacks of pancakes and sausage topped with whipped butter and maple syrup

CHICKEN AND PANCAKES 355

- Chicken nuggets and pancakes served with pan gravy, butter, and maple syrup
- Comes with a choice of: fresh milk, fresh juice, or chocolate drink

Taste of Amumma

*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. 425



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. 525



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. 655



DESSERT

Harana

SWEET SERENADE

A dessert playlist of ube & coconut mousse, *pili* nut *piñato*, *bibingka* cookies and crumbles. 395



DESSERT

Tajom

SEA URCHIN ICE CREAM

House *umami*-rich ice cream made with *swaki*. Topped with soya sauce, seaweed & calamansi. 215



Starters and Salads

Kinilaw Spanish mackerel ceviche with fresh fruits	595
Shrimp Ukoy Crisp-fried battered shrimp and vegetables Served with togarashi mayo and spiced vinegar.	555
Allegrò Salad Medley of fresh greens, chicken inasal, salt-cured egg yolk & keso de bola. Served with pandesal croutons & garlic anchovy dressing.	485
Suha Salad Sweet and tangy mix of pomelo, bell peppers, cucumber, and wansoy, with kinilaw dressing.	455
Corn and Goat Cheese Salad Char-grilled corn with cilantro, salad tomatoes, mustard and olive oil. Topped with crumbled salted goat cheese and crispy moringa crackers.	455

Bluewater Favorites

Adobo Fried Rice Stir-fried rice with soya, litson manok flakes & crisp pork belly. Served with roast garlic & native sauce.	825
Bistek Tagalog Marinated beef tenderloin in soya sauce, calamansi & garlic. Pan-seared. Topped with fried onions.	995

Eat Local

Pocherong Baka Tender beef shank, slow-cooked in sweet corn broth with banana	985
Seafood Linarang Hot & sour stew of mixed seafood, kaffir, tomato and aromatic lemongrass	925
Sugpusoy <i>Sugpo-Pugapo-Kasoy</i> Seasoned prawns & grouper roulade. Topped with crab fat & bagoong cashew nut sauce.	895
Bam-i Flavorful stir-fried egg noodles and sotanghon with seafood and vegetables, topped with sliced bagnet	755
Pakbet <i>Pinakbet + Bagnet</i> Mixed vegetables with bagoong (shrimp paste) and crispy pork	525

Lechon Chicharon Kawali Flash-fried pork belly with crisp puffed skin. Served with eggplant salad.	725
Escabecheng Dilaw Grouper fish marinated in vinegar. Deep-fried. Topped with sweet-tangy turmeric sauce.	975
Hinalang Grilled chicken & seafood skewers with light & spicy broth of coconut, zucchini and carrot.	825

Sugba From the Grill

Inasal na Manok Barbecue chicken on skewers. Marinated in anatto, garlic & lemongrass.	725
Tanguig Mackerel with smoky aroma, crispy skin, lemongrass and garlic	755
Nokos Marinated squid stuffed with fresh onions, tomato and garlic	855
Pork Belly Sous Vide Larsian-style pork belly with pickled vegetables	725

International

Chicken Confit Sous vide marinated chicken leg with cherry tomato, rosemary and garlic. Served with wasabi mashed sweet potato.	795
Barramundi Baked sea bass. Served with lemon, sweet leeks and vegetables	985
Dong Po Rou Korean-braised pork belly. Served with fried broccoli, leeks & sweet mashed potato.	895
Peppered Beef Rib Eye Steak Grilled rib eye with garlic and tomato confit. Served with peppercorn sauce.	2935

Sandwiches

Aplaya Club Sandwich Chicken inasal, bacon, fried egg, lettuce, cheese in toasted wheat bread	555
Island Cheeseburger Grilled beef patty, lettuce, fried onions, mozzarella cheese	775
Tuna Croissant Tuna chunks with peppers, corn, celery & pickles	525

Kids

Chicken and Fries Crispy fried chicken tenders. Side of fries, honey mustard & catsup	525
Burger Sliders Mini Island Beef Cheeseburgers. Served with fries.	425
Pinoy Spaghetti All-time favorite! Pasta with sweet style sauce.	335

Sweet Delights

Halo-Halo National dessert! Crushed ice, leche flan, ube haleya, fruit preserves & homemade ice cream.	455
Ube Koron Layered purple yam, sweet sticky rice, maja, & crumbly polvoron.	385
Tableya Lava Cake Made with premium native cacao. Molten center. Served warm.	425
Basque Cheesecake Burnt crust & silky, custardy on the inside	515
Mango Tiramisu Broas with orange liqueur, mango & cream cheese	395
Cashew Roca Cashew nuts with caramelized sugar & chocolate mousse cake	395
Banana Kaffir Lime Brownies Ripened bananas flavoured with kaffir lime	415
Sorbetes in a Cone Homemade ice cream selections. Please ask server for flavors.	155

Beverage Menu

Freshly Squeezed

Juices / Shakes	GLASS	CARAFE
Orange	380	
Banana	260	
Mango	330	680
Four Seasons	330	680
Pineapple	240	550
Watermelon	240	650
Calamansi	240	550

Blends

Tropical Iced Tea	220	480
Lemongrass Coolers	220	480

Chilled Juices

Cranberry Juice	220
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Milkshakes

Chocolate	320
Strawberry	320
Vanilla	320

Sodas / Aerated Drinks

Coke	230
Coke Zero	230
Sprite	230
Royal	230
Ginger Ale	300
Tonic / Soda Water	230

Domestic Beers

San Miguel Pale Pilsen	265
San Miguel Light	265
San Miguel Super Dry	265

Imported Beers

Corona	390
Heineken (Draft)	Large 550
	Small 370

Bottled Water

San Pellegrino	320
Bottled Water	500mL 135
	1L 180

Coffee / Tea

Cappucino	220
Café Latte	220
Café Mocha	220
Americano	220
Espresso	220
Milk	190
Tea	190

Beverage Menu

Cocktails

Bluewater Mojito	380
Margarita	380
Mango Daiquiri	380
Long Island Iced Tea	380
Sweet Sangria	440
Tropical Piñacolada	380
Cosmopolitan	380
Mai Tai	380
Cuba Libre	380
Tequila Sunrise	380

Aperitif / Liqueurs

Sambuca	310
Campari	240
Martini Extra Dry	240
Amaretto	240
Baileys Irish Cream	240
Kahlua	240
Drambuie	240

Brandy

	SHOT	BOTTLE
Carlos 1	440	5,900
Fundador Exclusive	440	5,900

Cognacs

Hennessy XO	1,020	14,000
Rémy Martin XO	1,020	14,000
Hennessy VSOP	550	7,500
Rémy Martin VSOP	550	7,500

Scotch / Bourbon Whiskey

Seagram	490	6,500
Chivas Regal	440	5,900
Jack Daniels	440	5,900
Cutty Sark	440	5,900
Old Parr	440	5,900
Johnnie Walker - Black Label	410	5,300
Johnnie Walker - Red Label	390	4,800
Jameson	380	4,650

Tequila

Patrón Añejo	550	7,500
Jose Cuervo	380	4,650

Rhum

Bacardi White	380	4,650
Malibu Rhum	380	4,650

Vodka

Stolichnaya	390	4,800
Smirnoff	390	4,800
Absolut Mandrin	390	4,800
Absolut Kurant	390	4,800

Gin

Bombay Sapphire	440	5,900
Tanqueray	410	5,300