



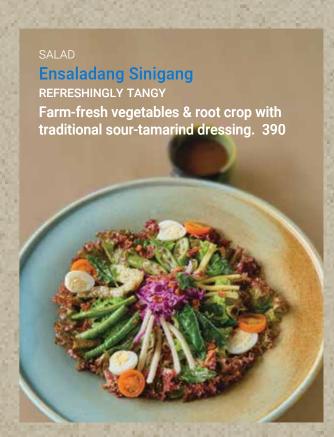
A Culinary Journey for the Senses
Our menu celebrates the latest prized creations from

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.

# A MUNICIPALITY

2024
Taste of Amuma
Award
Winners



## 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

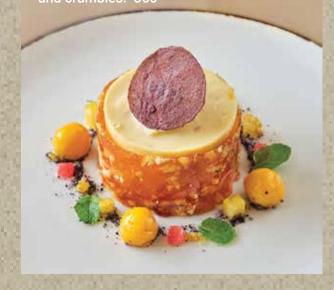
VEGETABLE MEDLEY (OVO-VEGETARIAN)
Healthy stuffed rich umami flavor with local vegetables in cassava dough.
Served with moringa and laing sauce.
Bicol express sweet mashed potato side.



### DESSER<sup>-</sup>

## Harana

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





Bluewater Favorites		<b>Lechon Chicharon Kawali</b> Flash-fried pork belly with crisp puffed skin. Served with eggplant salad.	690
Adobo Fried Rice Stir-fried rice with soya, litson manok flakes & crisp pork belly. Served with roast garlic & native sauce.	790	<b>Escabecheng Dilaw</b> Grouper fish marinated in vinegar. Deep-fried. Topped with sweet-tangy turmeric sauce.	940
<b>Bistek Tagalog</b> Marinated beef tenderloin in soya sauce, calamansi & garlic. Pan-seared. Topped with fried onions.	960	<b>Hinalang</b> Grilled chicken & seafood skewers with light & spicy broth of coconut, zucchini and carrot	790
Starters and Salads		International	
Gambas Local shrimp in garlic and chili oil. Served with focaccia bread.	520	Seafood Cioppino Mixed seafood stew in light tomato broth. Served with toasted garlic focaccia.	690
<b>Fish Cake</b> Homemade fish patty. Served with mixed greens and tartar sauce.	400	Smoked Pork Ribs Cajun-rubbed ribs in house barbecue sauce with buttered corn and cabbage slaw	1200
Aplaya Salad Mixed fresh greens and fruits. Topped with burrata cheese, balsamic reduction and toasted cashews.	490	Country Fried Chicken Boneless Cajun chicken with house gravy and potato wedges	600
Smoked Fish Niçoise Smoked bangus (milkfish) with potatoes, soft-boiled eggs, fresh greens and citrus	420	<b>Beef Roulade</b> Sous vide beef roulade with garlic mashed potato, buttered beans, and carrots	690
oregano dressing.		Stuffed Squid Grilled stuffed squid with lemon caper butter	690
Eat Local		Noodle / Pasta	
<b>Dinuldog Soup</b> Pumpkin soup with coconut milk and moringa leaves. Topped with smoked fish flakes.	300	<b>Ube Seafood Pasta</b> An Aplaya original: Hand-tossed ube pasta with mixed seafood, local white cheese and sea urchin cream sauce.	550
<b>Tinola</b> Choice of fish or chicken soup. Mixed with ginger, lemongrass & local vegetables.	650	Prawn Aligue Pasta tossed in spicy crab sauce with pan-fried prawns and basil	570
<b>Sinigang</b> Choice of shrimp or pork. Savory-sour soup with local vegetables.	690	Seafood Marinara Pasta tossed with mixed seafoods in tomato sauce topped with parmesan	600
Inasal na Pugita Grilled octopus. Served with mashed potatoes, roasted corn salsa, white cheese and pesto.	630	Pomodoro Meatballs Cheese-stuffed meatballs in pomodoro sauce	550
Seafood Sinanglay Medley of fish, clam, squid and prawns. Mixed pickled chili and bok choy in coconut sauce.	680	Bacon and Pea Pasta tossed in smoky homemade bacon with garlic cream and peas	480
Chicken Inasal Galantina Stuffed boneless chicken. Served with ube mash, tomato, beans and au jus.	620	Sandwiches	
Pork Binagoongan Crisp-fried pork belly. Served with eggplant salsa, chori-bagoong and green mango salsa.	690	Chori Burger Homemade Bohol-style sweet chorizo, white cheese, and fried egg with local barbecue sauce	560
Beef Kare-Kare Filipino beef stew with homemade peanut sauce, local vegetables and chori-bagoong	800	Steakhouse Burger All-beef patty with caramelized onions, roasted garlic aioli. Served with mozzarella, emmental, and brie cheese on a kaiser bun.	780
Palabok Rice noodles with shrimp, boiled egg and crispy pork in savory sauce. Topped with fish flakes and	550	Fried Chicken Sandwich Boneless Cajun-spiced chicken, cabbage slaw and pickled chili on a kaiser bun	600
calamansi.		Fish Katsu Sandwich Herb-parmesan crusted fish fillet sandwich with cabbage slaw	580
Desserts		Kids	
<b>Ube Halaya Parfait</b> Layered Panglao <i>ube</i> (purple yam) sponge, <i>halaya</i> (jam), and parfait topped with caramelized peanuts	270	Chicken Fingers and Ranch Battered chicken fingers with ranch dip	320
Banoffee Cake Coffee caramel & caramelized banana layered cake	270	<b>Pizza Junior</b> Ham and Cheese pizza	280
<b>Tablea Mango Torte</b> Nut meringue crust layered with Bohol <i>tablea</i> mousse. Topped with fresh local mangoes.	180	Baby Burgers All beef patty, cheese and burger dressing sided with potato wedges for the young ones	280
<b>Bibingka Cheesecake</b> Traditional Filipino bibingka with authentic local white cheese	250	Sweet Spaghetti Sweet style sauce, meat and hotdog topped with cheddar cheese	300
Halo-Halo A Filipino favorite! Churned ice, leche flan, ube halaya, sweetened fruits, and beans	270	Mac and Cheese Balls Deep fried macaroni and cheese balls with marinara	300