

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



Bluewater Favorites

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

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

Starters and Salads

Gambas Local shrimp in garlic and chili oil. Served with focaccia bread.	520
Fish Cake Homemade fish patty. Served with mixed greens and tartar sauce.	400
Aplaya Salad Mixed fresh greens and fruits. Topped with burrata cheese, balsamic reduction and toasted cashews.	490
Smoked Fish Niçoise Smoked <i>bangus</i> (milkfish) with potatoes, soft-boiled eggs, fresh greens and citrus oregano dressing.	420

Eat Local

Dinuldog Soup Pumpkin soup with coconut milk and moringa leaves. Topped with smoked fish flakes.	300
Tinola Choice of fish or chicken soup. Mixed with ginger, lemongrass & local vegetables.	650
Sinigang Choice of shrimp or pork. Savory-sour soup with local vegetables.	690
Inasal na Pugita Grilled octopus. Served with mashed potatoes, roasted corn salsa, white cheese and pesto.	630
Seafood Sinanglay Medley of fish, clam, squid and prawns. Mixed pickled chili and bok choy in coconut sauce.	680
Chicken Inasal Galantina Stuffed boneless chicken. Served with ube mash, tomato, beans and au jus.	620
Pork Binagoongan Crisp-fried pork belly. Served with eggplant salsa, chori-bagoong and green mango salsa.	690
Beef Kare-Kare Filipino beef stew with homemade peanut sauce, local vegetables and chori-bagoong	800
Palabok Rice noodles with shrimp, boiled egg and crispy pork in savory sauce. Topped with fish flakes and calamansi.	550

Desserts

Ube Halaya Parfait Layered Panglao <i>ube</i> (purple yam) sponge, <i>halaya</i> (jam), and parfait topped with caramelized peanuts	270
Banoffee Cake Coffee caramel & caramelized banana layered cake	270
Tablea Mango Torte Nut meringue crust layered with Bohol <i>tablea</i> mousse. Topped with fresh local mangoes.	180
Bibingka Cheesecake Traditional Filipino bibingka with authentic local white cheese	250
Halo-Halo A Filipino favorite! Churned ice, leche flan, ube halaya, sweetened fruits, and beans	270

International

Seafood Cioppino Mixed seafood stew in light tomato broth. Served with toasted garlic focaccia.	690
Smoked Pork Ribs Cajun-rubbed ribs in house barbecue sauce with buttered corn and cabbage slaw	1200
Country Fried Chicken Boneless Cajun chicken with house gravy and potato wedges	600
Beef Roulade Sous vide beef roulade with garlic mashed potato, buttered beans, and carrots	690
Stuffed Squid Grilled stuffed squid with lemon caper butter	690

Noodle / Pasta

Ube Seafood Pasta An Aplaya original: Hand-tossed ube pasta with mixed seafood, local white cheese and sea urchin cream sauce.	550
Prawn Aligue Pasta tossed in spicy crab sauce with pan-fried prawns and basil	570
Seafood Marinara Pasta tossed with mixed seafoods in tomato sauce topped with parmesan	600
Pomodoro Meatballs Cheese-stuffed meatballs in pomodoro sauce	550
Bacon and Pea Pasta tossed in smoky homemade bacon with garlic cream and peas	480

Sandwiches

Chori Burger Homemade Bohol-style sweet chorizo, white cheese, and fried egg with local barbecue sauce	560
Steakhouse Burger All-beef patty with caramelized onions, roasted garlic aioli. Served with mozzarella, emmental, and brie cheese on a kaiser bun.	780
Fried Chicken Sandwich Boneless Cajun-spiced chicken, cabbage slaw and pickled chili on a kaiser bun	600
Fish Katsu Sandwich Herb-parmesan crusted fish fillet sandwich with cabbage slaw	580

Kids

Chicken Fingers and Ranch Battered chicken fingers with ranch dip	320
Pizza Junior Ham and Cheese pizza	280
Baby Burgers All beef patty, cheese and burger dressing sided with potato wedges for the young ones	280
Sweet Spaghetti Sweet style sauce, meat and hotdog topped with cheddar cheese	300
Mac and Cheese Balls Deep fried macaroni and cheese balls with marinara	300