



Dine with You

ROMANTIC DINNER PACKAGE

P 15,000 net

- 5-Course Dinner
- Bottle of Housewine
- Personal Butler on Standby
- Mood Music
- Exclusive Romantic Dinner Set-up

Beachfront or Amuma Gazebo

Special rate of P1,250 net per person for 45 minutes of Signature Body Massage "Hilot Lamang" at Amuma Spa

Reservations must be 3 days prior and fully paid to secure booking date.

For inquiries and bookings, please contact:

+63 998 5322034 or email

events.maribago@bluewater.com.ph

**BLUEWATER**
maribago

M E N U

GALANTINA

A native chicken roulade with smoked capsicum and tomato sauce, served alongside squash puree and moringa pesto. A harmonious blend of flavors and textures that defines culinary sophistication.

SINIGANG

Dive into the vibrant Sinigang (sour and savory), where prawn and squid meet lemongrass tamarind and bilimbi broth. A celebration of bold flavors, balancing sourness and umami in a quintessential Filipino culinary journey.

SALU SALO

Embrace the Salu Salo trio – trice-cooked pork mask Pani Puri, lumpiang hubad (fresh spring roll), and taco chicken adobo flakes. A flavorful adventure showcasing the diverse and vibrant tastes of Filipino street food.

CHOICE OF:

PUGAPO BUNTAA

Seared snapper fillet in banana leaf, spiced coconut milk, kaffir lime and crab fat sauce, asparagus, tomato, and garlic confit create a symphony of flavors from Butuan, Mindanao.

INASAL NA MANOK AT KABOG BRINGHE

Savor a spit-roasted chicken stuffed with lamang dagat at kabog (seafood millet), pickled kamias(bilimbi), and Ube Palapa (purple yam) sauce. Enhanced by Hari covert, olive oil rosemary-infused tomato, and garlic for a flavorful journey to Catmon, Cebu.

CEBUANO HUMBA

Slow-cooked native pork belly with soy, onions, and star anise. Served with grilled Bukidnon pineapple and charred Benguet leeks, a dish that beautifully captures the essence of Cebuano culinary traditions.

BISTEK TAGALOG

Pan-fried marinated beef tenderloin with soy, lime juice, black peppercorn, and onions. A savory delight that pays homage to Filipino comfort food with Spanish influences.

UBE KORON (*Ube-Maja-Biko-Polvoron*)

A dessert masterpiece blending ube (purple yam), coconut milk, sweetened mango, and malagkit (sticky) rice. Drizzled with golden latik sauce, it's a visual and flavorful celebration of Filipino sweet traditions.