

Chicken Wings

Marinated fried chicken wings with caramelized onion aioli, garlic aioli, and buffalo sauce.

P300

The Chips

Assorted fried root chips with salsa, white cheese dip and crumbled chorizo

P120

The Pungko

Fried tempura, squidballs, fishballs, kwek-kwek and chicharon bulaklak with spiced vinegar and manong sauce

P350

Shrimp Balls

Housemade shrimp balls with sweet chili sauce

P300

Pinakupsan

Fried crispy pork belly with pickled vegetable and spiced vinegar

P350

BBQ Chicken Pizza

Grilled chicken barbeque, mozzarella cheese, pomodoro sauce, topped with shredded lettuce in caesar dressing

P550

Pineapple and Ham Pizza

Home-made ham, glazed pineapple, pomodoro sauce and mozzarella cheese topped with parmesan cheese

P550

Margherita Pizza

Oven roasted tomatoes, basil and cheese pizza

P550

Burger Sliders

All meat patty in soft rolls with melted cheese

P420

Pulled Pork Sliders

Barbeque pulled pork with slaw in soft rolls

P400

Tuna Melt Sliders

Soft rolls with creamy tuna, tangy pickled relish, melted mozzarella and cheddar cheese

P400

Pork BBQ

P300

Chicken BBQ

P300

Beef Kebab

P350

Seafood Skewers

P350



Chicken Wings



The Pungko



Pineapple and Ham Pizza



Burger Sliders

Bluewater Favorites



Adobo Fried Rice

Stir-fried rice with soya, roasted chicken 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



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



Lechon Chicharon Kawali

Flash-fried pork belly with crisp puffed skin. Served with eggplant salad. 690

Starters and Salad



Gambas

Local shrimp in garlic and chili oil. Served with focaccia bread. 520



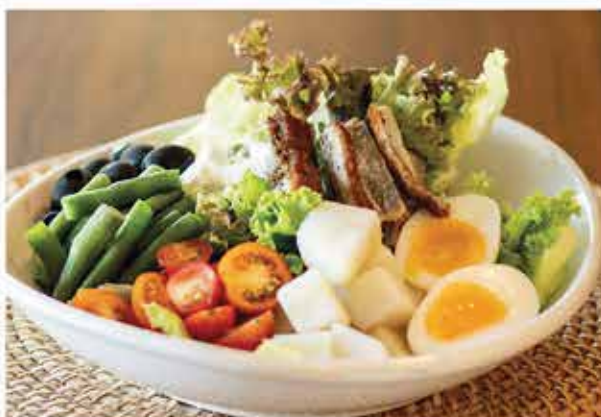
Fish Cakes

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 bangus (milkfish) with potatoes, soft-boiled eggs, fresh greens and citrus oregano dressing. 420

International



Garoupa in Coconut Ginger Sauce
Baked garoupa, braised bokchoy, curry coconut ginger sauce. 900



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



Stuffed Squid
Grilled stuffed squid with lemon caper butter. 690



Seafood Cioppino
Mixed seafood stew in light tomato broth. Served with toasted garlic focaccia. 690

Eat Local



Beef Kare-Kare

Filipino beef stew with homemade peanut sauce, local vegetables and chori-bagoong. 800



Chicken Inasal Galantina

Stuffed boneless chicken. Served with ube mash, tomato, beans and au jus. 620



Inubarang Inasal na Manok

Sous vide chicken inasal with pickled ubad, inasal oil and charred chilis. 620

Seafood Sinanglay

Medley of fish, clam, squid and prawns. Mixed pickled chili and bok choy in coconut sauce. 680

Inasal na Pugita

Grilled octopus. Served with mashed potatoes, roasted corn salsa, white cheese and pesto. 630

Sinigang

Choice of shrimp or pork. Savory-sour soup with local vegetables. 690

Beef Balbacua

A Visayan beef stew made from trotters and skin. 690

Palabok

Rice noodles with shrimp, boiled egg and crispy pork in savory sauce. Topped with fish flakes and calamansi. 550

Pork Binagoongan

Crisp-fried pork belly. Served with eggplant salsa, chori-bagoong and green mango salsa. 690

Pasta



Ube Seafood Pasta

An Aplya original: Hand-tossed ube pasta with mixed seafood, local white cheese and sea urchin cream sauce. 550



Prawn Alique

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



Bacon and Pea

Pasta tossed in smoky homemade bacon with garlic cream and peas. 480



Pomodoro Meatball

Cheese-stuffed meatball in pomodoro sauce. 550

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 house-baked kaiser bun. 600



Fish Katsu Sandwich
Herb-parmesan crusted fish fillet sandwich with cabbage slaw. 580

Children's Menu



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

Desserts



Ube Halaya Parfait

Layered Panglao ube (purple yam) sponge, halaya (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 tablea mousse. Topped with fresh local mangoes. 180



Bibingka Cheesecake

Traditional Filipino bibingka with authentic local white cheese. 250



Halo-Halo

A Filipino favorite! Churning ice, leche flan, ube halaya, sweetened fruits, and beans. 270