

## *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.



#### SALAD

##### Ensaladang Sinigang

Farm-fresh vegetables & root crop with traditional sour-tamarind dressing. 390



#### MAIN

##### Bangus Dinakdakan, Tokwa't Baboy

Milkfish, spiced garlic aoli, fried tofu, grilled pork belly. Served with native soya-oyster sauce reduction. 490



#### MAIN

##### Panagsama

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

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



#### DESSERT

##### Tajom

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, 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 Aplaya 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! Churned ice, leche flan, ube halaya, sweetened fruits, and beans. 270