

FILIPINO BREAKFAST 410

- Choice of plain or garlic rice
- Choice of: homemade beef tapa, garlic longanisa, smoked bangus a la pobre, or tocino (chicken or pork)
- Served with two farm fresh-style eggs (cooked according to your liking)
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

SWEET AND FLUFFY BREAKFAST 420

- Choice of classic pancakes or French toast with almonds
- Served with maple syrup
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

WESTERN BREAKFAST 490

- Choice of: hash brown, potato wedges, or toast (wheat bread)
- Choice of: smoked crisp bacon or breakfast sausage
- Served with two farm fresh-style eggs (cooked according to your liking)
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

BAKER'S BREAKFAST 410

- Fresh-baked slices of bread and morning pastries
- Served with butter and homemade jams
- Comes with freshly squeezed juice and fruits in season
- Choice of brewed coffee or tea

OMELETTE 360

- Choice of toppings: ham and cheese, tomato, shitake mushroom, and cheese
- Served with hash brown or wheat toast
- Comes with a side salad

PANCAKES AND SAUSAGES 320

- Two stacks of pancakes and sausage topped with whipped butter and maple syrup

CHICKEN AND PANCAKES 320

- Chicken nuggets and pancakes served with pan gravy, butter, and maple syrup
- Comes with a choice of: fresh milk, fresh juice, or chocolate drink

Starters

Allegro Salad	P 450	Kinilaw sa Biasong	P 450
A medley of crisp seasonal greens & fruits, topped with fire-grilled chicken & bacon bits		Fresh tuna ceviche in kaffir lime, coconut cream & cilantro oil. Served with fried banana chips.	
Binakol	P 600	Tinap-anang Kugita	P 450
Native chicken simmered in young coconut water with chayote, lemongrass & ginger. Served in its buko shell.		Slow-smoked tender octopus mixed with tangy green mango & fresh pomelo. Topped with coastal sea grapes.	
Seafood Miso Sinigang	P 500	Amahong Croquettes	P 400
Seared grouper in tangy miso-tamarind broth with scallops, squid, shrimp, charred vegetables & pickled guava.		Traditional crisp-fried potato balls filled with fermented local mussels, garlic, onion & creamy béchamel.	
Alugbati Salad ug Danggit	P 350		
Fresh Malabar spinach with garden tomatoes in spiced coconut vinegar dressing. Topped with dried salted fish.			

Bluewater Classics



Adobo Fried Rice

Stir-fried soy-citrus rice topped with crisp pork belly. Served with roasted garlic & native sauce.

P 850



Chicken Inasal Galantina

Hearty fare! Homemade baked chicken filled with pork, eggs, pickled relish & dried fruits

P 650



Hinalang

Grilled seafood & chicken lemongrass skewers, zucchini & carrots on rice noodles. Poured with light spiced coconut broth.

P 650





Humba ug Budbud Kabog

An heirloom recipe of braised pork, slow-cooked in soy, anise, peppercorns & banana blossom. Served on a bed of native millet.

P 650

Mains

Served with a choice of side: rice, garlic rice, green salad or fries

Bistek Short Ribs	P 1,000	Lamb Adobo	P 1,000
Oven-baked Wagyu beef rib with citrus-soy glaze. Served with cherry tomatoes, french beans & crispy onions.		Tender lamb, sous vide-cooked & braised in sweet-savory soy sauce. Complemented by creamy garlic confit.	
Hand-battered Chicken Tenders	P 650	Sugposoy (Sugpo-Pugapo-Kasoy)	P 700
Crispy chicken breast fillet served with potato fries & dipping sauce		Pan-seared seasoned prawns & grouper roulade. Topped with crab fat & bagoong cashew nut sauce.	
Grilled Porkchop with Salsa Sinuglaw	P 800	Pancit Bam-i 	P 450
Grilled pork chop seasoned with sugarcane vinegar, lemongrass, garlic & onion. Paired with corn salad & smoky calamansi dressing.		Stir-fry egg-free wheat & glass noodles, seasonal fresh produce & mushrooms. Prepared with savory soy reduction & vegetable stock.	
Sizzling Squid Adobo	P 650	Eggplant Moussaka 	P 450
Skillet-seared squid, soy-marinated with chili, red bell peppers & tomatoes		Layered roasted eggplant & rich lentil ragù. Finished with creamy plant-based béchamel.	
Managat Inun-unan	P 600	Lugaw na Adlai ug Crispy Fish Skin	P 500
A heritage Visayan dish featuring Mangrove red snapper gently simmered in vinegar & tangy smoked coconut cream sauce		Nourishing gluten-free rice porridge topped with fish skin crackling & parmesan cheese	

Sandwiches

Served with assorted root chips & coleslaw salad

Allegro Classic Burger

P 750

Flame-grilled premium beef patty layered with mozzarella, lettuce, tomato on a brioche bun. Served with pickles & jalapeño.

Allegro Club

P 600

Triple-decker sandwich with chicken inasal, bacon, lettuce, tomato & mayo on toasted wheat bread.

Tuna Salad Croissant

P 500

Homemade tuna salad with celery, peppers & pickles.

Kids

Pork BBQ

P 400

Larsian-style pork skewers. Served with rice.

Spaghetti Bolognese

P 400

Spaghetti with homemade beef ragù, tomato & aromatic herbs.

Dolpo Burger Sliders

P 500

Mini beef sliders with cheddar cheese & fries

Honey Calamansi Chicken Wings

P 500

Breaded chicken tenders, tossed in sweet honey & calamansi. Served with rice.

Mini Margherita Pizza

P 400

Homemade sourdough with tangy tomato sauce, creamy mozzarella & fresh basil

Desserts



Halo-Halo

A classic Filipino favorite layered with shaved ice, tropical fruits, leche flan & homemade ube ice cream.

P 470



Turones à la Mode

Crispy, caramelized banana spring rolls served hot alongside a scoop of homemade vanilla ice cream

P 350



Pandan Creme Brulee

Velvety custard made with fresh pandan, crowned with a crisp crust of torched muscovado sugar.

P 350

Beverage

Freshly Squeezed Juices & Shakes

	GLASS	CARAFE
Banana	P 260	
Coconut	P 240	
Orange Juice	P 380	
Calamansi	P 240	P 550
Mango	P 330	P 680
Pineapple	P 240	P 550
Watermelon	P 240	P 650

Blends

Tropical Iced Tea	P 220	P 480
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Milkshakes

Chocolate	P 320
Strawberry	P 320
Vanilla	P 320

Local Beers

San Miguel Pale Pilsen	P 265
San Miguel Light	P 265
San Miguel Super Dry	P 265
Red Horse	P 265

Sodas/Aerated Drinks

Coke Regular	P 230
Coke Zero	P 230
Sprite	P 230
Royal	P 230
Ginger Ale	P 300
Tonic / Soda Water	P 230

Bottled Water

San Pellegrino	250mL	P 320
Mineral Water	1L	P 180
Mineral Water	500mL	P 135

Coffee

Affogato	P 300
Americano	P 220
Café Latte	P 220
Café Mocha	P 220
Cappuccino	P 220
Seasalt Latte	P 220
Spanish Latte	P 220
Coconut Latte	P 220

Alternative Milk Options: + P 50
Oat Milk, Soy Milk, Coconut Milk

Tea

Hot Tea	P 200
Choice of: Chamomile, Green tea, Peppermint or Earl Grey	
Sparkling Tea	P 250
Lemongrass, Calamansi, Black Tea	

PIZZERIA
DELFINO'S

Available from 11:00 AM to 10:00 PM

Brick-Oven Pizza

Freshmade. Smoky-goodness. Unique Flavors.



Seafood Umami 735
Shrimp, mussels, squid, soya, ginger sauce & mozzarella



Quattro Formaggi 720
Four cheeses melted into a rich, savory blend



Salsiccia Picante 665
Italian sausage, capsicum, onions, tomato sauce & chili flakes



Burrata Pizza 885
Creamy burrata with basil, mozzarella, tomato & olive oil



Chorizo 605
Topped with chorizo de Cebu



Hawaiian 585
Pineapple, ham, Parmesan & mozzarella



Spinach, Mushroom & Onion 575
Healthy vegetarian option!



Margherita 575
Garden fresh basil, homemade tomato sauce & mozzarella

Mains

- Balsamic Marinated Pork Ribs** 755
Tender pork ribs marinated in balsamic herbs, slow-roasted & finished in the brick oven for a smoky, caramelized glaze
- Fish and Chips** 765
Beer-battered snapper fillet with potato wedges. Served with garlic aioli, apple cider vinegar & pickled chili
- Braised Beef Shortribs** 775
Wood-fired, slow cooked until tender, served with mashed potatoes
- Sous Vide Rosemary Chicken** 775
Oven-baked chicken with fresh tomatoes, mozzarella & balsamic sauce
- Roasted Salmon** 805
Roasted fillet in lemon butter caper sauce with vegetables & mashed potato

Appetizer & Salad

- Classic Bruschetta** 385
Toasted baguette topped with fresh tomatoes, garlic, basil & olive oil
- Zucchini & Feta** 395
Baked zucchini with fresh tomatoes, herbs & Feta cheese
- Insalata Frutti di Mare** 695
Chilled Mediterranean seafood salad with lemon, olive oil & fresh herbs

Pasta

- Served with Rosemary Focaccia
- Mama's Spaghetti & Meatballs** 465
Oven-roasted beef, homemade meatballs & tomato sauce
- Spaghetti Puttanesca** 465
Tomatoes, olives, capers, garlic & anchovies
- Carbonara** 555
Fettuccine in creamy gorgonzola cheese sauce.
- Spaghetti Pesto Pasta** 575
Al dente pasta tossed in basil pesto with squid, shrimp & Parmesan



Dessert

- Apple Tart** 355
- Chocolate Gateau** 395

Prices are in Philippine Peso and are inclusive of 10% Service Charge and applicable government taxes

Beverage Menu

Freshly Squeezed

Juices / Shakes

	GLASS	CARAFE
Banana	260	
Coconut	240	
Orange Juice	380	
Calamansi	240	550
Mango	330	680
Pineapple	240	550
Watermelon	240	650

Blends

Tropical Iced Tea	220	480
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Milkshakes

Chocolate	320
Strawberry	320
Vanilla	320

Local Beers

San Miguel Pale Pilsen	265
San Miguel Light	265
San Miguel Super Dry	265
Red Horse	265

Sodas / Aerated Drinks

Coke	230
Coke Zero	230
Sprite	230
Royal	230
Ginger Ale	300
Tonic / Soda Water	230

Bottled Water

San Pellegrino	250mL	320
Mineral Water	500mL	135
Mineral Water	1L	180

Coffee

Affogato	300
Americano	220
Café Latte	220
Café Mocha	220
Cappuccino	220
Seasalt Latte	220
Spanish Latte	220
Coconut Latte	220

Alternative Milk Options:

Oat Milk, Soy Milk or Coconut Milk

Tea

Hot Tea	200
<i>Choice of: Chamomile, Green Tea, Peppermint or Earl Grey</i>	
Sparkling Tea	250
<i>Lemongrass, Calamansi, Black Tea</i>	

Signature Cocktails

Cebu Cane Reserve	690
<i>Sugar Cane, Calamansi, Ginger, Rum, Angostura Bitters</i>	
Garden Gin & Tonic	380
<i>Basil, Rosemary, Juniper Berries, Gin, Tonic</i>	
Tropical Aperol	575
<i>Aperol, Pineapple, Tequila</i>	
Island Fire Banana	550
<i>Homemade Banana Labuyo Syrup, Rum</i>	
Labuyo Margarita	380
<i>Homemade Labuyo Syrup, Pickle Relish, Triple Sec, Tequila</i>	

Classic Cocktails

Bluewater Mojito	380
<i>White Rum, Mint Leaves, Calamansi, Triple Sec</i>	
Cosmopolitan	380
<i>Vodka, Cranberry, Triple Sec</i>	
Margarita	380
<i>Tequila, Calamansi, Triple Sec</i>	
Piña Colada	380
<i>Pineapple, White Rum, Milk</i>	
Long Island Iced Tea	380
<i>Gin, White Rum, Vodka, Tequila, Triple Sec</i>	
Mango Daiquiri	380
<i>Mango, White Rum, Triple Sec</i>	

Mocktails

Bluewater Cooler	400
<i>Lemongrass, Coconut Juice, Sugar Cane, Calamansi</i>	
Citrus Body Cooler	250
<i>Mint, Basil, Tarragon, Local Lime, Soda Water</i>	
Homemade Ginger Ale	250
<i>Ginger Bug, Homemade Ginger Syrup, Soda</i>	
Passion Fruit Tepache	250
<i>Fermented Pineapple Rind, Passion Fruit</i>	
Pineapple Tepache	250
<i>Pineapple Rind, Brown Sugar, Cinnamon, Ginger</i>	

Liquors & Spirits

	SHOT	BOTTLE
COGNAC		
Remy Martin VSOP	550	7,500
Hennesy VSOP	550	7,500
GIN		
Tanqueray	440	5,900
Bombay Sapphire	440	5,900
RUM		
Don Papa	690	9,950
Bacardi White	380	4,650
TEQUILA		
Jose Cuervo Gold	380	4,650
Patron Reposado	1,050	15,440
VODKA		
Absolut Vodka	390	4,800
Smirnoff	390	4,800
Stolichnaya	390	4,800
WHISKY		
Chivas Regal	440	5,900
Jack Daniels	440	5,900
JW Black Label	410	5,300
JW Red Label	390	4,800
Jim Beam	380	4,650
Jameson	380	4,650
Old Parr	440	5,900