

## Starters

<b>Allegro Salad</b>	P 400	<b>Kinilaw sa Biasong</b>	P 400
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.	
<b>Binakol</b>	P 550	<b>Tinap-anang Kugita</b>	P 400
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.	
<b>Seafood Miso Sinigang</b>	P 450	<b>Amahong Croquettes</b>	P 350
Searched 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.	
<b>Alugbati Salad ug Danggit</b>	P 300		
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 800



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

P 600



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

P 600





**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 600

## Mains

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

<b>Bistek Short Ribs</b>	P 950	<b>Lamb Adobo</b>	P 950
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.	
<b>Hand-battered Chicken Tenders</b>	P 600	<b>Sugposoy</b> ( <i>Sugpo-Pugapo-Kasoy</i> )	P 650
Crispy chicken breast fillet served with potato fries & dipping sauce		Pan-seared seasoned prawns & grouper roulade. Topped with crab fat & bagoong cashew nut sauce.	
<b>Grilled Porkchop with Salsa Sinuglaw</b>	P 750	<b>Pancit Bam-i</b> 	P 400
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.	
<b>Sizzling Squid Adobo</b>	P 600	<b>Eggplant Moussaka</b> 	P 400
Skillet-seared squid, soy-marinated with chili, red bell peppers & tomatoes		Layered roasted eggplant & rich lentil ragù. Finished with creamy plant-based béchamel.	
<b>Managat Inun-unan</b>	P 550	<b>Lugaw na Adlai ug Crispy Fish Skin</b>	P 450
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 700

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

## Allegro Club P 550

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

## Tuna Salad Croissant P 450

Homemade tuna salad with celery, peppers & pickles.

# Kids

## Pork BBQ P 350

Larsian-style pork skewers. Served with rice.

## Spaghetti Bolognese P 350

Spaghetti with homemade beef ragù, tomato & aromatic herbs.

## Dolpo Burger Sliders P 450

Mini beef sliders with cheddar cheese & fries

## Honey Calamansi Chicken Wings P 450

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

## Mini Margherita Pizza P 350

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 420



## Turones à la Mode

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

P 300



## Pandan Creme Brulee

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

P 300

# 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	