

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

Salads & Soups

Allegro Salad P 435

A medley of crisp seasonal greens & fruits, topped with fire-grilled chicken & bacon bits

Binakol P 835

Native chicken simmered in young coconut water with chayote, lemongrass & ginger. Served in its buko shell.

Seafood Miso Sinigang P 515

Seared grouper in tangy miso-tamarind broth with scallops, squid, shrimp, charred vegetables & pickled guava.

Alugbati Salad ug Dang-git P 385

Fresh Malabar spinach with garden tomatoes in spiced coconut vinegar dressing. Topped with dried salted fish.

Appetizers

Kinilaw sa Biasong P 735

Fresh tuna ceviche in kaffir lime, coconut cream & cilantro oil. Served with fried banana chips.

Tinap-anang Kugita P 435

Slow-smoked tender octopus mixed with tangy green mango & fresh pomelo. Topped with coastal sea grapes.

Amahong Croquettes P 485

Traditional crisp-fried potato balls filled with fermented local mussels, garlic, onion & creamy béchamel.

Bluewater Classics



Adobo Fried Rice

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

P 825



Chicken Inasal Galantina

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

P 635



Hinalang

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

P 835



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 735

Mains

Wagyu Bistek P 1,835

Oven-baked Wagyu beef rib with citrus-soy glaze. Served with cherry tomatoes, french beans & crispy onions.

Hand-battered Chicken Tenders P 635

Crispy chicken breast fillet served with potato fries & dipping sauce

Grilled Porkchop with Salsa Sinuglaw P 785

Grilled pork chop seasoned with sugarcane vinegar, lemongrass, garlic & onion. Paired with corn salad & smoky calamansi dressing.

Sizzling Squid Adobo P 685

Skillet-seared squid, soy-marinated with chili, red bell peppers & tomatoes

Managat Inun-unan P 785

A heritage Visayan dish featuring Mangrove red snapper gently simmered in vinegar & tangy smoked coconut cream sauce

Lamb Adobo P 835

Tender lamb, sous vide-cooked & braised in sweet-savory soy sauce. Complemented by creamy garlic confit.

Sugposoy (Sugpo-Pugapo-Kasoy) P 785

Pan-seared seasoned prawns & grouper roulade. Topped with crab fat & bagoong cashew nut sauce.

Pancit Bam-i P 385

Stir-fry egg-free wheat & glass noodles, seasonal fresh produce & mushrooms. Prepared with savory soy reduction & vegetable stock.

Eggplant Moussaka P 385

Layered roasted eggplant & rich lentil ragù. Finished with creamy plant-based béchamel.

Lugaw na Adlai ug Crispy Fish Skin P 925

Nourishing gluten-free rice porridge topped with fish skin crackling & parmesan cheese

Sandwiches

Allegro Classic Burger

P 775

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

Allegro Club

P 585

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

Tuna Salad Croissant

P 575

Homemade tuna salad with celery, peppers & pickles.

Kids

Fish Tenders

P 610

Fried fish fillet served with zesty aioli. Served with hand-cut fries.

Mama's Spaghetti Bolognese

P 485

Spaghetti with homemade beef ragù, tomato & aromatic herbs.

Dolpo Burger Sliders

P 535

Mini beef sliders with cheddar cheese & fries

Honey Calamansi Chicken Wings

P 615

Breaded chicken tenders, tossed in sweet honey & calamansi

Mini Margherita Pizza

P 385

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 435



Turones à la Mode

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

P 285



Pandan Creme Brulee

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

P 335

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

Prices are listed in Philippine Pesos and include service charges and 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
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Mineral Water	1L	180

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

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

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