

FILIPINO BREAKFAST 460

- 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 470

- 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 540

- 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 460

- 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 410

- 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 370

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

CHICKEN AND PANCAKES 370

- 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 beef short ribs 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 310 | |
| Coconut | P 290 | |
| Orange Juice | P 430 | |
| Calamansi | P 290 | P 600 |
| Mango | P 380 | P 730 |
| Pineapple | P 290 | P 600 |
| Watermelon | P 290 | P 700 |

Blends

| | | |
|-------------------|-------|-------|
| Tropical Iced Tea | P 270 | P 530 |
|-------------------|-------|-------|

Milkshakes

| | |
|------------|-------|
| Chocolate | P 370 |
| Strawberry | P 370 |
| Vanilla | P 370 |

Local Beers

| | |
|------------------------|-------|
| San Miguel Pale Pilsen | P 315 |
| San Miguel Light | P 315 |
| San Miguel Super Dry | P 315 |
| Red Horse | P 315 |

Sodas/Aerated Drinks

| | |
|--------------------|-------|
| Coke Regular | P 280 |
| Coke Zero | P 280 |
| Sprite | P 280 |
| Royal | P 280 |
| Ginger Ale | P 350 |
| Tonic / Soda Water | P 280 |

Bottled Water

| | | |
|----------------|-------|-------|
| San Pellegrino | 250mL | P 370 |
| Mineral Water | 1L | P 230 |
| Mineral Water | 500mL | P 185 |

Coffee

| | |
|---------------|-------|
| Affogato | P 350 |
| Americano | P 270 |
| Café Latte | P 270 |
| Café Mocha | P 270 |
| Cappuccino | P 270 |
| Seasalt Latte | P 270 |
| Spanish Latte | P 270 |
| Coconut Latte | P 270 |

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

Tea

| | |
|--|-------|
| Hot Tea | P 250 |
| Choice of: Chamomile, Green tea, Peppermint or Earl Grey | |
| Sparkling Tea | P 300 |
| 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 750
Shrimp, mussels, squid, soya, ginger sauce & mozzarella



Quattro Formaggi 735
Four cheeses melted into a rich, savory blend



Salsiccia Picante 680
Italian sausage, capsicum, onions, tomato sauce & chili flakes



Burrata Pizza 900
Creamy burrata with basil, mozzarella, tomato & olive oil



Chorizo 620
Topped with chorizo de Cebu



Hawaiian 600
Pineapple, ham, Parmesan & mozzarella



Spinach, Mushroom & Onion 590
Healthy vegetarian option!



Margherita 590
Garden fresh basil, homemade tomato sauce & mozzarella

Mains

- Balsamic Marinated Pork Ribs** 770
Tender pork ribs marinated in balsamic herbs, slow-roasted & finished in the brick oven for a smoky, caramelized glaze
- Fish and Chips** 780
Beer-battered snapper fillet with potato wedges. Served with garlic aioli, apple cider vinegar & pickled chili
- Braised Beef Shortribs** 790
Wood-fired, slow cooked until tender, served with mashed potatoes
- Sous Vide Rosemary Chicken** 790
Oven-baked chicken with fresh tomatoes, mozzarella & balsamic sauce
- Roasted Salmon** 820
Roasted fillet in lemon butter caper sauce with vegetables & mashed potato

Appetizer & Salad

- Classic Bruschetta** 400
Toasted baguette topped with fresh tomatoes, garlic, basil & olive oil
- Zucchini & Feta** 410
Baked zucchini with fresh tomatoes, herbs & Feta cheese
- Insalata Frutti di Mare** 710
Chilled Mediterranean seafood salad with lemon, olive oil & fresh herbs

Pasta

- Served with Rosemary Focaccia
- Mama's Spaghetti & Meatballs** 480
Oven-roasted beef, homemade meatballs & tomato sauce
- Spaghetti Puttanesca** 480
Tomatoes, olives, capers, garlic & anchovies
- Carbonara** 570
Fettuccine in creamy gorgonzola cheese sauce.
- Spaghetti Pesto Pasta** 590
Al dente pasta tossed in basil pesto with squid, shrimp & Parmesan



Dessert

- Apple Tart** 370
- Chocolate Gateau** 410

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 | 310 | |
| Coconut | 290 | |
| Orange Juice | 430 | |
| Calamansi | 290 | 600 |
| Mango | 380 | 730 |
| Pineapple | 290 | 600 |
| Watermelon | 290 | 700 |

Blends

| | | |
|-------------------|-----|-----|
| Tropical Iced Tea | 270 | 530 |
|-------------------|-----|-----|

Milkshakes

| | |
|------------|-----|
| Chocolate | 370 |
| Strawberry | 370 |
| Vanilla | 370 |

Local Beers

| | |
|------------------------|-----|
| San Miguel Pale Pilsen | 315 |
| San Miguel Light | 315 |
| San Miguel Super Dry | 315 |
| Red Horse | 315 |

Sodas / Aerated Drinks

| | |
|--------------------|-----|
| Coke | 280 |
| Coke Zero | 280 |
| Sprite | 280 |
| Royal | 280 |
| Ginger Ale | 350 |
| Tonic / Soda Water | 280 |

Bottled Water

| | | |
|----------------|-------|-----|
| San Pellegrino | 250mL | 370 |
| Mineral Water | 500mL | 185 |
| Mineral Water | 1L | 230 |

Coffee

| | |
|---------------|-----|
| Affogato | 350 |
| Americano | 270 |
| Café Latte | 270 |
| Café Mocha | 270 |
| Cappuccino | 270 |
| Seasalt Latte | 270 |
| Spanish Latte | 270 |
| Coconut Latte | 270 |

Alternative Milk Options:

Oat Milk, Soy Milk or Coconut Milk

Tea

| | |
|--|-----|
| Hot Tea | 250 |
| Choice of: Chamomile, Green Tea, Peppermint or Earl Grey | |
| Sparkling Tea | 300 |
| Lemongrass, Calamansi, Black Tea | |

Signature Cocktails

| | |
|--|-----|
| Cebu Cane Reserve | 740 |
| <i>Sugar Cane, Calamansi, Ginger, Rum, Angostura Bitters</i> | |
| Garden Gin & Tonic | 430 |
| <i>Basil, Rosemary, Juniper Berries, Gin, Tonic</i> | |
| Tropical Aperol | 625 |
| <i>Aperol, Pineapple, Tequila</i> | |
| Island Fire Banana | 600 |
| <i>Homemade Banana Labuyo Syrup, Rum</i> | |
| Labuyo Margarita | 430 |
| <i>Homemade Labuyo Syrup, Pickle Relish, Triple Sec, Tequila</i> | |

Classic Cocktails

| | |
|--|-----|
| Bluewater Mojito | 430 |
| <i>White Rum, Mint Leaves, Calamansi, Triple Sec</i> | |
| Cosmopolitan | 430 |
| <i>Vodka, Cranberry, Triple Sec</i> | |
| Margarita | 430 |
| <i>Tequila, Calamansi, Triple Sec</i> | |
| Piña Colada | 430 |
| <i>Pineapple, White Rum, Milk</i> | |
| Long Island Iced Tea | 430 |
| <i>Gin, White Rum, Vodka, Tequila, Triple Sec</i> | |
| Mango Daiquiri | 430 |
| <i>Mango, White Rum, Triple Sec</i> | |

Mocktails

| | |
|---|-----|
| Bluewater Cooler | 450 |
| <i>Lemongrass, Coconut Juice, Sugar Cane, Calamansi</i> | |
| Citrus Body Cooler | 300 |
| <i>Mint, Basil, Tarragon, Local Lime, Soda Water</i> | |
| Homemade Ginger Ale | 300 |
| <i>Ginger Bug, Homemade Ginger Syrup, Soda</i> | |
| Passion Fruit Tepache | 300 |
| <i>Fermented Pineapple Rind, Passion Fruit</i> | |
| Pineapple Tepache | 300 |
| <i>Pineapple Rind, Brown Sugar, Cinnamon, Ginger</i> | |

Liquors & Spirits

| | SHOT | BOTTLE |
|------------------|-------|--------|
| COGNAC | | |
| Remy Martin VSOP | 600 | 7,550 |
| Hennesy VSOP | 600 | 7,550 |
| GIN | | |
| Tanqueray | 490 | 5,950 |
| Bombay Sapphire | 490 | 5,950 |
| RUM | | |
| Don Papa | 740 | 10,000 |
| Bacardi White | 430 | 4,700 |
| TEQUILA | | |
| Jose Cuervo Gold | 430 | 4,700 |
| Patron Reposado | 1,100 | 15,490 |
| VODKA | | |
| Absolut Vodka | 440 | 4,850 |
| Smirnoff | 440 | 4,850 |
| Stolichnaya | 440 | 4,850 |
| WHISKY | | |
| Chivas Regal | 490 | 5,950 |
| Jack Daniels | 490 | 5,950 |
| JW Black Label | 460 | 5,350 |
| JW Red Label | 440 | 4,850 |
| Jim Beam | 430 | 4,700 |
| Jameson | 430 | 4,700 |
| Old Parr | 490 | 5,950 |

Prices are listed in Philippine Pesos and include service charges & government taxes.