

# APPETIZERS



LUMPIANG SHANGHAI

**LUMPIANG SHANGHAI (12 pieces)**.....15.95  
Deep-fried homemade spring rolls stuffed with sautéed ground pork, and mixed ingredients served with sweet and sour sauce.

**VEGETABLE LUMPIA (3 pieces – cut in half)** .....13.95  
Deep-fried large spring rolls stuffed with sautéed ground pork and mixed vegetables; served with garlic vinaigrette sauce.



CRISPY CALAMARES

**SHRIMP TEMPURA (6 pieces)** .....16.50  
Deep-fried black tiger shrimps in light batter served with authentic Japanese dipping sauce.

**CRISPY CALAMARES**.....17.50  
Deep-fried, lightly battered squid served with Asian vinaigrette sauce.

**CHICHARON BULAKLAK** .....17.95  
Deep-fried savory pork ruffles served with soy-vinegar sauce.

**SAMPLER PLATTER**..... 21.95  
Combo of lumpiang shanghai, crispy calamares, and shrimp tempura

# SOUPS

**TINOLANG MANOK**..... 18.95  
Chicken with chayote and spinach simmered in ginger broth.

**SINIGANG NA BABOY (RIBS OR LIEMPO)**.....Small: 17.50.....Large: 19.95  
Tender baby back ribs simmered with mixed Asian vegetables in tangy tamarind broth.

**SINIGANG NA SALMON AT HIPON SA MISO** .....Small: 17.95.....Large: 21.95  
Fresh salmon and shrimps with Asian vegetables and shiro miso simmered in tamarind broth.

**SINIGANG NA BANGUS BELLY SA MISO** ..... 21.95  
Prime cut Milkfish belly with Asian vegetables and shiro miso simmered in tamarind broth.

**BULALO** ..... 22.95  
Beef shank and bone marrow simmered slowly till tender with mixed Asian vegetables and corn.



HAWAIIAN OXTAIL SOUP

**HAWAIIAN OXTAIL SOUP**.....Small: 18.95.....Large: 25.95  
Our signature soup with tender oxtail meat slowly simmered in our homemade broth with shitake mushrooms and peanuts served with Aloha ginger soy sauce.

# NOODLES

**PANSIT BIHON** ..... 17.50  
Pan-fried rice noodles (bihon) with sliced chicken breast, shrimps and mixed vegetables.

**PANSIT MIKI-BIHON COMBO** ..... 17.95  
Pan-fried rice noodles (bihon) and egg noodles (miki) with sliced chicken breast, shrimps and mixed vegetables.

**PANSIT CANTON** ..... 18.50  
Stir-fried wheat noodles with pork, shrimps and mixed vegetables.



SEAFOOD PALABOK

**SEAFOOD PALABOK (Good for 2 people)**..... 17.95  
Rice noodle topped with squid, shrimps, clams, fish flakes, ground chicharron, ground pork and egg.

## ALL TIME FAVORITES



INIHAW NA LIEMPO

**INIHAW NA LIEMPO** ..... 18.50  
Grilled marinated pork belly served with Asian vinaigrette sauce, tomatoes and cucumber on the side.

**LECHON KAWALI**..... 18.50  
Seasoned crispy deep-fried pork belly served with lechon sauce, tomatoes and cucumber on the side.

**ADOBO COMBO** ..... 18.50  
Chicken, pork ribs and potatoes simmered in soy sauce, vinegar and garlic.

**PORK SISIG (Add fried egg for \$2.50)**..... 18.50  
Grilled pork chopped in small pieces then sautéed with onions, jalapeno, chili peppers and other spices served on a sizzling plate.



PORK SISIG

**CRISPY BINAGOONGAN** ..... 18.50  
Twice cooked pork cutlets sautéed in shrimp paste, tomatoes and bay leaves.

**ADOBONG PUSIT**..... 18.50  
Squid simmered in soy sauce and vinegar with onion, garlic, and tomatoes.

**DAING NA BANGUS** ..... 20.50  
Deep-fried marinated boneless milkfish topped with diced tomatoes, onions and cilantro served with Asian vinaigrette sauce.

**BEEF KALDERETA** ..... 24.95  
Braised oxtail in rich tomato sauce with potatoes, carrots, olives and red bell peppers.

**BISTEK TAGALOG**..... 22.95  
Tender slices of rib-eye beef cooked in soy sauce and lemon sautéed with yellow and red onions.

**FRIED CHICKEN (Aristocrat Style)**..... Half: 13.95 ..... Whole: 22.95  
Deep-fried spring chicken to golden crisp with special mixed seasoning served with sweet raspberry chipotle sauce, tomatoes and cucumber on the side.

**BBQ CHICKEN (Aristocrat Style)**..... Half: 14.50 ..... Whole: 22.95  
Grilled marinated spring chicken brushed with our own special barbecue sauce served with tomatoes and cucumber on the side.

## VEGETABLES



PINAKBET

**PINAKBET** ..... 18.50  
Medley of fresh Asian vegetables sautéed with shrimps, tomatoes and shrimp paste (bagoong) topped with lechon kawali (crispy pork belly)

**SITAW AT KALABASA** ..... 18.95  
Yellow squash and string beans sautéed with shrimp in creamy coconut milk topped with lechon kawali (crispy pork belly)

**CHOPSUEY** ..... 18.50  
Sautéed fresh mixed vegetables with sliced chicken breast and shrimps

**LAING (Taro leaves)**..... 17.95  
Taro (gabi) leaves sautéed in coconut milk with onions, garlic, ginger and hot chilis topped with lechon kawali (crispy pork belly)

**ENSALADANG TALONG**..... 15.95  
Grilled eggplant topped with diced mangoes, tomatoes, red and green onions mixed with cooked bagoong and salted egg on top.

**TORTANG TALONG**..... 16.95  
Eggplant omelette with ground pork.

**ENSALADANG MANGGA** ..... 13.95  
Diced mangoes, tomatoes, red onions & salted egg mixed with cooked bagoong.



FRESH LUMPIA

**FRESH LUMPIA (Good for 2)** ..... 15.95  
Fresh vegetable crepe topped with our own sauce, crushed peanuts and garlic.

# BORACAY SPECIALTIES

- SEAFOOD BLACK RICE (Good for 3 people)** ..... 20.50  
Our signature black fried rice with shrimps, scallops, snow crab meat and special ingredients topped with crispy calamares, mussels and green peas.
- DRUNKEN PRAWNS AND SCALLOPS (Scampi)** ..... 21.95  
Succulent jumbo prawns and scallops sautéed in wine, garlic and sliced mushrooms.
- MAPLE SALMON (2 Pieces)** ..... 21.95  
Grilled fresh fillet of Atlantic salmon served with our own maple-ginger sauce over a bed of sautéed spinach.
- LENGUA PASTEL** ..... 23.95  
Sliced beef tongue with sliced mushrooms in white creamy sauce.



- KARE-KARE**.....Small: 18.95.....Large: 25.95  
Braised oxtail and tripe with mixed vegetables cooked in creamy peanut sauce served with sautéed shrimp paste (bagoong) on the side.

- BANGUS SISIG**..... 20.95  
Boneless milkfish sautéed with onions, jalapeno peppers and mixed spices served on a sizzling plate.
- INIHAW NA BANGUS (allow 15mins. cook time)** ..... 22.95  
Whole boneless milkfish stuffed with tomatoes, and onions grilled to perfection served with sliced mango and bagoong.
- GOLDEN POMPANO (Grilled or Fried, allow 15mins. cook time)** ..... 23.95  
Whole fresh pompano grilled or fried to perfection served with grilled okra, tomatoes and eggplant with cooked bagoong on the side.
- SIZZLING ALIMASAG (3 Pieces)**..... 23.95  
Lightly battered prime-sized soft shell crabs topped with garlic, crab paste, red bell pepper and green onions served on a sizzling plate.
- STEAK A LA TOKYO** ..... 23.95  
Choice rib-eye beef grilled to your liking topped with sautéed button mushrooms with Japanese Teriyaki sauce.



- CRISPY PATA (allow 15mins. cook time)**..... 24.95  
Seasoned, deep-fried pork leg served with special Asian vinaigrette sauce.

## RICE



- SEAFOOD BLACK RICE (Good for 3 people)** ..... 20.50  
Our signature black fried rice with shrimps, scallops, snow crab meat and special ingredients topped with crispy calamares, mussels and green peas.
- BINAGOONGAN RICE (Good for 3 people)** ..... 17.50  
Rice mixed with shrimp paste (bagoong) and fried pork slices topped with diced mango, tomatoes, red & green onions and scrambled egg.
- CRAB FRIED RICE (Good for 3 people)** ..... 17.50  
Fried rice with real snow crab meat, shrimps and scrambled egg topped with green onion.
- GARLIC FRIED RICE (Good for 3 people)** ..... 11.95
- BROWN RICE (per cup)**..... 3.50
- STEAMED WHITE RICE (per cup)**..... 2.95

# BEVERAGES

<b>FRESH BREWED COFFEE (Single Brew)</b> .....	3.50
<b>HOT GREEN TEA</b> .....	3.50
<b>CANNED SODA (Coke, Diet Coke, Sprite)</b> .....	3.50
<b>CALAMANSI JUICE (Filipino Lemonade)</b> .....	5.50
<b>MANGO JUICE</b> .....	5.50
<b>BUKO JUICE (Coconut)</b> .....	5.50
<b>BOTTLED WATER</b> .....	2.95



**GREEN MANGO SHAKE**

<b>BOTTOMLESS ICED TEA</b> .....	4.95
Sweetened, Raspberry Flavor, free refills	
<b>SAGO'T GULAMAN</b> .....	5.95
Tapioca pearls and cubed gelatin in syrup with shaved ice	
<b>BORACAY WHITE SHAKE</b> .....	8.50
Our own version of virgin piña colada	
<b>FRESH GREEN MANGO SHAKE</b> .....	9.95
Our signature drink. Made with real, fresh green mango	

<b>BEER</b> .....	6.95
San Miguel	 
San Mig Light	
Corona	
Heineken	

<b>WINE BY THE GLASS</b> .....	9.50
Cabernet Sauvignon	

<b>WINE BY THE BOTTLE</b> .....	30.00
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