

Boracay

Garden & Grill

MENU

APPETIZERS

Lumpiang Shanghai \$ 15.95

Deep-fried homemade spring rolls filled with seasoned ground pork and served with sweet & sour sauce

Shrimp Tempura \$ 16.50

Shrimp tempura served with authentic Japanese dipping sauce (6 pieces)

Sampler Platter \$ 21.95

Combo of lumpiang shanghai, crispy calamares and shrimp tempura

Vegetable Lumpia \$ 14.50

Deep-fried large spring rolls stuffed with ground pork and mixed vegetables & served with a garlic vinaigrette

Chicharon Bulaklak \$ 17.50

Deep-fried savory pork ruffles served with soy-vinegar sauce

Crispy Calamares \$ 17.50

Deep-fried and lightly battered squid served with an Asian vinaigrette sauce

NOODLES

Pansit Miki-Bihon Combo \$ 18.50

Stir-fried rice & egg noodles with sliced chicken breast, shrimp and mixed vegetables

Pansit Bihon \$ 17.95

Pan-fried rice noodles with sliced chicken breast, shrimp and mixed vegetables

Seafood Palabok \$ 18.50

Rice noodles topped with seafood, ground pork, ground chicharon and eggs

Pansit Canton \$ 18.95

Stir-fried wheat noodles with pork, shrimp and mixed vegetables

SOUPS

Bulalo \$ 24.00

Beef shank & bone marrow simmered slowly til tender with mixed Asian vegetables and corn

Tinolang Manok \$ 18.95

Chicken with chayote and spinach simmered in ginger broth

Sinigang Na Beef \$ 24.95

Tender beef shanks with Asian vegetables simmered in a tangy tamarind broth

Sinigang Na Bangus Belly Sa Miso \$ 22.95

Prime cut Milkfish belly with Asian vegetables and shiro miso simmered in tamarind broth

Sinigang Na Baboy

Tender baby back ribs or liempo simmered with Asian vegetables in tangy tamarind broth

SM \$17.95

LG \$22.95

Sinigang Na Salmon/Hipon Sa Miso

Fresh salmon, shrimps, Asian vegetables and shiro miso simmered in tamarind broth

SM \$18.95

LG \$22.95

Hawaiian Oxtail Soup

Our signature soup with tender oxtail, slowly simmered in our homemade broth with mushrooms and peanuts served with Aloha ginger soy sauce

SM \$19.95

LG \$26.95

Pagkain



Boracay

GARDEN & GRILL

*Pagkaing walang
Kapantay!*

Closed on Mondays

Lunch 11:00am - 2:30pm

Dinner 5:00pm - 8:00pm

Boracay

Specialties

Seafood Black Rice \$ 21.95

Our signature black fried rice with shrimp, scallops, snow crab meat & special ingredients topped with crispy calamares, mussels and green peas

Best Seller **Crispy Pata** \$ 25.95
Deep-fried seasoned pork leg served with our special Asian vinaigrette sauce

Sizzling Alimasag \$ 24.50

Lightly battered soft shell crabs topped with garlic, crab paste, red bell pepper & green onions served on a sizzling plate

Golden Pompano \$ 24.50

Whole fresh pompano grilled or fried to perfection served with grilled okra, tomatoes and eggplant with cooked bagoong on the side

Maple Salmon \$ 22.95

Grilled Atlantic salmon fillets served with our own maple-ginger sauce over a bed of sauteed spinach

Fish Sarciado \$ 24.95

Whole fried fish of your choice (Pompano/Tilapia) braised in sauteed onions, tomatoes and egg

Best Seller **Kare-Kare**
Braised oxtail & tripe with mixed vegetables cooked in creamy peanut sauce served with sauteed bagoong (shrimp paste) on the side

Lengua Pastel \$ 24.50

Sliced beef tongue with mushrooms in a creamy white sauce

Inihaw Na Bangus \$ 24.00

Grilled boneless milkfish stuffed with tomatoes & onions then served with sliced mango and bagoong

Bangus Sisig \$ 21.50

Boneless milkfish sauteed with onions, jalapeno peppers & mixed spices served on a sizzling plate

Garlic Butter Shrimp \$ 17.95

Shrimps cooked in flavorfull garlic butter sauce

Steak A La Tokyo \$ 24.95

Choice rib-eye beef grilled to your liking topped with sauteed mushrooms with Japanese Teriyaki sauce

Tilapia \$ 24.50

Whole fresh tilapia grilled or fried to perfection served with grilled okra, tomato, eggplant & bagoong on the side

SM \$19.95 LG \$26.95

RICE

Binagoongan Rice \$ 18.00

Rice mixed with bagoong and fried pork slices topped with diced mango, tomatoes, red & green onions and scrambled egg

Crab Fried Rice \$18.00

Fried rice with real crab meat, shrimp and scrambled egg topped with green onion

Steamed Rice \$ 2.50

*per cup

Garlic Fried Rice \$ 12.00

Good for 3 people

Brown Rice \$ 3.50

*per cup

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Garden & Grill

All Time Favorites

Inihaw Na Liempo \$ 18.95

Grilled marinated pork belly served with an Asian vinaigrette sauce, tomato & cucumber on the side

Lechon Kawali \$ 18.95

Deep fried seasoned pork belly with lechon sauce, tomato and cucumber on the side

Adobo Combo \$ 18.95

Chicken & pork ribs with potatoes simmered in soy sauce, vinegar and garlic

Bistek Tagalog \$ 23.95

Tender slices of rib-eye beef cooked in soy sauce and lemon sauteed with yellow and red onions

Kaldereta \$ 25.95

Choice of goat or oxtail braised in rich tomato sauce with potatoes, carrots, red bell peppers and green olives

Crispy Binagoongan \$ 18.95

Twice cooked pork cutlets sauteed in shrimp paste, tomatoes and bay leaves

Daing Na Bangus \$ 20.95

Marinated boneless milkfish topped with diced tomatoes, onions & cilantro served with an Asian vinaigrette

Pork Sisig \$ 18.95

Seasoned grilled pork chopped in small cubes, sauteed with chili peppers, jalapeno & onions and served on a sizzling plate

Boracay BBQ Chicken*

Grilled marinated spring chicken brushed with our own special bbq sauce served with tomato and cucumber on the side

Boracay Fried Chicken*

Deep fried spring chicken with special seasonings served with banana ketchup, tomatoes and cucumbers on the side

*Half: \$14.95

*Whole: \$23.50

VEGETABLES

Pinakbet \$ 18.95

Medley of fresh Asian vegetables sauteed with shrimp, tomato, bagoong topped with lechon kawali

Ensaladang Mangga \$ 14.50

Diced mangoes, tomatoes, red onion and salted egg mixed with cooked bagoong

Tortang Talong \$ 17.50

Eggplant omelette with ground pork

Fresh Lumpia \$ 16.50

Fresh vegetable crepe topped with our own sauce, crushed peanuts and garlic Good for 2

Ensaladang Talong \$ 16.50

Grilled eggplant topped with diced mangoes, tomatoes, red onion & salted egg mixed with cooked bagoong

Chopsuey \$ 18.95

Fresh mixed vegetables sauteed with sliced chicken breast and shrimps

Laing (Taro Leaves) \$ 18.50

Taro leaves sauteed in coconut milk with onions, garlic, ginger, hot chilis topped with lechon kawali

Sitaw At Kalabasa \$ 19.50

Yellow squash and string beans sauteed with shrimp in creamy coconut milk topped with lechon kawali

Kapantay