

## 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.