

BORACAY SPECIALTIES

SEAFOOD BLACK RICE (Good for 3 people) 17.95

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) 19.95

Succulent jumbo prawns and scallops sautéed in wine, garlic and sliced mushrooms.

MAPLE SALMON (2 Pieces) 19.95

Grilled fresh fillet of Atlantic salmon served with our own maple-ginger sauce over a bed of sautéed spinach.

LENGUA PASTEL 20.95

Sliced beef tongue with sliced mushrooms in white creamy sauce.



KARE-KARE..... Small: 15.95 Large: 21.95

Braised oxtail and tripe with mixed vegetables cooked in creamy peanut sauce served with sautéed shrimp paste (bagoong) on the side.

BANGUS SISIG..... 18.95

Boneless milkfish sautéed with onions, jalapeno peppers and mixed spices served on a sizzling plate.

INIHAW NA BANGUS (allow 15mins. cook time) 20.95

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) 21.95

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)..... 22.95

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 19.95

Choice rib-eye beef grilled to your liking topped with sautéed button mushrooms with Japanese Teriyaki sauce.



CRISPY PATA (allow 15mins. cook time)..... 20.95

Seasoned, deep-fried pork leg served with special Asian vinaigrette sauce.