



## **DINNER MENU**

**Available from 6:30pm to 9:00pm**

## APPETIZERS

**Classic Bruschetta**  | **Php280**

*Toasted bread topped with olive oil, balsamic vinegar, fresh basil, garlic and chopped tomatoes*

**Eggplant Bruschetta**  | **Php300**

*Toasted bread topped with eggplant, tomato sauce and cheese*

**Mozzarella Cheese Sticks** | **Php380**

*Crispy golden crusted mozzarella cheese with marinara dipping sauce*

**Potato Wedges** | **Php300**

*Potato wedges with sweet chili dipping sauce, choice of regular or sweet potato*

**Chicken Wings** | **Php350**

*Chicken wings with a golden crispy crust*

**Thai Fish Cakes**  | **Php360**

*Ground fish patty spiced with lime and red curry paste*

**Crispy Spring Rolls** | **Php300**

*Fresh vegetables and minced pork rolls, served with sweet chili dipping sauce*

**Fried Calamari** | **Php350**

*Squid rings with a golden crispy crust*

**Baby Squid Flambé** | **Php350**

*Baby squid cooked in flaming liquor, served on a bed of lettuce*

## SOUPS

### **Creamy Pumpkin Soup | Php300**

*Velvety smooth pumpkin soup with cream and topped with croutons*

### **Garden Vegetable Soup** | **Php280**

*Fresh vegetables in a clear broth*

### **Sotanghon | Php300**

*Filipino-style chicken noodle soup*

### **Fresh Shells Soup | Php300**

*Local shell soup, natural or with coconut milk – a must try!  
(Pre-order 1 day in advance, subject to availability)*

## SALADS

### **Caesar Salad** | **Php320 | Add Grilled Chicken +Php80**

*Crisp fresh lettuce tossed in Caesar dressing,  
topped with bacon bits, croutons, and Parmesan cheese*

### **Fresh Garden Salad** | **Php300 | Add Grilled Chicken +Php80**

*Crisp fresh lettuce, tomatoes, cucumber, carrots, white onions, egg and ham with balsamic vinaigrette on the side*

### **Watermelon & Apple Salad** | **Php320**

*Watermelon, apple, feta cheese, nuts and fresh lettuce tossed in a vinaigrette dressing*

### **Pomelo Salad** | **Php340**

*Fresh lettuce and pomelo salad tossed in a sweet and spicy chili peanut sauce*

### **French Bean & Carrot Salad** | **Php300**

*French beans, carrots, pine nuts and parmesan cheese tossed in a vinaigrette dressing*

## WESTERN FAVOURITES

Served with 1 side dish of your choice

**Pure Shores Mixed Grill (Good for 2 persons) | Php1,100**  
*A daily selection of barbecued seafood, chicken, pork and/or beef skewers*

### SEAFOOD

**Grilled Catch of the Day or Local Tuna  | Price based on weight**  
*Grilled seasonal fresh fish with lemon-butter or Filipino dipping sauce*

**Baked Fish Parcel  | Php380**  
*Seasonal white fished baked in olive oil and fresh herbs*

**Grilled Prawns or Jumbo Prawns  | Price based on weight**  
*Prawns grilled over an open fire with lemon butter or Filipino dipping sauce  
(subject to availability, please check with your server)*

### CHICKEN

**Grilled Chicken Skewers  | Php360**  
*Tender grilled chicken, marinated in herbs*

**Chicken Cordon Bleu | Php420**  
*Breaded chicken stuffed with ham and cheese*

**Chicken Schnitzel | Php380**  
*Boneless chicken breast coated with a crispy golden breadcrumb crust*

### PORK

**Grilled Pork Chop | Php420 **  
*Grilled pork chop with a honey-mango glaze*

**Baby Back Ribs | Php500**  
*Pork ribs basted in our chef's secret sauce*

**Pork Schnitzel | Php390**  
*Fillet of pork coated with a crispy golden breadcrumb crust*

### BEEF (Pre-order 1 day in advance)

**Grilled Beef Kebabs  | Php400**  
*Grilled beef skewers with a choice of Western or Asian-style marinade*

**Beef Stroganoff | Php400**  
*Thinly sliced beef in a creamy sauce with onions and mushrooms*

## **SIDE DISH SELECTIONS**

### **Php100 each (if ordered separately)**

Mashed potatoes  
French fries  
Lyonnaise potatoes  
Grilled sliced eggplant

Pasta pomodoro  
Pasta aglio olio

Pure Shores tropical salad  
Side salad

### **Php80 each (if ordered separately)**

Parsley rice  
Garlic fried rice  
Garlic bread (2 slices)  
Homemade fresh bread (2 slices)

Buttered vegetables  
Corn and carrots

### **Php60 each (if ordered separately)**

Steamed rice

## FILIPINO FAVOURITES

Served with steamed rice, garlic rice or parsley rice

**Pure Shores Chili Crab or Mixed Seafood** | Price based on weight  
*Choice of crabs or mixed seafood cooked in our chef's own special chili sauce  
(our version of the Singapore chili crab!)*

**Fish Escabeche** | Price based on weight   
*Spanish-style sweet and sour fish with a hint of spice*

**Steamed Fish in Ginger & Soy Sauce** | Price based on weight   
*Chinese-style steamed fish*

**Sinigang na Hipon** | Php400  
*Shrimp and vegetables in a tamarind broth soup*

**Camaron Rebosado** | Php420  
*Deep-fried battered shrimp with sweet and sour sauce*

**Chicken or Pork Adobo** | Php360   
*Chicken or pork fillet cooked in soy sauce, vinegar and garlic  
(an iconic Filipino dish!)*

**Squid Adobo** | Php380  
*Squid stewed in vinegar, soy sauce, and garlic*

**Sweet & Sour Pork** | Php390  
*Stir-fried pork cooked Chinese style in a sweet and sour sauce*

**Lechon Kawali** | Php390  
*Wok-fried crispy pork belly*

**Grilled Liempo** | Php390  
*Grilled pork belly*

**Bistek Tagalog** | Php400  
*Thinly sliced beef cooked in soy sauce and lemon juice,  
garnished with onion rings*

**Chicken Curry** | Php360   
*The Filipino version of chicken curry – chicken simmered in coconut milk and curry spices  
(let us know if you prefer the boneless version!)*

## BOHOLANO SPECIALTIES

Served with steamed rice, garlic rice or parsley rice

### Chicken Halang Halang | Php380

Visayan spicy chicken stew with coconut milk  
(Thai green curry, Filipino style!)

### Pork Humba | Php390

Lean pork cooked in a sweet-sour-salty sauce  
(Visayan version of the iconic Adobo!)

### Tinolang Isda | Php340

Fish cooked in a clear broth with ginger, lemongrass and vegetables

## SALU-SALO (For Sharing)

### Kinilaw na Isda | Php370

Fresh fish cooked in vinegar, lemon and spices

### Seaweed Salad | Php280

Seaweed, tomatoes, onions and ginger tossed in vinegar and spices

### Tortang Talong | Php280

Eggplant omelet

### Pinakbet | Php280 | Add Chicken +Php80 | Add Shrimp +Php100

Stir-fried mixed vegetables in shrimp sauce

### Chop Suey | Php280 | Add Chicken +Php80 | Add Shrimp +Php100

A colorful blend of vegetables stir-fried Chinese-style

### Crispy Noodles | Php330

Stir-fried noodles with chicken and vegetables

### Pancit Buko | Php250 | Add Chicken +Php80 | Add Shrimp +Php100

Stir-fried coconut noodles with vegetables and chicken or shrimp

## **SIZZLERS**

(Served on a Sizzling Plate)

**Sizzling Gambas**  | **Php420**   
*Shrimp cooked in a tomato sauce*

**Sizzling Gambas in Olive Oil & Garlic** | **Php420**   
*Shrimp cooked in olive oil and garlic*

**Sizzling Beef Salpicao** | **Php400**  
*Tender beef cubes cooked in olive oil and garlic*  
*(Pre-order 1 day in advance)*

**Sizzling Pork Sisig** | **Php380**  
*Finely chopped pork and onions*  
*cooked in vinegar and calamansi juice*

**Sizzling Tuna Sisig**  | **Php420**  
*Tuna cubes cooked 'sisig style' – let us know how spicy you want it!*

**Sizzling Squid** | **Php380**   
*Squid cooked in soy sauce, vinegar, ginger and garlic*

## DESSERT

### **Bananas Foster | Php260**

*Banana flambé with vanilla ice cream*

### **Mango Foster | Php290**

*Mango flambé with vanilla ice cream*

### **Fresh Crepe | Php260 | Add Banana +Php50 | Add Mango +Php80**

*Skinny pancakes topped with your favourite fruit and ice cream*

### **Banana Split | Php250**

*A classic dessert of bananas and ice cream*

### **Affogato | Php220**

*Vanilla ice cream drowned in a shot of espresso*

### **Brownies | Php 220**

#### **Brownies Ala Mode | Php260**

*(Pre-order 60 mins in advance)*

#### **Calamansi Crumble | Php 280**

*Our version of this tangy dessert – pucker up!*

*(Pre-order 1 day in advance)*

#### **Mango Float | Php 300**

*Traditional Filipino dessert of layered mangoes, cream and biscuit*

*(Pre-order 1 day in advance)*

#### **Swiss Roll (good for 4 pax) | Php 350**

*Sponge cake filled with cream and jam*

*(Pre-order 1 day in advance)*

#### **Buko Salad | Php260**

*Rich and creamy coconut and fruit salad, a classic Filipino dessert!*

#### **Seasonal Fresh Fruit Platter | Php200**

*A selection of fresh fruits*

#### **Ice Cream | Php90 (per scoop)**

*Ask about our homemade selection!*