

DINNER MENU

Available from 6:30pm to 9:00pm

APPETIZERS

Classic Bruschetta Php275

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

Eggplant Bruschetta 🕑 | Php295

Toasted bread topped with eggplant, tomato sauce and cheese

Mozzarella Cheese Sticks | Php335

Crispy golden crusted mozzarella cheese with marinara dipping sauce

Crispy Chicken Wings | **Php315**

Chicken wings with a golden crispy crust

Thai Fish Cakes 🎾 | Php325

Ground fish patty spiced with lime and red curry paste

SOUPS

Creamy Pumpkin Soup | Php285

Velvety smooth pumpkin soup with cream and topped with croutons

Garden Vegetable Soup (| Php235

Fresh vegetables in a clear broth

Sotanghon | Php295

Filipino-style chicken noodle soup

Fresh Shells Soup | Php265

Local shell soup, natural or with coconut milk (Pre-order 1 day in advance)

SALADS

Caesar Salad (| Php275 | Add Grilled Chicken +Php65

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

Fresh Garden Salad Php250 | Add Grilled Chicken +Php65

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

Pomelo Salad (| Php295

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

Watermelon & Apple Salad (Php295

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



WESTERN FAVOURITES

Served with 2 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 Php365 Seasonal white fished baked in olive oil and fresh herbs

Grilled 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 (| Php365 Tender grilled chicken, marinated in herbs

Chicken Cordon Bleu | Php395 Breaded chicken stuffed with ham and cheese

Chicken Schnitzel | Php375 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 | Php440 Pork ribs basted in our chef's secret sauce

Pork Schnitzel | Php375 Fillet of pork coated with a crispy golden breadcrumb crust

BEEF

Grilled Beef Kabobs (Php395)

Grilled beef skewers with a choice of Western or Asian-style marinade

Beef Stroganoff | Php395

Thinly sliced beef in a creamy sauce with onions and mushrooms





SIDE DISH SELECTIONS

Php95 each (if ordered separately)

Mashed potatoes French fries Lyonnaise potatoes

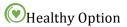
Pasta pomodoro Pasta aglio olio

Php65 each (if ordered separately)

Steamed rice Parsley rice Garlic fried rice

Garlic bread (2 slices) Homemade fresh bread (2 slices)

> Side salad Buttered vegetables Corn





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!)

FILIPINO CLASSICS

Chicken or Pork Adobo | Php365

Chicken or pork fillet cooked in soy sauce, vinegar and garlic (an iconic Filipino dish!)

Squid Adobo | Php375

Squid stewed in vinegar, soy sauce, and garlic

Sweet & Sour Pork | Php385

Stir-fried pork cooked Chinese style in a sweet and sour sauce

Bistek Tagalog | Php395

Thinly sliced beef cooked in soy sauce and lemon juice, garnished with onion rings

Sinigang na Hipon | Php395

Shrimp and vegetables in a tamarind broth soup

Fish Escabeche | Price based on weight

Spanish-style sweet and sour fish

Camaron Rebosado | Php420

Deep-fried battered shrimp with sweet and sour sauce

BOHOLANO SPECIALTIES

Chicken Halang Halang 🎾 | Php375

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

Pork Humba | Php395

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

Tinolang Isda (Php335)

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





SIZZLERS

Served on a sizzling plate

Sizzling Gambas | Php420 Shrimp cooked in a tomato sauce

Sizzling Beef Salpicao | Php395

Tender beef cubes cooked in olive oil and garlic

Sizzling Pork Sisig | Php370

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!

SALU-SALO (For Sharing)

Kinilaw na Isda (V) | Php370

Fish cooked in vinegar, lemon and spices

Seaweed Salad (| Php265

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

Tortang Talong | Php285

Eggplant omelet

Pinakbet | Php295

Stir-fried mixed vegetables in shrimp sauce

Crispy Noodles | Php335

Stir-fried noodles with chicken and vegetables



DESSERT

Seasonal Fresh Fruit Platter Php135

A selection of fresh fruits

Bananas Foster | **Php235** Banana flambé with vanilla ice cream

Mango Foster | Php275
Mango flambé with vanilla ice cream

Crepe topped with Fresh Bananas and Ice Cream | **Php235** *Skinny pancakes topped with bananas and ice cream*

Crepe topped with Fresh Mangos and Ice Cream | **Php275**Skinny pancakes topped with bananas and ice cream

Banana Split | Php195 A classic dessert of bananas and ice cream

Affogato | Php175 Vanilla ice cream drowned in a shot of espresso

Brownies | Php 160
Brownies Ala Mode | Php230
(Pre-order 60 mins in advance)

Ice Cream | Php80 (per scoop)

