



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 | **Php350**

Crispy golden crusted mozzarella cheese with marinara dipping sauce

Potato Wedges | **Php250**

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

Chicken Wings | **Php330**

Chicken wings with a golden crispy crust

Thai Fish Cakes  | **Php350**

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 | **Php320**

Squid rings with a golden crispy crust

Baby Squid Flambé | **Php320**

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

SOUPS

Creamy Pumpkin Soup | Php280

Velvety smooth pumpkin soup with cream and topped with croutons

Garden Vegetable Soup | **Php250**

Fresh vegetables in a clear broth

Sotanghon | **Php300**

Filipino-style chicken noodle soup

Fresh Shells Soup | **Php280**

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

SALADS

Caesar Salad | **Php300** | **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 2 side dishes 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  | 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 | Php400
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 | Php440
Pork ribs basted in our chef's secret sauce

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

BEEF

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

Php80 each (if ordered separately)

Parsley rice
Garlic fried rice

Side salad
Buttered vegetables
Corn

Php60 each (if ordered separately)

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

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!)*

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

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

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

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

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

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 both 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 | Php300

Stir-fried mixed vegetables in shrimp sauce

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 Beef Salpicao | Php400
Tender beef cubes cooked in olive oil and garlic

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!

DESSERT

Calamansi Crumble | Php 280

Our version of this tangy dessert – pucker up!
(Pre-order 30 mins in advance)

Bananas Foster | Php260

Banana flambé with vanilla ice cream

Mango Foster | Php290

Mango flambé with vanilla ice cream

Fresh Crepe | Php200 | Add Banana +Php40 | Add Mango +Php60

Skinny pancakes topped with your favourite fruit and ice cream

Banana Split | Php250

A classic dessert of bananas and ice cream

Affogato | Php200

Vanilla ice cream drowned in a shot of espresso

Swiss Roll (good for 4 pax) | Php 350

Sponge cake filled with cream and jam
(Pre-order 60 mins in advance)

Brownies | Php 220

Brownies Ala Mode | Php260

(Pre-order 60 mins in advance)

Buko Salad | Php260

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

Seasonal Fresh Fruit Platter | Php180

A selection of fresh fruits

Ice Cream | Php80 (per scoop)