



DINNER MENU

Available from 6:30pm to 9:00pm

APPETIZERS

Classic Bruschetta |

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

Thai Fish Cakes |

Ground fish patty spiced with lime and red curry paste

Baby Squid Flambé |

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

Crispy Spring Rolls |

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

Chicken Wings |

Chicken wings with a golden crispy crust

Mozzarella Cheese Sticks |

Crispy golden crusted mozzarella cheese with marinara dipping sauce


Fried Calamari |

Squid rings with a golden crispy crust

Potato Wedges |

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


SOUPS


Garden Vegetable Soup  |
Fresh vegetables in a clear broth

Sotanghon |
Filipino-style chicken noodle soup

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

SALADS

Caesar Salad  | | **Add Grilled Chicken**
*Crisp fresh lettuce tossed in Caesar dressing,
topped with bacon bits, croutons, and Parmesan cheese*

Fresh Garden Salad  | | **Add Grilled Chicken**
*Crisp fresh lettuce, tomatoes, cucumber, carrots, white onions, egg and ham with balsamic
vinaigrette on the side*

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

Watermelon & Apple Salad  |
Watermelon, apple, feta cheese, nuts and fresh lettuce tossed in a honey vinaigrette dressing

French Bean & Carrot Salad  |
French beans, carrots, pine nuts and parmesan cheese tossed in a vinaigrette dressing

WESTERN FAVOURITES

Served with 1 side dish of your choice (*except Sausage & Mash and Loco Moco*)

Pure Shores Mixed Grill (Good for 2 persons) |

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

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  |
Tender grilled chicken, marinated in herbs

Chicken Cordon Bleu |
Breaded chicken stuffed with ham and cheese

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

PORK

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

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

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

Sausage and Mash |
Homemade German pork sausage served with creamy mashed potato and gravy

BEEF (Pre-order 1 day in advance)

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

Loco Moco |
Steamed white rice, topped with a hamburger patty, fried egg and brown gravy

SIDE DISH SELECTIONS

each (if ordered separately)

Mashed potatoes
French fries
Lyonnaise potatoes

Grilled sliced eggplant
Stir-Fried morning glory

Garlic bread (2 slices)
Garlic fried rice
Parsley rice

Pasta pomodoro
Pasta aglio olio

Pure Shores tropical salad
Side salad


Php each (if ordered separately)


Steamed rice
Homemade fresh bread (2 slices)
Buttered vegetables

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

Chili Garlic Prawns  | Price based on weight
Juicy prawns in a spicy, garlicky sauce

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

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


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

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

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

Grilled Liempo |
Grilled pork belly

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

Chicken Curry | 
*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 |

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

Pork Humba |

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

Tinolang Isda |

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

SALU-SALO (For Sharing)

Kinilaw na Isda |

Fresh fish cooked in vinegar, lemon and spices

Chop Suey | | Add Chicken +Php | Add Shrimp
A colorful blend of vegetables stir-fried Chinese-style



Crispy Noodles |

Stir-fried noodles with chicken and vegetables

Pancit Buko with Chicken | Pancit Buko with Shrimp |
Stir-fried coconut noodles with vegetables and chicken or shrimp

SIZZLERS

(Served on a Sizzling Plate)

Sizzling Gambas  | 
Shrimp cooked in a tomato sauce

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

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

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

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

DESSERT

Banana Foster |

Banana flambé with vanilla ice cream

Mango Foster |

Mango flambé with vanilla ice cream

Fresh Crepe | | Add Banana | Add Mango

Skinny pancakes topped with your favourite fruit and ice cream

Banana Split |

A classic dessert of bananas and ice cream

Seasonal Fresh Fruit Platter |

A selection of fresh fruits

Affogato |

Vanilla ice cream drowned in a shot of espresso

Ice Cream |

Chocolate or Vanilla

DESSERTS FOR SHARING

(Good for 4 people, please pre-order 1 day in advance)

Brownies |

Who can resist the classic chocolate brownie!

Swiss Roll |

Sponge cake filled with cream and jam

Calamansi Crumble |

Our version of this tangy dessert – pucker up!

Buko Pandan |

Coconut strips and pandan-flavoured jelly in sweetened cream

Buko Salad |

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

Mango Float |

Layers of graham crackers, cream, condensed milk, and fresh ripe mangoes.. just yum!