



DINNER MENU

Available from 6:30pm to 9:00pm

APPETIZERS

Classic Bruschetta

Toasted baguette 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

(For Sharing, 2-3 people)

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 sausages 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

Steamed rice
Homemade fresh bread (1 slice)

Garlic bread (1 slice)
Garlic fried rice
Parsley rice
French fries

Pure Shores tropical salad
Side salad


Grilled sliced eggplant
Stir-Fried morning glory
Buttered vegetables


Mashed potatoes
Lyonnaise potatoes

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, 2 people)

Kinilaw na Isda (Filipino ceviche)

Fresh fish cooked in vinegar, lemon and spices

Chop Suey | Add Chicken | 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

Freshly made crepe topped with ice cream

Banana Split

A classic dessert of bananas and ice cream plus chocolate sauce

Seasonal Fresh Fruit Platter

A selection of fresh fruits (with mango)

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!

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!