

azure

LUNCH AND DINNER MENU



Start. With. These.

½ or Dozen Fresh Oysters 🍷 1800/3500
 Fine de Claire no. 3, passion fruit mignonette

½ or Dozen Roasted Oysters 🍷🦀🥚 880/1700
 New Washington, sea urchin, cream, parmesan

Baked Scallops 🍷🦀🥚 990
 Creamy spicy mentaiko (cod roe), cheddar and parmesan

Salt and Pepper Squid 🌶️🌿🥬 850
 Sichuan pepper, sesame oil, spring onions, chili

Ahi Tuna Poke 🐟🌿🥑🌶️ 750
 Avocado, yuzu ginger vinaigrette, nachos

Kilawin Tanigue 🐟🌶️ 700
 Vinegar “cooked” mackerel, toasted coconut milk, avocado, nachos

Xinjiang Lamb Skewers 🌿🌶️ 600
 Soy, chili, sichuan pepper, tiger salad

Seafood Samosa 🍷🦀🥚🌿 450
 Spiced shrimp, scallop, salmon, mint chutney

Spicy Wontons 🍷🐟🌿🦀🥚🌶️ 400
 Homemade pork wontons, chili crisp, soy sauce, black vinegar

Punjabi Samosa Chaat 🌿🥬🌶️ 350
 Crispy smashed vegetable samosa, yogurt, tangy chutney

Green. And. Lean.

Thai Grilled Prawns 🍷🐟🦀🌶️ 850
 Green papaya, tomatoes, snake beans, sweet and sour dressing, peanut

Azure Garden 🌿🥬 480
 Roasted beet, quinoa, edamame, arugula, guava vinaigrette

Ensaladang Talong 🍷🦀 450
 Grilled eggplant, tomatoes, salted egg, shrimp paste

Wood Ear Mushroom 🌿🌿🌿🌿 390
 Tofu skin, cucumbers, sesame, chili, cilantro, black vinegar

Wakame 🌿🌿🌿🌿 390
 Mixed seaweed, cucumber, soy-sesame dressing

Add salmon and/or tuna sashimi 🐟 450

📍 Azure Signature Picks

Prices are inclusive of VAT, Subject to service charge and local tax

🐷 Contains Pork
 🌶️ Spicy
 🌿 Vegetarian

🌿 Sesame Seeds
 🐟 Fish
 🌿 Gluten

🥛 Dairy
 🥚 Egg
 🌿 Nuts

🥜 Peanuts
 🌿 Soya
 🦀 Crustaceans

🥛 Milk
 🍷 Mollusks
 🌿 Mustard

🌿 Celery
 🍷 Sulphites
 🌿 Tree Nuts

Fresh. Japanese. Fare.

Sashimi Platter 🐟🌿🥒	950
Tuna and salmon, daikon, soy sauce, wasabi	
Beef Tataki Roll 🌿🥒🍷	750
Seared beef top blade, cucumber, cream cheese, lollo rosso	
Dragon Roll 🌿🐟🥒🍷🦀	700
Shrimp tempura, cucumber, avocado, bbq eel	
Spicy Tuna Roll 🥒🐟🌿🍷🌶️	700
Creamy spicy tuna, leeks, bonito flakes	
Spicy Salmon Roll 🥒🐟🌿🍷🌶️	700
Creamy spicy salmon, leeks, tempura crumbs	
Shrimp Tempura 🦀🌿🥒	650
Dipping sauce, grated daikon	
Dynamite Roll 🥒🦀🌿🍷🌶️	600
Shrimp tempura, tobiko, avocado, surimi (crab stick), cucumber, spicy sauce	
California Roll 🥒🐟🍷🌿	500
Surimi (crab stick), avocado, cucumber, cream cheese	
Yakitori 🐔🌿🥒🍷	450
Marinated chicken thighs, leeks, creamy mentaiko (cod roe), yakitori sauce	

Spoons. of. Comfort.

Pho 🐔🌿	1250
Beef top blade, brisket and meatballs, beef broth, rice noodles, fresh herbs	
Seafood In Coconut 🐟🦀🍷	1150
Shrimp, scallop, squid, mussels, asian herbs, coconut milk broth	
Kimchi and Pork 🐔🦀🌶️	700
Braised pork belly, kimchi, chili, tofu, spicy broth	

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From. The. Sea.

Daily selection of fresh seafood from the kitchen to your table.
Served with steamed rice or stir-fried asian vegetables, and choice of one sauce.

Please select from our seafood on ice display.

Whole Seafood Wok Fried, Grilled, or Steamed

Prices are per 100g

Green Lobster <small>24 hrs pre-order</small> 🦞	1100	Blue Swimmer Crab 🦞	350
Jumbo Scallops 🍤	850	Red Grouper 🐟	350
Mud Crab Female 🦀	650	Red Snapper 🐟	300
Jumbo Prawns 🦐	570	Seabass 🐟	300
Mud Crab Male 🦀	500	Black Grouper 🐟	300
Octopus 🐙	450	Pomfret 🐟	280
Squid 🐙	380		

Seafood Steaks

170g

Salmon Steak 🐟	1400	Mackerel Steak 🐟	1200
Tuna Steak 🐟	1350	White Marlin Steak 🐟	1100
Red Grouper Steak 🐟	1300		

Wok Fried Sauce

Black bean 🌱
Butter garlic 🍷
Coconut chili

Grilled Sauce

Teriyaki 🌱
Oriental BBQ 🌱
Green Sriracha

Steamed Sauce

Ponzu 🌱
Superior 🌱
Ginger Soy 🌱

Chilled Seafood Platter 🦞🦀🍷

Crab, Fine de Claire No. 3 oysters, clam, mussels, prawn, scallop, spicy vinegar, Japanese mayonnaise, lemons

5900

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Charred. Meaty. Goodness

BBQ Seafood Platter

6900

Good for 3-4 persons

Oysters, New Washington 🍷🍷

Jumbo prawns 🦞🍷

Jumbo scallops 🍷🍷

Octopus 🍷🍷

Pomfret (Pompano) 🐟🍷

Mud crab 🦀🍷

Steamed rice, corn 🌽, eggplant salad, lemongrass-ginger 🌿🍷, and ponzu sauces 🍷🌿

Premium BBQ Meat Platter

5500

Good for 3-4 persons

Iberico presa (pork steak) 🍷

Black Angus sirloin steak, MB5

Lemongrass and soy chicken 🌿🍷

Lamb leg steak

Steamed rice, corn 🌽, eggplant salad, green sriracha, and oriental

bbq sauces 🌿🍷, Nam jim jaew (spicy dip) 🌿🍷

Asian BBQ Meat Platter

3900

Good for 3-4 persons

Korean style pork belly 🍷🍷🍷

Japanese chicken yakitori 🍷🍷

Thai crying tiger beef top blade 🍷🍷🍷

Xinjiang lamb skewers 🌿🍷

Steamed rice, corn 🌽, eggplant salad, kimchi, cucumber, carrots,

Ssamjang (spicy dip) 🍷🍷, Nam jim jaew (spicy dip) 🌿🍷

Galbi

🌿🍷🍷

1850

Beef short ribs, wilted spinach, mung bean sprouts, kimchi, steamed rice, lettuce

Azure Burger

🍷🍷🍷🍷🍷

1,150

Angus beef patty, kimchi, bean sprouts, asian slaw, pork belly,

American cheese, bulgogi sauce, milk bun

Black Angus Rib Eye Steak MB3, 250g*

3150

Black Angus Sirloin Steak MB5, 200g*

2500

Iberico Presa (Pork Steak), 200g*

1800

Angus Flat Iron Steak, 200g*

1400

Lamb Leg Steak, 250g*

1100

Lemongrass and Soy Chicken* 🌿🍷

850

Half chicken

*Comes with choice of one sauce and one side dish from Savory. Side. Selection.

Sauces

Teriyaki 🌿🍷

Oriental BBQ 🌿🍷🍷

Green Sriracha

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🍷 Mustard

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Savory. Side. Selections.

Dry Pot Cauliflower 🐷 🌱 🌰 🥚	250
Pork, dried chili, soy, spring onions	
Biryani Rice ✓ 🥚	250
Cabbage Stir Fry 🐷 🌱 🌰 🥚	200
Chinese sausage, cabbage, oyster sauce, spring onions, dried chili	
Stir Fried Asian Vegetables ✓ 🌱 🥚 🌰	200
Mashed Potatoes 🥚	200
Sweet Corn ✓ 🥚	200
French Fries ✓	200
Steamed Rice ✓	160

Wok. This. Way.

Beef Bulgogi 🌱 🌰 🥚 🦀	1850
Black Angus sirloin, shitake, spring onion, sesame seeds, kimchi, lettuce, fresh herbs	
Nasi Goreng 🌱 🥚 🌰 🦀 🌶️	1500
Spicy fried rice, vegetables, chicken, shrimp, egg, shrimp paste, peanuts	
Pad Thai (Shrimp / Chicken) 🌱 🥚 🌰 🌱 🦀	1350/850
Rice noodles, egg, roasted peanuts, bean sprouts	
Japchae 🌱 🥚 🌱 🥚 🐷	1050
Sweet potato starch noodles, iberico pork, spinach, shitake, egg, soy sauce	
Shanghai Fried Noodles 🌱 🥚 🌱 🌰	950
Stir fried iberico pork, udon noodles, shitake, soy, Chinese cabbage	
Twice Cooked Pork 🌱 🥚 🌱 🌶️	850
Stir fried boiled pork belly, Chinese chive, leeks, bell pepper, steamed rice	
Bakmi Goreng 🌱 🥚 🌱 🌶️	750
Egg noodles, plant based "minced meat", zucchini, carrots, Chinese cabbage, chili, sweet soy sauce	

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🌶️ Spicy	🐷 Fish	🥚 Egg	🌱 Soya	🐷 Mollusks	🌱 Sulphites
✓ Vegetarian	🌱 Gluten	🌱 Nuts	🦀 Crustaceans	🌱 Mustard	🌱 Tree Nuts

Spice. of. Life

Seafood Laksa Curry 🐚🦐🦀🍜🌶️	1500
Scallop, shrimp, mussels, rice noodles, spicy coconut gravy	
Kurabuta Pork Short Ribs 🐷🌿🥬🍚	1350
Braised bok choy, shitake, char sui sauce, steamed rice	
Wonton Noodle 🥟🌿🦐🍜🥬	1250
Homemade pork and shrimp wontons, whole wheat noodles, chicken broth, sesame, bok choy	
Mentaiko Udon (Spicy Cod Roe Noodles) 🌿🍷🦐🦀🍜🌶️	1100
Garlic, soy, squid, cream, tempura shrimp, nori, bonito flakes (dry tuna)	
Katsudon 🍷🦐🥩🌿🍚	950
Iberico pork cutlet, onions, egg, dashi, soy sauce, mirin, rice	
Karaage Don 🌿🍷🥩🍚	700
Crispy chicken, pickled ginger, egg, cucumber, Japanese mayo, rice	

Smoky. Tandoori. Bites.

*Served with kachumber salad, naan bread 🍞🌿, and mint chutney

Jumbo Shrimp* 🍷🦐🦀🌶️	1900	Paneer* 🌿🥛🌶️	750
Salmon* 🍷🐟🌶️	1400	Cauliflower* 🍷🌿🌶️	650
Lamb* 🍷🐑🌶️	1250	Cheese Naan 🍷🌿🥛	400
Mushroom* 🌿🍷🍄🌶️	850	Buttered Naan 🍷🌿🥛	230
Chicken* 🍷🐔🌶️	800	Garlic Naan 🍷🌿🥛	230
Lamb Biryani 🍷🐑🌶️	1500		
Braised shank, mint, onion, Indian spices, basmati rice, raita sauce			
Chicken Tikka Masala 🍷🐔🌶️	900		
Tandoori roasted meat, tomato gravy, cream, cashew nuts, biryani rice, raita sauce			
Paneer Makhani 🍷🥛🌿	850		
Homemade fresh cheese, tomato gravy, cream, cashew nuts, spices, biryani rice, raita sauce			
Dhal Makhani 🍷🌿🌶️	750		
Black gram (urad dal), kidney beans, cream, Indian spices, basmati rice, raita sauce			
Vegetable Biryani 🍷🌿🌶️	700		
Cauliflower, green peas, carrot, mint, basmati rice, raita sauce			

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🌿 Vegetarian	🌿 Gluten	🥜 Nuts	🦀 Crustaceans	🍷 Mustard	🌿 Tree Nuts

Tempting. Sweet. Endings.

Mangomisu 🍷🍌🥥🌿🌱	390
Tiramisu style cake, coconut sorbet, raspberry sauce	
“Cotton-soft” Cheesecake 🍷🍌🥥🌿🌱	390
Blueberry compote, lychee and guava sorbet	
Matcha Lava Cake 🍷🍌🥥🌿🌱🍷	390
White chocolate, orange supremes, cashew nut brittle ice cream	
Azure Passion 🍷🍌🥥🌿🌱	390
Chocolate mousse, passion fruit curd, coconut sorbet	
Mango Baobing 🍷🍌🍷	390
Tapioca, grass jelly, coconut milk, adzuki beans, mango ice cream, shaved ice	
Almond Jelly 🌱	390
Almond milk, lychees, goji berries, papaya, osmanthus tea	
Mango Pomelo Sago ✓	390
Coconut cream	
Sliced Fruit Platter 🍷	390
Yogurt honey dip	
Ice Cream 🍷🍌🥥🌿🌱🍷	300
Daily selection of ice cream	
Mango Kulfi (Sherbet) 🍷🍌	300
Milk and mango custard, pistachio, salted toffee, milk sauce	

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PIZZA AND SANDWICH MENU



Between. Two. Slices.

Served with your choice of french fries, garden salad, or seasonal sliced fruits

- Azure Burger** 🍷 🍷 🍷 🍷 🍷 🍷 🍷 990
Angus beef patty, kimchi, bean sprouts, Asian slaw, pork belly, cheddar, bulgogi sauce, milk bun
- Banh Mi** 🌿 🍷 670
Lemongrass chicken, radish and carrot slaw, cucumber, fresh herbs, baguette
- Vegan Sesame Crusted Tofu** ✓ 🍷 🍷 🍷 650
Spicy tahini, cabbage slaw, wilted spinach, mung bean sprouts, sourdough
- Chana Masala Wrap** ✓ 🍷 🍷 🍷 🍷 590
Curried chickpeas, lettuce, tomatoes, raita, naan
- Chicken Katsu** 🍷 🍷 🍷 🍷 550
Cucumber, tomato, garlic tonkatsu sauce, milk bread toast
- Gua Bao** 🍷 🍷 🍷 🍷 550
Braised pork belly, cucumber, radish, steamed buns

Dough. Sauce. Love.

- Prosciutto Pizza** 🍷 🍷 🍷 1400
Smoked air dried ham, provolone, mozzarella, Parmesan, basil, pizza sauce, truffle oil
- Four Cheese Pizza** ✓ 🍷 🍷 🍷 1350
Provolone, buffalo mozzarella, Parmesan, Danablu
- Margherita Pizza** ✓ 🍷 🍷 1150
Buffalo mozzarella cheese, tomatoes, fresh basil
- Pepperoni Pizza** 🍷 🍷 🍷 🍷 1050
Spicy salami, homemade tomato sauce, mozzarella cheese
- BBQ Chicken Pizza** 🍷 🍷 🍷 1050
Hickory BBQ sauce, Gouda and mozzarella, red onions, green chili, cilantro

Available from 11:00 am - 5:30 pm

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POOL BAR MENU



Start. With. These.

½ or Dozen Fresh Oysters 🍷	1800/3500
Fine de Claire no. 3, passion fruit mignonette	
½ or Dozen Roasted Oysters 🍷🌿🦀🥚	880/1700
New Washington, sea urchin, cream, parmesan	
Baked Scallops 🦪🥚🌿🍷	990
Creamy spicy mentaiko (cod roe), cheddar and parmesan	
Buffalo Chicken Wings 🍷🥚🌿🔪	800
Celery, blue cheese dip	
Shrimp Fresh Vegetable Spring Rolls 🌿🥚🦀🍷	700
Lettuce, carrots, fresh herbs, peanuts, sesame, cucumber, rice noodles, Nuoc Cham	
Xinjiang Lamb Skewers 🌿🔪🔪	600
Soy, chili, sichuan pepper, tiger salad	
Seafood Samosa 🍷🦪🦀🥚🌿	450
Spiced shrimp, scallop, salmon, mint chutney	
Cheese Spring Rolls 🌿🥚🍷	350
Eden cheese, mayonnaise, ketchup dip	

Snacks. To. Share.

Chilled Seafood Platter 🍷🦀🥚	5900
Crab, Fine de Claire no. 3 oysters, clam, mussels, prawn, scallop, spicy vinegar, Japanese mayonnaise, lemons	
Loaded Nachos 🍷🥚🍷	1150
Chili con carne, cheddar, mozzarella, chili, sour cream, guacamole, pico de gallo	
Cheese Fries 🍷🥚🍷	1050
Crispy bacon, cheddar, mozzarella, chili con carne, bbq sauce, chipotle ranch	
Salt and Pepper Squid 🍷🌿🥚🍷	850
Sichuan pepper, sesame oil, spring onions, chili	
Prosciutto Pizza 🍷🌿🍷	1450
Smoked air dried ham, provolone, mozzarella, parmesan, basil, pizza sauce, truffle oil	
Four Cheese Pizza 🌿🍷🍷	1350
Provolone, buffalo mozzarella, parmesan, danablu	
Margherita Pizza 🌿🍷🍷	1150
Fresh mozzarella cheese, tomatoes, fresh basil	
Pepperoni Pizza 🌿🍷🍷	1050
Spicy salami, homemade tomato sauce, mozzarella cheese	
BBQ Chicken Pizza 🍷🌿🔪🍷	1050
Hickory BBQ sauce, gouda and mozzarella, red onions, green chili, cilantro	

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Fresh. Japanese. Fare.

Sashimi Platter 🐟🌿🍶	950
Tuna and salmon, daikon, soy sauce, wasabi	
Beef Tataki Roll 🌿🍶🍱	750
Seared beef top blade, cucumber, cream cheese, lollo rosso	
Dragon Roll 🌿🐟🍱🍶🦀	700
Shrimp tempura, cucumber, avocado, bbq eel	
Spicy Tuna Roll 🍶🐟🍱🌿🍶🌶️	700
Creamy spicy tuna, leeks, bonito flakes	
Spicy Salmon Roll 🍶🐟🌿🍱🍶🌶️	700
Creamy spicy salmon, leeks, tempura crumbs	
Shrimp Tempura 🦀🌿🍶🍱	650
Dipping sauce, grated daikon	
Dynamite Roll 🍶🦀🍱🌿🌶️	600
Shrimp tempura, tobiko, avocado, surimi (crab stick), cucumber, spicy sauce	
California Roll 🍶🐟🍱🌿🍶	500
Surimi (crab stick), avocado, cucumber, cream cheese	
Yakitori 🍶🐟🍱🌿🍱	450
Marinated chicken thighs, leeks, creamy mentaiko (cod roe), yakitori sauce	

Green. And. Lean.

Thai Grilled Prawns 🍷🐟🦀🌶️	850
Green papaya, tomatoes, snake beans, sweet and sour dressing, peanut	
Caesar 🍷🐟🍱🌿🦀🍷🍱	550
Romaine, parmesan, garlic croutons, homemade dressing, bacon	
Crispy chicken 160	
Crispy shrimp 350	
Azure Garden 🌿🍷	480
Roasted beet, quinoa, edamame, arugula, guava vinaigrette	
Ensaladang Talong 🍷🦀	450
Grilled eggplant, tomatoes, salted egg, shrimp paste	
Wood Ear Mushroom 🍱🌿🌿🍷	390
Tofu skin, cucumbers, sesame, chili, cilantro, black vinegar	
Wakame 🍱🌿🌿🍷	390
Mixed seaweed, cucumber, soy-sesame dressing	
Add salmon and/or tuna sashimi 🐟 450	

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Between. Two. Slices.

Served with your choice of french fries, steamed rice, garden salad, or seasonal sliced fruits

Burger 🐷 🥚 🥛 🌾	1250
Angus beef patty, American cheese, crispy bacon, fried egg, tomatoes, lettuce, milk bread bun	
Fish Tacos 🐟 🥚 🌾 🌶️	1050
Blackened snapper, guacamole, tomato salsa, chipotle ranch dressing, corn tacos	
Birria Tacos 🥚 🥛 🌾	950
Stewed beef, mozzarella, feta, chipotle, corn tortillas, beef broth	
Quesadillas 🌿 🥚 🥛 🌾	900
Plant based "minced meat", cheddar, mozzarella, flour tortillas, tomato salsa, guacamole, sour cream	
Club 🐷 🥚 🥛 🌾	790
Chicken breast, crispy bacon, ham, fried egg, tomatoes, Cheddar, milk bread toast	
Banh Mi 🌿 🐟 🥚	650
Lemongrass chicken, radish and carrot slaw, cucumber, fresh herbs, baguette	
Vegan Sesame Crusted Tofu 🌿 🥚 🌾 🌾	650
Spicy tahini, cabbage slaw, wilted spinach, mung bean sprouts, sourdough	
Chana Masala Wrap 🌿 🥚 🌾 🌶️	590
Curried chickpeas, lettuce, tomatoes, raita, naan	
Chicken Katsu 🥚 🥛 🌾	550
Cucumber, tomato, garlic tonkatsu sauce, milk bread toast	
Gua Bao 🐷 🥚 🌿 🌾 🌾	550
Braised pork belly, cucumber, radish, steamed buns	

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Tempting. Sweet. Endings.

Mangomisu 🐷🥜🌰🌱🥚	390
Tiramisu style cake, coconut sorbet, raspberry sauce	
“cotton-soft” Cheesecake 🐷🥜🌰🌱🥚	390
Blueberry compote, lychee and guava sorbet	
Matcha Lava Cake 🐷🥜🌰🌱🥚🚗	390
White chocolate, orange supremes, cashew nut brittle ice cream	
Azure Passion 🐷🥜🌰🌱🥚	390
Chocolate mousse, passion fruit curd, coconut sorbet	
Mango Baobing 🥜🚗	390
Tapioca, grass jelly, coconut milk, adzuki beans, mango ice cream, shaved ice	
Almond Jelly 🥚	390
Almond milk, lychees, goji berries, papaya, osmanthus tea	
Mango Pomelo Sago 🌱	390
Coconut cream	
Sliced Fruit Platter 🥜	390
Yogurt honey dip	
Ice Cream 🐷🥜🌰🌱🥚🚗	300
Daily selection of ice cream	
Mango Kulfi (Sherbet) 🥜🌱	300
Milk and mango custard, pistachio, salted toffee, milk sauce	



Available from 11:00 am - 5:30 pm

Prices are inclusive of VAT, Subject to service charge and local tax

🐷 Contains Pork
🌶️ Spicy
🌱 Vegetarian

🥜 Sesame Seeds
🐟 Fish
🌱 Gluten

🥛 Dairy
🥚 Egg
🌰 Nuts

🥜 Peanuts
🥚 Soya
🦀 Crustaceans

🚗 Milk
🐌 Mollusks
🥚 Mustard

🌿 Celery
🧴 Sulphites



KIDS MENU



A. Junior. Treat.

Php 750

For any 1 Main course + any 1 Dessert + Iced tea

For Junior guests 12 years old and under

Adventure. Island. Entrees.

Azure Burger Jr. 🍷 🍴 🥬 🍌 🌿

Beef patties, lettuce, tomatoes, American cheese, burger sauce, french fries

Chicken Katsu Fingers 🍷 🌿

Garlic tonkatsu sauce, french fries

Beef and Broccoli Stir Fry 🍴 🍌 🌿 🥬

Flat iron steak, oyster sauce, soy sauce, sesame oil, steamed rice

Cheese Pizza 🍴 🌿

Mozzarella, pizza sauce

BBQ Chicken Pizza 🍴 🌿 🍴 🍷

Hickory BBQ sauce, gouda and mozzarella

Chicken Alfredo 🍴 🌿

Spaghetti, cream, parmesan cheese

Spaghetti and Meatballs 🍴 🌿 🍷

Pork and beef meatballs, tomato sauce, parmesan cheese

Fish Fingers 🍷 🍴 🌿

White snapper fillet, french fries, tartar sauce

Salmon Roast 🍴 🍌 🌿

Steamed broccoli, rice, teriyaki sauce

Fried Rice 🍷 🍌 🍷 🌿 🦀

Shrimp, sweet pork sausage, egg, soy sauce

Sweet. Escape. Selections.

Chocolate Peanut Tart 🍷 🍴 🥬 🌿 🍌 🍷

Milk chocolate, peanut butter, caramel sauce

Mango Crème Brulee 🍷 🍴 🌿

Mango compote, lengua de gato

“Cotton-soft” Cheesecake 🍷 🍴 🥬 🌿

With lychee and guava sorbet

Ice Cream 🍴

Daily selection of ice creams and sorbets

Prices are inclusive of VAT, Subject to service charge and local tax

🍷 Contains Pork

🔥 Spicy

✓ Vegetarian

🌿 Sesame Seeds

🐟 Fish

🌿 Gluten

🥛 Dairy

🥚 Egg

🥜 Nuts

🥜 Peanuts

🍷 Soya

🦀 Crustaceans

🥛 Milk

🐌 Mollusks

🍴 Mustard

🌿 Celery

🍷 Sulphites

BEVERAGE MENU



Fresh. Fruit. Juices.

Fresh Mango Juice	300
Fresh Pineapple Juice	300
Fresh Watermelon Juice	300
Fresh Buko Juice	350
Fresh Orange Juice	550

Shake. That. Thing.

Mango Shake	390
Pineapple Shake	330
Watermelon Shake	330
Banana Shake	350
Buko Shake	390

Drinks. With. Fizz.

Coke Regular	190
Coke Zero	190
Coke Light	190
Sprite	190
Tonic Water	200
Soda Water	200
Ginger Ale	390

H.2.O.

Evian 750ml	690
Summit 1l	350
Summit 330ml	150
Perrier 750ml	690
San Pellegrino 750ml	690

Sip. And. Energize.

Red Bull	390
Red Bull (Sugar Free)	390
Red Bull Vodka	490
Jager Bomb	550

Signature. Crafted. Brew.

Coffee Tonic	250
Espresso, Tonic water, Orange juice	
Coffee Colada	250
Barako Espresso, Pineapple Juice, Coconut Cream	
Caramel Barako	250
Barako Espresso, Salted Caramel Vodka, Salted Caramel Syrup	
Coco Masquerade	250
Espresso, Rum, Coconut cream, Sugar	

Available from 10:00 am to 12:00 mn on MON-SUN.

Prices are inclusive of VAT, subject to service charge and local tax.

Zero. Proof. Drinks.

Tiki Lemonade	250
Orgeat Syrup, Homemade Sourmix, Soda water	
Shirley Temple	250
Grenadine Syrup, Homemade Sourmix, Soda water	
Calamansi Cooler	250
Calamansi, Mint, Syrup, Soda Water	
Energy Cooler	350
Orange, Carrot, Ginger, Mint, Calamansi	
Guava Lychee Fizz	250
Guava Puree, Lychee, Lemon Juice, Soda Water	
Island Paradise	350
Cucumber, Lemon, Mint, Honey	
Azure Cloud	250
Fresh Pineapple Juice, Coconut Cream, Homemade Sourmix	

Sip. Some. Leaves.

Earl Grey	120
English Breakfast	120
Sencha Green Tea	120
Pure Green Tea	120
Peppermint Tea	120
Chamomile Tea	120
Lemon Iced Tea	220
Dalandan Iced Tea	220
Calamansi Iced Tea	220
Guava Iced Tea	220

Brew. And. Roast.

Espresso	150
Double Espresso	200
Espresso Macchiato	150
Cafe Americano	150
Decaffienated	200
Cappuccino	200
Caramel Macchiato	250
Cafe Mocha	250
Cafe Latte	200
Iced Americano	150
Iced Latte	200
Iced Cappuccino	200
Iced Caramel Macchiato	250
Iced Mocha	250

Malt. With. Hops

San Miguel Pale	290
San Miguel Light	290
Heineken	350
Asahi Super Dry	390
Corona	390
Biere De Amis Blonde	420
Biere De Amis Ipa	420
Biere De Amis Blonde	420
Zero Alcohol	

Available from 10:00 am to 12:00 mn on MON-SUN.

Prices are inclusive of VAT, subject to service charge and local tax.

Our. Own. Mixes

Mango-rita 520

100% Agave Tequila, Orange Liqueur,
Fresh Mango Juice, Lime

Jungle Boracay 520

Planteray Rum, Mango Liqueur, Pineapple Juice,
Passion Fruit, Pandan Syrup, Homemade Sourmix

Crimson Tide 520

T&T Vodka, Fresh Watermelon,
Homemade Sourmix, Soda Water

Mango Guava Sangria 520

White Wine, Mango Rum, Mango Juice,
Guava Nectar, Homemade Sourmix

Fly High 520

Widges London Dry Gin, Mixed Berry Puree,
Cranberry Juice, Homemade Sourmix

Low. Proof. Cocktails

Amaretto Sour 390

Amaretto Disaronno, Homemade
Sourmix, Chickpea Water

Campari Sour 390

Campari, Homemade Sourmix,
Grapefruit Bitter, Chickpea Water

Shirley Temple Black 390

Campari, Grenadine, Homemade
Sourmix, Grapefruit Bitter, Soda

Aperol Spritz 480

Aperol, Sparkling wine, topped with
Soda water

Old. School. Drinks

Negroni 490

Gin, Campari, Sweet Vermouth

Jungle Bird 490

Rum, Campari, Fresh Pineapple Juice,
Homemade Sourmix, Grapefruit Bitter

Mai Tai 390

Dark Rum, Orange Liqueur,
Orgeat Syrup, Lime Juice, Bitters

Margarita 390

Tequila, Orange Liqueur, Lime Juice,
Agave Syrup

Piña Colada 390

Rum, Coconut Cream, Pineapple Chunks,
Homemade Sourmix

Mojito 390

Rum, Mint, Lime, Soda Water, Sugar Syrup

Long Island Iced Tea 390

White Rum, Vodka, Gin, Tequila, Orange
Liqueur, Homemade Sourmix, Soda

Espresso Martini 390

Vodka, Kahlua, Espresso, Simple Syrup

Whiskey Sour 390

Whiskey, Homemade Sourmix,
Chickpea Water, Angostura Bitters

Mexican Firing Squad 390

Tequila, Homemade Sourmix,
Grenadine, Angostura Bitters

Daiquiri 390

White Rum, Homemade Sourmix

Available from 10:00 am to 12:00 mn on MON-SUN.

Prices are inclusive of VAT, subject to service charge and local tax.

Sip. Swirl. Savor.

Bubbly Beauties

By the Glass

By the Bottle

Fidora, Prosecco DOC Spumante – Italy

Lighthearted luxe & poolside giggles

3800

Drappier Brut Nature, Champagne – France

Sparkle, sass & celebration

9900

White Wine

Bulletin, Chardonnay – Australia

Golden hour glow & flirty laughter

400

1900

Rocca Ventosa, Pinot Grigio – Italy

Breezy brunch with oversized sunnies

430

2400

Valdivieso, Sauvignon Blanc – Chile

Crisp convo & cheeky secrets

450

2200

Grand Fidele Origen Blanc – France

Luxe lounging with toes in the sand

560

2800

Finca el Origen, Chardonnay – Argentina

Sun-kissed stories & barefoot elegance

2800

False Bay Peacock, Wild Ferment Sauvignon

Wild charm & breezy sophistication

3200

Rosé Wine

Gerard Bertrand, Gris Blanc Rosé – France

Sunset selfies & salty kisses

560

2700

Red Wine

Bulletin Shiraz – Australia

Bold moves & moonlit mischief

400

1900

Finca Las Moras, Malbec – Argentina

Deep talks & slow dances

450

2200

Colombelle, Merlot Tannat – France

Velvet vibes & candlelit cravings

500

2400

Gerard Bertrand Heritage AN 462 – France

Statement sips & power plays

650

3100

Odfjell Armador, Carmenere – Chile

Earthy whispers & sultry nights

2200

Mo, Montepulciano D'Abruzzo – Italy

Bold romance & slow-burning charm

4500

Please ask our team for the full wine list featuring extensive selections.

Prices are inclusive of VAT, subject to service charge and local tax.

HAPPY HOUR MENU



Our. Own. Mixes.

Jungle Boracay Planteray Rum, Mango Liqueur, Pineapple juice, Passion Fruit, Pandan Syrup, Homemade Sourmix	520
Fly High Widges London Dry Gin, Mixed Berry Puree, Cranberry Juice, Homemade Sourmix	520
Mango-Rita 100% Agave Tequila, Orange liqueur, Mango, Lime	520

Old. School. Drinks.

Jungle Bird Rum, Campari, Fresh Pineapple Juice, Homemade Sourmix, Grapefruit bitter	490
Mai Tai Dark Rum, Orange Liqueur, Orgeat Syrup, Lime Juice, Bitters	390
Margarita Tequila, Orange Liqueur, Lime Juice, Agave Syrup	390
Piñacolada Rum, Coconut Cream, Pineapple Chunk, Homemade Sourmix	390
Mojito Rum, Mint, Lime, Soda Water, Sugar syrup	390
Long Island Iced Tea White rum, Vodka, Gin, Tequila, Orange Liqueur, Homemade Sourmix, Soda	390
Mexican Firing Squad Tequila, Homemade Sourmix, Grenadine, Angostura bitters	390

Cheers. And. Wine.

Red Wine	600
White Wine	600
Sparkling	650

Available daily from 3:00 PM to 6:00 PM | 50% discount on all beverages on this menu
Prices are inclusive of VAT, subject to service charge and local tax.