PAMPAGANA

TOKWA'T BABOY 290

Fried tofu, soy marinated pork belly, pig ears and fresh chili

KILAWIN NA TANIGUE 390

Sinamak vinegar marinated kingfish with ginger, cucumber and red onion

BABY CALAMARES 390

Seasoned with spices and aromatics, fried until crisp served with garlic aioli

BAGNET 370

Crispy air dried pork belly with kamatis, bagoong and lasona



GULAY

LUMPIANG SARIWA 320

Spring vegetables in malunggay crepe, soy peanut dressing, toasted crushed peanut and fresh garlic

TORTANG TALONG 320

Grilled eggplant frittata with ground pork served with banana ketchup and sweet soy vinegar

Rates are subject to prevailing government taxes and service charge.

N PINAKBET

470

Filipino vegetable stew with shrimp, homemade bagoong and crispy pork bits



LAING 320

Taro leaves in a sweet coconut cream, ginger, lemongrass, and chili - served with bagnet and dried fish

GUISING-GUISING

320

Winged beans, green beans, and water spinach slowly cooked in a chili ginger coconut cream - served with dried squid.

SOPAS

VISAYAN LAW-UY

420

Minced pumpkin, eggplant, okra, string beans, corn kernels, Malabar spinach and smoked fish cooked in a light taro broth

ORIGINAL SINIGANG

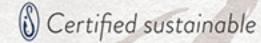
Simmered in tamarind broth with taro root and fresh native vegetables

Prawns	720
Pork	590

SINIGANG NA SALMON SA MISO

600

Simmered in a miso-tamarind broth with mustard greens, radish, banana heart and okra



BACOLOD KANSI

790

Slow cooked beef shank with jackfruit, batuan seed, annatto, ginger and lemongrass



BULALO
A Filipino classic! Braised beef shank,

bone marrow and corn with plantain, green beans, and local bokchoy in a flavorful beef broth

CHICKEN TINOLA 490

A classic childhood memory of mom's chicken soup flavored with lemongrass, ginger, and papaya

PAKSIW

Simmered in local vinegar, ginger, garlic, okra and eggplant

PAKSIW NA TUNA BELLY	520
PAKSIW NA BANGUS BELLY	520

SINUGBA

Choice of grilled protein - served with white rice, homemade salted egg and tomato salad, atchara and traditional condiments

CHICKEN INASAL

Whole	700
Pa-a	420
Pitso	420
PORK BARBEQUE (5 sticks)	490
BINUSOG NA PUSIT	520
TUNA BELLY	520

Rates are subject to prevailing government taxes and service charge.

PANGUNAHING ULAM

LECHON KAWALI

500

Crisp and crunchy fried pork belly, served with homemade atchara, sweet soy-vinegar sauce, liver sauce, salted egg and tomato salad

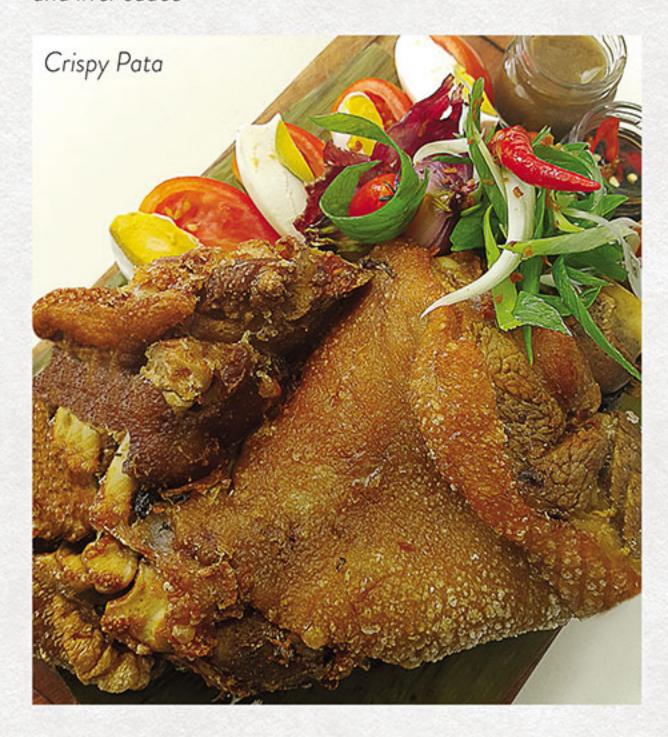




CRISPY PATA (Good for 2-3)

890

Tender braised pig's trotter, fried to a crunchy crispserved with homemade atchara, sweet soy-vinegar and liver sauce



BINAGOONGAN

520

Crispy pork belly cooked in shrimp paste and coconut milk, with fried eggplant, green mango, and sliced tomato

020

CHICKEN AND PORK ADOBO

490

Pork belly and chicken thigh braised in a tangy soy-vinegar sauce, bay leaf, black peppercorn and garlic



Rates are subject to prevailing government taxes and service charge.

SANDS ORIGINAL FRIED CHICKEN

700

Whole marinated crispy deep fried chickenserved with banana ketchup

KARE KARE

790

Beef shank braised in peanut sauce and native vegetableserved with homemade bagoong



"BISTEK" TAGALOG

540

U.S. Angus Beef strips sautéed in soy - calamansi sauce with onion and garlic

ISLAND BEEF MECHADO

540

U.S. Angus Beef stewed in a rich tomato sauce, with bell peppers, potatoes, carrots and hard boiled egg



PANCIT



(8)	PAN	CIT	CAN	NOT
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500

Stir fried egg noodles with shrimp, chicken, squid balls and vegetables erved with homemade pinagong bread

500

(1) PANCIT BIHON GUISADO

500

Stir fried rice noodles with fresh vegetables, chicken, and pork - served with homemade pinagong bread

PANCIT "MIKI" CHAMI OR GUISADO

500

Stir fried fresh miki noodles with chicken, Chinese chorizo, crispy pork bits, quail egg and fresh vegetables - served with homemade pinagong bread

KANIN (Good for 2)

ADOBO FRIED RICE	260
Chicken and pork adobo flakes tossed in garlic rice	

SISIG FRIED RICE 260

Sisig rice, fried egg, carrots, cabbage, and chili

SALTED FISH FRIED RICE 260

Dried fish bits, annatto, onions and tomato

SINGLE ORDER

Steamed Rice	60
Garlic Fried Rice	70



PALUTO NA LAMANG DAGAT

LAPU LAPU (700q)

1,300

Served with homemade salted egg, tomato salad and homemade atchara

Grilled assorted condiments

Steamed ginger & leeks

Fried sweet and sour sauce

ALIMANGO Mud Crabs 260/100g

SUGPO Tiger Prawns 260/100g

Halabos Garlic ButterSingaporean Chili Salted Egg

*Minimum of 500g per order for Mud Crabs and Tiger Prawns.

(1) Certified sustainable

SHORES BOODLE FIGHT

770/person

A "Boodle fight" is defined as "a military style of eating" in which food, piled on top of banana leaves is laid out on long tables and is eaten with bare hands 'It's a symbol of fraternity and equality, and is usually done during special occasions or successful events.

The perfect selection of food against a picture-perfect backdrop. Minimum of 6 persons per Boodle fight. Minimum of 24 hours notice for table reservation.

FILIPINO FAVORITES

Filipino food at its best

Adobong Manok, Salt and Pepper Pork Belly, Grilled Tuna Belly, Kamatis at Itlog na Maalat, Ensaladang Mangga at Kamatis, Atchara of the day and Fruit Skewer

19 MARTYRS OF AKLAN

Seafoods of Aklan

Deep fried Snapper, Grilled Squid, Baked Mussels, Kamatis at Itlog na Maalat, Ensaladang Mangga at Kamatis, Atchara of the day and Fruit Skewer

LUZ-VI-MINDA

Regional Favorites

Ilocos Bagnet, Gensan Tanigue Kilaw, Pangasinan Grilled Bangus Belly, Kamatis at Itlog na Maalat, Ensaladang Mangga at Kamatis, Atchara of the day and Fruit Skewer

Choice of soup

Beef Kansi, Chicken Tinola, Pork Sinigang, Laswa

Choice of rice

Garlic, Plain, Dried Fish, Adobo Fried Rice

Choice of vegetable

Tortang Talong, Adobong Kangkong Steamed Vegetables with Shrimp paste



SANDS OF THE WORLD

EATS IN THE BAG (Good for 2)

The goodness of seafood, sausages and corn on the cob cooked to perfection in our signature sauce.

Mussels	990
Shrimps	1,190
Mussels and Shrimps	1,360



PAN ASIAN

(Singapore)

500

Flat rice noodles, prawns, cockles, Chinese pork sausage, fish cake, drizzled with black sauce

GENERAL TSO'S CHICKEN (China)

500

Crispy chicken, bell peppers, peanuts and spring onion

(1) PAD THAI (Thailand)

500

Stir fried rice noodles tossed with prawns, egg, bean sprouts and green onions in a sweet tamarind-fish sauce

CHAP CHAE (Korea)

500

Glass noodles, carrots, mushroom and scallions tossed in a light soy sauce

BIBIMBAP (Korea)

500

Rice with soy-sesame beef, soy glazed mushroom, sesame bean sprouts, carrots, garlic spinach and zucchini. Served with fried egg and gochujang sauce





DESSERTS

DISCOVERY SHORES SIGNATURE CAKE Moist chocolate cake, peanut butter filling, and roasted banana ice cream	230
LECHE FLAN Filipino style caramel custard with Malagos mango goat cheese	190
"TURON" SPLIT Banana-langka, camote, ube-macapuno wrapped in rice paper choice of local Ice cream	220
SHORES HALO HALO SPECIAL A traditional Filipino summer treat	240
GINATAANG BILO BILO All time Filipino favorites (Allow us 25-30 minutes cooking time)	290
MANGO CHEESECAKE Phyllo crust and mango compote	290
ICE CREAM HALO SPECIAL Signature soft-served yogurt of the day with tropical fruits, black sago and assorted toppings	270



HOMEMADE ICE CREAM

230/scoop

Filipino Favorites

Choice of

chocnut, nangkasoy, ube-macapuno, mango, ube, coconut, condensada

Western Classics

Choice of

Illy coffee, peppermint-choco chip, roasted banana, almond, nutella, vanilla, strawberry, chocolate, milk, brownie, cookies N' cream

FRUIT SHERBETS

200

Choice of

Calamansi, buco-lychee, raspberry, pineapple, mango-passion mint

