

SANDS OF THE PHILIPPINES

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



Bagnet

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

PINAKBET 470

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



Pinakbet

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

 Certified sustainable

Rates are subject to prevailing government taxes and service charge.

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BACOLOD KANSI

790

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



BULALO

790

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

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



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CRISPY PATA (Good for 2-3)

890

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

Crispy Pata



BINAGOONGAN

520

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

CHICKEN AND PORK ADOBO

490

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

Chicken and Pork Adobo



SANDS ORIGINAL FRIED CHICKEN

700

Whole marinated crispy deep fried chicken-served with banana ketchup

KARE KARE

790

Beef shank braised in peanut sauce and native vegetable-served with homemade bagoong

Kare Kare



"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

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Sands

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PANCIT



Pancit "Miki" Chami or Guisado

⑤ PANCIT CANTON 500

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

⑤ 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



Garlic Butter Crab

PALUTO NA LAMANG DAGAT

LAPU LAPU (700g) 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

⑤ SUGPO Tiger Prawns 260/100g

⑤ Halabos	Garlic Butter
⑤ Singaporean Chili	Salted Egg

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

⑤ Certified sustainable

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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

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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



Eats in the Bag

PAN ASIAN

🌱 CHAR KUEY TEOW *(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

🌱 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



Bibimbap

DESSERTS

DISCOVERY SHORES SIGNATURE CAKE 230

Moist chocolate cake, peanut butter filling, and roasted banana ice cream

LECHE FLAN 190

Filipino style caramel custard with Malagos mango goat cheese

"TURON" SPLIT 220

Banana-langka, camote, ube-macapuno wrapped in rice paper choice of local Ice cream

SHORES HALO HALO SPECIAL 240

A traditional Filipino summer treat

GINATAANG BILO BILO 290

*All time Filipino favorites
(Allow us 25-30 minutes cooking time)*

MANGO CHEESECAKE 290

Phyllo crust and mango compote

ICE CREAM HALO SPECIAL 270

Signature soft-served yogurt of the day with tropical fruits, black sago and assorted toppings

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



Ice Cream Halo Special