

APPETIZERS



LUMPIANG SHANGHAI

LUMPIANG SHANGHAI (12 pieces).....9.95
Deep-fried homemade spring rolls stuffed with sautéed ground pork, shrimps, and mixed ingredients served with sweet and sour sauce.

VEGETABLE LUMPIA (3 pieces – cut in half)8.50
Deep-fried large spring rolls stuffed with sautéed ground pork and mixed vegetables; served with garlic vinaigrette sauce.



CRISPY CALAMARES

SHRIMP TEMPURA (6 pieces)10.95
Deep-fried black tiger shrimps in light batter served with authentic Japanese dipping sauce.

CRISPY CALAMARES.....10.95
Deep-fried, lightly battered squid served with Asian vinaigrette sauce.

CHICHARON BULAKLAK10.95
Deep-fried savory pork ruffles served with soy-vinegar sauce.

SAMPLER PLATTER..... 15.95
Combo of lumpiang shanghai, crispy calamares, and shrimp tempura

SOUPS

TINOLANG MANOK..... 13.95
Chicken with chayote and spinach simmered in ginger broth.

SINIGANG NA BABOY (RIBS OR LIEMPO).....Small: 12.50.....Large: 14.95
Tender baby back ribs simmered with mixed Asian vegetables in tangy tamarind broth.

SINIGANG NA SALMON AT HIPON SA MISOSmall: 13.50.....Large: 16.50
Fresh salmon and shrimps with Asian vegetables and shiro miso simmered in tamarind broth.

SINIGANG NA BANGUS BELLY SA MISO 15.95
Prime cut Milkfish belly with Asian vegetables and shiro miso simmered in tamarind broth.

BULALO 15.95
Beef shank and bone marrow simmered slowly till tender with mixed Asian vegetables and corn.



HAWAIIAN OXTAIL SOUP

HAWAIIAN OXTAIL SOUP..... Small: 13.50..... Large: 17.50
Our signature soup with tender oxtail meat slowly simmered in our homemade broth with shitake mushrooms and peanuts served with Aloha ginger soy sauce.

NOODLES

PANSIT BIHON..... 12.50
Pan-fried rice noodles (bihon) with sliced chicken breast, shrimps and mixed vegetables.

PANSIT MIKI-BIHON COMBO 12.95
Pan-fried rice noodles (bihon) and egg noodles (miki) with sliced chicken breast, shrimps and mixed vegetables.

PANSIT CANTON 12.95
Stir-fried wheat noodles with pork, shrimps and mixed vegetables.



SEAFOOD PALABOK

SEAFOOD PALABOK (Good for 2 people)..... 12.95
Rice noodle topped with squid, shrimps, clams, fish flakes, ground chicharon and egg.

ALL TIME FAVORITES



INIHAW NA LIEMPO

INIHAW NA LIEMPO 13.50
Grilled marinated pork belly served with Asian vinaigrette sauce, tomatoes and cucumber on the side.

LECHON KAWALI..... 13.50
Seasoned crispy deep-fried pork belly served with lechon sauce, tomatoes and cucumber on the side.

PINOY ADOBO..... 13.50
Chicken, pork ribs and potatoes simmered in soy sauce, vinegar and garlic.



PORK SISIG

PORK SISIG (Add fried egg for \$1.00)..... 13.50
Grilled pork chopped in small pieces then sautéed with onions, jalapeno, chili peppers and other spices served on a sizzling plate.

CRISPY BINAGOONGAN 13.95
Twice cooked pork cutlets sautéed in shrimp paste, tomatoes and bay leaves.

ADOBONG PUSIT..... 12.95
Squid simmered in soy sauce and vinegar with onion, garlic, and tomatoes.

DAING NA BANGUS 16.50
Deep-fried marinated boneless milkfish topped with diced tomatoes, onions and cilantro served with Asian vinaigrette sauce.

BEEF KALDERETA 16.95
Braised oxtail in rich tomato sauce with potatoes, carrots, olives and red bell peppers.

BISTEK TAGALOG..... 16.50
Tender slices of rib-eye beef cooked in soy sauce and lemon sautéed with yellow and red onions.

FRIED CHICKEN (Aristocrat Style)..... Half: 9.95 Whole: 15.95
Deep-fried spring chicken to golden crisp with special mixed seasoning served with sweet raspberry chipotle sauce, tomatoes and cucumber on the side.

BBQ CHICKEN (Aristocrat Style)..... Half: 10.50 Whole: 16.50
Grilled marinated spring chicken brushed with our own special barbecue sauce served with tomatoes and cucumber on the side.

VEGETABLES



PINAKBET

PINAKBET 13.50
Medley of fresh Asian vegetables sautéed with tomatoes and shrimp paste (bagoong) topped with lechon kawali (crispy pork belly)

SITAW AT KALABASA 13.95
Yellow squash and string beans sautéed with shrimp in creamy coconut milk topped with lechon kawali (crispy pork belly)

CHOPSUEY..... 13.50
Sautéed fresh mixed vegetables with sliced chicken breast and shrimps

VEGETARIAN DELIGHT 10.50
Fresh spinach and tofu sautéed with garlic.

ENSALADANG TALONG..... 11.95
Grilled eggplant topped with diced mangoes, tomatoes, red and green onions mixed with cooked bagoong and salted egg on top.

TORTANG TALONG..... 12.50
Eggplant omelette with ground pork.



FRESH LUMPIA

ENSALADANG MANGGA 9.50
Diced mangoes, tomatoes, red onions & salted egg mixed with cooked bagoong.

FRESH LUMPIA (Good for 2) 10.50
Fresh vegetable crepe topped with our own sauce, crushed peanuts and garlic.

BORACAY SPECIALTIES

- SEAFOOD BLACK RICE (Good for 3 people)** 15.50
Our signature black fried rice with shrimps, scallops, snow crab meat and special ingredients topped with crispy calamares, mussels and green peas.
- DRUNKEN PRAWNS AND SCALLOPS (Scampi)** 16.95
Succulent jumbo prawns and scallops sautéed in wine, garlic and sliced mushrooms.
- MAPLE SALMON (2 Pieces)**..... 16.95
Grilled fresh fillet of Atlantic salmon served with our own maple-ginger sauce over a bed of sautéed spinach.
- SPICY GARLIC SHRIMPS**..... 16.50
Parboiled medium-sized shrimps then stir-fried with fresh garlic and butter with our own spicy Cajun sauce.
- LENGUA PASTEL** 17.50
Sliced beef tongue with sliced mushrooms in white creamy sauce.



- KARE-KARE** Small: 13.50..... Large: 17.50
Braised oxtail and tripe with mixed vegetables cooked in creamy peanut sauce served with sautéed shrimp paste (bagoong) on the side.

- BANGUS SISIG**..... 16.50
Boneless milkfish sautéed with onions, jalapeno peppers and mixed spices served on a sizzling plate.
- INIHAW NA BANGUS (allow 15mins. cook time)** 17.50
Whole boneless milkfish stuffed with tomatoes, and onions grilled to perfection served with sliced mango and bagoong.
- GOLDEN POMPANO (Grilled or Fried, allow 15mins. cook time)** 17.95
Whole fresh pompano grilled or fried to perfection served with grilled okra, tomatoes and eggplant with cooked bagoong on the side.
- SIZZLING ALIMASAG (3 Pieces)**..... 19.95
Lightly battered prime-sized soft shell crabs topped with garlic, crab paste, red bell pepper and green onions served on a sizzling plate.
- STEAK A LA TOKYO** 17.50
Choice rib-eye beef grilled to your liking topped with sautéed button mushrooms with Japanese Teriyaki sauce.



- CRISPY PATA (allow 15mins. cook time)**..... 16.95
Seasoned, deep-fried pork leg served with special Asian vinaigrette sauce.

RICE



SEAFOOD BLACK RICE

- SEAFOOD BLACK RICE (Good for 3 people)**..... 15.50
Our signature black fried rice with shrimps, scallops, snow crab meat and special ingredients topped with crispy calamares, mussels and green peas.
- BINAGOONGAN RICE (Good for 3 people)** 12.95
Rice mixed with shrimp paste (bagoong) and fried pork slices topped with diced mango, tomatoes, red & green onions and scrambled egg.
- CRAB FRIED RICE (Good for 3 people)** 12.95
Fried rice with real snow crab meat, shrimps and scrambled egg topped with green onion.
- GARLIC FRIED RICE (Good for 3 people)** 8.50
- BROWN RICE (per cup)**..... 2.75
- STEAMED WHITE RICE (per cup)**..... 1.95

BEVERAGES

FRESH BREWED COFFEE (Single Brew)	2.25
HOT GREEN TEA	2.25
CANNED SODA (Coke, Diet Coke, Sprite)	2.25
CALAMANSI JUICE (Filipino Lemonade)	3.50
MANGO JUICE	3.50
BUKO JUICE (Coconut)	3.50
BOTTLED WATER	1.95



GREEN MANGO SHAKE

BOTTOMLESS ICED TEA	3.50
Sweetened, Raspberry Flavor, free refills	
SAGO'T GULAMAN	3.95
Tapioca pearls and cubed gelatin in syrup with shaved ice	
BORACAY WHITE SHAKE	5.95
Our own version of virgin piña colada	
FRESH GREEN MANGO SHAKE	6.25
Our signature drink. Made with real, fresh green mango.	

BEER	4.95
San Miguel	
San Mig Light	
Miller Draft	
Corona	
Heineken	

WINE BY THE GLASS	7.50
Cabernet Sauvignon	
Merlot	
WINE BY THE BOTTLE	25.00