Ocean
RESTAURANT

BOODLE FIGHT

1,100 *per* head | Minimum *of* 4 persons
24 HOUR ADVANCE NOTICE REQUIRED

Achuete Fried Rice

A vibrant combination of Steamed White Rice, Bellpeppers, Crumbled Longganisa cooked in Achuete Oil

Ensalada Filipina

Classic local ensalada favorites: Steamed Okra, Kamote Leaves, Salted Eggs, Tomatoes and Onions, Sauteed Bagoong Alamang

Sisig Supreme

Pork Sautéed in Onions, Garlic, Red and Green Chili, Cream Cheese and Liver Spread.

Pancit Bam-I

Stir Fried Canton and Bihon Noodles with Chinese Sausages, Chicken, Shrimp, and Wok-Charred Vegetables

Chicken Pork Adobo

A Filipino Classic. Slow-stewed cuts of Pork and Chicken cooked in Garlic, Soy Sauce and Vinegar until Fork-tender and flavorful. Garnished with garlic confit and crispy garlic chips.

Kinulob na Lamang Dagat

Mixed seafood cooked in the traditional way over low heat in a clay pot with a rich assortment of local aromatics and allowed to sweat in its own juices until cooked perfecty.

Chilled Fresh Seasonal Fruits

4 varieties of the freshest fruits available, cut freshly and chilled before serving

STARTERS APPETIZERS

Crispy Calamares *Spicy pimenton aioli*	395
Cheese Sticks	225
Basket of Fries	250
Crispy Shanghai Spring Roll	265
Angry Fried Chicken Wings *Korean Gochujang glaze and chive mayo*	395
Pork Adobo Fries *Garlic crema, spring onions and chicharon bits*	295

SOUPS

Soup of the Day *(please ask your server)*	195
Corn & Crab Soup *Leeks and cilantro*	265

SALADS

House *Vegetables and house vinaigrette*	295
Caesar *Parmesan and toasted croutons*	395
Greek *Olives, cucumbers, tomatoes, and feta*	395

SIGNATURE THIN CRUST PIZZAS

Pepperoni *Pepperoni and oregano*	495
Paradise Seafood special *A MUST TRY!*	550
Hawaiian *Pineapple, ham and cheese*	495
3 Cheese *Mozzarella, gruyere and cheddar*	495
Margherita *Mozzarella, tomatoes and basil*	495

PASTAS

Choice of penne, spaghetti or linguini

Pesto *Basil, mixed nuts and parmesan*	395
Aglio Olio *Garlic, olive oil and parsley*	365
Carbonara *Bacon, peas and cream*	495
Bolognese *Beef, tomato and parmesan*	525
Shrimp Aligue *Scallions, garlic, all tossed in a rich crab fat sauce*	495

BURGERS & SANDWICHES

Angus Beef Burger *US Angus beef patty, tomato, lettuce, cheddar and fries*	495
Burger Boss aka "Juicy Lucy" *Lots of melted mixed cheese in between one patty! Dedicated to Mr Jun Parreño!*	495
Croque Madamme *Sliced ham and cheese sandwich served in a toasted brioche. Topped with béchamel and fried egg*	495
Ocean's Club Sandwich *Grilled Chicken, bacon, fried egg, lettuce and tomato*	495
Marinated Beef "Gyro" *Marinated ground beef, red onions, served on an open faced warm pita with tzatziki sauce and fresh cilantro*	550

SMOKEHOUSE BBQ & GRILL

American cuts of meat with a Filipino BBQ flavor.
Served with corn on the cobb and crispy fries

Slow Braised BBQ Pork *8 hour braised BBQ pork shoulder*	495
BBQ Baby Back Ribs *Slow roasted BBQ pork ribs*	795
Boneless Half Chicken *Special seasoning and signature BBQ sauce*	465
Double Smoked Bacon Slab *Smoked and lacquered with BBQ sauce*	565

WINES BY THE GLASS

per Glass: 350+ *per Bottle:* 1800+

Barefoot Moscato *(750ml)*
(Sonoma, California) A sweet wine with hints of delicious mouth-watering juicy peach & apricot flavours. Notes of lemon & orange citrus compliment a crisp refreshing finish.

Barefoot Sauvignon Blanc *(750ml)*
(Sonoma, California) Has aromas of juicy melon & pear, with a real zesty twist.

Barefoot Merlot *(750ml)*
(Sonoma, California) Packed with the tempting flavours of Blackberry, raspberry, chocolate & is silky smooth.

Barefoot Cabernet Sauvignon *(750ml)*
(Sonoma, California) A rich & full of ripe berry and currant flavours.

PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE.

PICA PICA

Sizzling Tokwa't Baboy 265
Fried tofu soufflé and soy marinated pork belly and fresh chili

Kilawin na Tanigue 365
Sinamak vinegar marinated kingfish with ginger, tomatoes, and red onion.

Beef Salpicao 495
Angus beef tenderloin, garlic, paprika, and Worcestershire sauce

Sizzling Pork Sisig 385
Minced pork jowl and chicken livers sautéed in garlic, spices and chilies

SOPAS

Traditional Sinigang
Choice of protein cooked in a tamarind broth with fresh native vegetables (serves 2)

Prawns 585
Salmon 465
Corned Beef 475

Chicken Tinola 325
A classic childhood memory of mom's chicken soup flavored with lemongrass, ginger, and un-ripened papaya

VEGETABLES

Lumpiang Sariwa 295
Spring vegetables in malunggay crepe, soy peanut dressing, toasted crushed peanuts and garlic.

Chop Suey 295
Sauteed snow peas, cauliflower, carrots, cabbage, bell peppers, chicken and young corn

Pinakbet 265
Filipino vegetable stew with baby shrimp, homemade bagoong and crispy pork bits.

Laing 225
Taro leaves in a sweet coconut cream, ginger, lemongrass, and chili. Served with bagnet and flaked tinapa fish.

NOODLES

Pancit Canton 395
Stir fried egg noodles with chicken, squid balls, and vegetables

Pancit Sotanghon 395
Baby Shrimp, dry noodle, mushrooms, cabbage, carrots, fried garlic and achuete shrimp sauce

GRILLED

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

Chicken Inasal 695
Pork Belly "Liempo" 465
Binusog na Pusit 595
Tuna Belly 695
King Fish "Tanigue" 525

MAINS

Lechon Kawali 495
Crisp and crunchy fried pork belly served with salted egg and tomato salad, homemade atchara, sweet soy-vinegar sauce and liver sauce.

Crispy Pata 795
Tender braised pig's trotter, fried to a crunchy crisp and served with sweet soy-vinegar, chili-coconut, and liver sauce with homemade atchara on the side. Good for 2-3 people.

Chicken and Pork Adobo 395
Pork belly and chicken thigh braised in a tangy soy-vinegar sauce, bay leaf, black peppercorns and garlic.

Chicken Afritada 425
Chicken thighs slowly stewed in tomato sauce with carrots, potatoes, green peas and peppers

Bicol Express 495
Crispy pork belly slices slowly cooked in coconut milk, shrimp paste, string beans and chili fingers.

Kare Kare 595
Beef tripe and beef shank braised in peanut and Palawan cashew sauce and native vegetables. Served with homemade bagoong.

"Bistek" Tagalog 495
U.S. Angus beef strips sautéed in soy - calamansi sauce with onion and garlic.

Beef Kaldereta 550
U.S. Angus beef stew in rich tomato and liver sauce, with organic bell peppers, potatoes, carrots, olives and grated quezo de bola

SEAFOOD

Signature Garlic Pepper Crabs *100g* 250
Locally sourced mud crabs sautéed in our special garlic pepper sauce.

Calamares en su Tinta 450
Baby squid sautéed in olive oil, garlic and its own ink.

Binukadkad na Lapu Lapu *100g* 180
Crispy red grouper, homemade salted egg and tomato salad. Served with homemade atchara and sweet soy-vinegar sauce.

Halabos na Alimango *100g* 250
Fresh mud crabs cooked in Asian aromatics, sweet corn and lime soda.

Sugpo Inaligue 1,250
Tiger Prawns in crab fat sauce, garlic butter, mayonnaise and garlic bits

RICE

*Ask your servers about tinawon heirloom rice upgrade

Salted Egg and Tinapa Fried Rice 285
Crumbled salted eggs, stir fried with flaked smoked barrel mackerel with tomatoes, leeks and garlic.

Adobo Fried Rice 325
Chicken and pork adobo flakes tossed in garlic rice.

Yang Chow Fried Rice 345
Shrimp, pork, fried egg, carrots, green peas, and garlic

Single order
Steamed rice 50
Garlic Fried Rice 60

KIDDIE MENU

Kiddie Fried Chicken 320
Crispy chicken leg buttered vegetables steamed rice or fries

Hot Dog Sandwich 250
Served with fries

Spaghetti & Meatballs 320
Cheddar cheese topping

DESSERTS

Signature chocolate cake 225
Moist chocolate cake, peanut butter filling and burnt banana ice cream

Mango, Mango, Mango Cheesecake 295
Mango coulis, fresh mango, mango lhassi

"Halo Halo" Turon 245
Purple yam, leche flan, jackfruit, white chocolate sauce

Suman Con Tsokolate 245
Homemade suman served with native chocolate sauce and mango puree

Kapeng Barako Crème Brulee 245
Caramelized cream custard infused with native Kapeng Barako coffee beans. Served with a shot of frothy spiced half-and-half.

Sizzling Pecan Pie 285
Pecan pie tartlets, crumbled and slathered with salted caramel sauce. Served sizzling, topped with homemade ice cream and crispy granola bits.

Molten Malted Chocolate Cake 285
Decadent cake made with malted chocolate and native Filipino cocoa oozing with chocolate at the center and served with homemade ice cream.

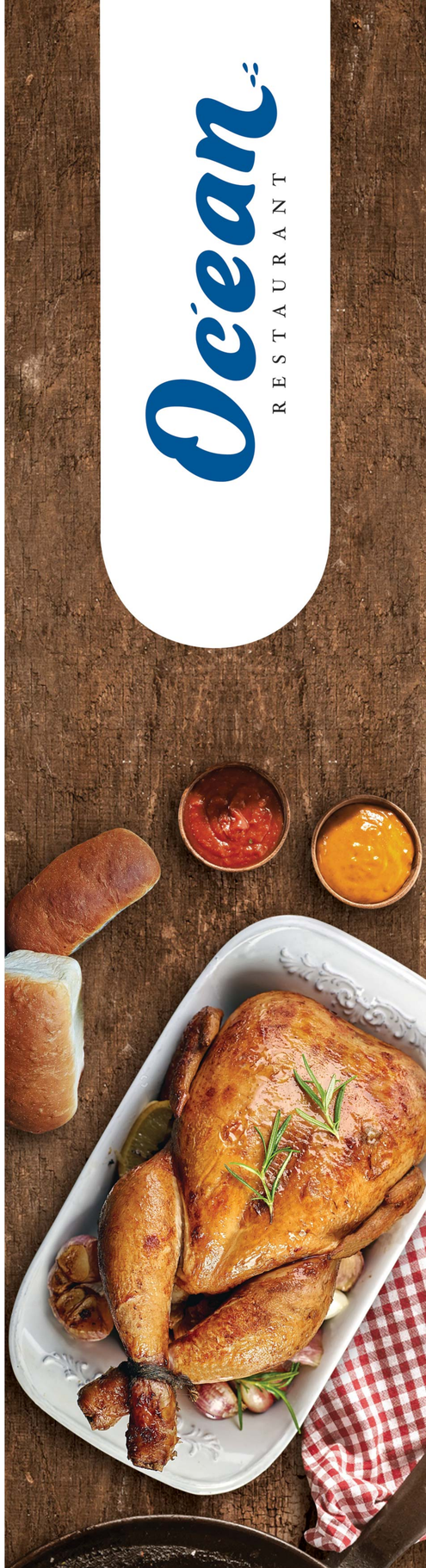
Crispy Banana Fritters on Homemade Blini 245
Served with Whipped Coconut Ricotta Dip, Dulce De Leche Syrup and Candied Cashews

CLUB PARADISE

OFF-MENU SPECIALS

Looking for something different and off-the-menu? Ask our talented Chefs for their specials, catch of the day, or other dishes that you might be craving for.

This is the culinary team's commitment to render service that is all heart!

**Off-menu-items are subject to availability of ingredients.*
**Serving time may vary depending on the items ordered*
**Prices will be presented before confirmation of off-menu orders.*
**Prices subject to 10% Service Charge.*

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