



# ISLAND GARDEN

RESTAURANT



## All-Day Breakfast

### Arroz Caldo with Tokwa't Baboy 450

*Filipino-style chicken congee served with deep-fried tofu and sliced pork*

### French Toast with Palawan Honey 530

*white bread soaked in a spiced milk mixture then pan toasted in butter, served with Palawan honey*

### Beef Tapa 630

*marinated beef sirloin served with garlic rice and eggs*

### Pan-fried Bangus 630

*saltwater Dagupan bangus served with garlic rice and eggs*

### Pork Longanisa 630

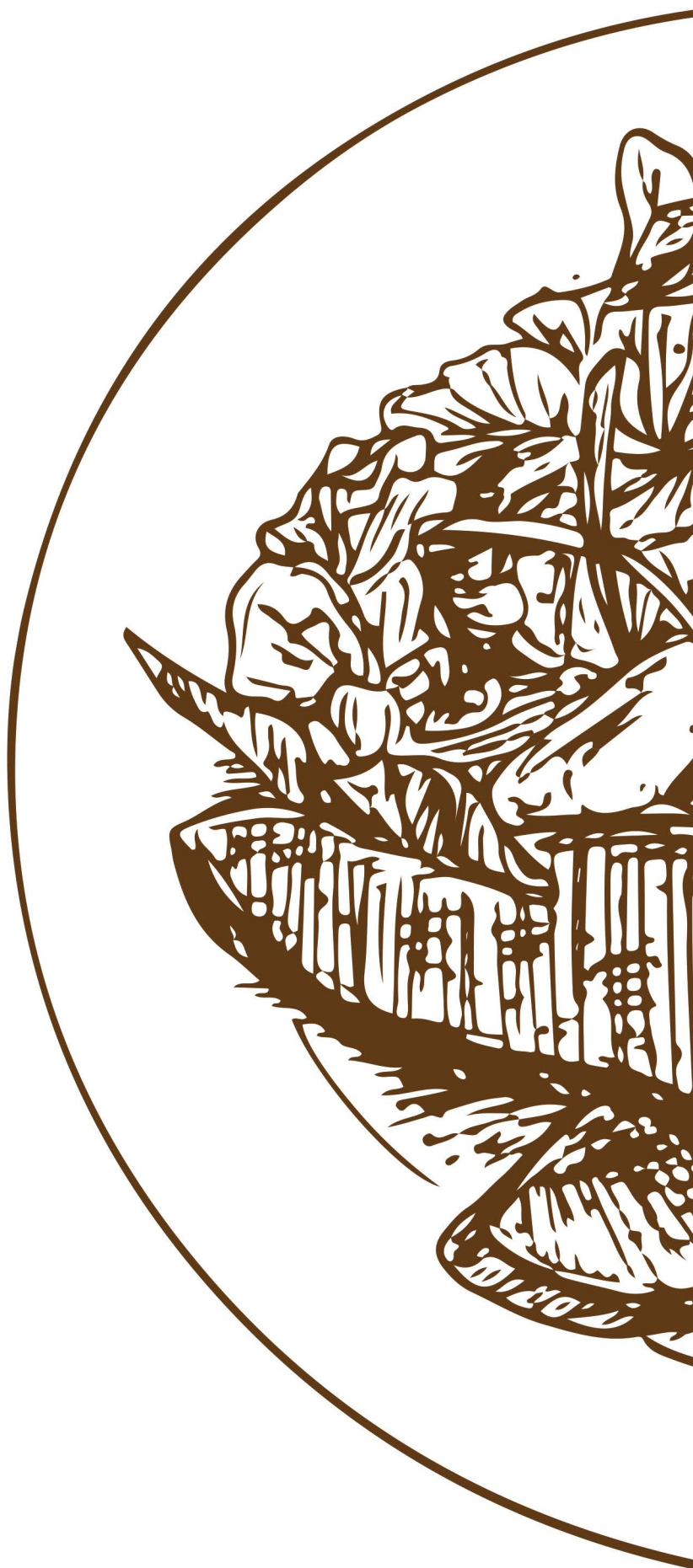
*Filipino sweet sausage served with garlic rice and eggs*

### English Breakfast 640

*traditional English breakfast with sausage, fried eggs, and fresh slices of tomatoes, with a choice of pancakes, white toast, or hash browns*

### Smoked Salmon with Grilled Ciabatta 740

*wood-smoked salmon with slices of char-grilled ciabatta, served with cream cheese and capers*



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# Appetizers

## Seasonal Bruschetta 350

toasted ciabatta topped with seasonal items

## Albondigas y Pomodoro Pelati 420

Spanish-style meatballs served with pomodoro sauce

## Chicken Sate 470

grilled chicken skewers marinated in Southeast Asian spices and served with peanut sauce

## Salt and Pepper Squid 490

seasoned squid stir-fried with onion and chili served with a side of garlic aioli sauce

## Chicken Quesadillas 520

pan-grilled tortilla rolled with chicken chili, mozzarella and cheddar cheese, sliced tomatoes, cucumbers, and lettuce, served a side of fresh salsa

## Cabbage in Mushroom Sauce 560

mixed local cabbage, spring onion, garlic, mushroom, and oyster sauce

## Broccoli and Garlic 580

wok-fried broccoli in garlic, Chinese-style

## Mixed Vegetables 590

highland vegetables, sautéed in garlic and onions Chinese-style

## Beer-battered Fish Sauce 600

deep-fried fish fillet coated in beer batter served with hand-cut fries and tartar sauce

## Buffalo Chicken Wings 600

marinated chicken wings, served with vegetable sticks and blue cheese dressing

# Soups

## Wild Mushroom Soup 370

three types of mushroom, coarsely crushed then simmered with culinary cream

## Sunlight Seafood Chowder 390

freshly caught seafood, American chowder style, served in a bread bowl

## Bak Kut Teh 610

meat bone tea soup dish with slow-cooked pork spareribs, herbs, and dried mushrooms

## Century Egg and Seafood Soup 640

thick soup with chopped century egg and mixed seafood

## Szechuan Hot and Sour Soup 660

thick soup with Szechuan, mixed vegetables, asado, and shrimp seasoned with chili garlic and black vinegar

## Sopa de Mariscos 720

grilled seafood soup with Spanish tomato purée

# Salads

## Classic Caesar Salad 390

romaine hearts, homemade dressing and parmesan cheese, served with grilled chicken

## Asian Chicken Salad 410

romaine lettuce, chicken cubes, roasted sesame dressing, and Asian citrus

## Mediterranean Salad 420

traditional Greek salad with lettuce, cherry tomatoes, cucumber, bell pepper, black olives, and feta cheese

## Hot Prawn and Chicken Salad 620

Chinese-style deep-fried prawn and chicken coated with mayonnaise and fruit cocktail





# Entrées

## Beef

**Stir-fry Beef Broccoli** 650  
*broccoli topped with sliced beef, carrots, mushroom, seasoned with oyster sauce*

**Tapsilog My Way** 670  
*a modernized Filipino breakfast staple, made of sticky suman rice cooked in coconut cream, traditionally marinated spiced tapa, sliced cucumber, and fried quail eggs*

**Kung Pao Beef Tenderloin** 740  
*diced beef with spicy Chinese seasoning and vegetables*

**Chinese Beef Tenderloin** 850  
*sliced beef, OK Sauce, topped with carrots, green peas, and red onions*

**Beef Salpicao** 860  
*sautéed Spanish-style beef in Worcestershire sauce and button mushrooms with fried garlic, served with buttered vegetables*

**Nashville Smoked Beef Ribs** 880  
*smoked beef ribs in Nashville-style BBQ sauce, served with cabbage slaw*

**Lengua Estofado y Blanco** 930  
*sous vide ox tongue in extra virgin olive oil and thyme, served with green beans and creamy mushroom sauce*

## Pork

**Grilled Hawaiian Porkchop** 680  
*marinated Polynesian flame-grilled pork chop served with grilled pineapple, onions, and peppers*

**Tausi Spareribs** 680  
*steamed spareribs seasoned with black beans sate*

**Sweet and Sour Pork** 700  
*fried pork tenderloin in potato starch and sautéed in sweet and sour sauce*

**Minced Pork and Eggplant in a Pot** 700  
*stir-fried eggplant with chili garlic, hoisin sauce, and oyster sauce*

**Sweet Soy Caramelized Pork Belly** 820  
*caramelized pork belly in sweet and tangy sauce, served and bedded with bokchoy*

**Porchetta** 1,000  
*roast pork belly roll served with Italian salsa verde*



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## Chicken

### Southern Fried Chicken

South American-style fried chicken, served with gravy

640

### Teriyaki Chicken

marinated grilled chicken thigh fillet, glazed with teriyaki sauce, and served with mixed vegetables

690

### Pollo Asado

Mexican grilled chicken, served with roasted vegetables

700

### Chicken Rendang

chicken stew cooked with spices and coconut cream served with rice

700

### Hainanese Chicken

poached chicken in turmeric and ginger spiced broth, served with rice, sweet soy, leeks, ginger sauce, and chili paste

710

### Fried Chicken Thigh Fillet with Lemon Sauce

deep-fried chicken thigh fillet in potato starch, seasoned with lemon sauce

730

### Spicy Chicken

deep-fried chicken sautéed in spicy Chinese seasoning and vegetables

860

## Seafood

### Seafood Platter

grilled mixed seafood  
\* varies on the fresh catch of the day

2,180

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# Pasta

## Cacio e Pepe 550

spaghetti pasta tossed in creamy sauce made with cheese, freshly cracked peppers and parmigiana reggiano, served with garlic bread

## Bolognesa 560

penne pasta in traditional bolognese sauce reduced in red wine and served with garlic bread

## Carbonara 560

spaghetti pasta tossed in creamy egg yolk and pecorino mixture with bacon and mushrooms

## Seafood Aglio e Olio 570

spaghetti pasta tossed in garlic and olive oil, and sprinkled with dried red chili flakes

## Pesto Pasta 570

penne pasta tossed in homemade pesto sauce

## Wok Fried Noodles 720

wok-fried noodles with your choice of noodles and topping; choose among rice, egg, glass, or hofan for noodles; chicken, pork, seafood, and vegetables for toppings

## Truffle Pasta 790

creamy truffle spaghetti pasta with shiitake and button mushrooms, served with a side of garlic bread and freshly cracked peppers

# Rice

## Khao Kluk Kapi 540

shrimp paste fried rice with sweet pork, string beans, shredded egg, red onion, cucumber slices, and chilies

## Yang Chow Fried Rice 700

egg fried rice with asado, Chinese sausage, shrimp, and vegetables

## Island Fried Rice 770

egg fried rice with mixed seafood and vegetables



# Sandwiches

## Chicken Sandwich 430

classic chicken sandwich with homemade chicken spread, cucumber, and tomatoes

## Clubhouse Sandwich 440

triple-decker sandwich with egg, bacon, ham, tomato, lettuce, and dressing

## Tuna Sandwich 430

classic tuna sandwich with homemade tuna spread, cucumber, and tomatoes

## Grilled Cheese Sandwich 440

classic grilled cheese made of mozzarella and sharp cheddar with a side of hand-cut fries

## Croque Monsieur 430

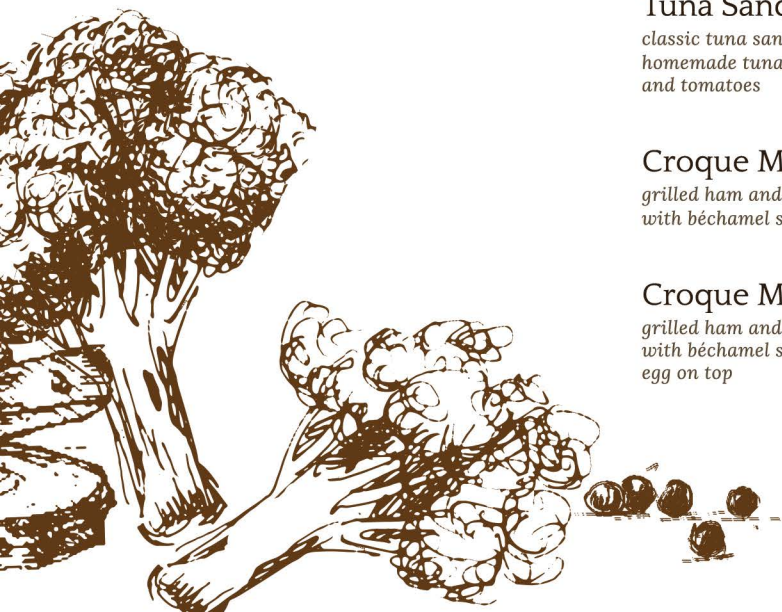
grilled ham and cheese sandwich with béchamel sauce on top

## Island Cheese Burger 670

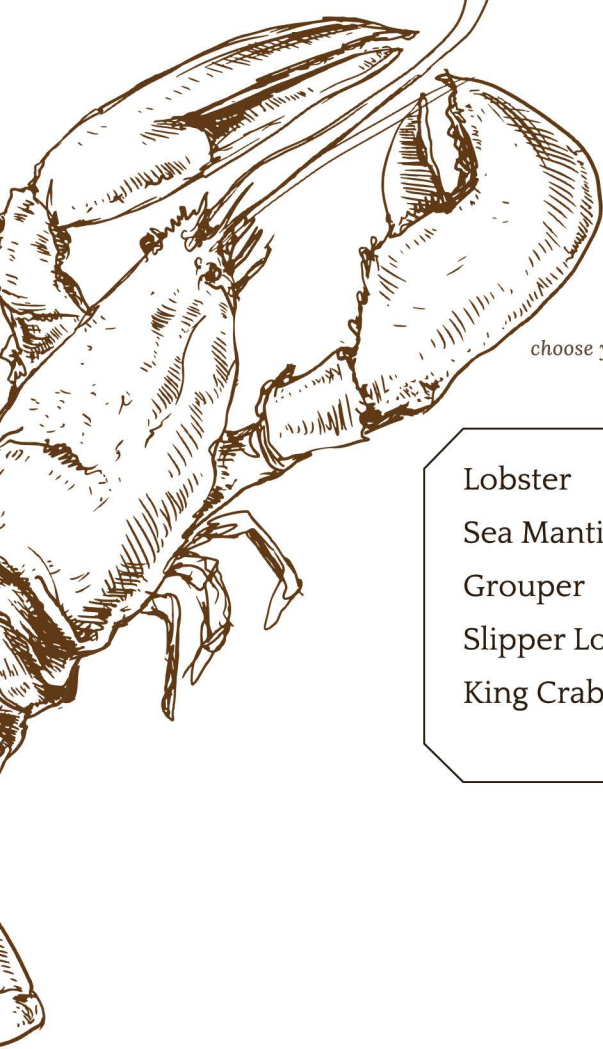
half-pounder sirloin beef grilled to medium well. Served with cream cheese spread, mayonnaise, lettuce, tomato, cheddar cheese, and caramelized onion

## Croque Madame 430

grilled ham and cheese sandwich with béchamel sauce and over-easy egg on top



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## Fresh Catch

choose your preferred seafood, weighed per kilogram,  
prepared to your liking

|                 |       |              |       |
|-----------------|-------|--------------|-------|
| Lobster         | 6,000 | Blue Crab    | 1,000 |
| Sea Mantis      | 6,000 | Mussels      | 350   |
| Grouper         | 5,000 | Oysters      | 200   |
| Slipper Lobster | 3,500 | Spider Shell | 200   |
| King Crab       | 2,500 | Clams        | 200   |

subject to availability

## Cooking Style & Preference

### Steamed

300 per kilo

served with your choice of sauce

- soy sauce
- garlic butter
- cream sauce
- chili and garlic
- black bean sauce

### Stir-Fried

500 per kilo

served with your choice of side

- vegetables
- butter and noodles

### Grilled

475 per kilo

stuffed with onions and tomatoes,  
served with your choice of sauce

- lemon butter
- calamansi and soy sauce
- peri-peri sauce

### Congee

500 per kilo

boiled rice porridge with your  
choice of seafood, served with  
brown garlic, caramelized  
onions, and condiments

### Baked

485 per kilo

### Thermidor

1,000 per kilo

your choice of seafood,  
oven-baked in white cream  
sauce and topped with cheese

### Deep Fried

500 per kilo

served with your choice of sauce

- sweet and sour sauce
- black bean sauce
- sweet chili sauce
- coconut milk



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HOTPOT  
& KBBQ

## Korean BBQ

### Beef & Pork

1,500

*Thin slices of beef and pork*

### Sauces

*Sesame oil with salt and pepper  
and ssamjang*

### Soup

*Soy bean soup*

### Rice

*Steamed rice*

### Banchan

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*Sweet and spicy anchovies*

*Sautéed peanuts*

*Sautéed chayote*

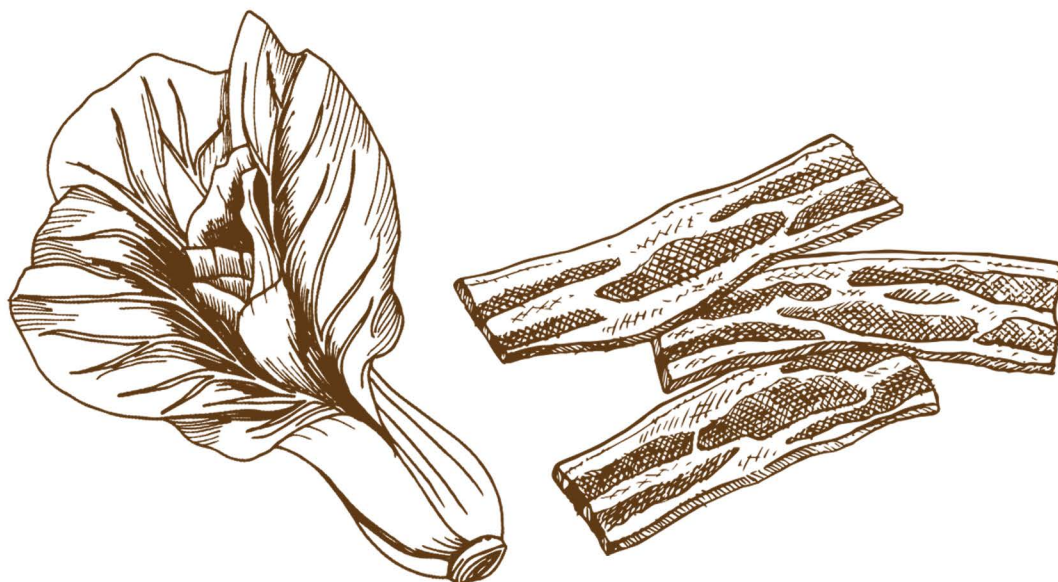
*Sautéed potatoes*

*Sautéed eggplant*

*Marble potatoes*

*Japchae*

*Enjoy Korean Barbecue at the Island Garden Al Fresco Area.*



## Kids' Menu

### Cheese Nachos

tortilla chips topped with a generous amount of homemade cheese sauce

350

### Nuggets and Fries

fried chicken nuggets and handmade fries served with BBQ sauce

520

### Sweet Style Spaghetti

Filipino-style spaghetti with ground beef and hotdogs

370

### Beef Burger Sliders

flame-grilled, hand-chopped burger with tomato and lettuce

560

### Chicken Tenders

deep-fried chicken breast served with french fries

500



## Desserts

### Ice Cream

An all-time favorite dessert, choose from our available flavors

300

### Carrot Cake

decadent and moist carrot cake with walnut and cream cheese frosting

430

### Sugar-free Strawberry Panna Cotta

guilt-less chilled dessert with fresh strawberries, milk, gelatin, and cream

320

### Mango Sans Rival

a specialty of the island made of amaretti cookies, mango buttercream, and Palawan's prime product, cashew nuts

470

### Salted Vanilla Crème Brûlée

classic French dessert with a silky, smooth custard and topped with salt flakes

320

### Fruit Platter

a medley of different seasonal fruits, sliced and served

480

### Mexican Churros

deep-fried churros dusted with sugar and cinnamon powder and served with chocolate dip

390

### Cheesecake

New York-style cheesecake, available in mango, blueberry, and strawberry

480

### Mango Bango

heavenly mango dessert with tapioca pearls, cream, and condensed milk

390

### Chocolate Moist

chocolate sponge cake coated with chocolate compound

590