

## BREAKFAST

GOOD FOR 1 - 2 PERSONS

### Buttermilk Pancakes - P230

Our basic fluffy flapjacks served with old fashioned butter and creamy maple syrup. Served with 3 strips of bacon.

### French Toast and Bacon - P180

Sliced whole wheat bread dipped in our chef's original batter, pan toasted and served with bacon and egg.

### Hash Brown and Corned Beef - P180

Dice potatoes battered & fried paired w/ garlicky corned beef, topped with egg.

### Spam and Eggs (the mainstay) - P160

Fried meat loaf served with rice and egg.

### Tapsilog - P180

Marinated beef sirloin, served w/ rice and egg.

### Butterfly Fried Fish - P150

Three pieces fresh fish served with rice and egg.

### Spanish Egg Omelet - P150

Fresh tomatoes, onions and mushroom wrapped in egg roll.

### Burger Steak - P200

Healthy homemade burger patty with gravy and fresh mushrooms, served with rice and egg.

### Bacon and Egg - P180

Crispy bacon served with egg.

### Dangsilog - P180

Fried "daing" with fried rice and egg.



## MEATS

GOOD FOR 2-4 PERSONS

### Pork/Spare Ribs Sinigang in Gabi - P530

Tender choice cuts of pork cooked in tamarind soup mix "gabi" in a medley of vegetables.

### Nilagang Baka - P580

Tender cuts of beef, boiled and cooked slowly, fused with bananas potatoes and cabbages.

### Tinolang Manok sa Papaya - P515

Choice chicken cuts in and ginger flavored broth, cooked w/ green papaya fruit and malunggay leaves.

### Binagoongan Baboy - P550

Stir-fried pork based with shrimp paste sauce, seasoned with green chills and fried egg plant.

### Grand Mothers Fried Chicken - P515

Spiced and breaded chicken / traditional crispy-fried served w/ our Chef's gravy.

### Grilled Entrees of Beef, Chicken & Pork - P600

Combination of tenderloin beef, chicken and pork seasoned w/ our in-house recipe and grilled to perfection.



### Inihaw Platter - P600

Portions of Pork belly, and fish dorado garnished with tomatoes and onions, grilled to perfection.

### Buffalo Wings P560

Juicy and spicy chicken wings cooked with our special Chef's sauce.

### Kare - Kare P550

Meat, complemented with thick peanut sauce.

### Lechon Kawali - P500

Pan roasted pork dish, with gravy sauce (sarsa ni mang tomas).

### Crispy Pata - P554

Deep fired pig trotter or knuckles served with a soy - vinegar dip.



### Beef Steak - P530

Thinly sliced beef cooked in soy sauce and lemon juice & garnished with caramelized onion rings.

### Chicken Ala Pobre - P520

Spiced and breaded chicken cooked in butter and garlic sauce.

## A LA CARTE

### Hickory Smoked Pork Slab - P265

Pork spareribs marinated in our Chef's special sauce served with steamed vegetables and steamed rice.

### Grilled Fish Fillet - P285

a fillet of fish offering, pan seared with a surprising sauce and served with steamed vegetables and steamed rice.

## A LA CARTE

### Shrimp Kebab - P300

Fresh shrimp season with salt and pepper and grilled to perfection and served with steamed vegetables and steamed rice.

### Seafood Pancit Noodle - P150

shrimp with canton noodles and vegetables.

### Grilled Chicken Barbeque - P220

Choiiced cuts of Chicken, marinated and grilled.

### Grilled Pork Barbeque - P190

Choiiced cuts of Pork, marinated and grilled.

### Fried Chicken - P180

Pan fried Chicken seasoned with choiced dippings.

### Beef Espagnole - P250

Beef tenderloin with Mushrooms and Espagnole Sauce.



## SEAFOODS

GOOD FOR 2-4 PERSONS

### Sinigang na Isda - P670

Fresh fish cooked in tamarind soup mix, in a medley of vegetables.

### Sinigang na Hipon in Sour Soup - P680

Cooked in tamarind soup broth mix, with medley of vegetables.

### Seafood Platter - P840

Combination of prawns, fish and squid seasoned and grilled from one binding and delicious sauce.

### Adobong Pusit - P600

Squid stewed in vinegar, soy sauce and squid ink.

### Buttered Shrimps - P600

Shrimp Sautéed in butter with a lot of garlic.

### Kinilaw na Isda - P530

a raw fish salad made of fresh tanigue/dorado mixed with vinegar, garlic, onion, ginger, calamansi juice, salt and pepper.

### Calamares - P490

Sliced squid rings rolled in batter & fried into a golden brown, served w/ thousand island dressing.

### Spicy Gambas - P560

Shrimp cooked hot n' spicy w/ onions & bell peppers.

### Fresh Catch Crab - P140 / 100 grams

Fresh catch crab, cooked the way you liked.



## VEGETABLES

GOOD FOR 2-4 PERSONS

### Pinakbet na Gulay - P240

A medley of squash, okra, string beans ans local vegetables in season, flavored and stir fried with shrimp paste.

### Ensaladang Talong - P140

Grilled eggplant served with tomatoes and onions, and drizzled with sweetened rice vinegar.

### Guisadong Kangkong - P140

Local watercress green leaves season and stir fried with garlic and oyster sauce.

### Kani Salad - P265

Japanese mayonnaisse, crabsticks, shredded cucumber.

### Chopseuy - P390

Mixed vegetables of bean sprouts, broccoli, green leaves onions, chicken strips sauted with garlic and oil.

### Diningding - P330

A soupy version of pinakbet with fresh eggplant, okra, string beansand squash flavored with fresh shrimp.

### Sayote - Guisado - P240

Shrimp and sayote cooked in garlic, tomato and onion.

### Ampalaya - Guisado - P240

Shrimp and bitter goured cooked in garlic, tomato and onion.

### Ginisang Mongo- P240

Sauteed Mung beans (Monngo) garnished with spices, shrimps and/or meat.

### Ginisang Mongo- P240

Shrimp and bitter goured cooked in garlic, tomato and onion.

### Fresh Garden Pick

Fresh vegetable from our organic garden. Cooked the way you liked.



## PASTA

### Spaghetti Bolognese - P160

Classic tomato-based sauce infused w/ fresh herbs.

### Linguini alla Carbonara - P170

Flavorful cream sauce in enriched with egg, bacon and parmesan cheese.

### Healthy Garlic Shrimp Pasta - P190

Pasta with shrimp sautéed in garlic and olive oil, garnished with fresh herbs.

### Black Pasta - P190

Pasta coated in black squid ink sauce.



## PIZZA

### Ham & Mushroom - P375

### All Cheese Pizza - P300

### Vegetarian Pizza - P300

### Hawaiian Pizza - P340

### Savor's Ultimate Pizza - P450

### 16 Inches Pizza - P599



## SANDWICHES

### Tuna Sandwich - P110

### Ham & Cheese Sandwich - P90

### All Cheese Sandwich - P110

### Healthy Cheese Burger

### w/ French Fries - P200

### Savor's Ultimate Clubhouse - P180



## DESSERTS

### Fresh Fruits in Season\*

### Fresh Fruits Shake - P105

Choice of seasoned fruit, blended with milk, sugar and crushed ice until smooth.

### Ice Cream - P70

### Leche Flan - P50

### Banana Split - P120

Sliced banana topped with 3 scoops of ice cream and topped with cherry.

### Halo - Halo - P90

Traditional Filipino Style Halo-halo.

### Mais Con Yelo - P50

Corn served with milk and crushed ice.

### Fresh Bakes of the Day \*



## BEVERAGES

Chocolate Milk Shake	P90
Special Blend Iced Tea	P60
Iced Coffee	P60
Coke Float	P105
Coke in Can	P60
Juice in Can	P60
Beers	P60



\*inquiries will be entertained by our chef.  
-Please allow atleast 15 - 20minutes cooking time  
-Prices are subject to 10% service charge



POTIPOT  
ISLAND  
BOODLE

P 1,399  
only