



appetizers



Aplaya Platter

Aplaya Platter 325

Platter of teriyaki chicken barbecue, pork and shrimp spring roll and seared sesame tuna.

Seafood Appetizer Platter 325

Platter of shrimp and crab cakes with masala and cajun spices and seared Mackarel ceviche.

Asian Spring Rolls 200

Pork and shrimp spring rolls served with peanut sauce.

Fresh Oysters in Kaffir Lime Granita 325

Bohol oysters with home made granita.

soup

Soup of the Day 165

Please ask your server for the Chef's specialty of the day.

Wonton Noodle Soup 235

Wontons stuffed with pork and shrimp, seasoned with soya sauce and ginger, gently simmered in chicken broth. Served with homemade noodles.

Cream of Pumpkin Soup 200

Served with foam of cinnamon and garlic croutons.

Sinigang na Baboy 275

Pork belly in tamarind broth with swamp cabbage, raddish, eggplant, tomato and string beans.



Wonton Soup

salads

Native Salad 255

Salad of cucumber, bitter melon, tomato and jicama topped with stir-fried marinated shrimps and dry milkfish flakes.

Bluewater Salad 320

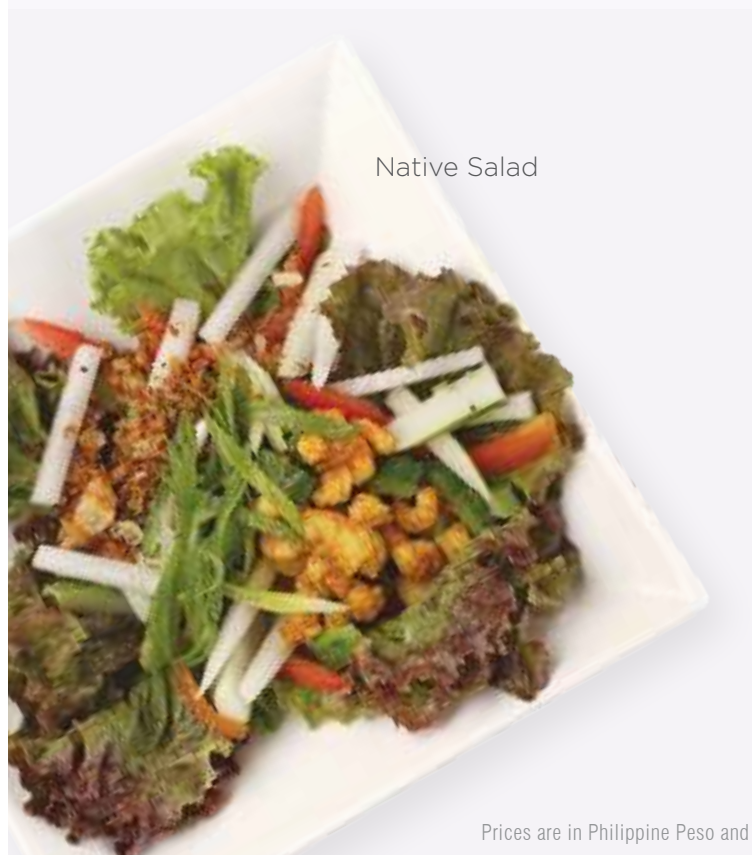
Grilled chicken breast layered with assorted lettuce, peppers, green beans, mango, carrots, shallots, spring onions and cashew nuts in balsamic dressing with sweet and sour sauce.

Caesar Salad 320

Lettuce with bacon, croutons, parmesan and Caesar dressing.

Garden Green Salad 235

Assorted greens with your choice of dressing: Ranch, Italian, French, Lemon Vinaigrette and Thousand Island.



Native Salad



kusina filipina

2500

- Sinugbang Isda (Fish)
- Sinugbang Manok (Chicken)
- Sinugbang Nukos (Squid)
- Sinugbang Pasayan (Shrimp)
- Sinugbang Tiyan sa Baboy (Pork Belly)
- Ensaladang Talong at Mangga
- Pancit Canton
- Visayan Grill with Onion and Tomato Salsa, Steamed Rice and Native Barbeque Sauce



Squid

Local Favorite

SINUGBA

- Sinugbang Manok (Chicken)
- Sinugbang Nukos (Squid)
- Sinugbang Tiyan sa Baboy (Pork Belly)

Visayan Grill with onion and tomato salsa, steamed rice and native sauce.

435



Bistek Tagalog

Sautéed beef steak marinated in soya sauce and calamansi. Served with onion rings and rice.

435



Adobo Rice

Fried rice of chicken adobo flakes and sauce. Served with adobong Bisaya.

320



Chicken and Pork Adobo

Pork belly and chicken leg quarters braised in vinegar and soya sauce.

435



Pancit Canton

Stir-fried egg noodles, meat, poultry and seafood with assorted vegetables, topped with hard-boiled egg.

395



Lechon Kawali

Pork belly slow-cooked to tenderness and fried to crisp the skin. Served with steamed rice and native sauce.

435



Hinalang na Manok

A Bohol specialty of chicken cooked in onion, ginger, peppercorn, chili and coconut milk.

320



Tinolang Pugapo

A native soup flavored with ginger, lemongrass and onion. Served with chayote, malunggay leaves and tomatoes.

440



Pinakbet

Stewed assorted vegetables with shrimps, fermented shrimp paste and pork belly strips.

290

entrée

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| Grilled Pork Chop
Grilled pork chop with mashed potato and ube (purple yam), grilled garden vegetables, topped with caramelized onions. | 350 |
| Lemon Herb Chicken
Pan seared lemon marinated chicken breast on mashed potato and grilled garden vegetables with citrus-mustard reduction. | 350 |
| Lamb Chops
Grilled lamb chops on mashed potato, grilled garden vegetables and rosemary merlot reduction. Served with mint sauce. | 1100 |
| US Black Angus Tenderloin Steak
Grilled and served on mashed potato and grilled garden vegetables with reduction of balsamic vinegar, beetroot, carrot and parsley. | 1100 |
| US Black Angus Porterhouse Steak
Grilled and served with mashed potato and grilled garden vegetables. | 1300 |
| Prawn Curry
Spiced curry of prawns with eggplant, tomato, okra and pineapple. Served with fried banana slices. | 600 |
| Seafood Tempura
Crispy fried prawns, squid rings, fish and assorted vegetable tempura. Served with tempura sauce and pickled okra. | 350 |
| Bohol Bouillabaisse (Seasonal Item)
A fresh seafood stew of seasonal fish, shellfish and vegetables, flavored with a variety of local herbs and spices. Served with rouille and garlic croutons. | 400 |



Bohol Bouillabaisse

Linguine with Mussels and Clams



pasta & rice

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| Baked Lasagna Cups
Three baked lasagna cups each with lamb, beef and chorizo meat sauce. | 325 |
| Korean Bibimbap
Literally means “mixed meal”. Warm white rice topped with sautéed ground beef and raw egg, served with julienned onion leeks, cucumber, carrot, homemade pickled radish, kimchi and bean sprouts. | 275 |
| Linguine with Mussels and Clams
Linguine with mussels and clams with parsley, shallots and white wine-bread sauce. Seasonal Item. | 325 |
| Nasi Goreng
Indonesian fried rice topped with fried egg, Served with pork and chicken satay, barbecue chicken wings, bean sprouts and prawn crackers. | 350 |
| Spaghetti
Choice of Bolognese, Marinara, Pomodoro, Alfredo or Carbonara | 290 |

live seafood

Crustaceans

Ocean Lobster	570 per 100 grams
Rock Lobster	205 per 100 grams
Ocean Crab	120 per 100 grams
Mud Crab	180 per 100 grams
Prawns Extra Large	665 (3 pieces)
Medium	565 (3 pieces)

Fish

Pugapo (grouper)	210 per 100 grams
Pompano (jack fish) seasonal	210 per 100 grams
Managat (mangrove jack) seasonal	160 per 100 grams

Shells

Oysters	250 per 6 pieces
Scallops	250 per 6 pieces
Bongkawil	195 per 6 pieces
Manok Manok	195 per 6 pieces
Clams	195 per 6 pieces

Seaweed

Lato at Guso	150 per 150 grams
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COOKING STYLES

Chinese

Steamed with ginger and soya
Salt and pepper fried in sea salt and Szechuan peppercorns
Sweet and Sour Sauce
Black Bean Sauce

Filipino

Grilled or fried and served with our native vinegar sauce
Sinigang Soup
Tinola Soup

Japanese

Sashimi with wasabi and soy sauce
Grilled with teriyaki sauce

Singaporean

Chili Sauce
Yellow Curry

Thai

Red Curry
Grilled with lemongrass and served with nam pla (fish sauce)

Continental

Steamed or grilled with lemon butter sauce or garlic butter sauce



Prices are in Philippine Peso and are subject to 10% service charge and applicable government taxes.

sandwiches

Bluewater Clubhouse Sandwich 350

A Bluewater specialty of whole wheat bread with bacon, roasted chicken, farmer's ham, egg, lettuce and mayonnaise.

Fish Burger 350

Fresh fish steak in buns with spicy coleslaw, fries and salsa.

Bluewater Cheeseburger 400

250 grams of US Black Angus Beef, fried onion chips and mozzarella cheese.

Tuna Salad Sandwich in Croissant 185

Mixture of tuna in olive oil with mayonnaise, corn, onion, tomato in croissant bread.

Chicken Barbecue Sandwich 290

Grilled chicken breast with barbecue sauce on home made oat bun.

Vegetarian Burger 290

Grilled tomato, zucchini, carrots, eggplant, onions, and shitake mushrooms with lettuce in oat bun.



Bluewater Cheeseburger

kids menu

Chicken Fingers or Fish Fingers and Chips 310

Deep fried breaded chicken or fish strips served with French fries.

Spaghetti and Meatballs 195

Home made beef balls with marinara sauce and spaghetti noodles.

Little Pork Barbecue 265

Traditional Filipino pork barbecue with garlic rice.

Mini Burgers and Fries 265

Mini burger patties on mini oat bun served with French fries.

Kids Racer 195

Hotdog bun with hotdog and shredded cheddar cheese, ketchup and topped with a slice of ham.

Vanilla, Strawberry or Chocolate Milkshake 155



Kids Racer



Tiramisu

sweet treats

- Boholano Ube Kinampay Dessert** 150
A sandwich of coconut macaroons with halayang ube (purple yam), using Bohol's special ube kinampay and cream with sago. Served with ube ice cream.
- Trio of Crème Brulee: Pandan, Mango and Ube** 150
Caramelized flan of Pandan (fragrant native herb), Mango and Ube (purple yam).
- Cheesecake with Mango Coulis** 150
New York style cheese cake with ripe Philippine mangoes.
- Moist Chocolate Cake** 150
Chocolate-coffee cake layered with dulce de leche filling.
- Tiramisu** 150
Whipped cream cheese with espresso-flavored lady fingers.
- Four Season Fruits** 250
Slices of fresh fruits in season served with Kaffir Lime Granita.
- Puto ug Tsokolate** 150
A native favorite! Sticky rice served with Bohol tableya hot chocolate and mango.

coolers

- Scoop of Homemade Ice Cream** 130
Mango, Ube (purple yam), Pineapple, Buko (Coconut), Lychee
- Bluewater Fresh Fruit Halo-Halo** 290
Fresh fruits in season topped with your choice of ice cream. Served in young coconut shell.
- Chocolate Brownies Delight** 145
Gourmet brownie with vanilla ice cream topped with caramel sauce, chocolate hot fudge and toasted nuts.
- Bohol Island** 150
Warm ube ensaymada filled with vanilla ice cream on Bohol tableya chocolate sauce.
- Banana Split** 290
Vanilla, chocolate and strawberry ice creams with fresh banana slices. Topped with chocolate, pineapple and strawberry sauces.
- Dirty Sundae** 290
Oreo ice cream covered in fudge, marshmallows, oreo cookie crumbles with gummy worms. Good for 2.

- AFTERNOON TEA** 450
Assorted pastries and finger sandwiches served with your choice of coffee, tea or native hot chocolate. Good for 2.

Bluewater Fresh Fruit Halo-Halo



thirst quenchers

Fresh Juices

Mango	220
Calamansi	155
Pineapple	220
Orange	285
Watermelon	220
Four Seasons	220
Coconut	220

Shakes

Mango, Banana, Chocolate, Vanilla, Choco Banana, Strawberry	235
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Chilled Juices

Tomato	220
Cranberry	220

Blends

Cocopaya, Bluewater Lemongrass Cooler, Tropical Iced Tea	125
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Boholano Ube Kinampay Drink 180

A rich concoction of halayang ube (purple yam), coconut juice and sago (tapioca)

Pinoy Thirst Quenchers

Mais con Hielo, Sago at Gulaman, Guinomis	180
Halo-halo	235

Sodas/Aerated Drinks 125

Softdrinks, Soda Water, Tonic Water,
Ginger Ale

Mineral Water

Viva 1L	125
Viva 500ml	90

Hot Beverages

*Coffee products may be served cold/iced
and decaf upon request*

Espresso	125
Americano	125
Cappuccino	125
Café Latte	125
Café Mocha	125
Sikwate (Bohol's Native Hot Chocolate)	150
Hot Milk	125
Tea Selection	125

ALCOHOLIC BEVERAGE

Local Beers

San Miguel Pale Pilsen	130
San Miguel Light	130

Imported Beers

Heineken	285
Corona	285



Halo-Halo



Sago at Gulaman



Guinomis



Mais con Hielo