


THE BOATHOUSE

— Steak, Salad & Soup —


SOUP

- Mushroom Trio** 340
Fresh oyster, button and shiitake mushrooms in heavy cream, served with herbed croutons
- Creamy Broccoli** 340
Puréed fresh broccoli in heavy cream
- Seafood Chowder**  350
Mixed seafood with beans, carrots and potatoes in heavy cream

APPETIZERS

- Poached Seafood With Miso-mustard Sauce** 550
Poached king prawns with miso-mustard sauce on a bed of crispy wonton chips
- Seared Crusted Tuna**  450
Seared tuna, crusted with sesame seeds and topped with tomato-salsa sauce
- Bacon-wrapped Chicken** 420
Grilled chicken wings wrapped in bacon and drizzled with lemon-butter sauce


SALAD

- Quezo Duo**  480
A medley of greens, cucumbers, tomatoes and white onions topped with grated toasted quezo de bola, dressed with raspberry vinaigrette
- Chicken Caesar Salad** 550
A medley of greens, tomatoes, farm-raised hard-boiled egg and topped with grilled chicken and croutons


MAINS

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| Tenderloin Steak 1,990
300g of US Prime Tenderloin | Surf & Turf 1,500
Grilled, juicy US beef tenderloin in signature marinade with pepper gravy paired with king prawns in garlic & lemon-butter sauce served with a side of buttered mixed vegetables |
| Rib-Eye Steak 2,750
300g of US Prime Rib-eye | Herbed Pork Chop 850
Tender pork chops coated in special herbs & spices, cooked in butter and served with garlic butter sauce on the side |
| T-Bone Steak 2,650
300g of US Prime T-bone | Norwegian Salmon  1,300
Pan-seared grilled Norwegian salmon in creamy cheese sauce with a side of garden salad |
| Choice of Sauces
Peppered
Red Wine
Béarnaise | Roasted Chicken 750
Roasted chicken leg in salt, pepper and rosemary with lemon-butter sauce. Served with buttered mixed vegetables. |
| Choices of Sides
American Garlic Fries
Mixed Vegetables
Garlic Mashed Potato
Mashed Pumpkin
Baked Potato w/ Bacon Bits & Sour Cream
Mac & Cheese
Grilled Corn on the Cob | |

PAELLA

- Arroz Valenciana**  560
A medley of chicken, pork tenderloin, and chorizo Bilbao in savory glutinous rice infused with turmeric
- Seafood Paella** 590
Spanish rice dish loaded with shrimps, mussels and squid. Topped with grilled chicken, aioli and lemon.
- Paella Verde** 390
Sautéed glutinous rice with a hefty mix of fresh greens

DESSERT

- Baked Blueberry Cheesecake** 350
- Banana Cobbler** 350
- Chocolate Lava Cake**  580

 Signature Dish

Prices are in Philippine Peso, inclusive of 12% VAT and subject to service charge.

BEVERAGE

WINE BY THE GLASS

Chairman's Selection Chardonnay	315
Chairman's Selection Cabernet Sauvignon	315
Queen Adelaide Cabernet Merlot	315

RED WINE

Monkey Bay Merlot	2,075
Nederburg Shiraz	2,185
Coronas Tempranillo	1,680
Nipozzano Reserva Chianti Rufina	2,465
Arrogant Frog Viogner	1,456

WHITE WINE

Rawson's Retreat Semillion Sauvignon Blanc	1,675
Monkey Bay Sauvignon Blanc	2,072
Arrogant Frog Chardonnay	1,456

CHAMPAGNE

Piper Heidsieck Brut	3,920
Piper Heidsieck Rose	4,365
Martini Prosecco	2,355

SODAS & WATER

Coke Regular	150
Coke Zero	150
Royal Tru-Orange	150
Sprite Regular	150
Bottled Water	135
San Pellegrino	210

COFFEE

Americano	150
Caffè Latte	160
Cappuccino	160
Hot Chocolate	180
Decaffeinated	160
Double Espresso	140
Espresso	110

TEA

Peppermint	150
Chamomile	150
Green	150
Lemon & Ginger	150

BEERS

Corona	245
Heineken	180
San Miguel Beer Light	120
San Miguel Beer Pilsen	120