

THE BOATHOUSE

—Steak, Salad, & Soup—

APPETIZERS

Poached Crustaceans with Miso Mustard

Layered, poached king prawns with miso-mustard sauce

Seared Crusted Tuna

Seared-crusted tuna loin in sesame seeds & topped with tomato salsa sauce

Bacon Wrapped Organic Chicken

Grilled chicken wrapped in bacon & drizzled with lemon-butter sauce

SOUP

Mushroom Trio

Puréed button mushroom, oyster mushroom & shiitake mushroom with heavy cream

Creamy Broccoli

Puréed broccoli with cream

Seafood Chowder

Mixed seafood, creamed with carrots, potato & bean vegetables, & served with herbed croutons

SALAD

Quezo Duo

Mixed green salad, tomato, cucumber & white onion, topped with grated toasted quezo de bola, feta cheese & dressed with raspberry vinaigrette

Chicken Caesar Salad

Mixed greens with fresh farm hard-boiled egg, fresh tomatoes & croutons

MAINS

Tenderloin Steak (250 Grams)

Rib-Eye Steak (250 Grams)

T-Bone Steak (300 Grams)

SAUCES

Peppered Sauce Red Wine Sauce Béarnaise Sauce

SIDES

American Garlic Fries

Mashed Potato with Garlic

Mashed Pumpkin

Saffron Rice

Baked Potato Topped with Sour Cream, Bacon Bits & Chives

DESSERT

Baked Blueberry Cheese Cake

Banana Cobbler

Chocolate Lava Cake

All prices are subject to 12% Government Tax & 10% Service Charge. All prices are in Philippine Peso