

AMANPULO

BEACHCLUB

BREAKFAST

STARTERS | 500

SMOOTHIE BOWL *gf, v*
Strawberry, dragon fruit, sweet basil,
toasted almond, goji berries

GRANOLA PARFAIT *vg*
Pamalican coconut yoghurt,
berry compote, cacao nibs

CHIA TAPIOCA PUDDING *gf, vg*
Coconut milk, pandan, goji berries,
fruit macedonia, coconut sugar

HOMEMADE BANANA BREAD
Strawberry jam, Davao milk chocolate

TROPICAL PLATE *gf, vg*
Daily selection of seasonal local fruits

OVERNIGHT CHOCO OATS *gf, v*
Organic cacao, lacatan banana, honey,
65% dark chocolate, toasted coconut

PASTRY BASKET *v*
Daily selection of freshly baked viennoiserie

KASOY PANCAKE *v*
Caramelized saba banana, cashew nuts,
maple syrup, buttercream

PAN DE SAL *v*
Kesong puti, roasted cherry tomatoes, basil

COMPLETE BREAKFAST | 1,000

ALL GRAINS BOWL *v, df*
Wok-fried wild rice, red quinoa, bokchoy, mushroom,
bean sprouts, sunny side egg

FILIPINO BREAKFAST BOWL *gf*
Choice of: *Tapa, Tocino, Longaniza* or
Bangus belly
Garlic fried rice, sunny side egg, *atchara*,
ensaladang talong

OMELETTE *gf, v*
Whole egg or egg white, water spinach,
kesong puti

PAMALICAN BREAKFAST
Two fried eggs on sourdough, crispy bacon,
Nurnberg sausage, mushroom medley,
roasted tomato

FLORENTINE *df, v*
Poached eggs, Phuay lang spinach, hollandaise,
Pamalican farm's arugula, whole grain toast

MORTADELLA BENEDICT
English muffin, poached eggs, hollandaise

SIDE DISHES | 300

2 EGGS ANY STYLE
BACON
NURNBERG SAUSAGE
TAPA

TOCINO
LONGANISA
BANGUS

Gluten-free (gf) Dairy-free (df) Vegetarian (v) Vegetarian Option (vo) Vegan (vg)

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AMANPULO

FRESH JUICES

Choice of freshly squeezed Fruit Juice	400	Amanpulo Vitality	400
<i>Orange / Pineapple / Watermelon /</i>		<i>Orange, apple, beetroot, ginger, carrot</i>	
<i>Mango / Papaya</i>		Green Detox	400
Tan and Hydrate	400	<i>Celery, organic greens, cucumber,</i>	
<i>Organic carrot, coconut water</i>		<i>ginger, Thai basil</i>	
Green Rocket	400	Healthy Mary	400
<i>Green mango, pineapple,</i>		<i>Tomato, bell pepper, celery,</i>	
<i>island grown rocket, celery</i>		<i>carrot, cilantro</i>	
Sweet Chili	400	Pamalican Cooler	400
<i>Calamansi, lemon, ginger, chili,</i>		<i>Pineapple, orange, calamansi,</i>	
<i>agave nectar</i>		<i>turmeric, garden mint</i>	
Melon Mint	400	Manamoc Buko, Local Young Coconut	400
<i>Watermelon, mint, ginger</i>		<i>served chilled</i>	

SMOOTHIES AND LASSI

Tropical Fruit Smoothies	500	Glowing Green Goddess	500
<i>Yoghurt and Palawan honey:</i>		<i>Kiwi, avocado, banana,</i>	
<i>Cantaloupe / Pineapple / Mango / Papaya</i>		<i>organic greens, spirulina</i>	
Golden "Mylk" Shake	500	Energizer	500
<i>Turmeric and chai, coconut milk,</i>		<i>Pili nuts, spiced granola, chocolate</i>	
<i>banana, coco nectar</i>		<i>almond milk, cacao nibs</i>	
BAM!	500	Lassi Come Home	500
<i>Baguio strawberries, acai powder,</i>		<i>Local mango, honey and yoghurt,</i>	
<i>blueberries, fresh mango, bee pollen</i>		<i>activated nuts, chai spice</i>	

COFFEE AND COCOA

Local Barako Coffee	200	Golden "Mylk" Latte	500
Brewed Coffee / Espresso /	200	Iced Coffee / Chocolate	250
Americano		<i>Tsokolata Batirol,</i>	350
Cappuccino / Latte / Macchiato	350	Hot Chocolate	400

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BEACHCLUB

LUNCH

SALADS AND STARTERS

MISTICANZA *v, gf* | 900
Aromatic herbs and greens, raspberry vinaigrette

PANZANELLA *vg* | 950
Tomato and yellow datterini, taralli, basil

CAPONATA *gf, vg* | 950
Eggplant, celery, tomato, bread chips

CHICKPEAS SALAD *gf, vg* | 850
Parsley, red onion, vinaigrette

MAYA CEVICHE *gf, vg* | 1,150
Red snapper, leche de tigre marinade chili,
maiz cancha, red onion, tostones

JAMON IBERICO DE BELLOTA *df* | 2,500 **
Sourdough bruschetta, rustic tomato drizzle

SOUP OF THE DAY | 800
Chef's daily chilled soup

SANDWICHES AND BOWLS

DOUBLE SMASHED BURGER | 2,700 **
250g Home-made double Wagyu patty,
crispy guanciale, aged cheddar, pickles,
roasted peppers, butter lettuce
*Served with homemade potato fries

TUNA CRUDO | 1,800
Pan de sal, yellowfin tuna tartare,
guacamole, burrata, parsley-anchovy sauce
*Served with homemade potato fries

TACOS DE CARNE ASADA | 1,500
Grilled Wagyu flank steak, corn tortilla,
pico de gallo, guacamole

QUINOA TABBOULEH BOWL *gf* | 1,800
Grilled chicken, babaganoush, mint yoghurt
pita bread

LEGUMES BOWL *vg* | 1,500
Lentils, cherry tomato confit, spinach, guacamole,
grilled zucchini, asparagus, tropical dressing

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LAND AND SEA

POLLETTO *gf, df* | 1,700
Semi-smoked, annatto oil,
charred preserved lemon

TAGLIATA | 2,850
Australian M5 wagyu rump cap, arugula pesto,
balsamic shallots

LAPU AND CHIPS | 2,100
Local beer batter, homemade thick fries, tartare

GAMBERONI | 3,100 **
Sicilian salmoriglio

GRILLED POMPANO *gf, df* | 2,500
Line caught pomfret fish,
extra virgin olive oil, herbs and lemon

DESSERTS

MERINGATA | 700
Lemon custard tart, meringue brulee

TIRAMISU | 700
Mascarpone, savoiardi, coffee

SBRISOLONA | 700
Coconut sorbet, dark chocolate sauce, almond crumble

CROSTATINA | 700
Warm apple tart, vanilla ice cream

GELATI E SORBETTI | 300 *per scoop*
Daily selection of homemade favorite

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DINNER

STARTERS

LEGUMI ALLA BRACE | 950

Charred garden legumes, with evoo and herbs

ZUPPETTA DI CECI | 1,100

Chickpea cream, sautéed calamari, local oregano

BURRATA | 1,600

House smoked, island's herbs, semi-dry tomatoes, balsamic pearls, basil

POLPO IN INSALATA | 1,200

Celery, olive powder, pachino petals, citronette

TARTARA | 1,700 **

Brioche, black truffle hollandaise, quinoa pops

PRIMI

TAGLIATELLA | 1,950

White Bolognese sauce, Parmigiano Reggiano

SPAGHETTONE AGLIO & OLIO | 1,300

Local bear garlic, labuyo chili, tarallo

PACCHERO | 1,400

Pomodoro and basil, Parmigiano Reggiano

RISOTTO DELLA LAGUNA | 2,150 **

Local seafood, lobster bisque, lime

TAGLIOLINI E VONGOLE | 1,800

Fresh black pasta, local nylon clams, datterini

MAINS

TAGLIATA | 2,250 **

Australian M5 wagyu rump cap, arugula pesto, balsamic shallots

IBERICO | 2,300

Milanese, agrodolce, parsley

POLLETTO *gf, df* | 1,700

Semi-smoked, annatto oil, charred preserved lemon

GAMBERONI | 3,100 **

Sicilian salmoriglio

TONNO ROSSO | 2,150

Caponata, herb crumbs

DESSERT

MERINGATA | 700

Lemon custard tart, meringue brulee

TIRAMISU | 700

Mascarpone, savoiardi, coffee

SBRISOLONA | 700

Coconut sorbet, dark chocolate sauce, almond crumble

CROSTATINA | 700

Warm apple tart, vanilla ice cream

GELATI E SORBETTI | 300 *per scoop*

Daily selection of homemade favorites

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Champagnes & Wines by the Glass

Prosecco, Sassetti Livio Pertimali,
Valdobbiadene, **Italy** | Php 900

Spumante, Ferrari, Maximus 36 months
by AMAN, Trento, **Italy** | Php 2,450

Whites aromatic, crispy pleasant note

Sauvignon Blanc, Cloudy Bay,
Marlborough, **New Zealand** | Php 1,350

Garganega, Soave Classico; Tedeschi
Capital, **Italy** | Php 1,450

Rosé, Light, Fresh with a floral palate

Clarendelle Rosé, Domaine Clarence
Dillon, Bordeaux, **France** | Php 1,350

Red lively, rounded with elevated acidity

Pinot Noir; Joseph Drouhin Laforêt,
Burgundy, **France** | Php 1,550

Red meaty, deep with fruit forward palate

Cabernet Sauvignon; Two Hands Sexy
Beast, **South Australia** | Php 1,650

Pol Roger, White Foil Brut,Épernay,
France | Php 1,950

Billecart-Salmon, Brut Rosé, Mareuil-sur-
Ay, **France** | Php 3,200

Pinot Grigio, Tedeschi Filadonna Veneto,
Italy | Php 1,600

Chardonnay, Chablis, Premier Cru,
Burgundy, **France** | Php 1,900

Whispering Angel, Château d'Esclans,
Côte de Provence, **France** | Php 2,350

Nebbiolo, Nubiola, Pelissero, Piedmont,
Italy | Php 2,150

Malbec, Catena Zapata, Mendoza,
Argentina | Php 1,650

SOFT DRINK

Coke / Diet Coke / Coke Zero 250

Sprite / Sprite Zero 250

Soda Water 350

Fever Tree Ginger Ale 350

Fever Tree Ginger Beer 350

Fever Tree Tonic Water 350

WATER

Evian 330ml 600

Acqua Panna 750ml 750

San Pellegrino 250ml 450

San Pellegrino 750ml 750