

Clubhouse

Filipino Menu

Starter

Spring Roll Variation

Spiced Vinegar, Sweet Chili Sauce

Vegetable

Pork

Crab

G

Crispy Okoy

Farm Vegetable Fritters,

Pickled Green Mango

VEG | G

With Shrimp

Lumpiang Sariwa

Fresh Spring Roll, Sweet Potato, Cabbage,

Peanut Sauce,

Sweet & Sour Sauce

V | G | D | N

Ensalada Filipina

Farm Vegetables, Salted Duck Egg,

Patis Dressing

V

Kinilaw At Lato

Mindoro Tuna Ceviche, Green Mango,

Coconut Vinaigrette, Crispy Danggít

Soup & Pancit

Chicken Binakol

Poached Chicken Soup, Moringa, Papaya,

Coconut Broth

Suam Na Mais At Alimango

Crab and Corn Soup, Baby Spinach,

Vermicelli

Pancit Buko

Peppers, Cabbage,

Coconut Meat Noodles,

Coconut Amino

VEG

Pancit Malabon

Squid, Smoked Milkfish,

Rice Noodles, Crab Fat Sauce

G

Clubhouse

Filipino Menu

Mains

All dishes are accompanied by steamed rice and condiments.

Ginataang Kalabasa ^{VEG}

Squash Stew, Coconut Milk,
String Beans, Moringa
With Crab Meat

Pinakbet Ilocano ^{V, G}

String Beans, Eggplant, Bitter Gourd,
Squash Stew
With Crispy Pork Belly

Maya – Maya Escabeche ^G

Snapper Fillet, Caramelized Peppers,
Carrot, Sweet & Sour Sauce

Adobo Selection ^G

Garlic, Peppercorn, Bay Leaf,
Soy Sauce, Coconut Vinegar
Chicken
Pork

Inasal Na Manok ^G

Grilled Chicken, Annatto Sauce, Atchara

Pinaputok Na Lapu – Lapu ^G

Grouper Fillet, Green Mango,
Onion – Tomato Salsa

Sinigang Na Salmon At Sugpo

Tamarind Broth, Taro, Kangkong, Okra,
Radish

Beef Short Ribs Nilaga

Beef Consommé, Potatoes,
Bone Marrow, Corn

Kare-Kare ^G

Garden Vegetable Stew,
Peanut-Annatto Sauce

With Beef

With Seafood*

N

Boneless Pata for Two*

Crispy Pork Knuckle, Infused Vinegar,
Atchara, Calamansi

Clubhouse

International Menu

Starter & Salad

All Island Wonders ^{VEG}

Daily Harvest - Handpicked from the Farm

Pamalican Farm Salad ^{VEG, N}

Peanuts, Chia, Crispy Shallots, Peanut-Raspberry Dressing

Quinoa Tabbouleh ^{VEG}

Avocado, Cherry Tomatoes, Asparagus, Apples

Steak Tartare ^G

Beef Fillet, Classic Condiments

Grilled Octopus

Potatoes, Celery, Cherry Tomatoes, Black Olives

Grilled Caesar Salad ^{G, D}

Lettuce, Caesar Dressing, Parmigiano Reggiano, Bacon, Croutons

With Grilled Chicken

With Grilled Tiger Prawns

Soup & Comfort Food

Potato & Leek Soup

Poached Egg, Smoked Milkfish

Asparagus Soup ^{V, D}

Black Truffle, Parmigiano Reggiano

Amanpulo Club Sandwich ^{G, D}

Chicken Breast, Bacon, Tomatoes, Egg, Avocado, Cheese

Gourmet Burger ^{G, D}

Wagyu Beef, Cheddar, Caramelized Onion, Truffle Fries

Pasta

Penne Pesto ^{V, G, D, N}

Basil, Pine Nuts, Parmigiano Reggiano

Penne Pomodoro ^{V, G, D,}

Classic Tomato Sauce, Basil, Parmigiano Reggiano

Spaghetti E Vongole ^G

Local Clams, Datterini Chili

Tagliatella ^{G, D,}

Bolognese Sauce, Parmigiano Reggiano

Clubhouse

International Menu

Main Course

Parmigiana

Eggplant, Parmigiano Reggiano,
Bufala Mozzarella, Basil
V | D

Salmon Fillet

Textures of Carrot, Beurre Blanc
D

Tuna Pepper Steak

Vegetable Caponata, Saffron Couscous,
White Tomato Sauce
D

Tiger Prawns

Clams, White Bean Ragout, Fennel

From The Grill

Lamb Cutlet

Australian Lamb Chops

Picanha

250g Australian Wagyu Rump Cap

Ribeye

250g Philippine Kitayama Wagyu

Fillet Tournedos

250g Philippine Kitayama Wagyu

T - Bone

500g Philippine Kitayama Wagyu

SAUCES

Bernaise | Mushroom | Peppercorn | Red Wine

Side Dish

Mashed Potatoes

Salt Baked Potatoes

Parmesan Fries

Roasted Sweet Potatoes

Roasted Squash

French Beans Almondine

Creamed Spinach

Broccoli Cacio é Pepe