



W A T E R S I D E

À LA CARTE STARTERS

- CAESAR SALAD** 650
SOFT BOILED CAGE FREE EGG , PARMESAN,
GARLIC CROUTONS
- WITH YOUR CHOICE OF:
GRILLED CHICKEN | **GRILLED SALMON** 800 | 1,180
- GREEN GODDESS SALAD** 700
CHICKPEAS, CUCUMBER, EDAMAME, HERBS,
FRIED QUINOA, PINE NUTS
- TUNA TARTARE** 750
TOBIKO, DYNAMITE SAUCE, NORI RICE CRACKERS
- GRILLED CABBAGE** 450
WALNUT, ROMESCO SAUCE, BROWN BUTTER
- BURRATA** 1,100
SMOKED HONEY PEACHES, PICKLED FENNEL,
HAZELNUT, ORANGE ANISE OIL
- CAULIFLOWER CROQUETTES** 530
SUN-DRIED TOMATO AIOLI
- GRILLED SQUID** 1,100
CALAMANSI AIOLI, RED CURRY, PORK LARD
- GAMBAS** 1,000
SHRIMP , BUTTER, CHILI FLAKES, LEMON
- SEAFOOD CHOWDER** 800
CLAMS, SHRIMPS , POTATOES, DILL
- MUSHROOM SOUP** 730
WILD FOREST MUSHROOM, THYME, TRUFFLE OIL

BURGERS AND SANDWICHES

SERVED WITH A CHOICE OF FRIES OR MIXED SALAD

- CHEESEBURGER** 900
200G USDA BEEF PATTY, AMERICAN CHEDDAR, HOMEMADE PICKLES
- BACON CHEESEBURGER** 940
200G USDA BEEF PATTY, SMOKED BACON, AMERICAN CHEDDAR,
HOMEMADE PICKLES
- WATERSIDE BURGER** 1,250
300G USDA BEEF PATTY, SMOKED BACON, LETTUCE, TOMATO,
AMERICAN CHEDDAR
- CHICKEN SANDWICH** 900
ICEBERG LETTUCE, PICKLES, CHIPOTLE RANCH
- CLUB SANDWICH** 900
GRILLED CHICKEN, CAGE FREE EGG , BACON, AIOLI,
LETTUCE, TOMATO
- CRISPY FISH SANDWICH** 850
BEER-BATTERED HAKE , CILANTRO PARSLEY, CURRY LIME CREMA

PASTA

- SPAGHETTI CARBONARA** 1,100
GUANCIALE, PECORINO, BLACK PEPPER, EGG YOLK
- PAPPARDELLE** 900
ITALIAN SAUSAGE AND TOMATO RAGU
- LINGUINE VONGOLE** 900
CLAMS, LEMON, GARLIC
- TRUFFLE PACCHERI** 1,100
TRUFFLE CREAM, WILD MUSHROOMS, PARMESAN

PAELLA

PLEASE ALLOW 45 MINUTES FOR PAELLA PREPARATION

- NEGRA** 2,150 | 3,700
PULPO, LEMON AIOLI, PAPRIKA
- SEAFOOD** 2,680 | 4,100
BABY SQUID, BLACK TIGER PRAWN , MUSSELS,
SNAPPER, CRAB FAT MAYO
- VALENCIANA** 2,400 | 3,900
ROSEMARY CHICKEN, BLACK TIGER PRAWN ,
CHORIZO, FRENCH BEANS

seafood gluten nuts sustainably sourced

Please advise our service team prior to ordering should you have any food allergies, intolerances, or special dietary requirements.

Prices are in PHP, VAT-inclusive, and subject to 10% service charge.

MAINS

PLANT

 **WHOLE ROASTED CAULIFLOWER** 1,500
POMEGRANATE, CHICKPEAS, MINT YOGHURT

 **WOOD-SMOKED AUBERGINE** 1,250
BUTTER MASALA, CURRY CHUTNEY, SPICED PAPADUM

SEA

 **OCTOPUS** 2,000
FINGERLING POTATOES, HARISSA, BLACK OLIVES

 **FISH AND CHIPS** 1,300
BEER-BATTERED HAKE, TARTAR SAUCE

 **SALMON** 1,600
SWEET CORN, ADLAI, TOMATO BUTTER

 **GRILLED KINGFISH 350g** 1,400
LEMON BUTTER SAUCE, WATERSIDE MIXED SALAD

LAND

 **BUTTERMILK FRIED CHICKEN** 1,200
HOMEMADE CORNBREAD, GRAVY

PERIPERI CHICKEN 1,150
PAPRIKA, SALSA VERDE, CHARRED LEMON

 **SPICED BBQ PORK RIBS** 1,900
BOURBON BBQ GLAZE, PORK CRACKLING SALAD

FOR SHARING

WITH YOUR CHOICE OF TWO (2) SIDES.

 **PORK TOMAHAWK MILANESE 500g** 3,300
BROCCOLI KALE SLAW, BLACK GARLIC BBQ

DRY-AGED DUCK 2.4kg 5,800
PRUNE MOLASSES

FROM THE GRILL

AUSTRALIAN

 **RIBEYE 300g/500g** 4,500
6,800

 **SIRLOIN 300g** 3,700

 **WAGYU RUMP 500g** 4,800

USDA

 **FLANK STEAK 350g** 2,700

 **PORTERHOUSE 1kg** 12,700

 **TOMAHAWK 1.5kg** 16,000

 **PORK TOMAHAWK 500g** 2,800

 **PORK TENDERLOIN 400g** 3,360

SIDES

WATERSIDE SPICED FRIES 250
AIOLI

PEPPER ROASTED BROCCOLI 250
FRESH RED ONION, LEMON VINAIGRETTE

CREAMED SPINACH 250
GORGONZOLA, DILL OIL

 **MAC AND CHEESE** 250
CORNBREAD CRUMBS, SPRING ONION

 **ROASTED CARROTS** 250
ORANGE TAHINI YOGURT, PISTACHIO MINT

MASHED POTATO 250
ROSEMARY CARAMEL JUS

DESSERT

 **HOT CHOCOLATE FUDGE SUNDAE** 440
VANILLA ICE CREAM, BROWNIES, HOT FUDGE

 **LEMON BERRY PAVLOVA TSUNAMI** 640
LEMON CREMEUX, CITRUS CHANTILLY, FRESH BERRIES

 **S'MORES TART** 340
TOASTED MARSHMALLOW, CHOCOLATE GANACHE, GRAHAM CRUST

 **CHOCOLATE & MALT** 560
CHOCOLATE PANNA COTTA, MALTED CHOCOLATE CREAM

 **BURNT BASQUE CHEESECAKE** 340
VANILLA CREAM, LEMON ZEST

 **COCONUT PINEAPPLE RUM BABA** 400
RUM BABA, PINEAPPLE CALAMANSI JAM, COCONUT CHANTILLY