



The Bay,

RESTAURANT & BAR

STARTERS

<i>Kinilaw na Tanigue</i>	450
Our best-selling starter, a ceviche of spanish mackerel, bursting with fresh flavors from a marinade of vinegar, citrus, and ginger, then tossed with cucumber, tomato, red onion, and green chili	
<i>Lumpiang Shanghai</i>	280
Crispy spring rolls filled with ground pork and minced vegetables, served with our homemade sweet chili sauce	
Calamares Fritos	380
Fresh squid rings coated in breadcrumbs and deep-fried until golden, served with homemade garlic aioli	
Cheese Sticks	250
Like our lumpia, but this time, filled with cheese; also served with our homemade sweet chili sauce	
Chicken Nuggets	320
Juicy chicken bites, golden fried and served with homemade sauce	
Hummus	280
Warm homemade pita bread and classic chickpea dip	

SALADS

Bay	350
Our house salad, with lettuce, tomato, cucumber, white onion, green olives, dressed in balsamic vinaigrette	
Tomato & Tuna	350
A light lunch on its own, with a mix of fresh tomato, tuna chunks, boiled egg, cucumber, and olives	
Fusilli	380
Refreshing and great for your island-hopping packed lunch; Mixes curly pasta with tuna chunks, tomatoes, onions, and olives	
Legume	300
A filling yet fresh option for those looking to eat healthy while on holiday; Made with chickpea, tomato, onion, bell pepper, carrot	

PASTA

Choice of penne and spaghetti, cooked al dente with your choice of sauce

Aglio Olio	230
Simply perfect pairing of garlic and olive oil	
Add a topping of shrimps	+150
Pesto	250
Genovese basil sauce and parmesan	
Arrabiata	350
Caramelized bell peppers and fresh chilies in tomato sauce	
Chorizo	400
Bold-flavoured dish with spanish chorizo, tomato sauce, olive oil	
Bolognese	400
Classic creamy ground beef and tomato sauce	

PIZZA

10-inch homemade thin crust, tomato sauce, and mozzarella

Margherita	350
Tomatoes and basil	
Bacon	450
Pepperoni	450
Hawaiian	450
Ham, green bell pepper, mushroom, and of course, pineapple chunks	
Neptune's	460
Sauteed shrimp, squid, and red onion	

MAINS

<i>Adobo</i>	380
The Philippines' unofficial national dish and best eaten with a steaming white rice; Braised chicken leg quarter with potatoes in our secret adobo sauce with green chili	
<i>Adobo Fried Rice</i>	380
Comforting bowl of fried rice with chicken adobo, egg, diced carrots, bell pepper, green beans, red onion	
<i>Famous Fried Chicken*</i>	400
A crowd-favorite of tourists and yachties alike; Deep-fried battered leg quarter served gravy and choice of garlic rice or fries	
<i>Crispy Wings*</i>	400
Consider this our Famous Fried Chicken- LITE; Served gravy and choice of garlic rice or fries	
<i>Indian-style Curry</i>	380
Chicken cooked with potatoes and carrots in coconut milk	
<i>Cordon Bleu</i>	500
Juicy chicken breast rolled with ham and mozzarella and coated in breadcrumbs then deep-fried until golden; Served with fries	
<i>Inihaw na Manok*</i>	450
Grilled chicken breast fillet, served with a side salad	
<i>Inihaw na Liempo*</i>	500
Grilled marinated pork belly, served with a side salad	
<i>Chopsuey</i>	420
Vegetable dish with cabbage, chayote, carrots, red bell pepper, mushroom, and young corn	
<i>Pancit Canton/ Bihon</i>	
Choice of thick flour noodles or thin rice noodles, cooked with savory sauce and mix of protein and vegetables	
Chicken	380
Seafood (shrimp and squid)	400

*served with steamed white rice or garlic rice

Tuna Tataki	500
Fresh tuna, coated in black pepper and seared, served on a bed of bell pepper and green beans	
Fish Steak*	550
Choice of <i>tanigue</i> (spanish mackerel), <i>tuna</i> , or <i>talakitok</i> (jackfish), pan-fried with oyster sauce and white onions	
Seared Seasoned Fish*	550
One of our best-selling dishes, this is a <i>tanigue</i> (spanish mackerel) fillet perfectly seasoned in paprika and secret spices	
Grilled <i>Pitik</i>	800
A Busuanga specialty that you should not miss, these are local wild-caught slipper lobsters, simply prepared and served with garlic rice, a side salad, and lemon butter sauce	
Seasonal Seafood	
Check our blackboard specials for seasonal seafood dishes or make a request with our restaurant team	

PAELLA

Valenciana	
Topped with chicken, spanish chorizo, and vegetables	
10-inch, best shared by 3-4	950
Marinera	
A dish you must order at least once at our restaurant, this paella is loaded with shrimp, squid, mussels, and topped with slipper lobster	
10-inch, best shared by 3-4	1,450
36-inch, a star at group dinners and parties of up to 36 guests	9,350

BURGERS AND SANDWICHES

All served with a side of fries

Marina Burger	500
Our signature burger with an angus beef patty, cheddar, lettuce, and tomato	
Tuna Sandwich	400
Two open-faced slices of sandwich load, topped with a tuna salad with olives and mayonnaise, sprinkled with parmesan	
Maple Cured Bacon & Cheddar	350
Double-decker sandwich with crispy bacon slices, melted cheddar, tomato, and lettuce	
Healthy Chicken Wrap	350
Breast fillet, lettuce, tomato, and red onion wrapped in a homemade pita	

SIDES

Steamed White Rice/ Garlic Rice	40/60
Fries/ Potato Wedges	150
Toasted Bread (3 Slices)	60
Grilled Vegetables	200

DESSERTS

Ice Cream	180
Two scoops and a drizzle of chocolate syrup	
Fruit Crepe	350
Mango or banana wrapped in a freshly made crepe, topped with a scoop of ice cream and drizzled with chocolate syrup	
Mango and Banana Spring Roll	250
Warm caramelized fruits in a crispy spring roll wrapper	
Banana Cinnamon Roll	280
Chilled banana dusted with cinnamon, wrapped in a crepe, drizzled with sweet milk sauce	
Fresh Fruit Plate	350
Sliced seasonal fruits, perfect for your island-hopping lunch	