

## LUNCH MENU

The Beach Club celebrates the flavours of Pamalican Island with ingredients sourced from the waters and farms that surround us.

From the Amanpulo farm, we harvest lemongrass, lime leaves, arugula, calamansi and a variety of fresh herbs that shape the character of our dishes.

Our approach is to blend Mediterranean traditions with the character of our local harvest, creating dishes that feel both familiar and new.

### FORMAGGIO

#### Parmigiano Reggiano 24-months

Cow milk, Parma, Italy (V,G,D)

#### DO Manchego Reserva

Sheep milk, Dehesa De Los Llanos, Spain (V,G,D)

#### Bleu D'Auvergne

Cow milk, Auvergne (V,G,D)

#### Truffle Gouda

Cow milk, the Netherlands (V,G,D)

#### Mixed Cheese Platter

(V,G,D)

### CHARCUTERIE

#### Iberico Ham 50g

Cebo Campo 24-28 months, Spain (G,D)

#### Chorizo Bellota 40g

Txanton Selection, Pedroches, Spain (G,D)

#### Salchicon Bellato 40g

Txanton Selection, Pedroches, Spain (G,D)

#### Coppa de Iberico 50g

La Prudencia, Spain (G,D)

#### Coppa de Boeuf 50gr

Dierendonck, Belgium (G,D)

#### Mixed Charcuterie Platter\*

20gr each (G,D)

### PASTA

#### Rigatoni Bolognese

Beef, Parmigiano Reggiano (G,D)

#### Linguine Fruitti Di Mare

Octopus, clams, shrimp, homemade linguine, garlic, tomatoes (G)

#### Casarecci Calabrese

Spicy pork Nduja sausage, sundried tomatoes, wilted greens (G,D)

#### Spaghetti Pomodoro

Tomato sauce, basil, Parmigiano Reggiano (V,G,D)

#### Bucatini Cacio E Pepe

Pecorino Romagna, black pepper (G,D)

#### Spinach & Ricotta Ravioli

Pinenuts, lemon, Parmigiano Reggiano (G,D,N)

### CRUDI

#### Pamalican Ceviche

Local snapper, Amanpulo calamansi, red onion, local red chili

#### Carpaccio di Manzo\*

CAB prime beef, mustard aioli, shaved Parmigiano Reggiano (D)

#### Tuna Tartare

Thai coconut espuma, avocado carpaccio

#### Vitello Tonnato

Australian veal tenderloin, capers, anchovy aioli

### PESCI

#### Moules Frites

Thai chili paste, coconut milk, thai basil

#### Fish & Chips

Local snapper, beer batter (G)

#### Seared Tuna

Artichokes, legumes, sauce vierge

#### Basque Style Grouper

Parsley, garlic, olive oil, confit potatoes (G)

#### Whole Barramundi

Parsley, garlic, olive oil, confit potatoes (G)

#### Prawn Spiedini

Zucchini, tomatoes, garlic, esplette, charred lemon

### PICCOLINI

#### Grilled Haloumi

Thyme, honey (D,V)

#### Grilled Zucchini

Lemon, pinenuts (VEG,N)

#### Patatas Bravas

Garlic aioli, paprika (V)

#### Roasted Local Pumpkin

Pumpkin seed oil (VEG)

### INSALATA

#### Roasted Beets

Coconut yogurt, orange, pomelo, Amanpulo farm arugula (VEG)

#### Burrata

Roasted pumpkin, arugula, hazelnuts (V,D,N)

#### Chopped Vegetable Salad

Bell peppers, garbanzo beans, tomatoes, cucumber, avocado, romaine, red wine vinaigrette (VEG)

#### Falafel Salad

Bulgar grout tabbouleh, lemon tahini dressing (VEG,N)

#### Prawn Louie

Grilled prawns, mixed lettuce, egg, tomato, avocado

#### Tuna Nicoise Salad

Seared tuna, green beans, egg, marble potatoes, mustard vinaigrette

#### Lamb & Beef Kofta

Fattoush salad, sumac, lemon vinaigrette (G)

### CARNE E VERDURE

#### Steak Frites

Skirt steak, salsa verde (D)

#### Pan De Sel Double Burger

American cheese, pickles, thousand island, sauteed onions (G,D)

#### Lamb Merguez Sausage

Couscous, tomato harissa sauce, chickpeas (G)

#### Coq Au Vin

Chicken, Bacon, mushroom, onion, whipped potatoes (D)

#### Grilled Cauliflower Steak

Romanesco sauce, toasted almonds (VEG,N)



\* Premium menu items, excluded from dining benefit of select stays.

All our ingredients are regionally sourced, fish and meat are sustainably sourced

VEG = Vegan | V = Vegetarian | G = Gluten | D = Dairy | N = Nuts

All prices are in Philippine Peso and are subject to 12% service charge and 12% government tax where applicable.

## DINNER MENU

The Beach Club celebrates the flavours of Pamalican Island with ingredients sourced from the waters and farms that surround us.

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### ANTIPASTI

#### Marinated Olives

Rosemary, garlic, olive oil (VEG)

#### Manchego Croquettes

Bechamel, Manchego Reserva, Parmigiano (V,G,D)

#### Olive Ascolane

Jumbo olives, Italian pork sausage, Parmigiano Reggiano, breadcrumbs (G,D)

#### Andalucia Gazpacho

Castelvetrano olives, tomato, avocado (VEG,G)

#### Calamari Fritti

Sulu sea calamari, garlic aioli, Amanpulo farm lime leaves (G)

#### Mushroom Arancini

Truffle cream sauce, Parmigiano Reggiano (V,G,D)

#### Roasted Beets

Coconut yogurt, orange, pomelo, Amanpulo farm arugula (VEG)

#### Burrata

Roasted pumpkin, arugula, hazelnuts (V,D,N)

#### Chopped Vegetable Salad

Bell peppers, garbanzo beans, tomatoes, cucumber, avocado, romaine, red wine vinaigrette (VEG)

### PASTA & RISOTTI

#### Lobster Spaghetti\*

Lemon, spiny lobster, tomato (G)

#### Risotto ai Formaggi

24 Month Parmigiano Reggiano (G,D)

#### Linguine Fruitti Di Mare

Octopus, clams, shrimp, homemade linguine, garlic, tomatoes (G)

#### Casarecci Calabrese

Spicy pork Nduja sausage, sundried tomatoes, wilted greens (G,D)

#### Bucatini Cacio E Pepe

Pecorino Romagna, black pepper (G,D)

#### Spinach & Ricotta Ravioli

Pinenuts, lemon, Parmigiano Reggiano (G,D,N)

### FROMAGGIO

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#### DO Manchego Reserva

Sheep milk, Dehesa De Los Llanos, Spain (V,G,D)

#### Bleu D’Auvergne

Cow milk, Auvergne, France (V,G,D)

#### Truffle Gouda

Cow milk, the Netherlands (V,G,D)

#### Mixed Cheese Platter

(V,G,D)

### CHARCUTERIE

#### Iberico Ham 50g

Cebo Campo 24-28 months, Spain (G,D)

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#### Mixed Charcuterie Platter\*

20gr each (G,D)

### CAVIAR

#### Oscietra Classic\*

50 Grams, Farmed Raised, France

#### Superior Sturgeon Ossetra\*

30 Grams, Farmed Raised, China

### CRUDI

#### Pamalican Ceviche

Local snapper, Amanpulo calamansi, red onion, local red chili

#### Carpaccio di Manzo\*

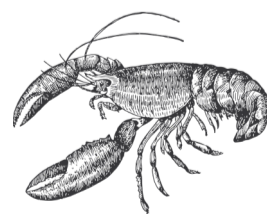
CAB prime beef, mustard aioli, shaved Parmigiano Reggiano (D)

#### Tuna Tartare

Thai coconut espuma, avocado carpaccio

#### Vitello Tonnato

Australian veal tenderloin, capers, anchovy aioli



### TO SHARE

#### Tajima Tomahawk Ribeye

1600 grams, Australian pure-bred Wagyu, MB9+

#### Lamb Scottadito\*

New Zealand lamb chops, rosemary, garlic

### LIVE SEAFOOD

Our seafood is caught by local Manamoc fishermen, with our largest supplier, Fernando “Dong Dong” Maglantong, bringing in lapu lapu, snapper, spiny lobster and shrimp.

#### Manomoc Spiny Lobster

MP

#### Mantis Shrimp

MP

#### Lapu-Lapu Red Grouper

MP

### CARNE E VERDURE

#### Prime Beef Tenderloin\*

180 grams USA certified Angus beef

#### Striploin\*

200 grams Australian Sanchoku Wagyu F1 beef, MB5+

#### Coq Au Vin

Chicken, Bacon, mushroom, onion, whipped potatoes (D)

#### Grilled Cauliflower Steak

Romanesco sauce, toasted almonds (VEG,N)

#### Iberico Pork Pluma\*

Figs, mustard, smoked paprika, potato pave (D)

### PESCI

#### Seared Tuna

Artichokes, legumes, sauce vierge

#### Basque Style Grouper

Parsley, garlic, olive oil, confit potatoes (G)

#### Whole Barramundi

Shaved fennel salad, oregano, charred lemon

#### Prawn Spiedini

Zucchini, tomatoes, garlic, esplette, charred lemon

### PICCOLINI

#### Grilled Haloumi

Thyme, honey (D,V)

#### Grilled Zucchini

Lemon, pinenuts (VEG,N)

#### Patatas Bravas

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