

A tropical beach scene with two white umbrellas, a lounge chair, and a table on the sand, overlooking turquoise water and mountains. The scene is framed by green foliage in the top left and bottom corners. The sky is a clear, deep blue.

# amanpulo

Destination Dining

# A Feast for the Senses

In a setting where time stands still,  
immerse yourself in remarkable moments of culinary artistry  
and natural beauty, seamlessly intertwined to create  
a memorable tapestry of flavours that that engages the senses.

Discover Amanpulo's collection of thoughtfully curated  
destination dining experiences, crafted to celebrate  
cherished moments with loved ones in island paradise.





Beachfront – Japanese Set Up





Beachfront – Western Set Up

# Destination Dining Experience

Immerse in the island's exceptional landscape in any of the breathtaking destination dining experiences, from the soft sand beach to limestone cliffs– a feast for the senses designed by nature.

## Beachfront

A timeless Amanpulo ritual, a private beachfront dining encapsulates the essence of a remarkable island retreat. The mesmerizing hues of sunset in the horizon provide a breathtaking spectacle. As the night unfolds and the sky becomes a canvas of stars, relax in the radiance of a bonfire, where joyous laughter and tales of the day fill the air, creating unforgettable toes-in-sand memories of paradise.

## Private Sala

Nestled in a secluded corner of the Clubhouse, the enchanting open-air sala presents views of the island's gardens and pool. Relax and dine on oversized day beds beneath its thatched ceiling, soaking in the serene ambiance. As the evening descends, the gentle glow of lanterns surrounding the space adds a touch of elegance to this unforgettable tropical experience.

## Clubhouse Trellis

Set within the heart of the expansive pool area, the Clubhouse Trellis is a picturesque oasis framed by a magnificent timber canopy adorned with vibrant bougainvillea blooms. During the day, the trellis provides a welcome respite from the sun's rays. Dinner is a captivating affair, with tables elegantly arranged alongside the trellis, offering enchanting views of the pool and its shimmering waters.

Prices are in Philippine Pesos, subject to 12% service charge and government taxes where applicable. Menu rate to be added.

Advance reservations are essential. All dining destination experiences are subject to availability and weather conditions.

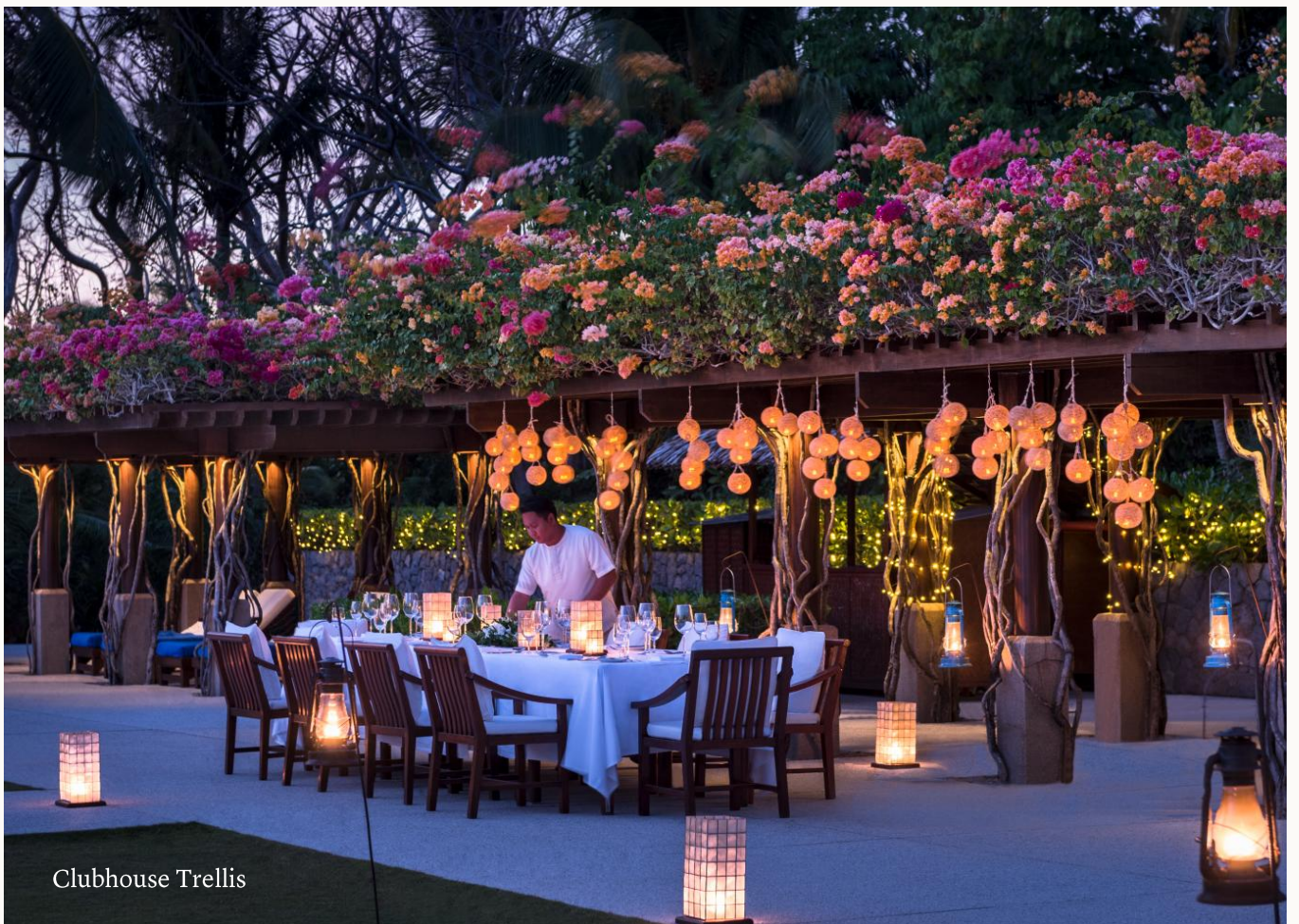
Destination dining experiences are subject to tide and weather conditions, with indoor back-up options provided.

Late cancellations by guests (within four hours of the set time) will be charged at full price.





Sala



Clubhouse Trellis





#### Hidden Rocky Cove

### Gary's Nest

A secluded cliff-top venue, Gary's Nest sits atop limestone rocks emerging from the sea. From this vantage point, indulge in sweeping panoramic views that stretch to the horizon, showcasing the mesmerizing hues of the sunset. The breathtaking view of sea and sky creates an atmosphere of blissful romance. This idyllic spot is a favorite choice for proposals and anniversary celebrations alike.

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## Runway

Under a mesmerizing canopy of stars and embraced by the tranquility of the Pamalican evening, the runway at Amanpulo transforms events into extraordinary, once-in-a-lifetime celebrations. This unparalleled setting offers a canvas of limitless possibilities, where creativity knows no bounds and every occasion becomes a memorable experience. It is a place where dreams come alive, and memories are made to last a lifetime.

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## Destination Dining Menus

Select from a variety of themed barbecue menus tailored to individual tastes,  
featuring the finest ingredients expertly prepared to perfection.

Indulge in Filipino cuisine that proudly displays its rich heritage.

Savour the pinnacle of feasts in the Philippines, the celebrated of *lechon*,  
Philippines is deeply rooted in the country's culinary tradition.

# Filipino Kamayan Feast

The Filipino practice of kamayan, eating with hands, especially during fiestas, enhances the sensory experience, making each meal a heartfelt connection to tradition and heritage.

## Starters

### Gising-gising

Prawn, Coconut Cream, Chili, Tofu, Winged Bean

### Lumpia Ubod

Chicken, Palm Heart, Sweet Potato (G,N)

### Sinigang Sa Miso

Grouper, Long Beans, Eggplant, Okra

## Mains

### Lechon Baka

Roasted Beef Short Rib, Lemon Grass, Garlic

### Liempo

Pinoy-style BBQ Pork Belly (G)

### Chicken Inasal

Marinated Chicken, Annatto Oil (G)

### Pinaputok Na Pusit

Stuffed Squid, Green Mango, Tomato, Onion

### Sugpo

Grilled Sulu Sea Jumbo Prawn

## Sides

### Pancit Guisado

Chicken, Carrots, Cabbage, Bihon Noodles (G)

### Mangga At Bagoong

Green Mango, Shrimp Paste

### Ensalada Filipina

Tomato, Salted Egg, Sea Grapes, Fish Sauce

### Grilled Vegetables

Eggplant, Okra (VEG)

### Garlic Rice

Jasmine (VEG)

## Dessert

### Coconut Leche Flan

Condensed Milk, Sweetened Coconut (V,D)

### Turon

Banana Spring Roll, Caramelized Sugar (V,G)

### Ube Pie

Purple Yam Filling, Tart (V,G,D)

## Tropical Fruits

Seasonal Fruits (VEG)

## Add Ons

### Manamoc Lobster

Per 100g

### Red Grouper

Per 100g

### Mantis Shrimp

Per 100g

### Ohmi A5 Wagyu Sirloin

Per 100g



# Palawan Waters

Enjoy fresh seafood in a menu that offers a variety of specialty dishes inspired by the sea.  
Savor delicious prawns, snapper, squid, octopus grilled to perfection.

## Starters

### Kinilaw

Snapper, Coconut Cream, Ginger, Onion,  
Calamansi

### Lato Salad

Sea Grapes, Tomato, Onion, Vinegar, Fish Sauce

### Suam Na Halaan

Nylon Clams, Spinach, Ginger, Garlic

## Mains

### Inihaw Platter

Kibao Clams  
Jumbo Prawn  
Octopus Skewers

### Whole Milk Fish

Onions, Tomatoes, Ginger, Soy Sauce (G)

### Pinaputok na Pusit

Stuffed Squid, Green Mango, Tomato, Onion

### Condiments

Atchara, Spiced Vinegar, Filipino Sauce (G)

## Sides

### Seafood Pancit Canton

Stir Fried Noodles, Shrimp, Squid,  
Carrots, Cabbage, Calamansi (G)

### Adobong Kangkong At Tokwa

Water Spinach, Tofu, Garlic, Soy, Vinegar (G)

### Ensaladang Pipino

Cucumber, Vinegar (VEG)

### Grilled Vegetables

Eggplant, Okra (VEG)

### Garlic Rice

Jasmine (VEG)

## Dessert

### Coconut Leche Flan

Condensed Milk, Sweetened Coconut (V,D)

### Turon

Banana Spring Roll, Caramelized Sugar (V,G)

### Ube Pie

Purple Yam Filling, Tart (V,G,D)

### Tropical Fruits

Seasonal Fruits (VEG)

## Add Ons

### Manamoc Lobster

Per 100g

### Red Grouper

Per 100g

### Mantis Shrimp

Per 100g

### Ohmi A5 Wagyu

Per 100g

# The Ultimate Lechon

Lechon is a symbol of abundance, generosity, and hospitality in Filipino culture. It holds a special place in Filipino gatherings, where it serves as the centerpiece of the feast, bringing people together to enjoy its succulent taste and festive ambiance.

## Starters

### Bangus Sinigang

Milkfish, Tamarind, Tomato

### Ensaladang Ampalaya

Bitter Melon, Red Onion, Tomatoes (VEG)

## Mains

### Crispy Skin

Slow Rotisserie

### Crispy Sisig

Chili, Onion, Egg

### Pork Belly Loin

## Condiments

Liver Sauce, Spiced Soy sauce, Atchara (G)

## Sides

### Laing

Taro Leaves, Coconut Cream, Chili

### Pancit Canton

Stir-fried Canton Noodles,  
Mix Vegetables, Calamansi (G,V)

### Garlic Rice

Jasmine (VEG)

## Dessert

### Coconut Leche Flan

Condensed Milk, Sweetened Coconut (V,D)

### Turon

Banana Spring Roll, Caramelized Sugar (V,G)

### Ube Pie

Purple Yam Filling, Tart (V,G,D)

## Tropical Fruits

Seasonal Fruits (VEG)

## Add Ons

### Manamoc Lobster

Per 100g

### Red Grouper

Per 100g

### Mantis Shrimp

Per 100g

### Ohmi A5 Wagyu Sirloin

Per 100g



# Western Grill

Indulge in a culinary experience designed for discerning meat aficionados. Each dish is meticulously crafted using the highest quality ingredients, ensuring a dining experience that is both sophisticated and satisfying .

## Starters

### Charcuterie & Cheese Platter

Dried Fruit, Nuts, Assorted Crackers (G, D,N)

### Amanpulo Grown Baby Lettuces

Tomatoes, Cucumbers, Green Goddess Dressing (V,D)

### Grilled Asparagus Salad

Balsamic, Parmigiano (D)

## Mains

### Porterhouse Steak 800 gram

USA

### Iberico Pork Secreto

Spain

### Rosemary Lamb Chop Scottadito

New Zealand

## Sides

### Grilled Vegetables

Seasonal (VEG)

### Roasted Sweet Potatoes

Herb Butter (V,D)

## Dessert

### S'more Budino Tart

Marshmallows, Chocolate, Graham Crackers (V,G,D)

### Strawberry Short Cake

Whipped Cream (V,G,D)

## Add Ons

### Manamoc Lobster

Per 100g

### Red Grouper

Per 100g

### Mantis Shrimp

Per 100g

### Ohmi A5 Wagyu Sirloin

Per 100g

# Farm to Table

Discover the elegance of vegetarian dining with our thoughtfully curated menu. Each dish is crafted from the finest, freshest ingredients, celebrating the vibrant flavors and textures of nature's bounty.

## Starters

### Binakol

Coconut, Papaya, Ginger, Moringa Leaves (VEG)

### Tofu Sisig

Crispy Tofu, Red Onion, Chili, Calamansi (VEG, G)

## Mains

### Inihaw Platter

### Cauliflower Inasal

Lemon Grass, Soy, Calamansi, Annatto Oil (VEG, G)

### Filipino BBQ Seitan

Soy, Calamansi, Garlic (VEG, G)

### Sinugba Na Mais

Grilled Corn, Red Onion, Cucumber, Chili, Vinegar (VEG)

### Grilled Vegetables

Eggplant, Okra (VEG)

## Condiments

Atchara, Spiced Vinegar, Filipino Sauce (G)

## Sides

### Adobong Langka

Jackfruit, Soy, Garlic, Bay Leaf (VEG, G)

### Pancit Habhab

Stir Fried Noodles,  
Mix Vegetables, Garlic Rice (VEG, G)

## Dessert

### Suman at Mangga

Glutinous rice, coconut caramel (VEG)



# From the Bar

Raise a toast to your celebrations with a free flow of your drinks of choice. As an optional upgrade, select from a special menu curated by our sommelier to match every preference and occasion.

## Champagne

C02	<b>Billecart-Salmon Brut Réserve</b> Pinot Noir, Pinot Meunier, Chardonnay   Mareuil-Sur-Aÿ   NV
C34	<b>Bollinger Special Cuvee Brut</b> Pinot Noir, Chardonnay, Pinot Meunier   Reims   NV
C11	<b>Ruinart</b> Chardonnay   Reims   NV
C10	<b>Krug Grande Cuvée 171eme Edition</b> Pinot Noir, Chardonnay, Pinot Meunier   Reims   NV

## White

W91	<b>F.X. Pichler Dürnsteiner</b> Grüner Veltliner   Wachau, Austria   2023
W21	<b>Pascal Jolivet</b> Sauvignon Blanc   Sancerre, France   2022
W60	<b>Domaine Joseph Drouhin 'Roserock'</b> Chardonnay   Oregon, United States   2023
W29	<b>Gaja Ca'Marcanda Vistamare</b> Viognier, Vermentino   Tuscany, Italy   2023

## Red

R121	<b>Allan Scott</b> Pinot Noir   Marlborough, New Zealand   2022
R103	<b>Rioja Vina Bosconia</b> Tempranillo   Rioja Alta, Spain   2012
R02	<b>Château Siran</b> Cabernet Sauvignon, Merlot, Petit Verdot   Bordeaux, France   2018
R30	<b>Philippe Pacalet Pommard</b> Pinot Noir   Burgundy, France   2021



## Entertainment & Ambiance

Music is a part of every Filipino's soul. Enjoy a live serenade of local and international ballads by the resort's talented musicians.

**Guitarist or harpist**

**Additional bonfire**

**Flower Bouquet**

*One dozen Ecuadorian roses*

**Fireworks**

*One-week notice required*

*Depending on weather conditions*

Prices are in Philippine Pesos, subject to 12% service charge and government taxes where applicable.  
Live guitarist or harpist is part of the Runway Experience.





AMANPULO  
Pamalican Island  
Palawan  
Philippines

Tel: +63 2 7976 5204  
Email: [amanpulo@aman.com](mailto:amanpulo@aman.com)