

PASTAS

Appetizer portion 380 | Full portion 680

ROMAN-STYLE CARBONARA

This is an absolutely authentic Roman carbonara, with no added cream. Asians accustomed to a wet, cheesy carbonara may find it dry.

PAPPARDELLE

Chicken breast, porcini mushroom, leeks, and Mascarpone cheese.

SPAGHETTI PUTTANESCA

Anchovy, olives, basil, capers tossed in tomato sauce.

RAVIOLI AL GRANCHIO

Crabmeat ravioli with cream sauce.

FILIPINIZED SPAGHETTI BOLOGNESE

Rich and meaty.

MACCHERONI AI TRE FORMAGGI

Tube pasta with three cheeses (Parmesan, Pecorino, and Gorgonzola).

SPAGHETTINI AL NERO

Squid ink pasta, shrimps, and peperoncino.

PENNE AMATRICIANA

Penne tossed in tomato sauce flavored with chili and pancetta.

LINGUINE ALLE VONGOLE

Linguine with clams and white wine sauce.

PASTA PRIMAVERA CON AGLIO, OLIO, E PEPERONCINO

Loaded with vegetables, livened with chile and basil.

0-Carb, almost 0 calories. Choose Shirataki rice instead of pasta. Works well with Roman Carbonara, Puttanesca, Bolognese, Amatriciana, Primavera, and Pappardelle Sauces. Shirataki is expensive and requires more sauce. Please add P200.

HEAVY TAPAS

HAND-PREPARED CAESAR SALAD

Most Caesar Salads you can get in the US and Europe are just pale ghosts of what this salad should be — crisp Romaine lettuce drenched in an umami bomb of egg yolk, Parmesan, and anchovy, hand-whisked over many minutes into creamy perfection with garlic, pepper. Dijon mustard, citrus, olive oil, and a few other ingredients. A Plantation Bay Delicious Dozen Must-Try. 780

US RIB-EYE BIBIMBAP

The Korean staple married to prime US beef, rich and flavorful. 720

GAMBAS AL DIABLO

Flamed at your table. 680

FRIED GARLIC RICE

Cooked in beef fat. Deadly. 580

PAELLA TERESITA

Mariscos, Cerdo, Chorizo, Pollo, y Cebolla. More saffron and rich seafood and meat flavor than any paella you'll find in Spain. Made in advance so no long wait. A hearty entrée for one person. 740

SAN FRANCISCO BAY STYLE CALAMARI TENDERS

Lightly-fried, crispy squid with a choice of dip. 680

PALERMO'S CRISPY PATA

The appeal of this pork foreleg dish derives not from crispiness but from the depth of flavor. This is a personal-size portion of the same dish offered in Kilimanjaro Kafé. 720

SPOSAMI STASERA CHICKEN

Not bad for a recipe we got from YouTube, though of course we tinkered with it a bit and embellished on the name. It's "Marry Me Chicken" on most sources. A Plantation Bay Delicious Dozen Must-Try. 720

SHIRATAKI GARLIC RICE

Fried in Beef Fat. Save 80 carb grams on this order. Virtually indistinguishable from the brown rice normally used. 580

SPANISH COLD CUT SAMPLER

Assorted cheese and dry-cured Spanish sausage. 720



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Comparable to the best anywhere!



Devilish! Worth sinning for!



Excellent choice for the health-conscious



Vegan and Delicious

Inclusive of VAT and service charge.

TAPAS

JAMON BELLOTA

Acclaimed by many as the world's finest ham.
50 grams with toasted focaccia. 1,300

JAMON SERRANO

A worthy alternative to the Italian prosciutto you might be familiar with. Cured longer and sharper-tasting. 620

GRILLED MUSHROOMS

With garlic, parsley, and bread crumbs. 580

HOME-MADE FRENCH FRIES

Just perfect, with a deep, rich potato flavor, and light crunchy interior. 580

FRIED CHICKEN LIVERS

Crispy fried, with raspberry vinaigrette sauce. 580

MELANZANE CON POMODORO E MOZZARELLA

Eggplant, sliced tomatoes, pesto sauce, olive oil, and mozzarella. 580

SARDINES ON A BOAT

Mildly spiced sardines. 320

SPANISH MARCONA

30 grams (about 30 almonds)

The finest almonds in the world, quite different from California almonds, and even in Spain it's hard to find this salted/oil-roasted kind. Hand-carried by one of our officers from Spain. 320

HEART-OF-PALM SPRING ROLLS

Different from any other spring roll in Asia or Manila. Light but satisfying. Creamy, crunchy, and garlicky. Usually served only in old-rich Cebu parties, now offered a la carte in Plantation Bay. 380

ENSALADA TROPICANA

Crispy greens, pumpkin seeds, fresh mango cubes, and balsamic pesto sauce. 580

ENSALADA ITALIANA

Refreshing salad greens, aromatic herbs, extra virgin olive oil, and lemon dressing. 580

BROKEN-HEARTED EGGS

Tangy, creamy, with just a hint of heat. 320

GREEK-STYLE ROASTED SWEET PEPPERS

Soft and sweet, baked in olive oil. 320

ZUCCHINI PUFFS

A healthier, low-carb alternative to French fries, including the sauces, about 140 Calories, 2 g net carbs. 380

SHIRATAKI RICE

A guilt-free rice alternative, very low in calories and no carbs. (allow 10 minutes). 120

FISH FINGERS

Crusted in herbs and Parmesan. 580

BEEF CARPACCIO

Raw, with capers and honey balsamic reduction. 580

POTATO CROQUETTES

With creamy minced fillings. 580

STEAK SEDUCTION

NUCLEAR KAGOSHIMA WAGYU

(Standard portion 120 grams, half portion 60 grams)

No doubt the Japanese produce the richest beef on earth, but their teppanyaki cooking method is just a bit underwhelming. Here is a totally different approach — (gasp) Very Well Done, burnt to a crisp outside and ready to explode with flavor as soon as it detonates on your tongue. The most distinctive Wagyu steak you will ever taste. (Plantation Bay's normal food guarantee does not apply to this item. Once you order it, you're committed.) A Plantation Bay Delicious Dozen Must-Try. 3000/1600

USDA PRIME TENDERLOIN (180 grams, filet)

With a more subtle flavor than rib-eye or striploin, tenderloin has very little visible fat. Pan-fried, with an almost-black crust and a juicy interior, served with pizzaiola sauce or porcini mushrooms. 2800

SNAKE RIVER FARMS GOLD AMERICAN WAGYU STRIPLOIN (220 grams, crosscut section)

The New York Cut is not as fatty or tender as rib-eye, but has a more robust flavor. The first choice of many steak-ophiles. 2800

SNAKE RIVER FARMS GOLD AMERICAN WAGYU RIBEYE

(220 grams, crosscut section)

A top-quality, well-marbled steak from grain-fattened cattle, grilled over a real flame. About as good an American steak as you'll find anywhere. 3400

CHAR-BROILED CHICKEN STEAK

Flame-finished to smoky perfection. 750

GRILLED PORK CHOP

A classic chop cooked Medium (slight pinkness may be visible), just as in Spain or Italy. 850



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Flavor Me Palermo

ANTIPASTI

(SCEGLI GLI STESSI 3 PER TUTTI A TAVOLA)

Cebu Heart-of-Palm Spring Rolls
Jamón Serrano con Pan Focaccia
Gambas al Ajillo
Funghi Grigliati
Uova alla Diavola
Peperone Dolce

PRIMO PIATTO

(SCELTA DI PASTA)

Puttanesca, Ravioli al Granchio, Primavera

INTERMEZZO

Mezzo shot di Calvados ghiacciato
o Vodka Martini

INSALATA

Insalata Italiana

SECONDO PIATTO

Paella Teresita
O

Bibimbap Con Rib-Eye Americano

IL DOLCE

Affogato, Gelato della Casa,
o Mousse al Cioccolato e Banana



DESSERT MENU

UBE HOPIA

A kind of moon cake, much better than what the Chinese make out of mung beans. 180

UBE POUND CAKE

Rich, dense, delightful. 380

UBE MILKSHAKE

Ube is the (wrongly-called) purple yam available only in the Philippines that's attracting worldwide attention. Ube reaches its highest expression not in a sophisticated dessert, but in an unpretentious milk-shake. We make it from scratch starting with our own Ube paste ("haleya") from real Ube tuber, which we make into our own Ube ice cream, then finally — with further tweaks — into the thickest, richest, Ube-est milkshake ever blended. Half portion 200. Full portion 380.

FLAMING ALASKA RESURRECTION

Featuring our home-made ice creams Ube in Palermo and Jackfruit in Fiji, coated in thick meringue and flamed at your table. Both are MUST-TRY! 380.

MANGO JUBILEE

Fresh Mango coddled in butter with home-made vanilla ice cream and macadamia nuts. 380

PIATTO DI FRUTTI FRESCHI

A plate of the freshest fruits. 380

BANANA CHOCOLATE MOUSSE

Smooth and creamy, it's amore at first bite! 380

CAPPUCCINO TIRAMISU

Chef Gerard's take on this worldwide favorite. The cup looks good enough to eat, and it is! Good for two. 420

HOME-MADE ICE CREAM

Vanilla, mango, jackfruit, peanut butter chocolate, strawberry, ube, coffee chocolate chip. Doused in a bit of espresso upon request. 300. Extra Large, 380.

KETO LEMON MERINGUE PIE

180 kcal, 8 g net carbs. 380

(Low-Calorie, Keto But Not Vegan, Diabetic-Friendly with Reduced Carbs/Sugar)

KETO MATCHA FUDGE BAR

233 kcal, 2 g net carbs. 380

(Low-Calorie, Keto But Not Vegan, Diabetic-Friendly with Reduced Carbs/Sugar)

KETO SALTED CARAMEL FUDGE BAR

250 kcal, 0-carbs. 380

(Low-Calorie, Keto But Not Vegan, Diabetic-Friendly with Reduced Carbs/Sugar)

DAIRY-FREE, ALLULOSE-SWEETENED, LOW-CARB, AND LOW-CALORIE

380

Made with coconut milk and sweetened with the most natural of alternative sweeteners, an Allulose-Monkfruit mix. Together, this reduces the calorie count by about 250 calories per generous ball of 170 grams and qualifies these absolutely delicious ice creams as Vegetarian, Keto, Paleo, Very-Low-Carb, and Diet.

VANILLA

350 calories. Plain Vanilla never tasted this good.

BANANA

370 calories. Rich, unctuous banana flavor, unlike most other banana ice creams which are icy and too hard.

PANDAN

310 calories. An exotic, mildly coconut-y taste.

CHOCOLATE PEANUT BUTTER (Fully Vegan, no egg yolk)

530 calories. Higher-calorie than we'd like, but tastes better than the conventional dairy-sugar Ben & Jerry's.



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