



APPETIZERS

- Flash Fried Calamari** **535**
Tossed with Fried Citrus Zest, Ranch Dipping Sauce
- Fish and Chips** **695**
Beer-Battered Deep-Fried Fish, Homemade Potato Chips, Spinach Artichoke Dipping Sauce
- Nachos and Dips (BEEF/SPINACH ARTICHOKE)** **395**
Corn Nachos, Cheese Fondant, Cucumber, Onion and Tomato with your choice of: Spicy Beef Chili Con Carne or Baby Spinach & Artichoke Heart
- Bohol Chicken Buffalo Wings** **585**
Deep-Fried Chicken Wings in Ginger, Garlic, Beancurd Spices, Singaporean Satay Sauce, Mango Honey Tomato Salsa
- Fish & Shrimp Ceviche** **695**
Raw Fish and Shrimp Marinated in Calamansi- Local Vinaigrette, Locally Grown Vegetables, Coconut Cream, Fresh Local Sea Grapes, Cilantro
- South Farm Fresh Spring Rolls** **295**
Fresh Local Grown Carrot, Beans Sprout, Cabbage, Turnip, Sweet Potato, Peanut Sauce
- Eggplant Moussaka Casserol** **445**
South Farm fresh Eggplant, Spinach, Tomato Sauce, Cheese
- Baked Sea Shell Con Ajo Y Quezo** **495**
Baked Green Mussels/Scallop, Cheese, Butter, Garlic, Herbs, Spices

SOUP

- Classic Filipino Sour Soup (SINIGANG: FISH/SHRIMP/CHICKEN/PORK)** **685**
Classic Filipino favorite tamarind based soup with your choice of meat and seafood with South Farm fresh vegetables, Steamed rice
- Soup of the day** **295**
- South Farm Native Vegetable (Law-oy)** **435**
Local Specialty Assorted Fresh Native Vegetables, Grilled Petite Fish Fillet
- Cream of Pumpkin Soup Laced with Ginger** **295**
Creamy Puree of Roasted Squash Cream Soup, Ginger, Wild Mushroom-Shrimp Sate, Garlic Bread Toast
- Seafood Tomato Minestrone** **695**
Assorted sauteed Seafood, Crushed Tomatoes, Vegetables, Garlic Bread

SALAD

- Tropical South Farm Salad** **395**
Watermelon with Bell Pepper, Pomelo, Cucumber, Onion, Tomato, Carrots, Seasonal Fruit, Chives, Mint Leaves and Feta Cheese in Thai Vinaigrette Dressing
- Tarragon Chicken Caesar** **495**
Perfectly grilled Chicken, Tarragon, Romaine Lettuce, Parmigiano, Reggiano, Anchovies, Bacon Bits, Croutons, Home-made Caesar Dressing
- Shrimp Mango Corn** **585**
Grilled Marinated Shrimp with mixed shredded greens, Mango, Cucumber, Sweet Corn, Tomato, Carrots, Citrus Vinaigrette, Feta Cheese
- Thai Crispy Catfish Salad** **535**
Mixed Greens, Crispy Catfish, Tomatoes, Cucumber, Coriander, Cashew Nuts, Seasonal Fruit, Corn, Onion
- Tropical Fruits Salmon Salad** **795**
Smoked Salmon, Mixed Greens, Peached, Tomatoes, Cucumber, Candied Peanuts, Goat Cheese, Rice Wine Dressing

OFF THE GRILL

- Corn and Veggie Skewers (2pcs)** **395**
Corn, Carrots, Cucumber, Onions, Bell Pepper, Spicy Tomato
- Chicken Skewers (2pcs)** **495**
Grilled marinated Chicken Skewer, Vegetables, South Farm Vinegar, Crispy Potato Chips
- Pork Skewers (2pcs)** **495**
Pork Belly, Vegetables, Barbecue Sauce, Crispy Potato Chips/French Fries
- Fish Steak (2pcs)** **535**
Tangigue marinated in Garlic, Calamansi, Parsley, Olive Oil, South Farm Vinegar, Crispy Potato Chips/French Fries
- Squid Stuffed with Spices** **210/100g**
Squid Stuffed, Tomatoes, Onions, South Farm Coriander Vinegar, Red Egg Eggplant Ensalada



oceanica resort

PANGLAO - BOHOL

LIVE SEAFOODS

All fish can be served whole or filleted
YOUR WAY

- | | |
|----------------------------|--------------------------|
| Groupers (Lapu-Lapu) | Crab |
| Pangasius | Tiger Prawn/Mother Prawn |
| St. Peter's Fish (Tilapia) | Lobster Shrimp |

SAUCES YOUR WAY CHOICE OF:

- | | | |
|------------------|---------------------|----------------------|
| STEAMED | FRIED | GRILLED |
| Soy Ginger | Sweet & Sour | Coriander Soya Sauce |
| Scallion Sauce | Kung Pao Sauce | Chili Garlic |
| Black Bean Sauce | Curry Coconut Sauce | Lemon Garlic Butter |

MAIN COURSE

- Shrimp Bowl Your Way (STEAMED, FRIED, SAUTEED, GRILLED)** **598**
- Spicy Coco Cream Simmered Chicken** **598**
Grilled Chicken, Simmered in Classic Bohol Halang Halang Reduction, Green Papaya Relish, Plain Rice
- Bohol Spiced Beef Spareribs** **795**
Deep Fried Fork Tender Baby Back Beef Ribs with Signature Black Pepper Sauce and Vegetables served in Sizzling Plate, Steamed Rice
- Fish Poke Bowl** **695**
Sashimi Grade Mackerel, Spiced Chili, Fresh Chives, Cilantro, Rice Vinegar, Sesame Oil, Lettuce, Sesame Soy Dressing, Garlic Rice
- Sizzling Sisig (Farm Duck/Fish/Chicken)** **695**
A twist classic Sisig, Crispy Pork, Liver, Shallots, Chilies, Kimchi, Cucumber, Garlic, Lettuce, Samyang Sauce served with Lettuce and Steamed Rice
- St. Peter Fish Diced Fillet** **110/100g**
Deep Fried St. Peter Fillet Breaded Flour with Mango Salsa & Mango Puree, Steamed Rice
- Beef Bourguignon** **998**
Red Wine Braised Beef, Mushroom, Fried Banana, Truffle Pumpkin Potato Mash
- Bohol Pork Crackling** **598**
Braised and Crispy Fried Pork Belly, Thai Papaya Salad, Alugbati Salad, Fried Banana, South Farm Spicy Coriander Vinegar, Steamed Rice
- Seafood in Coco** **935**
Shrimp, Squid, Fish, Coconut Meat, Vanilla Butter, Coconut Nage Basil, locally Grown Vegetables, Essence Lemongrass, Coconut Shell, Steamed Rice
- Angus Beef Fillet Mignon** **2,780**
150g USDA Beef Tenderloin wrapped in Bacon grilled to your preference, Garlic Truffle Mashed Potatoes, Buttered Vegetables, Charred Yellow Corn
- South Farm Veggies and Thai Curry Tofu** **655**
Assorted South Farm Fresh Vegetables, Tofu, Spicy Thai Curry Sauce, Chili Pepper, Kimchi, Steamed Rice
- Roast Baby Back Pork Ribs with Chili Chu Hou Sauce** **985**
Slow Cooked Roast Pork Ribs, Home Made Chili Chao Sauce, Cinnamon Stick, Asian Spices, French Fries
- Ocean Salmon Oreganata** **995**
Grilled Salmon Fillet, Curry Cous-Cous, Roasted Tomato Salsa, Oregano White Wine Cream Sauce
- Bohol Chicken Bowl** **595**
Bohol Style Skinless Chicken Meat, Ginger, Chilies, Lemongrass, Basil, Coconut Milk, Plain Rice, Fresh Vegetables
- Kung Pao Prawns on Coco Ginger Rice Pilaf** **350/100g**
Grilled Prawns, Kung Pao Sauce, South Farm Vegetables, Tofu, Eggplant, Coconut Ginger Rice Pilaf
- South Farm Crispy Catfish** **110/100g**
Whole Catfish, Thai Red Curry Sauce, Peanuts, Pickled Onion, Light Papaya-Cucumber Salad, Crispy Potato Chips/French Fries
- Meat & Seafood Madness (Sharing for 4)** **3,588**
Grilled Pork, Chicken, Beef Teppanyaki, Fish Ceviche, Crispy Calamari, Crab, Charred Yellow Corn, Green Papaya-Cucumber Salad, Clear Soup, Steamed Rice

WRAPS & SANDWICHES

- Grilled Four Cheese with Chips** **495**
Ranch Grilled Cheese Sandwich, Crispy Potato Chips
- Fish/Beef Wraps** **695**
Mini Gyros of Salpicao, Crisp Lettuce, Mozzarella Cheese, Caramelized Onion, Spices, Garlic Mayo
- Oceanica Beef & Bacon Burger** **695**
Beef & Bacon Burger, Fried Egg, Grilled Onions, Melted Cheese, Potato Chips
- Oceanica Club Stack** **695**
Freshly Baked Three-Layered Sandwich, Chicken Spread, Seared Home-made Bacon, Ham, Cheddar Cheese, Egg, Lettuce, Tomatoes, Potato Chips
- Cajun Fisherman's Panini** **595**
Panko Coated Fish Fillet & Shrimp, Cajun Seasoning, Cheese, Potato Chips
- Bohol Pork Crackling Panini** **655**
Pork Belly, Papaya Pickles, Tomato, Potato Chips

SIDES

- Steamed Rice **65**
- Home-made Fries **225**
- Garlic Fried Rice **80**
- Farm Chips **195**
- Garlic Bread (3 pieces) **165**
- Home Made Mashed Potatoes **285**
- Potato Wedges **295**



RICE, NOODLES & PASTA

- Risotto Nero Di Frutti Di Mare** **695**
Squid Ink, Shrimp, Fish, Calamari, Garlic Aioli, Pimiento, Lemon
- Angel Hair Pesto Shrimp** **585**
Angel Hair Pasta Tossed in delightful Creamy Pesto, Shrimp, Onion, Garlic Bread, Parmesan Cheese
- Penne Arrabiata Meatballs** **595**
Penne Pasta, Beef Meat Ball Bacon, Black & Green Olives, Tomatoes, Basil, Tomato Sauce Parmesan
- Szechuan Seafood Pasta** **935**
Fettuccine Pasta, Mussels, Fish, Squid, Shrimp, Cashew Nuts, Szechuan Sauce, Garlic Bread, Parmesan Cheese
- Truffle Mushroom Pasta** **695**
A favorite among vegetarians, Fine Spagetti, Fresh Herbs, Olive Oil, Garlic, Shiitake Mushroom, Truffle Oil, Spices, Garlic Bread, Parmesan Cheese
- Smoked Salmon Pasta** **695**
Linguine Pasta, Smoked Salmon, White Cream Sauce, Broccoli, Mushrooms, Parmesan, Mimosa Garnish
- Nasi Goreng Fried Rice** **585**
Fried Rice, South Farm Vegetables, Chicken Satay Skewers, Lechon Kawali, Sunny-Side Up Egg, Prawn Crackers
- Paella Negra Marinara (Sharing for 3)** **1,888**
Peruvian Seafood Rice, Squid Ink, Calamari, Shrimps, Fish Mussels, White Wine, Pimiento, Garlic Aioli, Creole Seasoning, Parmesan Cheese, Native Lemon (45 minutes)
- Arroz Con Mariscos (Sharing for 3)** **1,888**
Peruvian Seafood Rice, Calamari, Shrimps, Fish, Mussels, White Wine, Pimiento, Garlic Aioli, Creole Seasoning, Parmesan Cheese, Vegetables

PIZZA

- Tree-Hugger Vego** **795**
Shiitake Mushroom, Roast Pumpkin, Baby Spinach, Sundried Tomato and Native Cheese
- Mango Cheese** **855**
Mozarella Cheese, Cheddar, Mango, Parmesan Cheese
- Pulled Pork** **945**
Ground Pork, Bacon, Ham, Onions, Mushroom, Crispy Garlic, Red Pepper Flakes
- Shrimp Scampi** **895**
Homemade Crust Topped with Shrimp, Italian Seasoning, Parsley, Tomato, Parmesan Cheese
- Seafood Pizza** **945**
Homemade Crust and Veloute White Sauce, Mozzarella Cheese, Assorted Seafood, Herbs, Parmesan Cheese
- Johnny's Sausage** **895**
Pepperoni, Italian, Spicy Cajun, Cheese
- Quattro Stagioni Cheese** **795**
Emmental, Camembert, Mozzarella, Cheddar Cheese, Truffle Oil

DESSERT

- Fresh Fruit Halo-Halo** **495**
Young Coconut Shell Filled with Shaved Ice and an Assortment of Local Fresh Fruit Toppings with Leche Flan and your choice of Ice Cream
- Banana Churros with Tablea** **375**
A Deep-Fried Banana Served with Tablea Sauce
- Mango Tapioca in Coco Milk** **225**
Layers of Mango Puree Tapioca, Mango and Cream
- Coco Tablea Flan** **335**
Rich Filipino Style Cream Custard with Tablea Chocolate Sauce
- Ube Milk Cheese Cake** **325**
Slow-Baked Ube Cheese Cake Infused with Ube Reduction Jelly and Cream Crusted with Desiccated Coconut
- Fudge Chocolate Cake** **425**
Classic Two Layers of Double Chocolate, Coffee Flavored Chocolate and Bittersweet Chocolate Ganache
- L'Opera Chocolate Coffee Cake** **425**
Classic Two Layers of Double Chocolate, Coffee Flavored Chocolate Buttered Cream and Bittersweet Chocolate Ganache
- Bee Farm Ice Cream** **185**
Avocado, Mango, Malunggay, Ube, Chocolate, Dragon Fruit
- Tropical Fresh Fruit Platter** **485**

KIDDIE MENU

- Bohol Fried Nuggets (Chicken or Fish)** **498**
Deep Fried Breaded Chicken or Fish Fillet Nuggets, Potato Chips/Fries
- Tempura Junior with Teriyaki Rice** **598**
Fresh Water Shrimp Tempura, Teriyaki Infused Fried Rice
- Spaghetti Bolognese** **595**
Spaghetti with rich Italian Meat Sauce, Herbs, Garlic Bread, Parmesan Cheese



SHAKES 298

Specialty Shakes

Oreo-Chocolate | Choco-Banana | Peanut Kisses

Milk Shakes

Vanilla | Coconut | Strawberry

Fruit Shakes

Pineapple | Watermelon | Mango | Banana

Tropical Fruit Shake of the Day

FARM TO TABLE 260

Hot or Cold Juice

Ginger | Native Lemon | Lemongrass

Fresh Coconut **180**

COFFEE & TEA (Hot/Cold)

Espresso | Tea

Cappucino | Americano | Cafe Mocha | Cafe Latte **160**

210

SODA & WATER

Coca Cola **198** San Pellegrino 250ml **450**

Sprite **198** Tonic Water Schweppes **210**

Royal **198** Distilled Water 500ml **80**

Soda Water **210** Perrier Sparkling Water **390**

Ginger Ale **320**

OUR OWN COCKTAILS 440

(MOCKTAIL - **298**, PITCHER COCKTAIL - **1,888**)

PITCHER MOCKTAIL - **1,588**)

Spice it Captain Rum, Tabasco, Fresh Watermelon, Aromatic Bitters, Calamansi Juice, Simple Syrup

Try the Old Rare Whiskey, Fresh Ginger & Pineapple, Aromatic Bitters, Calamansi Juice, Simple Syrup

Coast Sea Breeze Vodka, Fresh Pineapple, Cranberry, Calamansi Juice, Simple Syrup

Sapphire Gin, Blue Ternate, Aromatic Bitters, Calamansi Juice, Simple Syrup, Soda

Coast Mango Mint Glass Rum, Mint Leaves, Fresh Mango, Aromatic Bitters, Calamansi Juice, Simple Syrup

COCKTAILS 440

Margarita Tequila, Triple Sec, Calamansi Juice, Simple Syrup

Mojito Rum, Soda Water, Calamansi Juice, Mint, Simple Syrup

Daiquiri Rum, Calamansi Juice, Simple Syrup, can be flavored with any fruit

Piñacolada Rum, Coconut Milk, Pineapple Juice, Malibu, Simple Syrup

Long Island Iced Tea Vodka, Rum, Tequila, Gin, Triple Sec, Cola, Calamansi Juice, Simple Syrup

Bloody Mary Vodka, Tomato Juice, Worcestershire Sauce, Herbs, Celery, Calamansi Juice, Simple Syrup

Amaretto Sour Amaretto Liqueur, Lime Juice, Simple Syrup

Cosmopolitan Vodka, Triple Sec, Cranberry Juice, Simple Syrup

Caipirinha Rum, Calamansi Juice, Simple Syrup

MOCKTAILS 298

Virgin Mojito

Virgin Colada

Shirley Temple

Blue Ternate

BEERS

San Miguel Beer **220**

San Miguel Light **220**

Red Horse **220**

San Miguel Super Dry **330**

Cerveza Negra **298**

Heineken **420**

Corona **420**

Craft Beer Crazy Carabao **420**

(Pale Ale, Pilsner, India Pale Ale)

WINES

GLASS BOTTLED

House Red **420** **988**

House White **420** **988**

WHISKEY

SHOT BOTTLED

Jim Beam White **390** **2,688**

Cutty Sark **420** **2,280**

J and B Rare **390** **2,080**

Jim Beam Black **550** **2,988**

Jack Daniels **590** **4,080**

Chivas Regal **520** **3,180**

Jameson **590** **2,980**

Johnnie Walker D.Black **760** **5,680**

Johnnie Walker Red **350** **2,180**

Johnnie Walker Black **580** **3,880**

Johnnie Walker Blue **15,900**

Glenfiddich 12 years old **6,880**

Glenfiddich 15 years old **9,580**

Dewars 12 years old **3,790**

Dewars 15 years old **5,500**

Glenlivet 12 years old **5,980**

Royal Salute **13,900**

RUM

Tanduy 15 years **270** **990**

Bacardi Superior **360** **1,980**

Captain Morgan **230** **1,480**

Don Papa Masskara **580** **2,980**

Don Papa 7 Years **4,480**

Don Papa 10 Years **7,990**

BRANDY

Napoleon VSOP **170** **990**

Fundador Solera **290** **1,880**

Carlos 1 Solera **530** **3,080**

Fundador Exclusivo **4,980**

COGNAC

Hennessy VSOP **8,980**

VODKA

Smirnoff **370** **1,980**

Stolichnaya **370** **1,980**

Absolute **350** **2,580**

Grey Goose **880** **5,980**

Soju 360ml **388**

TEQUILA

Jose Cuervo **550** **3,300**

Cazadorez Reposado **3,480**

Patron Anejo **9,580**

Patron Reposado **6,990**

Patron Silver **7,980**

GIN

Bombay Sapphire **520** **3,580**

Tanqueray **490** **3,080**



SPARKLING WINE

CHEVALIER

BLANC DE BLANC - BRUT
FRANCE

1388

A NOS AMOURS DEMI-SEC

CHARDONNAY - CHENIN BLANC
FRANCE

1488

MVSA DE VALLFORMOSA CAVA BRUT NATURE

N.V MACABEO, XAREL-LO, PARELLADA
SPAIN

2188

CHARLES DE FERÉ

CHARDONNAY - BRUT
FRANCE

2188

MARTINI PROSECCO

MOSCATO
ITALY

2488

MOET & CHANDON BRUT IMPERIAL

PINOT NOIR, CHARDONNAY, PINOT
MEUNIER

8788

WHITE WINE

HOUSEWINE

988

CLASICO VENTISQUERO

CHARDONNAY
CHILE

988

CULEMBORG CAPE WINE

CHENIN BLANC
SOUTH AFRICA

988

CHATEAU LOS BOLDOS

SAUVIGNON BLANC
CHILE

1188

LA CHASSE

CHARDONNAY, VIOGNIER
FRANCE

1288

LA CHASSE

SAUVIGNON BLANC
FRANCE

1288

TYRRELL'S OLD WINERY

CHARDONNAY
AUSTRALIA

1288

GUSTAVE LORENTZ

RIESLING
FRANCE

1888

ROSE WINE

RICHLAND

MOSCATO ROSA
AUSTRALIA

1188

FAT BASTARD

CINSAULT, GRENACHE
FRANCE

1488

THE BEACH HOUSE

PINOTAGE, BLANC DE NOIR
SOUTH AFRICA

1588

RED WINE

HOUSEWINE

988

CULEMBORG CAPE WINE

CABERNET SAUVIGNON
SOUTH AFRICA

988

SERENGETI

CABERNET SAUVIGNON
AUSTRALIA

1288

CHATEAU LOS BOLDOS

CABERNET SAUVIGNON
CHILE

1288

GLENBROOK

MERLOT
CALIFORNIA USA

1488

KATNOOK FOUNDER'S BLOCK

CABERNET SAUVIGNON
AUSTRALIA

1988

WILD ROCK MARLBOROUGH

PINOT NOIR
NEW ZEALAND

2688

BONACCHI CHIANTI CLASSICO DOCG

SANGIOVESE
ITALY

2788