

Menu



at

BOHOL VANTAGE
Resort

Dayo Hill - Dauis - Panglao Island


Aperitifs and Cocktails

Pastis.....	120
Pernod.....	150
Campari.....	160
Campari Orange <i>Campari, Orange Juice</i>	220
Gin Tonic <i>Gin, Tonic Water</i>	130
Cuba Libre <i>Tanduay 12 years old Rum, Coke</i>	130
Cuba Libre <i>Bacardi, Coke</i>	170
Nothing <i>Gin, Calamansi</i>	130
Absolutely Nothing <i>Vodka, Calamansi</i>	130
Something <i>Tequila, Calamansi</i>	130
Caipirinha <i>Rum, Sugar, Fresh Calamansi</i>	170
Daisy <i>Gin, Calamansi, Grenadine</i>	150
Margarita <i>Tequila, Triple Sec, Lime</i>	160
Pina Colada <i>Rum, Cocnut Cream, Boracay, Pineapple</i>	220
Long Island Iced Tea <i>Rum, Vodka, Gin, Tequila, Triple Sec, Coke</i> ...	200
Planters Punch <i>Rum, Lime, Pineapple Juice</i>	170
Blue Lagoon <i>Vodka, Blue Curacao, Sprite</i>	170
Screwdriver <i>Vodka, Orange Juice</i>	170
Dayo Hill <i>Gin, Triple Sec, Blue Curacao, Orange Juice</i>	170
Davis Sunset <i>Rum, Boracay, Grenadine, Pineapple Juice</i>	170
Panglao Heaven <i>Rum, Triple Sec, Lime, Mango Juice</i>	170
Lumumba <i>Rum, Chocolate Milk</i>	150
Tarsy <i>Brandy, Chocolate Milk</i>	150
Black Russian <i>Vodka, Kahlua</i>	190

Drinks above have 30% discount during Happy Hour from 2 – 6 pm.

Starters

Soups

Tomato-Creamsoup	140
Carrot-Creamsoup	140
 Beefsoup (Gulashsoup)	160
Asparagus-Creamsoup	140
Mushroom-Creamsoup	140



Bratwurst

 German style sausage, fried and served with Mustard	130
Garlic Bread - with fresh garlic	90
Mushroom-Pizza-Baguette	140
Garlic Mushrooms fried in fresh garlic	150
French Fries	130

Appetizer

For the Appetizers please don't forget to order your favourite Sauce or Dip from the Sidings. It's worth it!

Also feel free to combine them with the sidings and/or a Salad to a complete meal.

Order of 5 pcs, all home made:

Chili-Cheese-Sticks.....	130
Chili-Cheese-Chicken-Sticks.....	160
 Crispy Prawns.....	200
 Spring Rolls.....	140
Shanghai Rolls.....	160
 Breaded Chickenfillet Chunks.....	170
 Breaded Fishfillet Chunks.....	170



Salads

(All Salads come with your favourite Dressing: Vinaigrette, Dill-Vinaigrette, Thousand Island or Honey Mustard)

	As a Side Order	As a Meal
Tossed Green Salad	130	220
Cucumber Salad	130	220
Tomato Salad	130	220
Mixed Salad (Tomato, Cucumber, Lettuce)	130	220



Plain Vegetarian Salad 280
with mixed Vegetables
and Fruits

Tuna Salad 350
with Lettuce, Tuna,
Onion Rings, Egg
and Cheese



Bohol Salad 380
with fried breaded
Chicken Fillet, Fresh Mango
cubes, Onions, Tomato
and Cucumber



Mixed Salad with Schnitzel Strips 380
Fresh garden Vegetables topped
with golden fried Schnitzel Strips
and fine Dressing



Garlic Shrimp Salad 440
Garlic fried Shrimps and Tomatoes
on a bed of green salad



Main Courses

Corkage Fee per head 690

In case you prefer to bring your own food

Meat

Beef Tenderloin Steak (Imported beef)

With French Fries or Croquettes,
Sweet Corn, Salad and your choice of
Sauce or Herb Butter



890



Pork Cordon Bleu 490

A nice big piece of breaded Pork Loin, filled
with Chesse and Ham, served with Noodles,
Salad and Cheese Sauce

Schnitzel Vienna Style 480

Golden fried breaded Porkloin Schnitzel with
Mashed Potatoes, Salad and Sauce of your
Choice

Curry-Sausage 280

fried spicy sausage, served with Currysauce
and French Fries



Pork Tenderloin 490

Nicely cut juicy wholefried Pork Tenderloin
with Mashed Potatoes, Buttered Mixed
Vegetables and Sauce of your Choice or Herb
Butter

Pork Steak 490

Pan Grilled Pork Loin Steak
with Mashed Potatoes, Buttered Mixed
Vegetables and Sauce of your Choice or Herb
Butter



Chicken Breast Candijay 480

Well marinated and tender grilled Chicken
Breast Fillet, served with Rice, Mixed
Vegetables and your choice of Sauce or Herb
Butter

Chicken Cordon Bleu 480

Breaded Chicken Breast Fillets, filled with
Chesse and Ham, served with Mashed
Potatoes, Salad and Cheese Sauce

Teriyaki Chicken Breast Osaka 🐔 490
Well marinated and tender fried Chicken Breast Fillet in Teriyaki Sauce, served with Rice and Mixed Vegetables



Chicken Curry Madras 🐔 440
Chicken Breast Fillet in a creamy Currysauce with Banana and Ginger, served with Rice and Salad



Seafood

Salmon Fillet Trondheim 🐟 650
Salmon Fillet, steamed in Foil with Mixed Vegetables, Noodles and Herb Butter



Dayo Shrimps Hill 🦐 490
Half pound of Shrimps fried with Garlic and White Wine the classic way, served with Rice



Calamares Valencia 🦑 490
Deep fried crispy Squidrings, served with Rice and Cold Dip of your choice

All prices are in Philippine Peso including tax and service.

Traditional Philippine Meals (served with plain rice)

Beef Caldereta Tubigon 🐮 450
Filipino style Beef stew

Beefsteak Tagalog 🐮 470
Tender beef strips, marinated and fried in soy sauce, calamansi and garlic

Lechon Kawali 🐷 450
Deep fried Pork Belly

Adobo Baboy Ubay 🐷 410
Pork prepared the Filipino way with Vinegar, Soy Sauce, Laurel, Garlic and Pepper

Inihaw na Baboy 🐷 430
Grilled Pork Belly



🐔 **Adobo Manok Clarin** 430
Chicken Breast Fillet with Vinegar, Soy Sauce, Laurel, Garlic and Pepper

🐔 **Chicken Afritada Corella** 430
A delightful mild dish made with Chicken Breast Fillet, Bell Peppers, Tomatoes, Carrots and Potatoes



Inihaw na Pusit Dimiao 450
Whole fried Squid, stuffed with Onions and Tomatoes, 🐙

Escabeche Mabini 430
Fried Fish with Sweet and Sour Sauce 🐟



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Sidings

Potatoes

Mashed Potatoes	120
Potato Croquettes	130
French Fries	130
Fried Fresh Potatoes	130
Hash Browns	130








Rice, Noodles and Vegetables

Plain Rice	50
Garlic Rice	90
Garlic Spaghetti	120
Buttered Sweet Corn	90
Mixed Vegetables with Herb Butter	140

Sauces – Get your favourite one!

Gravy Sauce	35
Mushroom Cream Sauce	50
Pepper Sauce	50
Green Pepper Sauce	80
Dark Mustard Sauce	50
Mango-Chili Sauce	50
Sweet and Sour Sauce	50
Tonkatsu Sauce	50
Teriyaki Sauce	50
Herb Butter	35
Thousand Island Dip (cold)	30
Mayonnaise	30

Burgers - All Burgers are homemade. No factory Patties.

	Beef 	Beef 'n Pork  	Pork-Loin Schnitzel 	Breaded Chicken Fillet 	Breaded Fish Fillet 
Hamburger + French Fries with Lettuce, Onions, Tomato, Pickles, Ketchup, Mayo and Mustard	# 1 325	# 2 325	# 3 345	# 4 345	# 5 345

Flying Dutchman	Breaded Chicken-Fillet on a Bun with Lettuce, Onions, Tomato, Mayo, Mustard and Special Sweet Curry-Ketchup	345
India	Breaded Pork-Loin Schnitzel on a Bun with Lettuce, Mayo and Curry-Fruit-Sauce	380

Add to your Burger:

Cheese per slice	30
Upsize French Fries to large Portion	60
Mixed Salad (side order)	130

Tonkatsu

Tonkatsu Classic	Breaded Pork Loin with Rice, fine chopped Cabbage and Tonkatsu Sauce	420
Tonkatsu Curry	Breaded Pork Loin with Rice, fine chopped Cabbage and Curry Sauce	420

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Pizza

Thin and Crispy Gourmet Homemade dough			M	L	XL
All Pizzas have Tomatosauce and Cheese-Topping			for	for	for
			1	1-2	2-3
1	Margherita	Only Tomatosauce and Cheese	270	370	490
2	Pomodoro	Fresh Tomatoes	300	410	530
3	Funghi	Mushrooms	320	440	550
4	Pepperoni	Pepperoni Sausage	320	440	550
5	Prosciutto	Cooked Ham	320	440	550
6	Hawaii	Cooked Ham, Pineapple	340	460	570
7	Emiliana	Cooked Ham, Mushrooms	360	480	590
8	Toscana	Pepperoni Sausage, Mushrooms	360	480	590
9	Romana	Pepperoni Sausage, Fresh Tomatoes, Onions, Olives	360	480	590
10	Tonno	Tuna, Onions, Bellpepper, Black Olives	360	480	590
11	Verdura	Broccoli, Fresh Tomatoes, Bellpepper, Onions	360	480	590
12	Milanese	Cooked Ham, Pepperoni Sausage Black Olives ...	360	480	580
13	Gamberetti	Shrimps, Bellpepper, Fresh Tomatoes, Garlic	360	480	590
14	Bolognese	Bolognese Sauce	380	530	670
15	Della Casa	Cooked Ham, Pepperoni, Mushrooms, Chilislices, Bellpepper, Fresh Tomatoes, Onions, Black Olives	390	540	690

Additional Toppings:

Garlic or Chilislices.....	free		
Fresh Tomatoes, Onions, Mushrooms, Broccoli, Bellpepper, Black Olives, Pineapple	40	60	80
Pepperoni Sausage, Cooked Ham, Tuna, Shrimps, Mozzarella	70	90	110

Pasta

Homemade Lasagne al Forno 440



served as Lasagne should be: A nice piece with thin layers of Noodles, tender prime ground Meat in Tomato Sauce and golden brown baked Cheese and Bechamel Sauce on top.

It's worth to try!



Homemade Linguini (Ribbon Noodles)



with Shrimps
sauteed in Garlic and White Wine 440



with Fried Chicken and
Mushroom- Creamsauce 440



Spaghetti



Bolognese 390
with Prime Ground Pork and
Beef in Tomatosauce



Salmone 430
with Chunks of Norwegian Salmon and
Tomatoes in Garlic-White Wine Sauce

Verdura 290
with mixed vegetables (vegetarian)

Aglio Olio e Peperoncino 190
with garlic, olive oil and
a hint of crushed chili peppers
(vegetarian)

Indonesian

Nasi Goreng (Fried Rice)

Vegan only with vegetables 270



with Chicken-Fillet 330



with Shrimps 380

Bami Goreng (Fried Noodles)

Vegan only with vegetables 290



with Chicken-Fillet 350



with Shrimps 380



Desserts

Fresh Mango Cubes	125	Fresh baked Waffles with	
Fresh Mango-Banana Fruitsalad	110	Sugar	95
Banana Split	140	Butter and Syrup	140
Mango Cup	170	Vanilla Icecream and	
Chocolate Lover	150	Chocosauce	190
Fried Bananas	190	Vanilla Icecream and	
with Vanilla Icecream and Chocolate Sauce		Fresh Mango Cubes	220
		Magnum Icecream	99
		Cornetto Icecream	55

Drinks

Nature 's Spring Water 500 ml	50	Shakes (On Availability):	
Softdrinks 12 oz. (355 ml)		Mangoshake	130
Coke, Sprite, Royal	70	Mango-Bananashake	130
Tonic Water	85	Pineappleshake	130
Ruel 's traditional Iced Tea		Bananashake	130
glass	70	Watermelonshake	130
pitcher	240	Vanilla-Milkshake	130
Fresh Made Calamansi-Juice		Chocolate-Milkshake	130
cold	glass 70	Strawberry-Milkshake	130
pitcher	240		
hot	glass 80	Beers:	
Orange-Juice	glass 70	San Miguel Pilsen	85
Pineapple-Juice in Can	80	San Miguel Light	85
Mango-Juice in Can	80	Red Horse Strong Beer	85
On Availability:		Beer-Buckets	
Pineapple-Juice fresh made	130	(Pilsen, Light or Red Horse)	
Mango-Juice fresh made	130	4 bottles	290
Tea	60	5 bottles	340
Milk (hot or cold)	60	6 bottles	380
Chocolate milk (Moo, hot or cold)	60	Beer-Mix:	
		San Miguel Lemon	80

Corkage Fees

for Softdrinks and Beer	per bottle 300
for Liquors and Spirits	per bottle 1.000

All prices are in Philippine Peso including tax and service.

Sizzling Plate Meals - served on a hot cast iron plate

Hamburg-Steak

with Rice, Sweet Corn,
Curry Sauce and Egg 425

with Rice, Sweet Corn,
Bulgogi-Sauce and Egg 425

Beef Tenderloin Tips 470

with Rice, Egg and your choice:
Mushrooms or Sweet Corn plus
Pepper Sauce or Bulgogi Sauce

Chickenbreast Fillet

with Rice, Cabbage,
Sweet Corn and Egg 395

with Mashed Potatoes,
Sweet Corn, Egg and
Bellpepper-Cheese Sauce 420

with French Fries, Cabbage
and Minatamis-Sauce 420



Pork Tenderloin Tips 430

with rice, Creamy Mushrooms,
Sweet Corn and Egg

Chicken and Shrimps 450

with Mashed Potatoes, Cabbage
and Minatamis-Sauce



Beef Tenderloin Tips and Shrimps 490

with French Fries, Cabbage and
Pepper Sauce

No Meat Sizzling Plate 370

with Rice, Mushrooms, Corn,
Mixed Vegetables, two Eggs and
Teriyaki or Minatamis-Sauce

Coffeecorner

Nescafé or 1-in-3.....	60
Americano brewed coffee.....	100
Espresso.....	60
Double Espresso	100
Othello Double Espresso with hot Chocolate.....	160
Drunken Othello Espresso with hot Chocolate and Rum....	190
Sweet Coffee on a layer of sweet condensed Milk.....	120
Café Bombon Double Espresso.....	130
on a layer of sweet condensed Milk	
Iced Café Latte	110

Digestifs (1 Doubleshot, 4 cl):

Antonov Vodka.....	60	Chevas Regal.....	250
Gilbey's Gin	70	Johnnie Walker Red Label.....	130
Tequila Silver.....	60	Jack Daniel's Bourbon	220
Tequila Gold.....	60	Bombay Sapphire Gin.....	150
Tanduay Rum 15 years.....	90	Tanqueray Gin.....	150
Tanduay Rum 12 years.....	60	Fundador Brandy.....	90
Palawan White Rum.....	60	Don Papa Rum.....	240
Boracay White Rum/Coco.....	60	Carlos I.....	220
Boracay Cappuccino.....	60	Remy Martin VSOP.....	290
Southern Comfort.....	70	Tawny Port.....	130
Kahlua.....	140	Cointreau.....	170
Drambuie.....	160	B&C (Brandy-Cointreau).....	150
Baileys.....	160	Amaretto.....	140
Canterbury.....	120		
		Cigarettes.....	160

All Digestifs have 30% discount during Happy Hour from 2 – 6 pm.

Wines

Corkage Fee

In case you prefer to bring your own wine per bottle 390

Red Wines

Casa Lo Matta, Chile per glass (140 ml) 160
Cabernet Sauvignon or Merlot per bottle (700 ml) 650

Sunrise, Chile per bottle 890
Cabernet Sauvignon or
Merlot

White Wines

Casa Lo Matta, Chile per glass (140 ml) 160
Sauvignon Blanc dry, fresh and fruity per bottle (700 ml) 650

Sunrise, Chile per bottle 890
Chardonnay

For temporary wine offers please check the display on the bar counter.
Thank you!

Family Fiesta – Table Set Menues

(For these menus is no discount available.)

Menu 1

Mushroom Cream-Soup
Shanghai Rolls
Pancit Canton with Chicken-Fillet
Rice
Cornetto Icecream Drumstick

For 5 persons 1850
Each additional person 370
For 10 or more persons 350 per person

Menu 2

Asparagus-Creamsoup
Chili-Cheese-Chicken-Sticks
Tilapia Escabeche
Pancit Canton with Chicken-Fillet
Rice
Fruitsalad with Icecream

For 5 persons 2250
Each additional person 450
For 10 or more persons 420 per person

Menu 3

Tomato-Creamsoup
Crispy Prawns
Cucumber Salad
Chicken Afritada
Pancit Canton with Pork
Rice
Fried Banana with Icecream

For 5 persons 2450
Each additional person 490
For 10 or more persons 450 per person