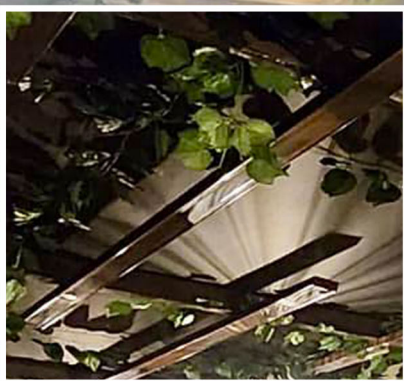




媽祖

MAZU

SEASIDE DINER



0917-164-4202, 0929-793-2015, 0905-479-8509
(02) 8852-2476, (02) 7211-4202

— APPETIZER —



MANGO SALSA



ELEPHANT SHELL COLD CUTS

* ENSALADANG LATO SPECIAL NEW

A LOCAL SEA GRAPES TOPPED WITH TOMATO, RED ONION, SMOKED FISH AND SALTED EGG IN SHRIMP PASTE DRESSING

450

* SEAFOODS VEGETABLES BASKET NEW

MIXED SEAFOODS WITH VEGGIES IN MAZU SPECIAL BLEND

1,090

* SPICY SHREDDED POTATO NEW

STIR FRIED SHREDDED POTATO IN SPICY AND SOUR DRESSING

405

MAZU MEAT SEAFOOD ROLLS NEW

SUCCULENT ROLLS STUFFED WITH TENDER MEAT AND JUICY SEAFOODS BLENDED IN OUR MAZU SPECIAL SAUCE

590

* ELEPHANT SHELL COLD CUTS NEW

MAZU SPECIAL SALAD WITH ELEPHANT SHELL, CUCUMBER, ONION LEEKS, CUCUMBER AND SPECIAL SAUCE

1,450

KANI SALAD

MIXTURE OF CRAB MEAT, CUCUMBER STRIPS, RIPE MANGO, NORI FLAKES AND FISH ROE WITH JAPANESE MAYO DRESSING

495



KANI SALAD



SPICY CUCUMBER SALAD



HOT PRAWN SALAD

TUNA / SALMON SASHIMI

FRESH RAW SLICED-THIN SALMON / TUNA LOIN. SERVED WITH LIGHT SOY, WASABI PASTE AND CALAMANSI ON THE SIDE

700

HOT PRAWN SALAD

DEEP FRIED PRAWNS ON BED WITH FRUITCOCKTAIL DRESSING

950

MANGO SALSA

RIPE AND GREEN MANGO WITH RED ONION, TOMATOES, LEMON, CILANTRO, JALAPENO BELL PEPPER

450

SPICY CUCUMBER SALAD

FRESH TOSSED CUCUMBER IN A GARLIC, VINEGAR, SOY SAUCE AND RED PEPPER FLAKES DRESSING

405

STEAMED GARLIC CABBAGE

STIR FRIED CABBAGE WITH SOY SAUCE, VEGETABLE OIL, GARLIC AND CHILI PEPPERS

405

MINCED PORK ROLLS

MINCED PORK WITH SAUCE WRAPPED IN SALAD LEAVES

480

RED MAPO TOFU

SHALLOW FRIED TOFU TOPPED WITH RED PEPPER

385



MAZU MEAT SEAFOOD ROLLS



MINCED PORK ROLLS

SOUP



SPINACH SEAFOOD SOUP



SPARERIBS HALAAN SOUP



HOT AND SOUR SOUP

*SPARERIBS HALAAN CHINESE STYLE SOUP NEW

SPARERIBS WITH SHELLS IN FISH STOCK WITH GINGER, TOFU AND CHINESE SPICES

CRAB & CORN SOUP

FRESH CRAB MEAT AND CORN PUREE THICK SOUP WITH EGG

MUD CRAB ROE SOUP

FRESH MUD CRAB MEAT AND FAT THICK SOUP WITH FISH ROE

SPINACH SEAFOOD TOFU SOUP

PUREED SPINACH AND SOFT TOFU THICK SOUP WITH VERMICELLI NOODLES

*HOT AND SOUR SOUP

A BLEND OF SPICY AND SOUR THICK SOUP WITH FISH LIP, SEA CUCUMBER, CLOUD EAR MUSHROOM AND SHRIMP

ASPARAGUS WITH CHICKEN SOUP

FRESH ASPARAGUS WITH DICED CHICKEN MEAT CLEAR SOUP

HOTOTAM SOUP

RICH SOUP COMPOSED OF CHICKEN, PORK, LIVER AND VARIOUS VEGETABLES

S	M	L
	775	1,070

485	750	1,050
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660	1,050	1,350
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450	775	1,075
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450	750	1,050
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420	700	950
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450	690	990
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SPICY BEEF TENDERLOIN SOUP

JUICY BEEF SLICES WITH TOFU, MUSHROOM AND VEGETABLES

SHRIMP SINIGANG SOUP

A FAMOUS FILIPINO CLEAR SOUP IN SHRIMP AND TAMARIND BROTH WITH LOCAL VEGETABLES

SINIGANG SA MISO MAMA-MAMA SOUP

A FAMOUS FILIPINO CLEAR SOUP IN LOCAL FISH AND TAMARIND BROTH WITH LOCAL VEGETABLES

PORK SINIGANG SOUP

A FAMOUS FILIPINO CLEAR SOUP IN PORK AND TAMARIND BROTH WITH LOCAL VEGETABLES

NYLON SHELL IN GINGER SOUP

SHELLS IN FISH STOCK WITH GINGER AND LEEKS

TAHONG GINGER SOUP

MUSSELS IN FISH STOCK WITH GINGER AND LEEKS

S	M	L
550	810	1,110

750	1,050
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750	1,050
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700	950
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480	780
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500	800
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SHRIMP SINIGANG SOUP



CRAB AND CORN SOUP



ASPARAGUS WITH CHICKEN SOUP

SQUID & SHELLFISH



FRESH OYSTER



BAKED MUSSELS



ELEPHANT SHELL

*BLACK CALAMARES NEW

DEEP FRIED BREADED SQUID WITH INK

CALAMARES

DEEP FRIED BREADED SQUID

GRILLED STUFFED SQUID

A GRILLED SQUID STUFFED WITH ONIONS, TOMATOES & GINGER SEASONED WITH LEMON & SOY SAUCE

SIZZLING SQUID

SAUTEED SQUID WITH GARLIC, ONION & GINGER IN SIZZLING PLATE

SZECHUAN SQUID

DEEP FRIED SQUID TOSSED IN BLACK PEPPER SAUCE AND MIXED WITH SAUTEED VEGETABLES

*SALT & PEPPER SQUID

FRIED SQUID SAUTEED IN BLACK PEPPER AND SEASONING

SALTED EGG SQUID

CRISPY SQUID WITH SALTED EGG

PAN FRIED OYSTER CAKE

POACHED OYSTERS, BEAN SPROUT AND ONION OMELET STYLE

M

L

780

1,340

750

1,350

650

1,170

650

1,170

650

1,170

650

1,170

750

1,350

505

770

M

L

480

770

640

1,152

1,280

1,870

380

560

650

ONE SIZE

950

1,490

820

1,350



SALTED EGGS SQUID



SALT & PEPPER SQUID



CALAMARES

NYLON SHELL / HALAAN TAUSI

SHELL COOKED IN BLACK BEAN SAUCE TOPPED WITH CHILI

WHITE SHELL WITH SOTANGHON

WHITE SHELL CRUSTACIAN TOPPED WITH SOTANGHON NOODLES & GARLIC

ELEPHANT SHELL WITH SOTANGHON

SEASONED STEAMED ELEPHANT SHELL, TOPPED WITH GARLIC & SOTANGHON NOODLES

BAKED MUSSEL (TAHONG)

MUSSELS TOPPED WITH ROASTED GARLIC BUTTER AND GRATINATED CHEESE

BAKED OYSTER (TALABA)

OYSTER TOPPED WITH ROASTED GARLIC BUTTER AND GRATINATED CHEESE

SCALLOP SOTHANGHON

FRESH SCALLOP WITH NOODLES IN MAZU SAUCE

BAKED SCALLOP

SCALLOP TOPPED WITH CHEESE AND BUTTER

FISH & EEL



MANGO LAPU LAPU



SAUTEED LAPU LAPU



STEAMED LAPU LAPU

* MAZU BUTTER FISH NEW

FISH CUTS IN A SAUCE OF BUTTER AND LEMON

M

L

500

800

STEAMED LAPU-LAPU

FRESH GROUPE STEAMED WITH FRESH HERBS AND SPICE IN SOY SAUCE

1,925

SWEET & SOUR LAPU-LAPU

A BLEND OF SWEET AND SOUR SAUCE WITH FRESHLY DEEP FRIED GROUPE TOPPED WITH JULIENNE CARROT, BELL PEPPERS AND PINEAPPLE CHUNKS

1,285

SAUTEED LAPU-LAPU WITH CELERY

FRESH GROUPE WITH SAUTEED GINGER, BUTTON MUSHROOMS, STRAW MUSHROOMS AND LEEKS WITH CELERY

1,285

* FRIED MANGO LAPU-LAPU

FRESHLY DEEP FRIED GROUPE TOPPED WITH CUCUMBER JULIENNE RIPE AND GREEN MANGO IN SWEET CHILI SAUCE

1,285

LAPU-LAPU LECHON MACAU HOT POT

BREADED FISH HEAD TOSSED IN BLACK BEAN SAUCE WITH TOFU AND LECHON MACAU IN A HOT POT

1,900

FRIED/ GRILLED PAMPANO

DEEP FRIED OR GRILLED PAMPANO

600

900

STEAMED EEL TAUSI

EEL COOKED IN STEAM MIXED WITH BLACK BEAN SAUCE

1,950

M

L

* MAZU HOT POT EEL NEW

HOT POT FILLETED EEL AND CHORIZO WITH MAZU SPECIAL SAUCE

2,200

EEL WITH PORK NEW

HOT POT EEL WITH TAIWAN PETCHAY AND LECHON MACAU

2,100

SIZZLING PAMPANO

SAUTEED PAMPANO WITH GARLIC, ONION & GINGER IN SIZZLING PLATE

750

950

STEAMED PAMPANO TAUSI

STEAMED PAMPANO WITH BLACK BEAN SAUCE

750

950

PINAPUTOK PAMPANO

FRESH FISH STUFFED WITH A GENEROUS AMOUNT OF TOMATOES, ONION AND GINGER

800

1,100

SWEET & SOUR FISH FILLET

A BLEND OF SWEET AND SOUR SAUCE WITH BREADED FISH FILLET TOPPED WITH JULIENNE CARROT, BELL PEPPERS AND PINEAPPLE CHUNKS

650

970

BRAISED SEAFOOD WITH BEAN CURD IN HOT POT

BRAISED FISH FILLET, SQUID AND SHRIMP IN BLACK BEAN SAUCE IN A HOT POT

800

1,440



STEAMED PAMPANO



SWEET & SOUR FISH



FRIED PAMPANO

— SHRIMP —



SALTED EGG S SHRIMP



SWEET CHILI SHRIMP



BUTTERED GARLIC SHRIMP



PRAWN TEMPURA



STEAMED PRAWN WITH GARLIC

BUTTERED GARLIC SHRIMP

SHRIMP COOKED IN GARLIC BUTTER SAUCE

SWEET CHILI SHRIMP

STIR FRIED GARLIC SHRIMP COATED WITH DELICIOUS CHILI SAUCE

STEAMED LIVE SHRIMP SOTANGHON

STEAMED SHRIMP IN SAVORY BARBECUE SAUCE WITH VERMICELLI

PRAWN TEMPURA

DEEP FRIED PRAWN COVERED WITH TEMPURA BATTER

SALTED EGG PRAWNS

SKIN-OFF PRAWNS TOSSED IN SALTED EGG YOLK MIX-TURE

* STEAMED PRAWNS WITH GARLIC **NEW**

FRESH PRAWNS WITH FRIED GARLIC, STEAMED WITH SOY SAUCE

KILAWIN SHRIMP

SHRIMP MIXED WITH VINEGAR, GINGER, ONION AND GARLIC

STEAMED LIVE SHRIMP

SEASONED SHRIMP COOKED IN STEAM

SALTED EGG SHRIMP

SKIN-OFF PRAWNS COVERED WITH SALTED EGG YOLK

* SALT & PEPPER SHRIMP

SHRIMP TOSSED IN SAUTEED MINCED GREEN BELL PEPPER, GREEN CHILIFINGER, WILD CHILI, RED ONION AND GARLIC

SZECHUAN SHRIMP

DEEP FRIED SHRIMP TOSSED IN BLACK PEPPER SAUCE AND MIXED WITH SAUTEED VEGETABLES

	M	L
KILAWIN SHRIMP	850	1,530

STEAMED LIVE SHRIMP	890	1,385
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SALTED EGG SHRIMP	850	1,250
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* SALT & PEPPER SHRIMP	750	1,200
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SZECHUAN SHRIMP	800	1,250
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	M	L
BUTTERED GARLIC SHRIMP	800	1,250

SWEET CHILI SHRIMP	800	1,250
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STEAMED LIVE SHRIMP SOTANGHON	890	1,400
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PRAWN TEMPURA	980	1,400
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SALTED EGG PRAWNS	1,200	1,550
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* STEAMED PRAWNS WITH GARLIC NEW	1,100	1,400
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STEAMED SHRIMP



SALT AND PEPPER SHRIMP

CRAB, LOBSTER & SEAMANTIS



ALASKA CRAB NEW

THE WORLD FAMOUS ALASKA CRAB COOKED AS YOU WISH

STEAMED CRAB

SEASONED CRAB COOKED IN STEAM

STEAMED CRAB WITH GARLIC

SEASONED CRAB COOKED IN STEAM WITH GRIND GARLIC MIX

*SALTED EGG CRAB

FRESH CRAB TOSSED IN SALTED EGG YOLK MIXTURE

SALT AND PEPPER CRAB

FRESH CRAB IN SAUTEED MINCED GREEN BELL PEPPER, GREEN CHILI FINGER, WILD CHILI, RED ONION AND GARLIC

CRAB WITH SOTANGHON IN HOT POT

FRESH CRAB TOSSED IN SAVORY BARBECUE SAUCE WITH VERMICELLI IN A HOT POT

SINGAPOREAN CRAB

BOILED CRAB IN THICK SINGAPOREAN SAUCE TOPPED WITH ONION LEAVES

BUTTERED GARLIC CRAB

CRAB IN GARLIC BUTTERED SAUCE

MARKET PRICE

M

L

1,030

1,700

1,130

1,800

1,300

1,950

1,150

1,800

1,300

1,950

1,300

1,950

1,300

1,950

M

L

SWEET CHILI CRAB

CRAB COOKED IN CHILI TOMATO SAUCE

1,300

1,950

STEAMED GARLIC CRAB WITH SOTANGHON

STEAMED CRAB WITH VERMICELLI IN HOT POT

1,300

1,950

*SALT AND PEPPER SEAMANTIS

FRESH SEAMANTIS IN SAUTEED MINCED GREEN BELL PEPPER, GREEN CHILI FINGER, WILD CHILI, RED ONION AND GARLIC

1,400

2,100

CHEESE NOODLES SEAMANTIS

FRESH SEAMANTIS WITH NOODLES IN A SPECIAL MAZU CHEESE SAUCE

1,600

2,300

LOBSTER

COOKED AS YOU WISH

MARKET PRICE

ROCK LOBSTER

COOKED AS YOU WISH

MARKET PRICE

*KING CRAB

CRAB BIGGER THAN 1 KILO COOKED AS YOU WISH

MARKET PRICE



— VEGETABLE —



CHORIZO TAIWAN PECHAY



MIXED VEGETABLES LOHAN STYLE



STUFFED TOFU



MIXED TEMPURA VEGGIES

M

L

VEGETABLES TEMPURA **NEW**

MIXED VEGETABLES COVERED WITH TEMPURA BATTER

515

780

* STUFFED TOFU **NEW**

SOFT TOFU STUFFED WITH GROUND PORK, SPICES AND TAUSI SAUCE

515

780

SPINACH WITH TWO KINDS OF EGG

SAUTEED SPINACH WITH CENTURY EGG AND SALTED EGG

485

750

BROCOLLI WITH DRY SCALLOP

BROCOLLI WITH DRIED PULLED SCALLOP MEAT IN SAVORY SAUCE

600

890

BROCOLLI WITH GARLIC

SAUTEED BROCOLLI WITH CRISPY FRIED GARLIC

550

850

M

L

* MIXED VEGETABLES LOHAN STYLE

A MIXTURE OF BEAN SPROUT, BOK CHOY, SHITAKE MUSHROOM, BUTTOM MUSHROOM, BROCOLLI, YOUNG CORN, BLACK AND WHITE FUNGUS IN OYSTER SAUCE

515

780

TAIWAN PECHAY WITH GARLIC

SAUTEED BOK CHOY WITH CRISPY FRIED GARLIC

450

700

* CHORIZO TAIWAN PECHAY

SAUTEED BOK CHOY WITH MAZU SPECIAL CHORIZO, GARLIC AND HIBI

515

780

BITTER MELON AMPALAYA WITH EGG

SAUTEED BITTER MELON WITH OYSTER AND EGG SAUCE

450

700

BITTER MELON AMPALAYA WITH SHRIMP

SAUTEED BITTER MELON WITH OYSTER AND EGG SAUCE TOPPED WITH SHRIMP

515

780



BITTER MELON WITH EGGS



SPINACH WITH TWO KINDS OF EGG

VEGETABLE



SALTED EGG FRENCH BEANS



CHINESE SPINACH WITH GARLIC



OKRA WITH GARLIC

CHINESE CABBAGE WITH MINCED PORK

SAUCY SAUTEED CHINESE CABBAGE AND MINCED PORK

M L
515 780

CHINESE SPINACH WITH CHINESE BAGOONG

WATER SPINACH SAUTEED WITH FINE SHRIMP SAUCE

515 780

CHINESE SPINACH WITH GARLIC

SAUTEED WATER SPINACH IN OYSTER SAUCE

485 730

* FRENCH BEANS WITH SALTED EGG

FINE STRING BEANS TOSSED IN SALTED EGG YOLK MIXTURE

515 780



SIZZLING BEAN CURD



MINCED PORK EGGPLANT

CHOPSUEY

STIR FRIED CARROT, CELERY, ONION, BROCOLLI, CAULI FLOWER MIXED WITH PORK MEAT, PORK LIVER

M L
515 780



CHOPSUEY

* EGGPLANT MINCED PORK

EGGPLANT MIXED WITH MINCED PORK, SALTED FISH AND GINGER SALT SERVED IN HOT POT

515 780

SIZZLING BEAN CURD

FRIED BEAN CURD (TOFU) WITH PORK & BELL PEPPER

485 730

SAUTEED OKRA NEW

SAUTÉED OKRA WITH GARLIC

450 700

MORNING GLORY SAUTEED

STIR FRIED MORNING GLORY TOPPED WITH GARLIC

485 730



MORNING GLORY

— PORK & CHICKEN —



PORK HUMBA **NEW**

SPECIAL DISH OF TENDER PORK, SALTED BLACK BEANS, PINEAPPLES, SAUCE OF SOY SAUCE AND VINEGAR.

★ MANGO SALSA PORK **NEW**

JUICY PORK CUTS TOPPED WITH HONEY IN MANGO SALSA SAUCE

LECHON MACAU

DEEP FRIED JUICY PORK BELLY RUBBED WITH SPECIAL CHINESE SPICES

★ SWEET & SOUR PORK

BREADED SLICED PORK MEAT TOSSED IN SWEET AND SOUR SAUCE WITH CARROTS, ONIONS AND BELL PEPPER

SALT & PEPPER PORK SPARERIBS

PORK SPARERIBS TOSSED IN SAUTEED MINCED GREEN BELLPEPPER, GREEN CHILI FINGER, WILD CHILI, RED ONION AND GARLIC

KUNG DU PORK SPARERIBS

DEEP FRIED PORK WITH STIR FRIED GARLIC ONIONS. CARROTS MIXED IN SPECIAL RIBS SAUCE

S	M	L
	650	880
	690	1,090
	700	1,100
480	600	880
480	600	880
485	695	1,090



FRIED CHICKEN

DEEP FRIED CRISPY AND JUICY CHICKEN WITH CRISPY GARLIC AND FISH CRACKERS

★ BUTTERED CHICKEN

CHICKEN PIECES FILLED WITH FLAVOR OF BUTTER AND GARLIC

LEMON CHICKEN

DEEP FRIED CHICKEN COATED WITH THICK SWEET LEMON FLAVOR SAUCE

KUNG PAO CHICKEN

SPICY, STIR FRIED DISH WITH CHICKEN, PEANUTS, VEGETABLES AND CHILI PEPPERS

SALTED EGG CHICKEN

SLICED CHICKEN TOSSED IN SALTED EGG YOLK MIXTURE

M	L
485	750
520	800
520	800
620	890
520	800



BEEF



BEEF BROCOLLI



BEEF TENDERLOIN HOT SPOT

SZECHUAN BEEF NEW

TENDER STRIPS OF BEEF, BELL PEPPERS, SNAP PEAS WITH SWEET AND SALTY SAUCINESS.

BEEF SALPICAIO NEW

STIR FRY DISH FLAVORED WITH WORCESTERSHIRE, BUTTER, GARLIC AND RED CHILI PEPPERS FLAKES

* BEEF BRISKET IN HOT POT

STEWED BEEF CAMTO IN BEAN CURD SAUCE WITH STEAMED RADISH

BEEF CURRY HOT POT

SMALL BEEF CUTS WITH VEGETABLES MIXED IN CURRY SAUCE

BEEF BROCOLLI

SAUTEED SLICED ROUND BEEF AND BROCOLLI TOSSED IN OYSTER SAUCE

S M L

515 690 950

550 850 1400

515 690 950

520 690 950

540 750 1050



SZECHUAN BEEF



BEEF WITH OYSTER SAUCE

BEEF WITH OYSTER SAUCE

SAUTEED SLICE ROUND BEEF WITH SHITAKE MUSHROOM, BUTTON MUSHROOM, CARROTS TOSSED IN OYSTER SAUCE AND CHICHARO BEANS

BEEF TENDERLOIN CHINESE STYLE

SAUTEED SLICE BEEF TENDERLOIN WITH ONIONS AND CARROTS TOSSED IN FIVE SPICE SAUCE.

BEEF TAUSI

SAUTEED SLICED ROUND BEEF WITH SWEET AND SPICY SAUCE. SERVED IN A SIZZLING PLATE

BEEF TENDERLOIN IN HOT POT

SAUTEED SLICE BEEF TENDERLOIN WITH VEGETABLE IN HOT POT

S M L
540 690 950

585 750 1.050

520 690 950

585 850 1400



BEEF SALPICAIO



BEEF TENDERLOIN
CHINESE STYLE

PINOY FAVORITES



PATATIM

BRAISED FRONT PORK KNUCKLE WITH SHITAKE, BOK CHOY AND CARROTS

950 ONE SIZE

MAPO TOFU

SHALLOW FRIED TOFU TOPPED WITH GROUND PORK AND MUSHROOM STEW

485 ONE SIZE

CRISPY PATA

DEEP FRIED PORK KNUCKLE WITH SPICED VINEGAR SAUCE ON THE SIDE

950 ONE SIZE

PORK SISIG

DEEP FRIED PORK FACE MEAT SAUTEED IN ONIONS, GINGER, CHILI, LEMON TOPPED WITH FRIED EGG SERVED ON A SIZZLING PLATE

500 ONE SIZE

M

L

*SINUGLAW NEW

RAW TUNA CUTLETS WITH ONIONS, GINGER, CHILI MIXED WITH GRILLED LIEMPO IN LEMON AND VINEGAR SAUCE

820 ONE SIZE

*ADOBONG PUSIT

STEWED SQUID IN VINEGAR AND SOY SAUCE

590

950

*GRILLED PUSIT

GRILLED FRESH PUSIT

550

820

KILAWIN TANIGUE

RAW TUNA CUTLETS WITH ONIONS, GINGER, CHILI MIXED WITH LEMON AND VINEGAR

590

950

GRILLED TUNA BELLY

GRILLED TUNA BELLY MARINATED IN SALT, PEPPER, LEMON AND GARLIC

M

L

550

820

BEEF KARE-KARE

STEWED BEEF WITH OX TRIPE OR OX TAIL WITH MIXED LOCAL VEGETABLES IN PEANUT SAUCE

750

1,050

BEEF CALDERETA

BRAISED BEEF COOKED IN TOMATO SAUCE MIXED WITH DEEP FRIED POTATO, CARROTS AND PEPPER

750

1,050

*GRILLED LIEMPO

GRILLED FRESHLY SLICED PORK BELLY

550

820

GINATAANG SNAILS

FRESHWATER SNAILS COOKED IN COCONUT MILK

650

940



— RICE —



GARLIC RICE



DRY SCALLOP FRIED RICE



SHRIMP & VEGGIES FRIED RICE



CHORIZO RICE

M

L

*CHORIZO RICE **NEW**

FRIED RICE WITH MAZU SPECIAL CHORIZO

590

860

SHRIMP&VEGETABLE FRIED RICE

FRIED RICE COMPOSED OF SHRIMP, CHOPPED LEEKS, SPRING ONION AND LETTUCE

535

820

CRAB MEAT FRIED RICE

FRIED RICE COMPOSED OF BLANCHE CRAB MEAT, SPRING ONIONS AND EGG WHITES

535

820

SCALLOP FRIED RICE

FRIED RICE COMPOSED OF CHOPPED FRIED SCALLOP, CHOPPED ASPARAGUS, SPRING ONIONS AND EGG WHITES

535

820

SALTED FISH FRIED RICE

FRIED RICE COMPOSED OF CHOPPED SALTED FISH MEAT, DICED CHICKEN, GINGER, LETTUCE AND SPRING ONIONS

500

780

M

L

***YANG CHOW RICE**

FRIED RICE COMPOSED OF CHOPPED PORK ASADO, SHRIMP, CARROTS, SPRING ONION, LETTUCE, LEEKS AND EGG

535

820

BEEF FRIED RICE

FRIED RICE COMPOSED OF GROUND BEEF, LETTUCE, SPRING ONION AND MUSHROOM SOY SAUCE

590

860

***PINEAPPLE FRIED RICE**

FRIED RICE WITH SHRIMP, PORK, EGGS, CARROTS, LETTUCE, SPRING ONIONS & PINEAPPLE CHUCKS

590

860

GARLIC RICE

FRIED RICE WITH CRISPY FRIED GARLIC

350

580

PLAIN RICE

HOT STEAMED RICE

320

480

CUP OF PLAIN RICE

HOT STEAMED RICE PER CUP

60



YANG CHOW RICE



PLAIN RICE

— NOODLES —



* BIRTHDAY NOODLES

SAUCY CANTON NOODLES WITH PORK MEAT, PORK LIVER, MIXED VEGETABLES AND QUAIL EGGS

FRIED NOODLES

FRIED CANTON NOODLES WITH HEARTY SEPARATE SAUCE ON THE SIDE

* CHA MISUA

GUISADO MISUA NOODLES TOPPED WITH PORK LEG, SHITAKE MUSHROOM, CARROTS, CABBAGE AND BELL PEPPERS

BIHON GUISADO

BIHON GUISADO NOODLES TOPPED WITH SAUTEED PORK, LIVER AND MIXED VEGETABLES

EFU NOODLES

CANTON GUISADO NOODLES TOPPED WITH MIXED VEGETABLES

SOTANGHON GUISADO

VERMICELLI GUISADO NOODLES TOPPED WITH SAUTEED PORK, LIVER AND MIXED VEGETABLES

BEEF HOFAN

RICE STICK GUISADO NOODLES TOPPED WITH SAUTEED SLICED BEEF, BEAN SPROUT AND CHIVES

SEAFOOD CANTON

CANTON NOODLES BOILED IN SEAFOOD STOCK TOPPED WITH STIR FRIED SQUID, SHRIMP, FISH AND MIXED VEGETABLES

M	L
650	840
540	820
540	820
540	820
540	820
540	820
640	900
650	840



SNACK / PIKA PIKA



NACHOS



CHICHARON BULAKLAK



LUMPIANG TOGUE

NACHOS

MOUTH WATERING TORTILLA CHIPS COVERED WITH CHEESE, MEAT AND VEGGIES.

395

KROPEK

FAMOUS FILIPINO FISH CRACKERS

120

FRENCH FRIES

CRISPY FRENCH FRIES SERVED WITH KETCHUP AND MAYO.

410

SIZZLING MUSHROOMS

CHOPPED MUSHROOMS FRIED IN MINCED GARLIC, PARSLEY AND BUTTER.

260

CHICHARON BULAKLAK

POPULAR FILIPINO APPETIZER OF DEEP FRIED PORK INTESTINE WITH VINEGAR AND OIL

320

CHEESE ROLLS

FLAVORED DEEP FRIED CHEESE ROOLS

250

* LUMPIANG TOGUE

CRUNCHY ROOLS FILLED WITH BEAN SPROUTS, CARROTS, PORK AND GABBAGE.

280

DESSERT

* MANGO OREO FLOAT NEW

MANGO, CRUSHED OREO, WHIP CREAM, CONDENSED MILK

ONE SIZE 220

* TAPIOCA NEW

TAPIOCA, GELATIN PANDAN FLAVOR, CREAM AND CONDENSED MILK

ONE SIZE 180

MIXED FRUITS

4 KINDS OF SEASONED FRUITS

ONE SIZE 560

* MANGO SAGO NEW

PUDDING MADE OF MANGO PUREE, TAPIOCA AND MILK.

SINGLE ORDER 130 SHARING 650

BLACK GULAMAN

ICE COLD WATER SWEETENED WITH GULAMAN (BLACK JELLY) AND BROWN SUGAR SYRUP.

130 450

MANGO GRAHAM CAKE

LAYERS OF BISCUITS WITH DELICIOUS CREAM AND MANGO PUREE

100 450

COFFEE JELLY

REFRESHING DESSERT MADE WITH COFFEE, POWDERED GELATIN AND SUGAR

90 360

BUKO PANDAN JELLY NEW

SALAD WITH SREDDED COCONUT, COCONUT JUICE, GELATIN , CONDENSED MILK AND ALL PURPOSE CREAM

150 550

MANGO SAGO JELLY

PUDDING MADE OF MANGO PUREE, TAPIOCA, MILK AND MANGO JELLY.

150 650



MANGO OREO FLOAT



MANGO SAGO JELLY



MANGO GRAHAM CAKE

— BEVERAGES —



SOFTDRINKS CAN



DRIP ON COFFEE



ICED TEA



FRESH BUKO

ICED TEA GLASS 90
HOUSE BLEND ICED TEA

ICED TEA PITCHER 370
HOUSE BLEND ICED TEA

SOFT DRINKS-CAN 95
REGULAR COKE/COKE ZERO/ COKE VANILLA/ SPRITE/ ROYAL

SHAKES 130
RIPPED MANGO/GREEN MANGO/ PINEAPPLE/ APPLE/ WATER-MELON/ BANANA

FRESH BUKO 130
FRESH COCONUT

CANNED FRUIT JUICE 85
VARIOUS FLAVORS AVAILABLE

WATER 55
LOCAL BRAND STILL WATER

COFFEE 100
DRIP ON COFFEE

— MOCKTAILS —

FRUIT PUNCH 220
ORANGE JUICE, PINEAPPLE JUICE, LEMON AND GRENADINE SYRUP

VIRGIN PINA COLADA 220
COCONUT AND PINEAPPLE JUICE

PINK LEMONADE 220
LEMON AND GRENADINE SYRUP

CHERRY COLADA 220
COCONUT AND PINEAPPLE JUICE, GRENADINE SYRUP

SHERLEM TEMPLE 220
SPRITE AND A SPLASH OF GRENADINE



PINK LEMONADE



VIRGIN PINA COLADA



FRUIT PUNCH

COCKTAILS



TEQUILLA SUNRISE



TOM COLLINS



VODKA TONIC



BAILLEYS BANANA

WHITE WINE

SECRET CELLAR PINOT GRIGIO	2,500
RENMANO CHAIRMAN'S SELECTION CHARDONNAY	1,480
ANAKENA CHARDONAY	1,700

RED WINE

SECRET CELLAR SHIRAZ GRENACHE	2,500
RENMANO CHAIRMAN'S SELECTION - CABERNET SAUVIGNON	1,480
ANAKENA CABERNET SAUVIGNN	1,700

CHINESE WINE

MAUTAI KWEICHOW 500 ML	25,000
WU LIANG YEE 500 ML	9,700
HAIZHILAN 480 ML	2,100
TIANGHILAN 480 ML	4,300

BEER

SAN MIGUEL LIGHT	95
SAN MIGUEL PALE	95
RED HORSE	100
SAN MIGUEL APPLE/ LEMON	100
SUPER DRY	135
PREMIUM MALT	135
SOJU	275
TSANG TAO	240

TOM COLLINS	220
GIN, LEMON JUICE, SPRITE	
SCREW DRIVER	220
VODKA, ORANGE JUICE	
GIN FIZZ	220
GIN, LEMON JUICE, SPRITE,	
LONG ISLAND	220
TEQUILA, RUM, VODKA, GIN, TRIPLE SEC, LEMON JUICE, COKE	
PLANTERS PUNCH	220
RUM , ORANGE, LEMON JUICE, PINEAPPLE AND GRENADINE JUICE	
TEQUILLA SUNRISE	220
TEQUILA, ORANGE JUICE, GRENADINE JUICE	
ORANGE BLOSSOM	220
GIN, VERMOUTH, ORANGE JUICE	
VODKA TONIC	220
VODKA, TONIC WATER	
MARGHERITA	220
TEQUILA, ORANGE LIQUEUR, LEMON JUICE	
BACARDI	220
RUM, COKE	
BAILLEYS BANANA	220
BAILEYS CREAM, COCO CREAM, PINEAPPLE JUICE	
MOHITO	220
WHITE RUM , LIME JUICE, SODA WATER, MINT	



SECRET CELLAR



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MAZU

SEASIDE DINER

MAZU, THE GODDESS OF THE SEA

The Chinese goddess Mazu has many names and titles. Known in different regions as Matsu, Ma-Tsu, A-ma, Tianhou, and other names, with numerous titles that include "Motherly Matriarch", "Kuan Yin of the Southern Sea", "Daughter of the Dragon", and "Empress of Heaven". Although some experts feel she may be a version of the older goddess Kuan Yin (who is better known in most western countries), Mazu is deeply rooted in the hearts of her people, especially coastal areas in the East, and is best known as the "Goddess of the Sea".

In folk tradition it is believed that, when you are facing great difficulty, you can call her by the name "Mazu" and she will immediately come to your rescue. If, however, you address her as the "Empress of Heaven", she will have to take time to put on her fine clothing and will be delayed in coming to your aid!

The Chinese goddess Mazu originated with the deification of a young woman named Lin Mo Niang who had performed numerous miracles during her short life. A kind-hearted girl with a vast knowledge of Chinese medicine, she was known as a healer, curing the sick while teaching people how to prevent illness and injury. Many of the miracles she performed involved quelling storms at sea, so it is hardly surprising that she is known as the protector of all seafaring people.