



Saffron

## APPETIZERS



**Crispy Calamari** 360

Deep-fried Squid seasoned with Oriental Spices



**Tuna Poke** 400

Hawaiian-style Soy Marinated Raw Tuna served with Crispy Wonton Chips

## SALAD



**The Amorita** 370

Fresh Greens and Tropical Fruits tossed in Bleu Cheese Vinaigrette



**Caesar Salad** 390

Romaine Lettuce, Croutons, Bacon Bits, Egg, and Shaved Parmesan

## SOUP



### Mushroom Chowder 310

Chunky Cream of Mushroom Soup with Parmesan Crisps



### Seafood Bisque 240

Rich and Velvety Seafood Soup with Red Pepper Piperade

## SANDWICHES



### Saffron Club 480

Chicken Salad, Crispy Bacon, Fried Egg, and Swiss Cheese



### Classic Cheese Burger 550

US Ground Beef, Cheddar, Pickled Red Onions, Tomato, and Lettuce  
Optional Toppings: Bacon +80 Sunny Side Up +55

## ASIAN BOWLS (RICE)



**Bibimbap** 540

Korean Mixed Rice: Beef Strips, Mushrooms, Spinach, Fried Egg, Carrots, Crispy Nori Strips



**Nasi Goreng** 470

Indonesian Rice: Grilled Chicken Satay, Fried Egg, Pickled Vegetables, Cucumber, Prawn Crackers

## ASIAN BOWLS (NOODLES)



**Laksa** 525

Rice Noodles in Rich and Spicy Coconut Seafood Soup with Prawns, Fish Cake, and Fried Wontons



**Pho** 550

Rice Noodles in Beef Broth with Braised Beef Belly, Meatballs, Fresh Herbs, and Bean Sprouts

# PIZZA



**Texas BBQ** 615  
BBQ Pulled Chicken, Crispy  
Bacon, Red Onion Slices,  
and Spinach



**The New Yorker** 600  
Pepperoni, Mushrooms, Grilled Vegetables, and Olives

# PASTA



**Bacon and 3-Cheese Macaroni** 500  
Baked Cheesy Casserole topped with Brie and Crispy Bacon



**Chorizo  
and Shrimp** 520  
Spaghetti with Spanish Chorizo,  
Shrimps, and Sun-dried Tomato  
tossed in Olive Oil

## LOCAL SPECIALTIES



### Kare-Kare 785

Braised Beef Belly and Local Vegetables in Rich Peanut Sauce served with Shrimp Paste

*good for two*



### Chicken Adobo 540

Adobo Two-ways: Braised Tender Chicken Leg and Thigh topped with Adobo Flakes



### Pancit Canton 500

Crispy Fried Noodles with Stir-fried Pork, Shrimps, and Vegetables



### Sinigang *good for two*

Sour Tamarind Broth scented with Lemongrass and served with Local Vegetables

Choice of: Salmon 780 Prawn 840 Pork 680

## MAINS



### Fish & Chips 860

Crispy Deep-fried Beer-battered Halibut served with Fries and Apple Curry Tartare Sauce



### Salmon Thermidor 820

Baked Salmon Fillet with Thermidor Crust served with Salad Greens



### Barbecued Pork Ribs 960

Grilled Maple Chipotle-glazed Pork Ribs served with Mexican Elote Corn

# GRILL



**Beef Kebab** 500  
Skewered Australian Beef Tenderloin and Vegetables topped with Chimichurri Sauce



**Shrimp Kebab** 295  
Grilled Shrimps, Red Peppers, and Pineapple



**Chicken Satay** 310  
Malaysian-style Grilled Chicken Skewers served with Pineapple Peanut Sauce



**Chicken Teriyaki** 310  
Boneless Chicken Thigh in Sweet Soy Marinade served with Pickles



**Inihaw na Liempo** 295  
Pork Belly in Soy Marinade served with Pickled Vegetables



**Chicken Inasal** 295  
Boneless Chicken Thigh in Vinegar and Annatto Marinade

## Sides

Steamed White Rice 75  
French Fried Potatoes 130

Garlic Fried Rice 115  
Side Salad 130



## KIDS MENU



**Fried Chicken Tenders** 300  
Deep-fried Boneless Chicken Breast served with French Fries



**Meatball Spaghetti** 350  
Spaghetti and Beef Meatballs tossed in Tomato Sauce and Parmesan



**Mac and Cheese** 290  
Baked Creamy Macaroni Casserole with Cheese Sauce

## DESSERT



**Tablea Chocolate Cake** 260  
Rich Local Chocolate Cake with Chocnut Cream and Whipped Chocolate Ganache



**Mango Coffee Crunch** 245  
Fresh Mangoes and Whipped Cream on Crispy Coffee Meringue



**Halo-Halo** 320  
Classic Filipino Dessert made of Shaved Ice and Sweetened Condiments with Milk

## BEVERAGES

### Juice 210

Mango Juice , Orange Juice

Pineapple Juice, Watermelon Juice,

Calamansi Juice

### Saffron Iced Tea 230

### Shakes 230

Ripe Mango, Pineapple,

Watermelon, Banana, Green Mango,

Mango Float

### Water

Summit Distilled Water 110

Summit Sparkling Water 110

San Pellegrino 250ml 210

Tonic Water 180

Soda Water 180

### Soda 160

Coke, Coke Zero, Coke Light

Sprite, Royal

### Coffee & Tea

Brewed Coffee 130

Cappuccino 160

Café Latte 160

Espresso 130

Double Espresso 260

Iced Caramel Macchiato 210

Iced Mocha 210

Regular Hot Tea 90

### Blended

Double Chocolate 210

## SIGNATURE COCKTAILS

### ● Amorita X Eckstein

| 295

#### Amorita Sour

*Our little twist to the classic Whiskey*

*Sour! Bourbon, red wine, and sour mix then topped with egg white foam*

#### Chili Mojito

*A rum-based cocktail with added tang from calamansi juice*

*and calamansi liqueur then muddled with mint and chilis*

#### Fresh Mango Daiquiri

*A cocktail that highlights the sweet tropical flavors of Philippine ripe mangoes and rum*

#### Low Tide Martini

*Housemade lemongrass and peppercorn-infused vodka and vermouth, shaken then muddled with fresh cucumbers*

#### Paradiso

*A tribute to the little darling of Bohol. Tequila, mango rum liqueur, mango jam, freshly squeezed lemon juice, and a dash of balsamic vinegar*

#### Peachy Dusk

*It's the perfect drink to enjoy while appreciating the view of the Bohol Sea. A frozen treat made with local small-batch rum, fresh basil, and peach syrup*

#### Guava Amorita Mule

*A twist of the classic Moscow Mule cocktail. It's a great drink to enjoy by the pool*

#### Pineapple Cracker

*A unique mix of spiced rum, pineapple juice, and pili nut syrup. Shaken and poured over fresh ice*

#### Firefly

*A sophisticated cocktail made with London dry gin, housemade rosemary syrup, and fresh pomelo topped with egg white foam*

#### Midnight

*Definitely a crowd-pleaser, this lounge favorite is made with dark local rum and lychee syrup*

# CLASSIC COCKTAILS

| 280

## Cosmopolitan

*A classic red-hued cocktail made with vodka, cranberry juice, and triple sec then garnished with lime peel*

## Negroni

*An iconic Italian drink composed of gin, sweet vermouth, and Campari then finished off with an orange peel*

## Margarita

*Definitely a crowd-favorite, this Mexican citrusy and sweet cocktail is shaken, not blended*

## Daiquiri

*Named after a beach in Cuba, this cocktail brings the tangy, tropical flavors of Old Havana in a glass*

## Lychee Martini

*Our little twist to a well-loved drink, our version brings the refreshing flavor of lychee to this classic cocktail*

## Mojito

*A cocktail best enjoyed by the pool! This Cuban highball is made with white rum, mint, and lime juice*

## Moscow Mule

*An ice cold refreshing drink with vodka, ginger syrup, our local lime, club soda, and loads of crushed ice!*

## Paloma

*Literally means “dove,” this Mexican cocktail is made with tequila Blanco, grapefruit and lime juice, and club soda*

## Long Island Iced Tea

*A cult-classic, this cocktail is composed of gin, white rum, silver tequila, vodka, triple sec, lemon juice, and soda*

## Caipirinha

*Known as Brazil’s national cocktail, this drink is made with lime juice, sugar, and cachaça*

## Piña Colada

*A classic tropical cocktail made with white rum, coconut liqueur, coconut ice cream, and fresh pineapples*

# MOCKTAILS

| 280

## Watermelon-Mint Cooler

*Best for hot days ahead, this slush is made with fresh watermelon and mint leaves*

## Lychee-Cucumber Cooler

*This refreshing drink combines the cool flavors of lychee and cucumber then finished off with club soda*

# BEER

<i>San Miguel Light</i>	100
<i>San Miguel Pale Pilsen</i>	100
<i>San Miguel Super Dry</i>	100
<i>San Miguel Premium</i>	120
<i>Cerveza Negra</i>	120
<i>Heineken</i>	320

# BAR LIST

	Shot	Bottle		Shot	Bottle
<b>Vodka</b>			<b>Whisky</b>		
<i>Absolut Blue</i>	210	3,400	<i>Glenmorangie 10 yrs</i>	470	6,200
<i>Absolut Citron</i>	210	3,400	<i>Glenmorangie Lasanta</i>	700	9,300
<i>Absolut Kurant</i>	240	4,000	<i>Glenmorangie Nectar D'Or</i>	850	11,400
<i>Smirnoff</i>	210	3,200	<i>Cutty Sark</i>	260	4,400
<i>Grey Goose</i>	420	6,200	<i>Chivas Regal 12 Years</i>	520	8,800
<i>Belvedere</i>	460	6,700	<i>Johnnie Walker Black</i>	405	6,700
<b>Gin</b>			<i>Johnnie Walker Double Black</i>	520	8,800
<i>Bombay Sapphire</i>	290	4,000	<i>Johnnie Walker Blue Label</i>	1,350	22,700
<i>Tanqueray</i>	330	5,400	<i>Jameson</i>	420	7,000
<b>Tequila</b>			<i>Glenfiddich</i>	620	10,100
<i>Jose Cuervo Silver</i>	250	4,500	<i>Ballantines</i>	310	5,100
<i>Jose Cuervo Reposado</i>	290	5,000	<i>J&amp;B</i>	160	2,600
<i>Patron Silver</i>	400	10,900	<i>Royal Salute</i>	930	15,500
<i>Patron Reposado</i>	700	13,900	<i>Laphroaig</i>	1,250	20,600
<i>Patron Anejo</i>	830	16,000	<b>Liqueurs &amp; Aperitif</b>		
<b>Brandy &amp; Cognac</b>			<i>Galliano</i>	340	5,800
<i>Hennessy VS</i>	370	4,700	<i>Drambuie</i>	330	5,600
<i>Hennessy VSOP</i>	620	7,800	<i>Bailey's</i>	290	4,700
<i>Hennessy XO</i>	1,650	22,200	<i>Kahlua</i>	230	3,800
<i>Fundador</i>	160	2,100	<i>Malibu</i>	210	3,600
<i>Carlos 1</i>	310	4,700	<i>Jagermeister</i>	180	2,900
<b>Rum</b>			<i>Southern Comfort</i>	170	2,700
<i>Bacardi Superior</i>	130	1,300	<i>Amaretto</i>	160	2,500
<i>Bacardi Gold</i>	130	1,300	<i>Grand Marnier</i>	380	6,200
<b>Bourbon</b>			<i>Pernod</i>	260	4,300
<i>Jim Beam White</i>	160	2,600	<i>Martini Dry</i>	190	2,900
<i>Jim Beam Black</i>	310	5,100	<i>Martini Rosso</i>	190	2,900
<i>Jack Daniels</i>	400	6,400	<i>Campari</i>	260	4,200

# WINE LIST

## Red Wine

	Variety	Country	Price
<i>Mapu</i>	<i>Cabernet Sauvignon</i>	<i>Chile</i>	2,500
<i>Calitera</i>	<i>Carmenere</i>	<i>Chile</i>	3,600
<i>Santa Ana Reserve</i>	<i>Malbec</i>	<i>Argentina</i>	3,300
<i>Vina Albali Reserva</i>	<i>Tempranillo</i>	<i>Spain</i>	3,800
<i>Ardeche</i>	<i>Pinot Noir</i>	<i>France</i>	3,700
<i>Marius</i>	<i>Syrah</i>	<i>France</i>	3,400
<i>Berger Baron</i>	<i>Merlot, Cabernet Franc</i>	<i>France</i>	4,100
<i>Heiron</i>	<i>Montepulciano</i>	<i>Italy</i>	2,400
<i>Character</i>	<i>Merlot</i>	<i>Argentina</i>	1,400
<i>Woodbridge</i>	<i>Merlot</i>	<i>USA</i>	1,200
<i>Chairman</i>	<i>Shiraz</i>	<i>Australia</i>	1,000

## White Wine

<i>Calitera</i>	<i>Sauvignon Blanc</i>	<i>Chile</i>	3,600
<i>Santa Ana</i>	<i>Torrontes</i>	<i>Argentina</i>	1,800
<i>Character</i>	<i>Chenin-Chardonnay</i>	<i>Argentina</i>	1,400
<i>ThreeWishes</i>	<i>Chardonnay</i>	<i>USA</i>	2,600
<i>Marius</i>	<i>Terret-Vermentino</i>	<i>France</i>	3,400
<i>Coastal Ridge</i>	<i>Reisling</i>	<i>USA</i>	4,600
<i>Chairman</i>	<i>Chardonnay</i>	<i>Australia</i>	1,000

## Champagne & Sparkling Wine

<i>Moet &amp; Chandon Brut Imperial</i>	<i>Pinot Noir, Pinot Meunier</i>	<i>France</i>	7,500
<i>Duet Brut</i>	<i>Viura-Airen</i>	<i>Spain</i>	1,900
<i>Duet Rose</i>	<i>Tempranillo</i>	<i>Spain</i>	1,900

## Wine by the Glass

### Red Wine

			Glass
<i>Chairman</i>	<i>Shiraz</i>	<i>Australia</i>	260
<i>Richebaron</i>	<i>Grenache, Syrah, Merlot</i>	<i>France</i>	350

### White Wine

<i>Chairman</i>	<i>Chardonnay</i>	<i>Australia</i>	260
<i>Richebaron</i>	<i>Grenache, Sauvignon, Chardonnay</i>	<i>France</i>	350