

Arancini alla Carbonara



ANTIPASTI

- Gamberi All’Aglio** 
Shrimps, spicy garlic sauce
- Arancini alla Carbonara** 
Crispy fried balls with carbonara rice, mozzarella, prosciutto
- Vegetable Antipasto with Prosciutto** 
Grilled zucchini, red and green bell peppers, eggplant, prosciutto, focaccia, Parmesan
- Seafood Ceviche** 
Maya-maya fillet and shrimps cured in citrus juices and herbs
- Ravioli Verde** 
Deep-fried stuffed pasta with *malunggay*, spinach
- Cold Cuts and Cheese Platter** 
Salami, pastrami, mortadella, Emmental, manchego, Brie, walnuts, grapes, dried fruits, tapenade, marinated olives, crackers

INSALATE

- Azurea Garden** 
Alugbati, cashew, *kesong puti*, turnips, radish, lettuce, Balsamic coconut vinaigrette
- Frutti di Mare** 
Shrimps, mussels, calamari, lemon, herbs
- Eggplant Parmigiana** 
Baked with marinara sauce, blue cheese
- Caprese** 
Buffalo mozzarella, tomatoes, sweet basil, olive oil

ZUPPE

- Tomato Bisque** 
Roasted tomato, herbs, red wine, cream
- Toscana** 
Sausage, kale, potatoes
- Minestrone de Azurea** 
Eggplant, string beans, tomatoes, herbs, macaroni
- Sweet Potato Leek** 
Kamote, leeks, cream

BURGERS AND SANDWICHES

- Pan De Panini** 
Three sliders with chicken *adobo* flakes, beef *tapa*, sardines, fries
- Triple Decker Club** 
Grilled chicken breast, bacon, lettuce, eggs, tomatoes, fries
- Pico Beef Burger** 
Pico de gallo, tomato, cucumber, garlic mayo, fries

Azurea Garden



PASTA

- Shrimp Diablo** 
Linguini, spicy prawns, pomodoro sauce, herbs
- Bolognese alla Ragù** 
Rigatoni, meat sauce, grilled tomato, herbs
- Seafood** 
Tagliatelle, clams, mussels, shrimps, white wine
- Mushroom and Spinach** 
Tagliatelle, sautéed mushroom, cream, spinach
- Classic Carbonara** 
Spaghetti, eggs, cheese, prosciutto
- Vongole** 
Linguine, clams, garlic, white wine
- Lasagna** 
Layered ground beef, pomodoro sauce, mozzarella, herbs



"Plate for the Planet" is our way of celebrating sustainable dining. We take pride in serving dishes made with locally sourced ingredients that support our community and protect the planet, all while honoring the rich flavors of our culture.

- Grilled Lemon and Pepper Chicken** **PHP 640**
Free range chicken, Azurea garden herbs
- Roasted Vegetable Couscous** 
Philippine lowland vegetables, Moroccan pasta **PHP 595**
- Baked Mahi-Mahi in Cartoccio** **PHP 660**
French beans, cherry tomatoes, basil, olive oil
- Grilled Seasonal Catch with Gremolata** **PHP 760**
Mahi-mahi or blue marlin, sautéed potatoes, parsley, lemon, garlic
- Grilled Vegetables** 
Eggplant, zucchini, carrots, bell pepper **PHP 590**

Grilled Seasonal Catch with Gremolata



SUSTAINABLE AND GASTRONOMIC

PHP 1,800
Good for two persons

- Herbed Pan-Seared Fish**
Pampano, tomatoes, thyme, olive oil
- Pasta Verde** 
Penne, *malunggay* pesto sauce, broccoli, spinach, Parmesan
- Batangas Beef Tenderloin** 
Pan-seared beef, rosemary, thyme, olive oil, red wine
- Calamansi Lemonade**
One carafe of frozen calamansi with local honey

LEGENDS



Vegetarian Option

Allergens:



Milk



Nuts



Shellfish



Soy



Wheat

For any food restrictions, allergies and preferences, please inform your server.

Prices are inclusive of all applicable taxes.
Prices may vary without prior notice.

RISOTTOS

Pumpkin and Shrimp 🍷🌱
Arborio rice, sweet pumpkin, shrimp

PHP 580

Chicken and Mushroom 🌱
Arborio rice, chicken, shiitake and button mushrooms

PHP 580

Artichoke and Spinach



PIZZAS

Margherita 🍷🌱🌱
Tomatoes, basil, olive oil, mozzarella

PHP 600

Seafood 🌱🍷
Shrimp, mussels, calamari, tomato sauce, mozzarella

PHP 660

Meat and Sausage 🍷🌱
Pepperoni, Italian sausage, ham, mozzarella, marinara sauce

PHP 670

Green Goddess 🍷🌱🌱
Spinach, zucchini, broccoli, basil pesto, mozzarella, cheddar

PHP 620

Four Cheese 🍷🌱
Parmesan, cheddar, blue cheese, mozzarella

PHP 670

Artichoke and Spinach 🍷🌱🌱
Artichoke, spinach, mozzarella, garlic confit

PHP 650

SECONDI PIATTI

Grilled Batangas Tenderloin 🌱
Beef tenderloin, vegetables, sweet potato mousseline

PHP 860

Porchetta in Vermouth 🌱
Four-hour oven-baked belly, fortified wine, mashed potatoes

PHP 760

Cotoletta Di Pollo 🍷🌱
Breaded and deep-fried chicken fillet, French beans, garlic aioli

PHP 640

Tuscan Salmon 🌱
Grilled with thyme, sun-dried tomatoes, white cream sauce

PHP 990

Chicken Saltimbocca 🌱
Prosciutto-wrapped chicken cutlets, sage, white wine butter sauce

PHP 990

Slow Cooked Beef Ragout with Garlic Aioli
Braised ribs, tomato ragu, garlic-infused conchiglie pasta

PHP 990

MI FAMILIA

Good for sharing

Seafood Bounty 🍷
Prawns, green crab, squid, *tanigue*, corn on the cob, pomodoro sauce

PHP 3,590

Pork Tomahawk 🌱
Sous vide ribs, grilled zucchini, carrots, red and green bell pepper, mushroom sauce

PHP 1,490

Bulalosso
Batangas beef shank, rosemary, thyme, and red wine inspired by the Italian *osso bucco*

PHP 1,600
Good for two persons

PHP 2,790
Good for four persons

Tiramisu Filipino



DOLCI

Mango Panna Cotta 🌱
Italian custard with locally-sourced mangoes

PHP 220

Tablea Éclair 🍷🌱
Light choux pastry filled with Batangas chocolate cream

PHP 310

Chocolate Lemon Tart 🍷🌱
Dark chocolate lemon filling

PHP 280

Tiramisu Filipino 🍷🌱
A twist on the classic with *Broas* lady fingers

PHP 360

Piatto di Frutta
Seasonal local fruits

PHP 360

LEGENDS

Allergens:



Milk



Nuts



Shellfish



Soy



Wheat



Vegetarian Option

For any food restrictions, allergies and preferences, please inform your server.

Prices are inclusive of all applicable taxes.
Prices may vary without prior notice.

Bulalosso



Scan to share your dining experience!



+63 917 868 4550

fnb.reservations@picosandshotel.com

www.picosandshotel.com