



PAOLYN HOUSEBOATS

Private Italo Filipino Restaurant

MENU A LA CARTE

NOTES:

- It would be useful to have the **food choice always the day before** (our person will ask you the night before) since we buy most of the ingredients at the fresh market early every day. In fact, we do not stock food since our Italo Filipino Houseboat Restaurant is PRIVATE only for the guests that stay overnight in our Houseboats, in order not to spoil the stay of our guests.
We try to be flexible on your arrival day and we do not ask you the food choice in advance by messages but we strongly suggest to order the lunch of the arrival day in advance by WhatsApp in case your landing time is after 11 am, so you will not wait for your food once you arrive on board!
Some guests refused to order the food on the night before and the day after they complained if you do not order the day before, please do not complain if we will not be able to serve what you would like to eat! In this case also do not order 5 minutes before the time you would like to eat, we cook everything fresh on the moment to get a better quality, so it takes time!
Some people do not have any idea what it means to try to give this kind of service in a remote area that has no electricity, fresh water and services for the waste water.... We found solutions ourselves to make your stay as much enjoyable as possible! But logistically it is quite crazy! So please help us to make you happy 😊
- For our experience sometimes the following ingredients are not available in Coron town, that is why **please give always a second choice if you choose one of the dishes marked with (#):** LOBSTER, CRABS, WHOLE LAPU LAPU FISH,
- **Prices include taxes and any extra fee.** In case you would like to tip our employees, we suggest to give a **common tip to the reception** at the end of the stay, so all our 146 employees (with 16 rooms!) will benefit of it and not only the employees that you get in contact with! In fact, for example you will not get in contact with the employees that take care of the trips to move our waste water from the holding tanks of the houseboats to our 14-stages septic tank located in another island (16 people!). But also their job is vital for your stay!! (if you want to use the toilet and have an hot shower!)



BREAKFAST

(it is served from 6.30 till 9.30 AM):

All breakfast come with FRUITS and ONE DRINK that can be chosen between: Moka Coffee (or French press coffee) or Tea or one juice in can or hot/cold milk or hot/cold chocolate

Cheese omelet with bacon or ham, 2 slices of French bread with butter and marmalade:	250 pesos
Two sunny side up eggs (or boiled or scrambled), 2 slices of French bread with butter and marmalade:	250 pesos
Cereals with milk/Yogurt, 2 slices of French bread with butter and marmalade:	250 pesos
Crepe with marmalade, 2 slices of French bread with butter and marmalade:	250 pesos
Crepe with Nutella, 2 slices of French bread with butter and marmalade:	300 pesos
Pancake with syrup or marmalade, 2 slices of French bread with butter and marmalade:	250 pesos
Dangisilog: 2 eggs (fried/scrambled/boiled/poached) with danggit (dried fish), garlic or plain rice:	300 pesos
Topsilog: 2 eggs (fried/scrambled/boiled/poached) with tocino (marinated dried beef), garlic or plain rice:	300 pesos
Cornsilog: 2 eggs (fried/scrambled/boiled/poached) with cornbeef (dried fish), garlic or plain rice:	300 pesos
Longsilog: 2 eggs (fried/scrambled/boiled/poached) with longganisa (marinated sausage), garlic or plain rice:	300 pesos
Hotsilog: 2 eggs (fried/scrambled/boiled/poached) with hotdog, garlic or plain rice:	300 pesos

Please lets us also know what we need to do if you will be still sleeping at the time you have asked the breakfast served in your private dining area!

For example you ask to serve your breakfast in your private dining area of your room at 6,30 am.

Please give instruction at the order what we need to do if at 6,30 am you are still sleeping!

1. Wake you up (gently!). Especially if you have a tour scheduled at 7 am!
2. Let you sleep and leave the breakfast on the table (covered)
3. Let you sleep and bring back the breakfast to the restaurant and wait for you call and serve it again



LUNCH AND DINNER

Note 1) dishes with * are vegetarian,

Note 2) dishes with # might not be available so pls give a second choice so we can prepare your meal for you also if your main choice is not available at the market

APPETIZERS

* Caprese (tomatoes, mozzarella, Extra Vergin olive oil):	250 pesos
* Italian Bruschetta:	250 pesos
Mix Lumpia Pork, Vegetables, Fish (rolls):	250 pesos
* Vegetables Lumpia:	250 pesos
* Humus with bread:	250 pesos
Fried Calamari:	350 pesos
Kinilaw (raw marinated fish with coconut milk):	400 pesos

ITALIAN PASTA

please specify if you would like it “al dente” (crunchy! Al Dente means you need to use your tooth to cut it!), medium or overcooked!

Vegetarian Pasta:

* Aglio e Olio:	350 pesos
* with tomatoes sauce:	350 pesos
* with eggplants:	400 pesos
* with mixed vegetables in red sauce:	400 pesos

Seafood Pasta

al nero di seppia (black ink squid and squid):	400 pesos
with fresh yellow fin tuna or with other fresh fish:	400 pesos
with prawns:	450 pesos

Pasta with meat

Bolognese (with beef in red sauce):	400 pesos
Authentic carbonara (no cream and with locally processed bacon without preservatives):	450 pesos
American carbonara (with cream and with locally processed bacon without preservatives):	450 pesos



SEAFOOD MAIN PLATES

(served with rice and vegetables):

Grilled fish (Yellow fin or Tanigue fillet): <i>pls specify if you would like rare, medium, well done</i>	500 pesos
Fish with coconut milk (fillet):	500 pesos
Fried Fish (fillet):	500 pesos
Steamed Fish (fillet):	500 pesos
# Steamed whole Lapu Lapu (entire, for two people):	1.400 pesos
Butter, garlic and tomatoes Squid:	500 pesos
Fritto misto di mare/Mixed fried seafood (fish, shrimps, calamari):	600 pesos
Garlic Prawns:	650 pesos
Chilly Prawns:	650 pesos
Prawns in coconut milk:	650 pesos
Tempura Prawns :	650 pesos
# Crabs in coconut milk:	650 pesos
Entire stuffed grilled cuttlefish/squid:	650 pesos
# Lobster: 2.000 pesos / 500 grams (normally one Lobster is 500 grams):	2,000 pesos

MEAT MAIN PLATES:

(Served with rice and vegetables):

Chicken

Chicken Curry:	500 pesos
Chicken Adobo:	500 pesos
Chicken Menudo (with tomatoes sauce) :	500 pesos
Chicken with coconut milk:	500 pesos
Grilled Chicken:	500 pesos
Butter, garlic and tomatoes fried chicken:	500 pesos

Pork

Grilled Pork:	500 pesos
Pork Adobo:	500 pesos
Beacol Express (Pork with coconut milk):	500 pesos
Butter, garlic and tomatoes fried pork:	500 pesos
BBQ Pork sticks:	500 pesos
Pork Spare Ribs:	650 pesos

Beef

Filipino beef (the beef is cut in small pieces):	500 pesos
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OTHER VEGETARIAN DISHES

* Pinzimonio (mix of raw carrots, raw tomatoes and cucumbers):	200 pesos
* Mix Vegetables in coconut milk:	400 pesos
* Mix Curry Vegetables:	400 pesos
* Mix stir fried Vegetables:	400 pesos
* Mix steamed Vegetables:	400 pesos
* Lentils with Curry:	400 pesos
* Lentils with Coconut milk:	400 pesos



SIDE/EXTRA Dishes

Bread (2 slices):	50 pesos
Garlic Bread (2 slices):	75 pesos
Extra plain white rice:	50 pesos
French fries:	350 pesos
* Green salad plate:	250 pesos

DESSERTS

Brownie:	200 pesos
Banana Cake:	200 pesos
Mango Cake:	200 pesos
Mango flute:	200 pesos
Leche Flan:	200 pesos
Crepes (2) with marmalade:	200 pesos
Crepes (2) with Mango or with Nutella or with Nutella and Banana:	250 pesos
Turon (fried banana wrappers):	250 pesos
Fruit plate: small	200 pesos
Fruit plate: big	300 pesos
Mango (one piece):	100 pesos
Banana (one piece):	25 pesos



DRINKS:

COLD DRINKS

Free unlimited drinking water	
Soft drinks (Coke, Coke Zero, Sprite etc):	100 pesos
Juice in can (not fresh made) (Orange, Mango, Pineapple, Mixed):	100 pesos
1 liter Juice (not fresh made) (Orange, Apple, Grapefruit, Grape, Cranberry):	300 pesos
Fresh Coconut Juice (Buko):	100 pesos
Fresh Mango Shake, Banana Shake, Avocado Shake, Pineapple Shake:	250 pesos
Fresh Mango juice, Fresh Pienapple Juice, Fresh Orange Juice:	250 pesos
Calamansi juice:	100 pesos
Iced Tea:	100 pesos
1 liter Iced Tea:	300 pesos
Iced Shaken Coffee:	150 pesos
Perrier sparkling water (750 ml):	350 pesos
San Pellegrino sparkling water (500 ml):	200 pesos

HOT DRINKS

Free hot water in thermos	
Coffee with Moka or French press:	100 pesos
Hot Chocolate:	100 pesos
Hot Tea:	100 pesos

ALCHOLIC BEVERAGES

SM Beer (SM Light, Pilsen, Red Horse, Flavored):	100 pesos
Cocktails (please ask what is available):	250 pesos
Whisky Chivas Regal 12 years aged, Jhonnie Walker black label and red label, Cointreau, Campari, Aperol, Martini Rosso, Cognac, Jim Beam, Santa Ana, Hendrick, Russian Vodka (per shot):	250 pesos
Local Rhum, Local Vodka, Local Brandy, Local Gin (per shot):	150 pesos
Glass of wine (Red It. Rosso Puglia / White South Af. Table Mountain):	250 pesos
Red Wine: Table Mountain South Africa / Rosso Puglia Italy:	900 pesos
Chianti Italy:	1.200 pesos
Barbera D'Asti Italy:	2.100 pesos
Barbera D'Alba Italy:	2.500 pesos
White Wine Table Mountain Chardonney South Africa / B&G Fruity France	900 pesos
B&G Sauvignon France / B&G Bordeaux Reserve France:	1.200 pesos
Pinot Grigio Italy:	1.700 pesos
Prosecco Cinzano:	1.800 pesos
Spumante Asti (sweet for dessert):	1.500 pesos
Pink Moscato (sweet):	1.200 pesos
Limoncello, Amaretto, Creme de Mure (per shot):	150 pesos

Note: sorry we do not sell bottle of

Whisky Chivas Regal 12 years aged, Jhonnie Walker black label and red label, Cointreau, Campari, Aperol, Martini Rosso, Cognac, Jim Beam, Santa Ana, Hendrick, Russian Vodka
We cannot find them in Coron but we need to bring them from Manila



NOTES FOR FUNNY GUESTS

- Sometimes guests ask how many people is one order for..... we always answer that it depends how much each person eats! In general, **one order is good for one normal person** and one main dish comes with side vegetables and rice and it can be already a normal meal of a normal person. The order of the whole steamed Lapu Lapu fish is good for two people (as it is also written on the side of it!). Of course it depends how much people eat. So in general each order is for one person, like in any other restaurant except when it is written differently!
- How you can notice **our prices are same or cheaper of most of the restaurants in Coron town** (Two Seasons Bayside Hotel, Poco Deli, Pacifico, Altrove, Get Real; especially after they add taxes and service fees that instead are included in our prices) but sometimes some funny guests ask if they can buy food (or even if we can buy food for them with free service!) and ask to our 5 chefs to cook for them (for free) using for free our spices, plates etc. and sometimes guests ask if they can even cook their selves. Some incredible guests even tried to ask us to buy for them for free a case of beers in town and put the beers in our fridge to save some pesos (we charge 100 php / 1,7 euro for one beer in Coron town most of places ask 120/150 pesos per beer – after taxes and services). The Houseboats have complicated and expensive systems: 24 kw of solar panels, inverters, converters, trivalent freezer and fridge, ice machines with dedicated inverter, 220 v battery chargers, solar controllers, 12000 ah of solar and AGM batteries, 14 kw of inverters 8 backup generators (located in a separate double walls houseboat out of the lagoon and connected to the houseboats with submarine cables, so guests will not be disturbed from the noise of the generators if for some reasons we will need to run them for example in cloud weather) , black water holding tanks, grey water holding tanks, fresh water tanks and a lot more! This is why only our staff is allowed to access to the kitchen (most probably like in every normal restaurant!). The island has not electricity and no fresh water..... we bring every day 5.000 liters of fresh water from a spring from another island 2h far away. Even washing one glass is complicate and expensive.... we do not create pollution, bathrooms (toilets, showers and sinks) and of course also kitchen do not discharge in the sea but in holding tanks located in the hulls of the houseboats. We have 4 specially equipped boats that daily suck all the waste water and bring it to another island (two hours far) where we have built our 14 stages concrete septic tank plus an STP machine on a small hill and where we have a motor pumps system to pump up the waste water. DENR, PCSO, Coast Guard and the municipality competent office have duly inspected them. **If you really want to bring your own food and ask us to cook, we can do it but we will have to charge you the same price of the correspondent amount of the total dishes.**