



PAOLYN HOUSEBOATS MENU A LA CARTE

NOTES:

- It would be useful to have the food choice always the day 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.
- For our experience sometimes the following ingredients are not available in Coron town, that is why please give also a second choice if you choose one of these (#): KING PRAWNS, LOBSTER, CRABS, TORTELLINI, IMPORTED TENDERLOIN, GREEN SALAD, 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 so all our 124 employees (with 14 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!
- Sometimes guests ask how many people is one order for..... we always answer that 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!)
- How you can notice our prices are same or cheaper of most of the restaurants in town (Two Seasons Bayside Hotel, Poco Deli, Pacifico, Altrove) but sometimes guests ask if they can buy food and ask to our 5 chefs to cook for them and sometimes guests ask if they can also cook their selves. The Houseboats have complicated and expensive systems: 12 kw of solar panels, inverters, converters, trivalent freezer and fridge, ice machines with dedicated inverter, 220 v battery chargers, solar controllers, 8000 ah of solar and AGM batteries, 10 kw of inverters 6 backup generators (located in a separate 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 water..... we bring every day 3.000 liters of fresh water from a spring from another island. 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, PCSD, Coast Guard and the municipality competent office have duly inspected them. If you really want to bring your food/drinks and ask us to cook and cool down we can make exceptions and charge you a cooking charge and a corkage fee.



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



LUNCH AND DINNER

(dishes with * are vegetarian, dishes with # might not be available so pls give a second choice)

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!), 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
Tortellini (filled with meat):	500 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
Garlic King Prawns:	800 pesos
# King Prawns in Coconut Milk:	800 pesos
# King Prawns Tempura (300 gr):	800 pesos
# Lobster: 2.000 pesos for one (normally one Lobster is around half kilo):	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
Becol 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 each:	500 pesos
# Imported Beef Tenderloin (300 gr): <i>please specify if you would like it rare, medium, well done</i>	1.200 pesos

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

Coffee with Moka or French press:	100 pesos
Hot Chocolate:	100 pesos
Hot Tea:	100 pesos
Espresso Caffè' Dolce e Gusto:	150 pesos
Cappuccino Dolce e Gusto:	200 pesos

ALCHOLIC BEVERAGES

SM Beer (SM Light, Pilsen, Red Horse, Flavoured):	100 pesos
Cocktails (please ask what is available):	250 pesos
Whisky Chivas Regal, Contreau, Campari, Aperol, Martini Rosso, Cognac (per shot):	250 pesos
Local Rhum, Local Vodka, Local Brandy (per shot):	150 pesos
Glass of wine (Red Italian San Giovese or White Italian Chardonnay):	250 pesos
Red Wine Carlo Rossi USA:	900 pesos
San Giovese Italy:	1.000 pesos
Chianti Italy:	1.100 pesos
Merlot France:	1.500 pesos
White Wine Chardonnay Italy:	900 pesos
Soave Italy:	1.100 pesos
Pinot Grigio Italy:	1.400 pesos
Prosecco Cinzano:	1.800 pesos
Spumante Asti (sweet for dessert):	1.500 pesos
Limoncello, Amaretto, Creme de Mure (per shot):	150 pesos