



# PAOLYN HOUSEBOATS MENU A LA CARTE

## NOTES:

- to be in such a paradise totally isolated from the crowd we have to ask you a favor about the organization of the food. Please confirm the food choice always the day before since we buy most of the ingredients at the fresh market early the same day of the meal. 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.
- Some supplies are not always available in Coron. For our experience sometimes the following ingredients are not available, that is why please give also a second choice if you choose one of these:  
KING PRAWNS, LOBSTER, CRABS, TORTELLINI, IMPORTED TENDERLOIN, GREEN SALAD,
- **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 the employees will benefit of it and not only the employees that you get in contact with! In fact, for example some employees take care of the trips to move our waste water from the holding tanks of the houseboats to our 6-stages septic tank located in another island. The employees taking care of this precious task do not get in contact with our guests but they still do a vital job for your stay!



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



## LUNCH AND DINNER (dishes with \* are vegetarian)

### 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”, 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

with shrimps:	400 pesos
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):	400 pesos



**SEAFOOD MAIN PLATES (served with rice and vegetables):**

Grilled fish (fillet): <i>please 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 Lapu Lapu (entire for two people):	1,400 pesos
Butter, garlic and tomatoes Squid:	500 pesos
Garlic squid:	500 pesos
Garlic Shrimps:	500 pesos
Chilly Shrimps:	500 pesos
Shrimp in coconut milk:	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):	<b>200 pesos</b>
* Mix Vegetables in coconut milk:	<b>400 pesos</b>
* Mix Curry Vegetables:	<b>400 pesos</b>
* Mix stir fried Vegetables:	<b>400 pesos</b>
* Mix steamed Vegetables:	<b>400 pesos</b>
* Lentils with Curry:	<b>400 pesos</b>
* Lentils with Coconut milk:	<b>400 pesos</b>

### **SIDE/EXTRA Dishes**

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

### **DESSERTS**

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



## DRINKS:

Free unlimited drinking water,

### COLD DRINKS

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 Pineapple 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

### HOT DRINKS

Coffee with Moka or French press:	100 pesos
Hot Chocolate:	100 pesos
Hot Tea:	100 pesos
Espresso Caffe' 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, Campari, Martini Rosso, Cognac (per shot):	250 pesos
Local Rhum and Coke, Vodka – Rhum Brandy (per shot):	150 pesos
Bottle of Red or White Wine (please ask what is available):	from 800 to 1500 pesos
Bottle of Prosecco, Brut and Demi-sec (please ask what is available):	from 1500 to 2000 pesos
Bottle of Rose: (please ask what is available):	from 1500 to 2000 pesos
Bottle of Spumante (sweet) or Moscato: (please ask what is available):	from 900 to 2000 pesos



Note: the Houseboats have complicated and expensive systems: 12 kw of solar panels, inverters, converters, trivalent freezer and fridge, ice machine 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. You will have 24 hours service on board.

Remember that the island has not electricity and no water..... we bring every day 3.000 liters of fresh water from a spring from another island 2 h boat trip far away just for YOU!

Even washing one glass is complicate .... in fact we do not create pollution, bathrooms (toilets, showers and sinks) and of course also kitchen (even if all our soaps are natural and 100 % biodegradable) do not discharge in the sea but in holding tanks located in the hulls of the houseboats. We have specially equipped boats that daily (sometimes twice) suck all the waste water and bring it to another island (two hours far) where we have built our six stages concrete septic tank on a small hill and where we have a motor pumps system to pump up the waste water from the boats up the 6 stages septic tank. Also an STP machine (depurator) is installed at the end of the 6th stage.

DENR, PCSD and the municipality competent office have duly inspected them.