



PAOLYN HOUSEBOATS

Private Italian Filipino Restaurant

MENU A LA CARTE

NOTES:

- It would be useful to have the **food choice always the day before** as we buy most of the ingredients from the fresh market early every day and cook everything freshly. 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.
One of our waiter/waitresses will ask you the night before or you can use the “**FOOD AND BEVERAGE**” WhatsApp chat preloaded on the tablet/smartphone present in each room and already connected to the Starlink WIFI Satellite)
We try to be flexible on the day of your arrival and do not ask you for your choice of food in advance via messages, but we strongly recommend that you order lunch on the day of arrival in advance via WhatsApp in case your landing time is after 10am, so you won't have to wait for your food once you get on board!
Some guests refused to order food the night before.....and complained the next day.... if you don't order the day before don't complain if we won't be able to serve you what you would like to eat! Please, don't order 5 minutes before the time you want to eat, we cook everything fresh at the moment to get better quality, so it takes time!
Some people have no idea what it means to try to provide this type of service in a remote area that has no electricity, fresh water or wastewater services.... We have found the solutions ourselves to make your stay as pleasant as possible! But logistically it's really crazy! So please help us make you happy
- According to our experience, sometimes the following ingredients are not available in Coron city, that's why **please always give a second choice if you choose one of the dishes marked with (#):** LOBSTER, CRABS, WHOLE LAPU LAPU FISH, RIBEYE IMPORTED, PASTA AL NERO DI SEPPIA
- **Prices does NOT include the VAT (12%, that will be added in the final bill)Paolyn just became VAT registered (before we were in a small operation but now we have over 200 employees with just 16 rooms). That is why, as written also on our website, we have now to add the 12 % VAT to the total of the final bill. Even so you will notice that the prices of our food are lower of the prices of the restaurants in Coron town (Poco Deli, Two Season, Pacifico etc), even if in our location there are no fresh water and electricity and we do not discharge anything in the sea!**
- **We do not charge a service charge and tips are not mandatory but obviously appreciated!** If you would like to tip our employees, we suggest giving a **common** tip at the front desk at the end of your stay, so all our 205 employees (with 16 rooms!) will benefit and not just the employees you come into contact with! Indeed, for example, you will not come into contact with the employees who take care of the trips to move our waste water from the houseboat tanks to our 14-stage septic tank located on another island (16 people!). But their work is also fundamental for your stay!! (if you want to use the bathroom and take a hot shower!)

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BREAKFAST

(it is served from 6.30 till 10.00 AM):

All breakfasts come with **FRUITS** (choice of Pineapple, Watermelon, Mango, Banana, Apple and Orange) and **ONE DRINK** that can be chosen between: Moka Coffee (or French press Coffee) or hot/cold Tea or one juice in can (Mango, Pineapple, Orange) or hot/cold milk or hot/cold chocolate

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| Cheese omelet, 2 slices of French toasted bread with butter and marmalade | 250 pesos |
| Two sunny side up eggs (or boiled or scrambled), with bacon, ham, hotdog on the side 2 slices of French toasted bread with butter and marmalade: | 300 pesos |
| Cereals with milk/Yogurt, 2 slices of French toasted bread with butter and marmalade: | 250 pesos |
| Crepes with marmalade: | 250 pesos |
| Crepes with Nutella: | 300 pesos |
| Pancakes with syrup or marmalade, honey | 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 Tapa (marinated dried beef), garlic or plain rice: | 300 pesos |
| Cornsilog: 2 eggs (fried/scrambled/boiled/poached) with cornbeef, 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 |

Additional (extra):

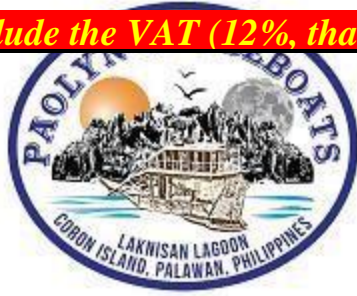
Extra bacon (75 php), 2 slice plain bread (50 php), 2 slice Garlic bread (75 php), 2 Eggs 50 php,
1cup of plain rice or garlic rice (50 php)

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

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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 or not fresh

APPETIZERS

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| * Caprese (tomatoes, mozzarella, Extra Vergin olive oil, 3 slice bread): | 250 pesos |
| * Italian Bruschetta (4 slice bread, tomatoes, black olives, basil, onion, Extra Vergin olive oil): | 250 pesos |
| Mix Lumpia Pork, Vegetables, Fish (rolls): | 250 pesos |
| * Vegetables Lumpia: | 250 pesos |
| * Humus with Pita bread: | 250 pesos |
| * Humus with mix sticks vegetables: | 270 pesos |
| * Bastoncini di Mozzarella (fried mozzarella fingers / sticks): | 350 pesos |
| Fried Calamari: | 400 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:

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| * Aglio e Olio: | 350 pesos |
| * with tomatoes sauce: | 350 pesos |
| * with eggplants (with cream or extra virgin olive oil base, please specify): | 400 pesos |
| * with mixed vegetables (in red sauce or extra virgin olive oil base, please specify): | 450 pesos |

Seafood Pasta

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| # al nero di seppia (black ink squid and squid) pls give a <u>second choice</u>: | 450 pesos |
| with fresh yellow fin tuna or with other fresh fish: | 450 pesos |
| with prawns: | 450 pesos |

Pasta with meat

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| Bolognese (with beef in red sauce): | 450 pesos |
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| 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 |

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SEAFOOD MAIN PLATES

served with rice and vegetables (side vegetables or inside of the main plate):

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|---|-------------|
| 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): (vegetables are inside) | 500 pesos |
| Fried Fish (fillet): | 500 pesos |
| Steamed Fish (fillet): | 500 pesos |
| Sinigang Fish (fillet) tamarind "SOUR" soup (vegetables are inside) | 500pesos |
| Sinigang Salmon Belly (fillet) tamarind "SOUR" soup (vegetables are inside) | 600pesos |
| # Steamed whole Lapu Lapu (entire, for two people) pls give a <u>second choice</u> | 1,800 pesos |
| Butter, garlic and tomatoes Squid: | 500 pesos |
| Adobong Pusit (squid stewed in vinegar, soy sauce & squid ink) | 500pesos |
| Fritto misto di mare/Mixed fried seafood (fish, shrimps, calamari): | 650 pesos |
| Sinigang Prawns tamarind "SOUR" soup (vegetables are inside) | 650pesos |
| Garlic Prawns or Grilled Prawns or Chilly Prawns | 650 pesos |
| Prawns in coconut milk:(vegetables are inside) | 650 pesos |
| Tempura Prawns : | 650 pesos |
| # Crabs in coconut milk:(vegetables are inside) pls give a <u>second choice</u> | 650 pesos |
| # Steamed Crabs pls give a <u>second choice</u> | 650 pesos |
| # Butter Garlic Crabs pls give a <u>second choice</u> | 650 pesos |
| Entire stuffed grilled squid (filled with mix vegetables) | 650 pesos |
| # Lobster: 2.500 pesos/500 grams (normally one Lobster is 500 grams) pls give a <u>2nd choice</u> | 2,500 pesos |

MEAT MAIN PLATES:

served with rice and vegetables (side vegetables or inside of the main plate):

Chicken

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| Chicken Curry: (vegetables are inside) | 500 pesos |
| Chicken Adobo: | 500 pesos |
| Chicken Menudo (with tomatoes sauce): (vegetables are inside) | 500 pesos |
| Chicken with coconut milk: | 500 pesos |
| Grilled Chicken: | 500 pesos |
| Butter, garlic and tomatoes fried chicken: | 500 pesos |
| Chicken Cordon Blue | 550pesos |

Pork

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|--|-----------|
| 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 |
| Sinigang Pork tamarind "SOUR" soup (vegetables are inside) | 500pesos |
| Pork Spare Ribs: | 650pesos |

Beef

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| Imported Australian Rib eye (260g) pls give a <u>second choice</u> <i>pls specify if you would like rare, medium, well done</i> | 1,300pesos |
|---|------------|

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OTHER VEGETARIAN DISHES

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|-----------------------------------|------------------|
| * 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

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| Bread (2 slices): | 50 pesos |
| Garlic Bread (2 slices): | 75 pesos |
| Garlic rice | 75pesos |
| Extra plain white rice: | 50 pesos |
| French fries(350g) | 350 pesos |
| * Green salad plate: | 250 pesos |
| * Pinzimonio (mix of raw carrots, raw tomatoes and cucumbers): | 200 pesos |
| *Tagbanua Salad (seaweed "LATO" ,onion,tomatoes & vinegar on the side) | 250pesos |
| *Coleslaw(red onion,red cabbage/green, carrots,mayo,vinegar salt and pepper) | 250pesos |
| *Fattoosh Salad (tomato,cucumber,green onion leeks,radish,bell pepper,pita bread ,parsley,dresseng,olive oil,lemon,salt pepper) | 380pesos |
| *Gembere Ceasar(with ink ceasar dressing, squid,lettuce,cucumber,tomato,black olive) | 380pesos |

DESSERTS

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|---|------------------|
| Brownie: | 200 pesos |
| Banana Cake: | 200 pesos |
| Mango float: | 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 (wrapped banana fried): | 250 pesos |
| Fruit plate: small | 200 pesos |
| Fruit plate: big | 300 pesos |
| Mango (one piece): | 100 pesos |
| Banana (one piece): | 25 pesos |
| Apple (one piece) | 100pesos |
| Orange (one piece) | 100pesos |

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DRINKS:

COLD DRINKS

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|---|------------------|
| 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): | 300 pesos |

HOT DRINKS

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|-----------------------------------|------------------|
| Free hot water in thermos | |
| Coffee with Moka or French press: | 100 pesos |
| Hot Chocolate, Hot Tea, Hot milk: | 100 pesos |
| Espresso Caffè' Dolce e Gusto: | 150 pesos |
| Cappuccino Dolce e Gusto: | 200 pesos |

ALCHOLIC BEVERAGES

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|---|------------------|
| San Miguel Beer (SM Light, SM Apple, SM Pilsen, SM Red Horse) | 100 pesos |
| Imported Beers: Budweiser, Heineken | 150 pesos |

Cocktails (250 pesos each)

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|-----------------|--------------------|
| LONG ISLAND | GIN TONIC |
| BLACK RUSIAN | MARGARITA |
| TEQUILA SUNRISE | WHITE RUSSIAN |
| PINACOLADA | BLUE HAWAI |
| APEROL SPRITZ | BLUE LAGOON |
| RUM & COKE | CAMPARI NEGRONI |
| BAILEY SHAKE | CAMPARI TONIC |
| MAI TAI | CALAMIANHA |
| MANGO DAIQUIRI | PINEAPPLE DAIQUIRI |
| VODKA SPIRTE | AMARETTO SOUR |

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SHOTS & BOTTLES

WHISKEY

| | |
|-----------------------------|--------------|
| EMBASSY (local) 750ml | ₱70/₱700 |
| JAMESON 750 ml | ₱ 250/₱3,500 |
| JIM BEAM 1L | ₱200/ ₱3,000 |
| JOHNNIE WALKER RED 1L | ₱200/₱3,000 |
| JOHNNIE WALKER BLACK 1L | ₱250/₱4,000 |
| CHIVAS REGAL 12YRS. AGED 1L | ₱250/₱4,000 |
| JACK DANIEL 1L | ₱300/₱5,000 |

BRANDY

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|---------------------|-------------|
| ALFONSO LIGHT 1L | ₱70/₱1,000 |
| CARLOS LIGHT 1L | ₱140/₱2,000 |
| ALFONSO PLATINUM 1L | ₱100/₱1,200 |
| FUNDADOR GOLD 1L | ₱140/₱2,000 |
| JOSE CUERVO GOLD 1L | ₱250/₱3,500 |

RUM

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|--------------------------|--------------|
| TANDUAY DARK/WHITE 750ml | ₱70/₱700 |
| CRUZAN GOLD/WHITE 750ml | ₱100/₱1000 |
| TANDUAY SUPERIOR 750ml | ₱100/₱1000 |
| CAPTAIN MORGAN 750ml | ₱ 200/₱2000 |
| BACARDI SUPERIOR 750ml | ₱220/₱2,200 |
| BACARDI GOLD/BLACK 750ml | ₱ 220/₱2,200 |
| EL HOMBRE GOLD 750ml | ₱110/₱1,100 |

TEQUILA

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|-------------------------|--------------|
| JOSE CUERVO GOLD 750ml | ₱ 250/₱3,500 |
| EL HOMBRE /SILVER 750ml | ₱90/₱900 |

GIN

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|-----------------|--------------|
| BOMBAY 1L | ₱250/₱3,500 |
| GILBEYS 1L | ₱100/₱1,200 |
| HENDRICKS 750ML | ₱ 450/₱8,700 |
| TANQUERAY 1L | ₱200/₱3,000 |

VODKA

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|-----------------------|-------------|
| ABSOLUTE BLUE 1L | ₱250/₱3,000 |
| ANTONOV 700ml | ₱70/₱600 |
| AMARETTO local 750ML | ₱100/₱1,000 |
| LIMONCELLO 1L | ₱120/₱1,500 |
| BAILEYS ORIG. 1L | ₱200/₱2,500 |
| GRAND MARNIER 700ml | ₱350/₱5,100 |
| COINTREU 1L | ₱350/₱4,900 |
| AMARO DISARONNO 700ml | ₱300/₱3,000 |
| CAMPARI 750ML | ₱300/₱3,500 |

WINES

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|---|--------------------|
| Glass of wine (Red Italy. Merlot, White Italy Chardonnay): | 250 pesos |
| Red Wine: Merlot Italy: | 900 pesos |
| Chianti Italy: | 1.200 pesos |
| 1725 Reserve France: | 1.200 pesos |
| Primitivo Italy: | 1.300 pesos |
| Nero D'Avola Italy | 1.400 pesos |
| White Wine: Chardonnay Italy | 900 pesos |
| Pinot Grigio Italy: | 1.400 pesos |
| Prosecco Italy: | 1.800 pesos |
| Spumante Asti (sweet for dessert): | 1.500 pesos |
| Pink Moscato Australia (sweet): | 1.300 pesos |

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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!
- **Prices does NOT include the VAT (12%, that will be added in the final bill)Paolyn just became VAT registered (before we were in a small operation but now we have over 200 employees with just 16 rooms). That is why, as written also on our website, we have now to add the 12 % VAT to the total of the final bill. Even so you will notice that the prices of our food are lower of the prices of the restaurants in Coron town (Poco Deli, Two Season, Pacifico etc), even if in our location there are no fresh water and electricity and we do not discharge anything in the sea!** Same for the price of the rent of the private speedboats that are lower of other operators that rent speedboats in Coron town and El Nido(Royal Island, Calamian Expeditions and Ecotours).
- **We never changed our price in the past 6 years ago, we just added now the VAT tax since we just became VAT registered** (before we were in a small operation but now we have over 200 employees with just 16 rooms). 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, Amihan Restaurant, Trattoria Altrove, Get Real, Trattoria AlForno) 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 8 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: 52 kw of solar panels, inverters, converters, trivalent freezer and fridge, ice machines with dedicated inverters, 220 v battery chargers, solar controllers, 12000 ah of solar and Lithium Batteries, 34 kw of inverters and 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, PCSD, 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.**