

# The SHORELINE

## ALL-DAY DINING

International Comfort Cuisine in the Heart of Samal Island.

### Fresh and Light

#### Samal Garden Bouquet 🌿 510

Bukidnon organic greens, pickled baby vegetables, kesong puti topped with lemon vinaigrette.

#### Mediterranean Bowl 🌿 585

Assorted lettuces, roasted bell peppers, olives, cucumber and feta cheese.

#### California Cobb Salad 615

Crispy lettuce, chargrilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, lemon dijon vinaigrette.

#### Classic Caesar Salad 🍴 700

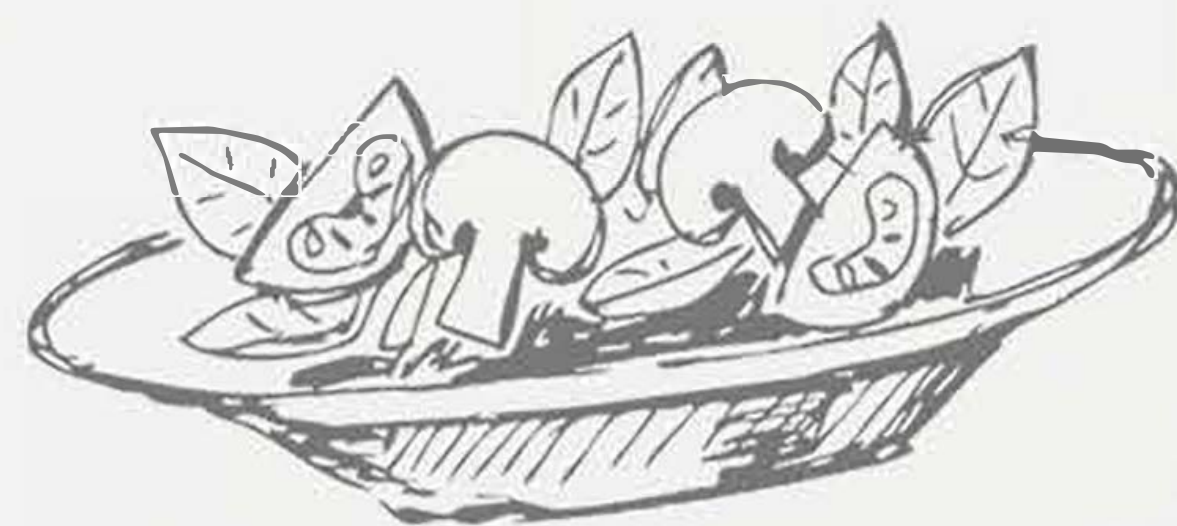
Crispy romaine lettuce, parmesan, paprika croutons.

Upgrade your salad experience:

Chargrilled chicken breast 320

Chargrilled prawns 510

Chargrilled salmon 445



### To share

#### Croquetas 🍴🍷 575

Smoked ham and Manchego cheese croquettes, served with smoked garlic mayo.

#### Spanish Gambas 🍴🌿 700

Butter-poached prawns with smoked pimento, chili flakes and garlic.

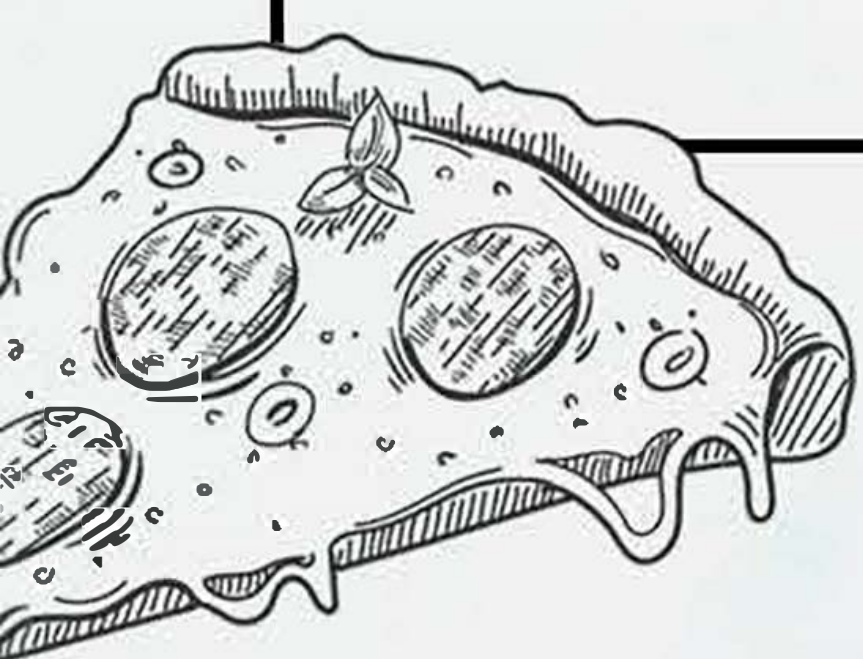
#### Chicken Wings 🌿 700

Crispy-fried and seasoned with Discovery Samal's signature mix of herbs and spices.

Your choice of sauce: Honey Sesame and Classic Buffalo Style, Cheese and Sour Cream

#### Cold Cuts and Cheese 🍷 1720

Selection of International and Davao cheeses, charcuterie, dried fruits and nuts.



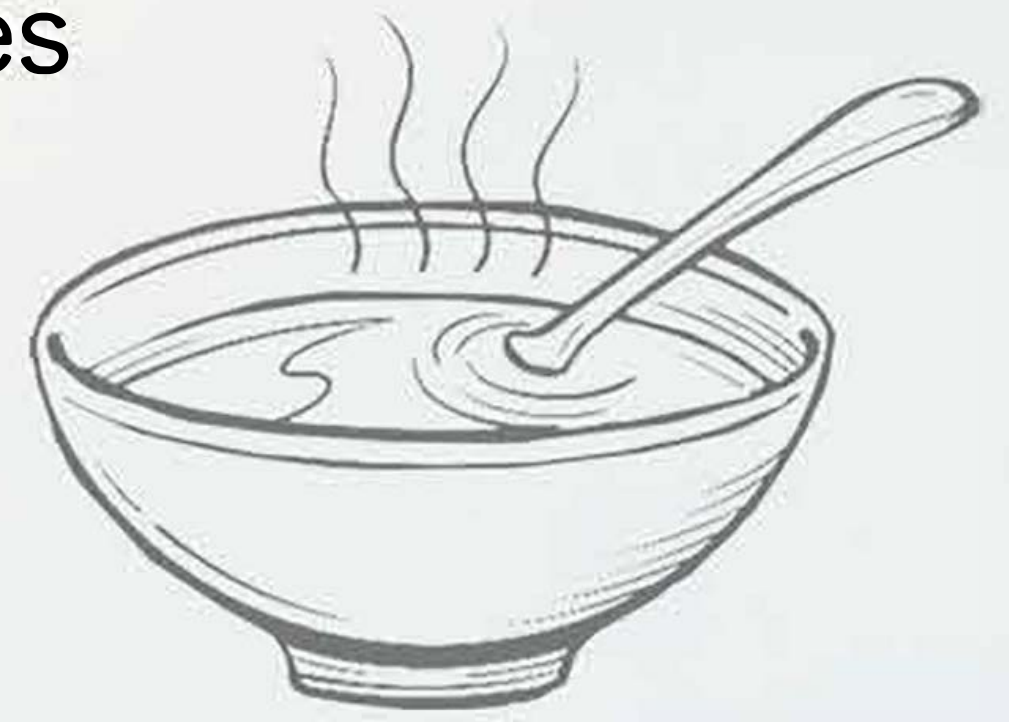
### Shoreline's Signature Soups

#### Roasted Tomato and Bell Pepper Soup 🌿 445

Locally grown tomatoes with pimento and basil.

#### Creamy Seafood Chowder 445

Mixed seafood with slow-cooked vegetables and potatoes.



### Pasta

#### Spaghetti Alla Bolognese 615

Slow-cooked U.S. beef ragu with garlic, tomatoes and oregano.

#### Fettucini Alla Carbonara 🍷 615

Italian pancetta topped with black pepper and creamy parmigiano-reggiano sauce.

#### Linguine Scampi 🍴🌿 615

Spicy prawns with garlic and cherry tomatoes in extra virgin olive oil.

#### Sun-Dried Tomato Pesto Farfalle 🌿 615

Mixed with garlic, parmesan, olive oil and fresh basil.



### Handmade Pizza

#### Pepperoni 🍷 745

Mozzarella, tomato sauce and Italian herbs.

#### Hawaiian 🍷 830

Sweet ham, mozzarella, pineapple and tomato sauce.

#### Margherita 🌿 830

Topped with fresh tomatoes, mozzarella cheese and basil in tomato sauce.

#### Tartufata 🍴 890

Black truffle cream topped with smoked bacon and fried egg.

#### Quattro Formaggi (Four cheese) 🌿 890

A mix of emmental, mozzarella, cheddar and cream cheese.

🍴 Chef's Recommendation 🍷 Pork 🌿 Chili 🌿 Vegetarian 🍴 Peanuts

Prices are inclusive of Government taxes and subject to 6% service charge.

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### Shoreline Sandwich Collection

Served with homemade potato chips.

#### The Shoreline Burger 🍔 820

All natural 200g angus beef, fried egg, mushrooms, crispy onions and sharp cheddar cheese in a charcoal bun. Smoked with pecan wood.

#### Triple Decker Club 🍔 700

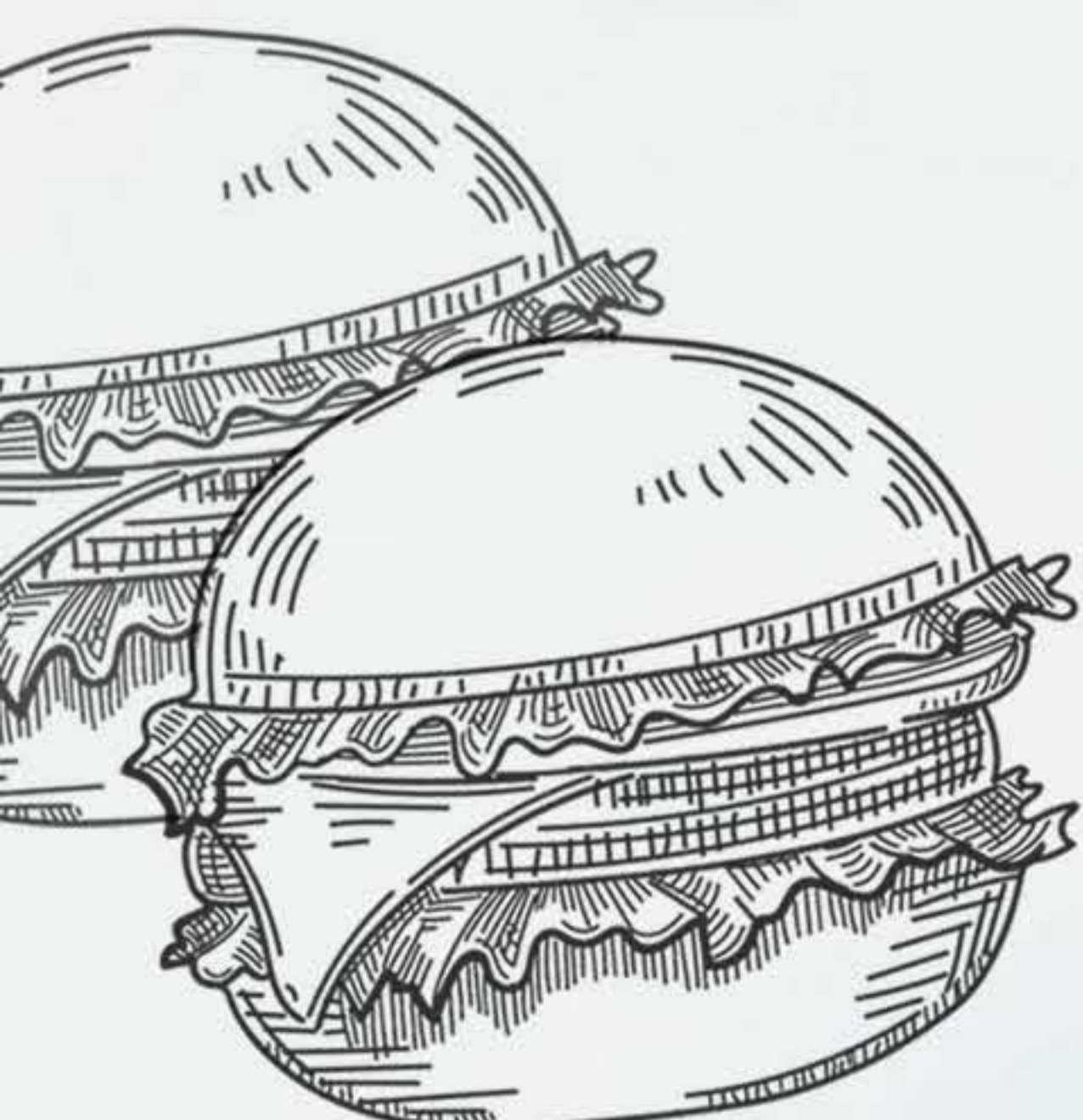
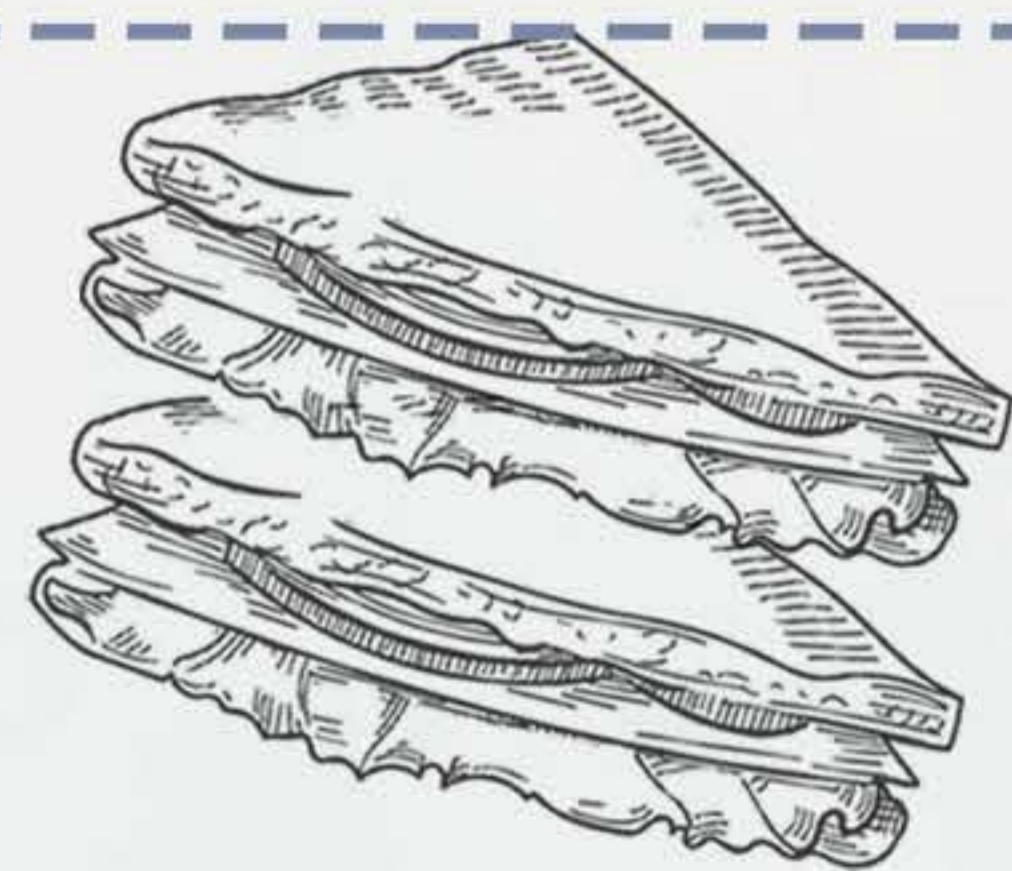
Grilled chicken with bacon, fried egg, lettuce, tomato, cheddar cheese and dijonaise.

#### Philly Cheesesteak 745

Grilled baguette with sous vide USDA beef strips, roasted bell peppers, onions and cheddar sauce.

#### Franks in Black 🍔 640

Grilled frankfurter sausages in a charcoal bun topped with smoked aioli, chipotle mayo, Dijon mustard, pickles and cheddar cheese.



### Entrée

#### Spice-roasted Peruvian Chicken 830

Slow-roasted with Latin spices, sweet corn, cilantro chimichurri, and truffled mashed potatoes.

#### Pan-seared Cajun Salmon Filet 🍷 925

Louisiana spices, crushed leek potatoes, glazed vegetables with saffron broth.

#### Sous Vide BBQ Pork Ribs 🍖 1115

Gently cooked to tender perfection and glazed with homemade bourbon BBQ sauce, French beans, cherry tomatoes and buttered potato purée.

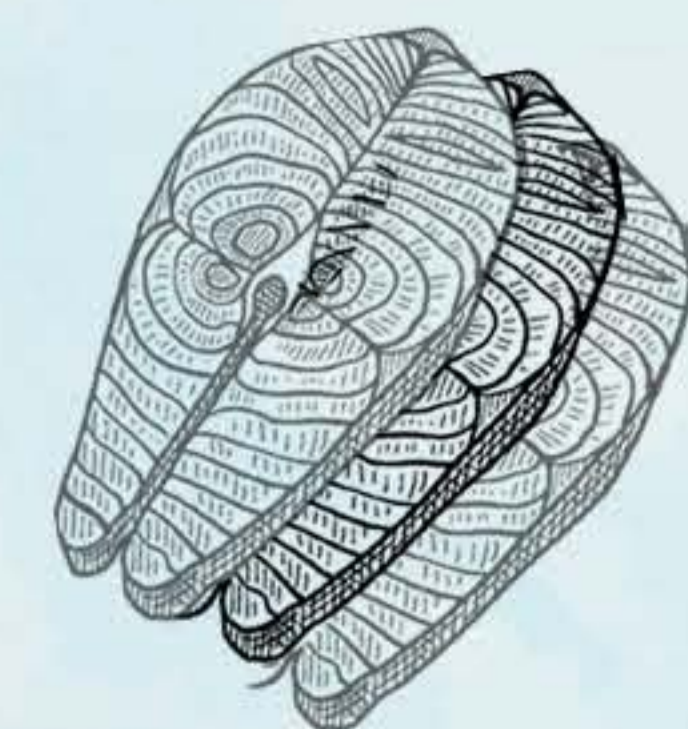
#### Braised U.S. Beef Short Plate 🍷🍴 1080

Slow-cooked beef short plate with parsley mash, sautéed button mushrooms, pinenuts salsa and red wine jus.

#### U.S. Prime Rib Eye Steak - 300g 🍷 4070

Juicy beef served with pomme purée mashed potatoes, glazed baby onions and confit tomatoes.

Choice of sauce:  
Peppercorn-Brandy Sauce  
Classic Béarnaise  
Deep Red Wine Sauce



🍔 Chef's Recommendation 🍖 Pork 🌶️ Chili 🌿 Vegetarian 🥜 Peanuts

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### Filipino Family Favorites

Served with steamed jasmine rice.

#### Sinuglaw 🍴🌶️🥥

Grilled Pork Belly mixed with Mindanao tuna ceviche. 765

#### Chicharon Bulaklak 🥘

Deep-fried ruffled fat with vinegar, garlic, peppercorn, bay leaf and salt. 660

#### Shoreline Chicken Adobo 915

Slow-cooked chicken in tangy cane vinegar, sugar, soy sauce and garlic. Served with Samal mango salsa.

#### Tokwa't Baboy 🥘🌶️

Crispy-fried pork belly and tofu in calamansi, soy sauce and chili. 765

#### Kinilaw 🌶️

Classic Mindanao tuna ceviche. 700

#### Kare-kare 🥘

A classic slow-cooked Filipino oxtail stew in savory peanut sauce and shrimp paste. 1135

#### Inihaw na Liempo 1000

Grilled pork belly glazed with soy, calamansi and lemongrass.

#### Beef Caldereta 1135

U.S. beef stew gently cooked in tomato sauce, potato, capsicum, carrots and cheese.

#### Boneless Pork Knuckles 🥘

Deep-fried pork knuckle, served with homemade pickled vegetables, chili, soy sauce and vinegar. 1050

#### Home-Style Sinigang 🍴

Traditional sour soup, with vegetables and a choice of: Shrimp | Salmon | Pork Belly | U.S. Beef 985

### Side Dishes

#### Truffled Mashed Potato 🍴 160

Creamy mashed potato with truffle oil and butter.

#### Potato Chips 🍴 160

Thinly sliced fried fresh potatoes.

#### Cajun Fries 🍴 160

Fried shoe-string potatoes seasoned with cajun spices.

#### Steamed Rice 160

Jasmine rice.

### Sweet Endings

#### Under The Sea 🍴 490

White chocolate shell, strawberry mousse, and mixed chocolate pralines.

#### Dulce de Leche Cheesecake 445

Creamy cheesecake, dulce de leche, and white chocolate ganache.

#### Eternity Rose 🍴 445

Rose-shaped triple chocolate mousse smoked with cherry wood.

#### Samal Mango Crepe Cake 🍴 445

Perfect layers of classic crepes and local Samal mango purée, topped with homemade vanilla zabaione.

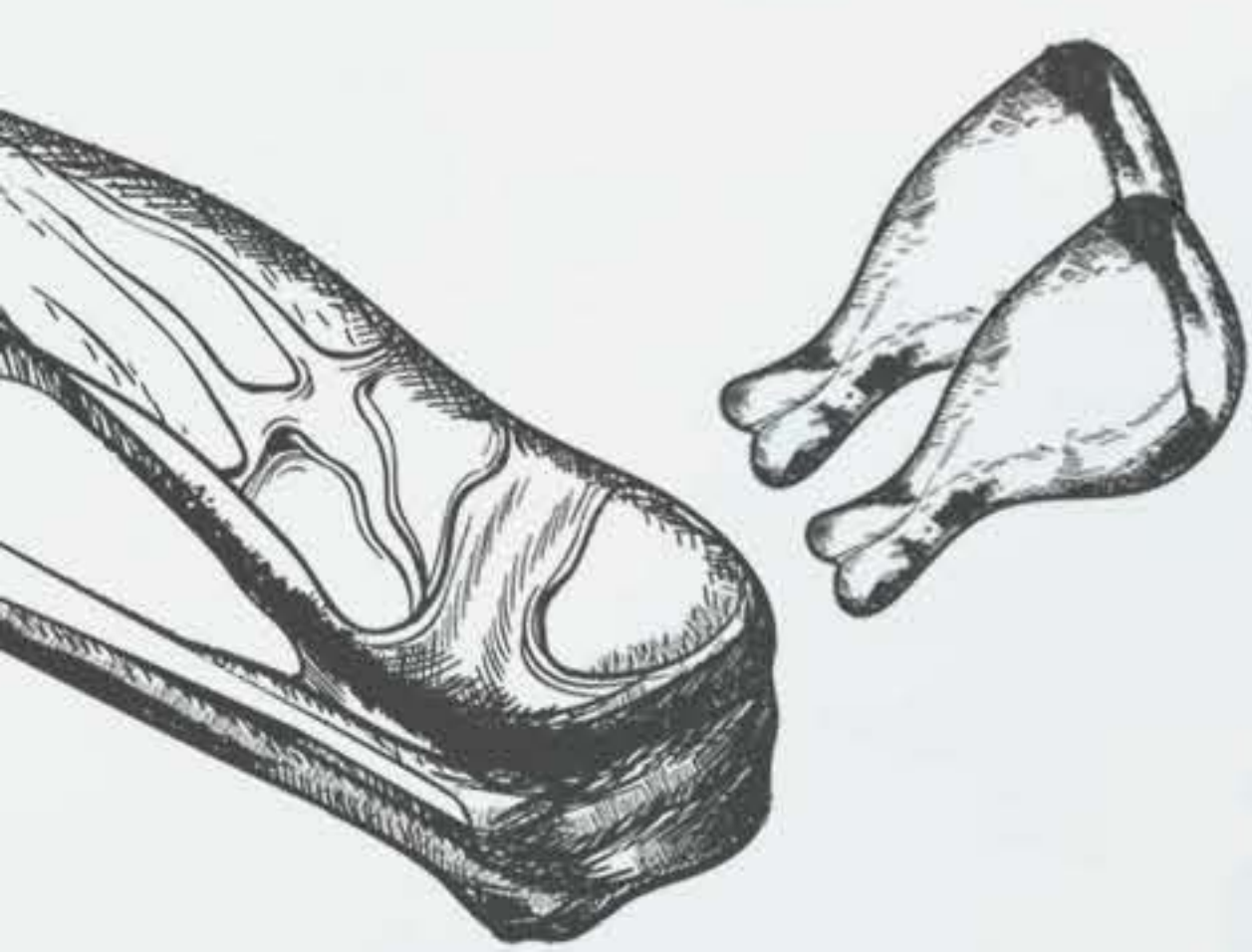
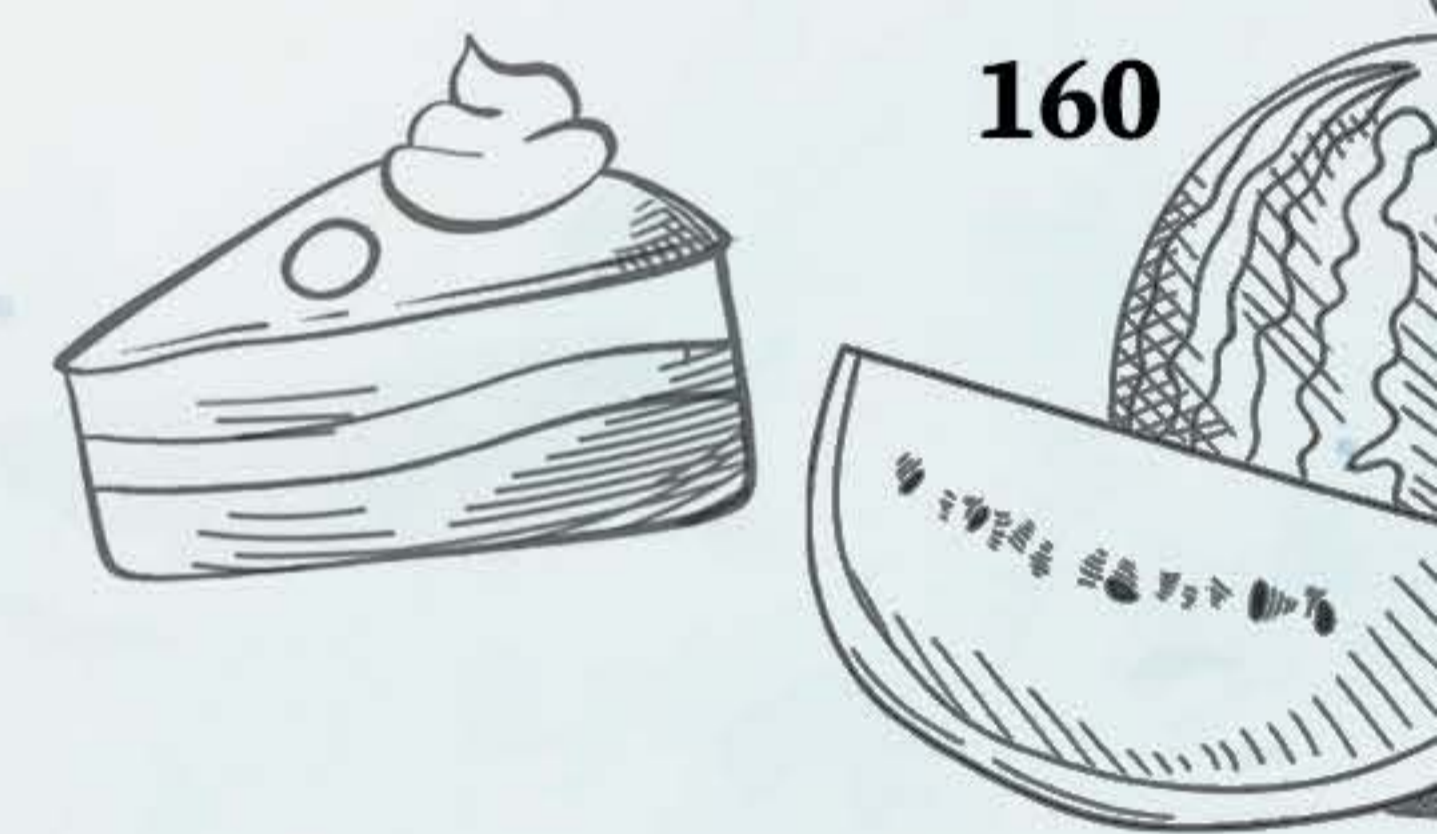
#### Fresh Fruits in Season 🍴 445

Four kinds of seasonal fruits.

#### Discovery Samal's Homemade 445

#### Ice Cream Selection 🍴

Please inquire with your server for today's selection of flavors.



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