



HARIBAR

LOUNGE

To Start

- Nacho Grande** 🍷🌶️🌿

Nacho chips with chili con carne, tomato salsa, cheese sauce, sour cream, and jalapeño.
- Chicken Wings** 🍷

Crispy-fried and seasoned with Discovery Samal's signature mix of herbs and spices.
- Sauce choice of:*
Honey Sesame, Buffalo Style, Sour cream or Cheese
- Haribar Pork Sisig** 🌶️🌿

Pork jowl, ears, chili and calamansi onions.
- Fish and Chips**

Beer-battered market fish fillet, homemade potato chips and lemon caper remoulade.
- Lumpiang Sariwa** 🌿🥥

Fresh lumpia with native green cashew nuts and garlic dressing.
- Pigs and Pillows** 🍷🌿

Crispy-fried pork belly and tofu in calamansi with soy sauce and chili.
- Beef Salpicao** 🌿

Beef and mushroom coated with garlic and buttery sauce dash with sweet paprika.
- Prawn Gambas** 🌿

Prawn sautéed in garlic, butter, dolci paprika and bell peppers.
- Jamon Croquettes**

Jamon serrano with creamy mashed potato.
- Mindanao Tuna Kilawin** 🍷🌿

Coconut milk, tabon-tabon, cane vinegar, red onion, chili and calamansi.

Fresh and Light

- 760 Tuna Carpaccio Salad**

Thinly sliced tuna, baby potatoes, kalamata olives, cherry tomatoes, lemon-dijon vinaigrette.
- 735 California Cobb Salad** 🥚

Crispy lettuce, chargrilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, lemon-dijon vinaigrette.
- Classic Caesar Salad** 🍷

Crispy romaine lettuce, parmesan, paprika croutons.
- Leafy Vegetarian Salad**

Assorted lettuce with tomato and cucumber.
- Dressing choice of:*
Honey Balsamic, Red Wine, Dijon Vinaigrette or Herb Lemon
- Upgrade your salad experience**

625 Chargrilled Chicken
Chargrilled Prawns
Chargrilled Salmon
- Mouthwatering Soups**
- 695 Creamy Seafood Chowder** 🥛

Mixed seafood with slow-cooked vegetables and potatoes.
- 630 Mushroom and Truffle Soup**

An array of assorted mushrooms with truffle cream.
- 555 Soup de Jour**

Ask your server for today's soup selection.

Pasta Passions

- 700 Spaghetti Alla Bolognese**

Slow-cooked U.S. beef ragu with garlic, tomatoes and oregano.
- 630 Fettucini Alla Carbonara** 🍷🥛

Italian pancetta topped with black pepper and creamy parmigiano-reggiano sauce.
- Black Pasta Scampi** 🍷🌿🌿

Spicy prawns with garlic and cherry tomatoes in extra virgin olive oil.
- 780 Chicken Garlic Alfredo** 🥛

Cheesy and creamy garlic cream sauce with pan-seared chicken supreme.
- 430 Seafood Spaghetti** 🌿🦪

Prawns, clams, mussels cooked in white wine and garlic tossed with black spaghetti.
- Sun-Dried Tomato Pesto Farfalle** 🌿

Mixed with garlic, parmesan, olive oil and fresh basil.
- Stone-Baked Pizza**
- 450 Pepperoni** 🍷

Tomato coulis, pepperoni, mozzarella cheese and Italian seasoning.
- 650 Hawaiian** 🍷

Tomato coulis, pineapple chunks, sweet ham, mozzarella cheese and Italian seasoning.
- 650 Margherita** 🌿

Tomato coulis, green leaf, crispy garlic, mozzarella cheese and basil oil.
- Tartufata** 🍷

Black truffle cream topped with smoked bacon and fried egg.
- 485 Sinco Formaggi - 5 Cheese** 🌿

A mix of emmental, mozzarella, parmesan, cheddar and cream cheese.
- 490 Shrimp and Spinach Pizza** 🌿

Succulent shrimp with tomatoes, garden fresh spinach, garlic and topped with mozzarella and cheddar cheese.

🍷 Chef's Recommendation 🌿 Vegetarian

Food may contain the following: 🍷Pork 🌿Crustaceans 🦪Mollusks 🥚Eggs 🌿Peanuts 🌿Tree Nuts 🥛Dairy 🌿Chili 🌿Wheat/Gluten

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



Shared Plates

Chef’s Creations

Sous Vide U.S. Beef Short Plate 🍴🥥	1,105
Slow-cooked beef short plate with parsley mash, sautéed button mushrooms, pinenuts salsa and red wine jus.	
BBQ Pork Ribs 🍴	1,135
Gently cooked pork ribs glazed with homemade bourbon barbecue sauce, french beans, cherry tomatoes and buttered potato purée.	
Pan-Seared Salmon Fillet 🍴	940
Louisiana spices, crushed leek potatoes, glazed vegetables with saffron broth.	

From The Grill

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Pommery mashed potatoes, glazed baby onions, confit tomatoes.

Sauce choice of:
Peppercorn-Brandy // Classic Tarragon Bearnaise
Deep Red Wine // Chimichurri

Beef Selection

U.S Prime Ribeye Steak (300g)	4,400
U.S.D.A Prime Tenderloin (200g)	4,100
U.S. Prime Sirloin (300g)	4,100

Lasang Pinoy

Chicken Adobo	930
Slow-cooked chicken in tangy cane vinegar, sugar, soy sauce and garlic. Served with Samal mango salsa.	
Kare-Kare 🥥🥥	1,160
A classic slow-cooked Filipino oxtail stew in savory peanut sauce and shrimp paste.	
Sinuglaw 🍴🥥🍴	780
Grilled pork belly mixed with Mindanao tuna ceviche.	
Beef Kaldereta 🍴	880
A hearty meal with a Spanish influence. Slow-cooked beef simmered with a rich tomato base sauce and a touch of chili.	
Home-Style Sinigang 🍴	1,020
Traditional sour soup with vegetables and a choice of: Shrimp Salmon Pork Belly U.S. Beef	

Burgers and Sandwiches

The Shoreline Burger 🍴	835
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 🍴	760
Grilled chicken with bacon, fried egg, lettuce, tomato, cheddar cheese and dijonnaise.	
Tuna Sandwich	600
Ultimate sandwich with a flavorful tuna mixture, cheddar cheese and freshly sliced tomato all melted together.	
Beach Club Burger 🍴🍴	835
All natural 200g Angus beef, beef bacon, crispy onions, lettuce, tomato, pickles, sharp cheddar and chipotle mayo.	
Cajun Chicken Burger 🍴	760
Crispy chicken with lettuce, tomato, pickled onion, pickles and cajun mayo.	
Prawn Roll 🍴	830
Chilled prawns with lettuce, lemony chives dressing and mini baguette.	
Beef Shawarma Wrap	780
Spiced beef, lettuce, garlic sauce, pickled onion, tomato and cucumber wrapped in tortilla.	

Sweet Memories

Under The Sea 🍴	530
White chocolate shell, strawberry mousse, and mixed chocolate pralines.	
Samal Mango Crepe Cake 🍴	480
Perfect layers of classic crepes and local Samal mango purée, topped with homemade vanilla sabayon.	
Crispy Turon Trio 🍴🍴	440
Banana saba, langka, macapuno, ube and fresh mango drizzled with coconut and apricot glaze.	
Halo-Halo	550
The ultimate beachside treat. Made with shaved ice, fruit preserves, beans, leche flan, purple yam, evaporated milk and ice cream.	
Fresh Tropical Fruits 🍴	400
Four kinds of seasonal fruits.	
Discovery Samal’s Homemade Ice Cream 🍴	480
Please inquire with your server for today’s selection of flavors.	