

HARIBAR

LOUNGE



Chow Starters

- Nacho Grande** 🍽️🌶️🍌760
- Nacho chips with chili con carne, tomato salsa, cheese sauce, sour cream, and jalapeño.
- Chicken Wings** 🍽️735
- 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** 🍽️🍌655
- Pork jowl, ears, chili and calamansi onions.

- Fish and Chips**625
- Beer-battered market fish fillet, homemade potato chips and lemon caper remoulade.

- Lumpiang Sariwa** 🍌🥑555
- Fresh lumpia with native green cashew nuts and garlic dressing.

- Tokwa’t Baboy** 🍽️🍌625
- Crispy-fried pork belly and tofu in calamansi with soy sauce and chili.

- Beef Salpicao** 🍌905
- Beef and mushroom coated with garlic and buttery sauce dash with sweet paprika.

- Prawn Gambas** 🦐695
- Prawn sautéed in garlic, butter, dolci paprika and bell peppers.

- Mindanao Tuna Kilawin** 🍽️🍌555
- Coconut milk, tabon-tabon, cane vinegar, red onion, chili and calamansi.

Fresh and Light

- California Cobb Salad** 🥑630
- Crispy lettuce, chargrilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, honey lemon vinaigrette.

- Classic Caesar Salad** 🍽️780
- Crispy romaine lettuce, parmesan, croutons and caesar dressing.

- Leafy Vegetarian Salad**430
- Assorted lettuce with fresh market vegetables, roasted sesame dressing.

Mouthwatering Soups

- Creamy Vegetable Chowder** 🍲485
- Seasonal vegetables simmered in a creamy herb-infused broth.

- Mushroom and Truffle Soup** 🍲490
- An array of assorted mushrooms with truffle cream.

- Roasted Tomato Soup** 🍲490
- Ripe tomatoes, slow-simmered with herbs and a touch of cream.

Pasta Passions

- Spaghetti Alla Bolognese**630
- Slow-cooked U.S. beef ragu with garlic, tomatoes and oregano.

- Fettuccini Alla Carbonara** 🍽️🍷700
- Italian pancetta topped with black pepper and creamy parmigiano-reggiano sauce.

- Black Pasta Scampi** 🦐🍌800
- Spicy prawns with garlic and cherry tomatoes in extra virgin olive oil.

- Chicken Garlic Alfredo** 🍲750
- Cheesy and creamy garlic cream sauce with sous vide chicken.

- Sun-Dried Tomato Pesto** 🍌800
- Mixed with garlic, parmesan, olive oil and fresh basil.

Artisan-Baked Pizza

- Pepperoni** 🍽️830
- Tomato coulis, pepperoni, mozzarella cheese and Italian seasoning.

- Hawaiian** 🍽️850
- Tomato coulis, pineapple chunks, sweet ham, mozzarella cheese and Italian seasoning.

- Margherita** 🍌850
- Tomato coulis, green leaf, crispy garlic, mozzarella cheese and basil oil.

- Quatro Formaggi - 4 Cheese** 🍌970
- A mix of mozzarella, parmesan, cheddar and cream cheese.

Burgers and Sandwiches

- The Wagyu Burger** 🍽️835
- All natural wagyu beef patty, bacon jam, crispy onion, tomato, cheddar, and chipotle mayo.

- Triple Decker Club** 🍽️760
- Triple decker sandwich stacked with sliced chicken, crispy bacon, lettuce, tomato and and mayo on toasted white bread.

- Tuna Sandwich**600
- Creamy tuna salad mixed with mayo, celery and onions, served on toasted bread with crisp lettuce and tomato.

- Cajun Chicken Burger** 🍽️760
- Crispy chicken with lettuce, tomato, pickled onion, pickles and cajun mayo.

The Western Plates

Side dish choice of mashed potato, truffled mashed potato, fries or rice.

- Sous Vide U.S. Beef Short Plate** 🍽️🥑1,105
- Tender beef short plate, slow-cooked sous vide for 48 hours to lock-in flavor and melt-in-your-mouth texture.

- Pan-Seared Salmon Fillet** 🍽️940
- Fresh salmon fillet, perfectly pan-seared for a crisp skin and tender, flaky center.

- Grilled USDA Ribeye**4,400
- A premium 300g USDA prime ribeye, grilled to perfection.

Pan-Asian Delights

Side dish choice of mashed potato, truffled mashed potato, fries or rice.

- Lechon Macau**750
- Crispy-skinned, juicy roasted pork belly infused with garlic and Asian spices.

- Sweet and Sour Pork**750
- Crispy pork bites tossed in a tangy-sweet sauce with pineapple, bell peppers and onions.

- Korean Fried Chicken**650
- Crispy double-fried chicken glazed with sweet and spicy gochujang sauce.

- Teriyaki-Glazed Salmon**990
- Seared salmon fillet brushed with a sweet soy teriyaki glaze.

Taste of The Philippines

Served with two cups of rice.

- Chicken Adobo**930
- Slow-cooked chicken in tangy cane vinegar, sugar, soy sauce and garlic.

- 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
- Slow-cooked tender beef stewed in a rich tomato-based sauce with potatoes, carrots, bell peppers and olives.

- Chopsuey**550
- A colorful medley of sautéed mixed vegetables stir-fried with chicken in a light, savory sauce.

- Inihaw na Liempo**880
- Tender pork belly marinated in a blend of soy, calamansi, garlic and spices.

- Home-Style Sinigang** 🍽️1,020
- Traditional sour soup with vegetables and a choice of:
Shrimp | Salmon | Pork Belly | U.S. Beef

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.

🍽️ 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.