



**PELICAN**

SKY BAR AND RESTAURANT

## **APPETIZERS**

### **Sinuglaw | P595**

Filipino-style "ceviche" of marinated fresh Tanigue topped with crispy pork belly

### **Gambas | P535**

Shrimps sautéed in olive oil, garlic, & green chillies

### **Lumpiang Sisig | P425**

Pampanga specialty crisped pork in thin rice wrap with spicy dipping sauce



## **SABAW**

### **Sinigang na Hipon | P595**

Filipino sour soup of fresh plump shrimps with tender-crisp vegetables and mild chillies, flavored with sour tamarind

### **Tinolang Manok | P435**

Slow cooked chicken soup flavored with ginger, pepper leaves and green papaya

### **Pancit Molo | P395**

Ilonggo specialty chicken broth with meat dumplings, garlic chips and green native onion leeks



## **ENSALADA, SANDWICH & BURGERS**

### **All Hail Caesar Salad | P555**

Lettuce, bacon bits, croutons, tossed in a classic anchovy garlic dressing & sprinkled with parmesan cheese

### **Chicken Crunch**

#### **Chopped Salad | P645**

Chopped salad greens, tomatoes, corn, cucumber, crisp chicken & peanuts tossed in sweet and sour oriental dressing

### **The Tides Burger Special | P540**

Pure beef patty in a brioche bun, sharp cheddar cheese, caramelized onions, tomatoes, pickle relish, iceberg lettuce, fried egg drizzled with The Tides signature burger sauce. Served with a side of potato chips

### **Three Cheese Quesadilla | P510**

Open face grilled flour tortilla topped with mozzarella, cheddar, and pimiento cheese. Served with pico de gallo salsa and sour cream dip

### **Cheesy Tuna Sandwich | P425**

Mayo-dressed tuna salad over our signature cheese sauce. Serves with potato chips



## GULAY

### **Spicy Tofu | P470**

A vegan dish of deep - fried tofu in a light sweet and spicy sauce with crunchy vegetables

### **Vegetable Curry | P505**

Stir-fried mixed vegetables in a mild curry and coconut cream sauce



## PASTA

### **Spicy Seafood Pasta | P570**

Fettuccini paste, sautéed baby prawns, squids, mussels, and mahi-mahi fish in light cream and marinara

### **Creamy Bacon & Mushroom Pasta | P565**

Penne pasta sautéed in button mushrooms and cream, topped with Parmesan cheese and bacon bits

### **Grilled Chicken Pesto Pasta | P570**

Fettuccini with marinated & grilled chicken breast in creamy basil pesto, peppercorns and garlic



## KIDDIE MEALS

### **Chicken Nuggets | P420**

Deep-fried breaded chicken meat with homemade sweet barbeque dip. Served with rice

### **Filipino-style Spaghetti & Chicken Drumstick | P405**

Filipino sweet style spaghetti with battered crispy chicken drumstick

## MAINS

### **Binagoongang Baboy | P595**

Twice-cooked crispy pork belly sautéed in shrimp paste and tomatoes with sweet onions and ripe mangoes on a bed of fried eggplant slices

### **Laing Bicolandia | P395**

Fresh taro leaves and stem simmered in coconut cream and shrimp paste and topped with fried red chilies

### **Bagnet Pakbet | P430**

Ilocano specialty of assorted vegetables with shrimp paste and topped with double-cooked crispy pork belly

### **Crispy Guava Chicken | P435**

Deep-fried chicken tossed in homemade soy-guava glaze on steamed rice and fried eggplant slices



## DESSERTS

### **Leche Flan Con Macapuno | P325**

Filipino favorite crème caramel topped with candied Macapuno strips

### **Buco Pandan | P305**

Pandan-flavored jello with sweet cream and young coconut strips

### **Mango Ice Box | P380**

Frozen creamy dessert flavored with golden ripe mangoes

### **Fresh Fruits In Season | P660**

A platter of assorted sweet & juicy fruits in season



## **BOODLE FUN FEAST | P3,455**

Pinoy Ensalada,  
Salted Egg  
Chicken Pork Adobo  
Garlic Butter Shrimps  
Grilled Chicken Thigh  
Grilled Tuna Belly  
*(good for 4-6 pax)*

Tortang Talong  
Banana Fritters  
Steamed Okra  
Steamed Rice  
Laing Bicolandia **or**  
Pancit Guisado



Boodle Fun Feast

## **BOODLE ADD-ONS**

Pinoy Ensalada	P360
Salted Egg	P195
Chicken Pork Adobo	P380
Garlic Butter Shrimps	P560
Grilled Tuna Belly	P600
Grilled Stuffed Squid	P520
Fried Boneless Bangus	P460
Grilled Chicken Thigh	P380
Pork Barbecue	P360

Tortang Talong	P290
Laing Bicolandia	P395
Pancit Guisado	P275
Pinakbet	P290
Banana Fritters	P100
Steamed Okra	P95
Steamed Rice	P60

## **BOODLE BEVERAGES**

Coke / Sprite 1.5L	P250	Iced Tea Pitcher	P200
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## **GRILL BY THE ROOF DECK**

### **Grill Plate 1 | P465**

1 Grilled Meat  
1 Skewer  
Grilled Veggies  
Fruits  
Choice of Sauce  
Rice

### **Grill Plate 2 | P515**

1 Grilled Meat  
1 Catch of the Day  
Grilled Veggies  
Fruits  
Choice of Sauce  
Rice

### **Grill Plate 3 | P585**

1 Grilled Meat  
1 Skewer  
1 Catch of the Day  
Grilled Veggies  
Fruits  
Choice of Sauce  
Rice

### **ALL-MEAT GRILL PLATTER | P1,985**

Grilled Liempo  
Grilled Chicken Thigh  
Grilled Chicken Franks  
Grilled Visayan Chorizo  
Grilled Corn  
Grilled Eggplant  
Rice  
*(good for 3-4 pax)*

### **SEAFOOD GRILL PLATTER | P2,615**

Shrimps  
Grilled Stuffed Squid  
Grilled Mussels & Clams  
Grilled Bangus  
Salted Egg Ensalada  
Grilled Eggplant  
Rice  
*(good for 3-4 pax)*

#### **MEATS**

Pork Belly  
Pork Chop  
Chicken Thigh  
Chicken Drumstick

#### **SAUCES**

Korean BBQ  
Filipino-Style  
BBQ  
American BBQ

#### **SKEWERS**

Chicken Franks  
Visayan Chorizo

#### **VEGETABLES**

Grilled Corn  
Eggplant

Catch of the Day\*



Seafood Platter



Grill Plate 1



All-Meat Platter

# BREAKFAST PLATES



## American Breakfast (P370)

Pancake **OR** Bread  
Butter + Syrup  
Crispy Bacon **OR** Chicken Franks  
Scrambled Egg  
Coffee / Tea / Hot Chocolate



## Filipino Breakfast (P370)

Plain or Garlic Rice  
Choice of Beef Tapa **OR** Bangus  
**OR** Luncheon Meat **OR** Longganisa  
Two Eggs  
Atchara  
Coffee / Tea / Hot Chocolate



## Kiddie Breakfast (P350)

Plain or Garlic Rice  
Hotdogs + Egg  
Juice or Hot Chocolate

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Plain or Garlic Rice  
Chicken Nuggets  
Juice or Hot Chocolate

*Available Daily • 6AM to 10AM*



# BREAKFAST ADD-ONS

Bacon	P220
Beef Tapa	P270
Boneless Bangus	P220
Chicken Nuggets	P250
Hotdogs	P140
Longganisa	P140
Chicken Franks	P140
Luncheon Meat	P160
Pancake (1pc)	P50
Bread	P50
Eggs	P85
Stir-Fried Vegetables	P250
Fruits in Season	P80
Rice	P60
Fresh Milk	P120
Juice	P120
Brewed Coffee	P120
Hot Chocolate	P120

*Available Daily • 6AM to 10AM*

*All prices are inclusive of VAT and 10% Service Charge.*



# HAPPY HOUR

## COCKTAILS (P99)

Classic Mojito  
Whiskey Sour  
Amaretto Sour  
Kamikaze  
Daiquiri  
Cuba Libre  
Screwdriver  
Tequila Sunrise  
Vodka Sprite/Coke



## SANGRIA PITCHER (P599)

Buy 1 Take 1

## LOCAL BEERS 2+1 (P260)

San Miguel Light  
San Miguel Pale Pilsen  
Red Horse Stallion

*Available Daily • 5PM to 9PM*

*All prices are inclusive of VAT and 10% Service Charge.*

# BAR CHOW

Kamote Nachos	P640
Peanuts	P150
Gambas	P535
Lumpiang Sisig	P425
Sinuglaw	P595
French Fries	P180
Three Cheese Quesadilla	P510
Spicy Tofu	P470





# BAR LIST

<b>VODKA</b>	<b>SRP/SHOT</b>	<b>SRP/BOTTLE</b>
SMIRNOFF RED	120	1,900
KETEL ONE	220	3,600
ABSOLUT BLUE	180	2,400
GREY GOOSE L' ORANGE	480	6,800
GREY GOOSE	480	6,800
STOLICHNAYA REGULAR	180	1,950
<b>GIN</b>		
TANGQUERAY	280	3,600
HENDRICKS	510	4,800
<b>BOURBON</b>		
JIM BEAM WHITE	180	2,500
JACK DANIEL'S 700ml	240	3,500
<b>RUM</b>		
BACARDI GOLD	180	1,900
MALIBU	180	2,200
<b>COGNAC</b>		
HENNESSY VS	350	4,200
HENNESSY VSOP		7,200
HENNESSY XO		18,000
MARTELL VSOP		6,900
ROYAL SALUTE		16,000
<b>BRANDY</b>		
CARLOS 1		3,200
FUNDADOR	150	1,800
<b>SCOTCH/ WHISKEY</b>		
JAMESON		3,300
JOHNNIE WALKER RED	180	2,000
JOHNNIE WALKER BLACK	230	3,400
JOHNNIE WALKER GOLD		5,400
CHIVAS REGAL		3,500
J&B RARE		2,800

<b>TEQUILA</b>	<b>SRP/SHOT</b>	<b>SRP/BOTTLE</b>
JOSE CUERVO ESPECIAL REPOSADO 700ml	180	2,300
PATRON SILVER	420	5,900
PATRON REPOSADO	570	7,900
<b>APERITIF</b>		
CAMPARI	220	4,000
MARTINI ROSSO	180	3,500
MARTINI EXTRA DRY	180	3,500
<b>LIQUEUR</b>		
JAGERMEISTER	180	2,800
BAILEYS	170	2,600
KAHLUA	170	2,400
SAMBUCA VACCARI	180	2,700
<b>CHAMPAGNE/SPARKLING</b>		
MOET ET CHANDON 700ml		7,900
G.H. MUMM, CORDON ROUGE		7,400
DOM PERIGNON, BRUT		19,000
JACOB'S CREEK, SPARKLING ROSE		2,400
<b>RED WINES</b>		
MERLOT SUTTER HOME(AMERICAN)		1,800
MERLOT JACOB'S CREEK (AUSTRALIAN)		2,200
CABERNET SAUVIGNON JACOB'S CREEK (AUSTRALIAN)		2,200
SPANISH GATES FELIX SOLIS(SPANISH)		1,600
MERLOT J. MOREAU & FILS(FRENCH)		1,700
CUVEE, BORDEAUX, ALEXIS LICHINE & CO. (FRENCH)		1,700
<b>WHITE WINES</b>		
CHARDONNAY SUTTER HOME(AMERICAN)		1,800
CHARDONNAY JACOB'S CREEK(AUSTRALIAN)		2,200
VOLTEO SAUVIGNON BLANC(SPANISH)		1,600
MERLOT J. MOREAU & FILS(FRENCH)		1,700
CUVEE, BORDEAUX, ALEXIS LICHINE & CO. (FRENCH)		1,700
<b>SHOOTERS</b>		
B-52	180	
BLOW JOB	180	
FLAMING LAMBORGINI	260	

**COCKTAILS**

AMARETTO SOUR	120
BLACK RUSSIAN	180
BLOODY MARY	200
COSMOPOLITAN	200
CUBA LIBRE	120
DAIQUIRI	180
DRY MARTINI	170
KAMIKAZE	180
LONG ISLAND ICE TEA	200
LYCHEE MARTINI	180
LYCHE MOJITO	180
MAI-TAI	180
MANGO MOJITO	190
MARGARITA	190
MOJITO	180
PINACOLADA	190
SANGRIA	260
SWEET MARTINI	170
TEQUILA SUNRISE	190
WENG WENG	250
WHISKEY SOUR	120
WHITE RUSSIAN	190
ZOMBIE	150

**MIX DRINKS**

RUM COKE	120
GIN TONIC	160
VODKA BULL	250
VODKA COKE/SPRITE	140
VODKA TONIC	200

**BEERS**

SAN MIGUEL LIGHT	130
SAN MIGUEL PALE PILSEN	130
SAN MIGUEL APPLE FLAVOR	140
RED HORSE STALLION	130

**NON-ALCOHOLIC COCKTAILS**

VIRGIN MOJITO	130
VIRGIN PINACOLADA	130
SHIRLEY TEMPLE	100
VIRGIN MANGO MOJITO	130
VIRGIN LYCHEE MOJITO	130

**SRP/****CANNED SODAS**

COKE LIGHT	120
COKE REGULAR	120
ROYAL	120
SPRITE	120

**CANNED JUICES**

MANGO	125
ORANGE	125
PINEAPPLE	125
FOUR SEASON	125

**TEA**

ICED TEA	120
FROZEN ICED TEA	140
HOT TEA	100

**WATER**

BOTTLED WATER	80
SODA WATER	150
TONIC WATER	150

**FRESH JUICES**

MANGO	250
ORANGE	250
PINEAPPLE	190
WATERMELON	190

**SHAKES**

MANGO	180
PINEAPPLE	180
WATERMELON	180
BANANA	180
APPLE	180
MIX TROPICAL FRUITS	250
MILK	180
CHOCOLATE	180

**OTHERS**

BREWED COFFEE	120
ICED COFFEE	120
FRESH MILK	120
HOT CHOCO	120
RED BULL	200

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ICED COFFEE	120
FRESH MILK	120
HOT CHOCO	120
RED BULL	200

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@pelicanskybar

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**THE TIDES  
HOTEL**

BORACAY