



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

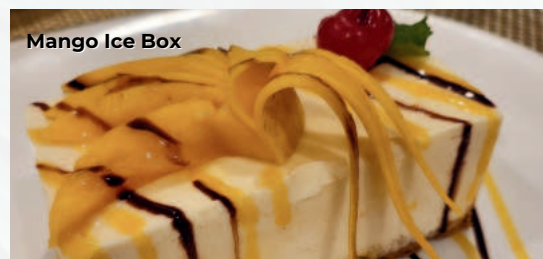
Pandan-flavored jello with sweet cream and young coconut strips

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 | P3,855

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

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

BUY 1 TAKE 1 COCKTAILS

Daiquiri	220
Amaretto Sour	220
Mojito	220
Mai-Tai	240
Black Russian	240
Long Island Iced Tea	240
Tequila Sunrise	280
Cosmopolitan	280
Margarita	280



SANGRIA PITCHER (P749)

Buy 1 Take 1

BEER BUCKET (P599)

5 Bottles

San Miguel Light
San Miguel Pale Pilsen
San Miguel Flavored Beer
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

VODKA	SRP/SHOT	SRP/BOTTLE
SMIRNOFF RED	135	2,000
KETEL ONE	240	3,800
ABSOLUT BLUE	200	2,500
GREY GOOSE L' ORANGE	495	6,850
GREY GOOSE	495	6,850
STOLICHNAYA REGULAR	200	2,100
GIN		
TANGQUERAY	295	3,800
HENDRICKS	550	5,100
BOURBON		
JIM BEAM WHITE	195	2,700
JACK DANIEL'S 700ml	265	3,800
RUM		
BACARDI GOLD	200	2,100
MALIBU	200	2,400
COGNAC		
HENNESSY VS	380	4,500
HENNESSY VSOP		7,800
HENNESSY XO		18,000
MARTELL VSOP		7,100
ROYAL SALUTE		16,000
BRANDY		
CARLOS 1		3,400
FUNDADOR	165	1,950
SCOTCH/ WHISKEY		
JAMESON		3,500
JOHNNIE WALKER RED	200	2,200
JOHNNIE WALKER BLACK	250	3,600
JOHNNIE WALKER GOLD		5,800
CHIVAS REGAL		3,700
J&B RARE		3,000

TEQUILA	SRP/SHOT	SRP/BOTTLE
JOSE CUERVO ESPECIAL REPOSADO 700ml	200	2,500
PATRON SILVER	450	6,300
PATRON REPOSADO	595	8,400
APERITIF		
CAMPARI	240	4,300
MARTINI ROSSO	195	3,700
MARTINI EXTRA DRY	195	3,700
LIQUEUR		
JAGERMEISTER	200	3,000
BAILEYS	190	2,800
KAHLUA	190	2,600
SAMBUCA VACCARI	200	2,900
CHAMPAGNE/SPARKLING		
MOET ET CHANDON 700ml		8,400
G.H. MUMM, CORDON ROUGE		7,900
DOM PERIGNON, BRUT		19,000
JACOB'S CREEK, SPARKLING ROSE		2,600
RED WINES		
MERLOT SUTTER HOME (AMERICAN)		2,000
MERLOT JACOB'S CREEK (AUSTRALIAN)		2,400
CABERNET SAUVIGNON JACOB'S CREEK (AUSTRALIAN)		2,400
VIÑA LANZAR (SPANISH)		1,750
MERLOT J. MOREAU & FILS (FRENCH)		1,850
CUVEE, BORDEAUX, ALEXIS LICHINE & CO. (FRENCH)		1,850
WHITE WINES		
CHARDONNAY SUTTER HOME (AMERICAN)		2,000
CHARDONNAY JACOB'S CREEK (AUSTRALIAN)		2,400
VIÑA LANZAR (SPANISH)		1,750
MERLOT J. MOREAU & FILS (FRENCH)		1,850
CUVEE, BORDEAUX, ALEXIS LICHINE & CO. (FRENCH)		1,850
SHOOTERS		
B-52	195	
BLOW JOB	195	
FLAMING LAMBORGINI	280	

COCKTAILS

AMARETTO SOUR	150
BLACK RUSSIAN	240
COSMOPOLITAN	280
CUBA LIBRE	150
DAIQUIRI	220
DRY MARTINI	200
KAMIKAZE	220
LONG ISLAND ICED TEA	240
LYCHEE MARTINI	220
LYCHE MOJITO	220
MAI-TAI	240
MANGO MOJITO	220
MARGARITA	280
MOJITO	220
PINACOLADA	280
SANGRIA (GLASS)	290
SWEET MARTINI	200
TEQUILA SUNRISE	280
WENG WENG	285
WHISKEY SOUR	150
WHITE RUSSIAN	200
ZOMBIE	200

MIX DRINKS

RUM COKE	145
GIN TONIC	180
VODKA BULL	290
VODKA COKE/SPRITE	170
VODKA TONIC/SODA	225

BEERS

SAN MIGUEL LIGHT	150
SAN MIGUEL PALE PILSEN	150
SAN MIGUEL APPLE FLAVOR	150
RED HORSE STALLION	150

NON-ALCOHOLIC COCKTAILS

VIRGIN MOJITO	150
VIRGIN PINACOLADA	150
SHIRLEY TEMPLE	120
VIRGIN MANGO MOJITO	160
VIRGIN LYCHEE MOJITO	165

SRP/**CANNED SODAS**

COKE LIGHT	140
COKE REGULAR	140
ROYAL	140
SPRITE	140

CANNED JUICES

MANGO	150
ORANGE	150
PINEAPPLE	150
FOUR SEASON	150

TEA

ICED TEA	135
FROZEN ICED TEA	160
HOT TEA	110

WATER

BOTTLED WATER	85
SODA WATER	180
TONIC WATER	180

FRESH JUICES

MANGO	275
ORANGE	275
PINEAPPLE	220
WATERMELON	220

SHAKES

MANGO	200
PINEAPPLE	200
WATERMELON	200
APPLE	200
MIX TROPICAL FRUITS	280
MILK	200
CHOCOLATE	200

OTHERS

BREWED COFFEE	135
ICED COFFEE	140
FRESH MILK	135
HOT CHOCO	150
RED BULL	280

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**THE TIDES
HOTEL**

BORACAY