

# WAVES

## BEACHSIDE GRILL

### COCKTAILS

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MARGARITA (CLASSIC, OCEAN, BLENDED)	P 250
MOJITO	P 250
LONG ISLAND ICE TEA	P 250
DAIQUIRI (CLASSIC, MANGO, BANANA)	P 250
TEQUILA SUNRISE	P 250
DRY MARTINI	P 250
AMARETTO SOUR	P 250
WHISKEY SOUR	P 250
TOM COLLINS	P 250
MAI TAI	P 380
GIN TONIC	P 200
VODKA SODA	P 200
CUBA LIBRE	P 200

# WAVES

## BEACHSIDE GRILL

### BAR MENU NON-ALCOHOLIC

#### Fresh Fruits and Vegetables

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PINEAPPLE	P 370
MANGO	P 370
ORANGE	P 370
WATERMELON	P 370
CARROT	P 370
CUCUMBER	P 370

#### Soda and Water

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COKE REGULAR	P 140
COKE LIGHT	P 140
COKE ZERO	P 140
SPRITE	P 140
ROYAL	P 140
GINGER ALE	P 140
SCHWEPPE'S SODA WATER	P 190
SCHWEPPE'S TONIC WATER	P 190
PERRIER SPARKLING WATER	P 200
EVIAN MINERAL WATER	P 220
NATURE'S SPRING MINERAL WATER	P 90

#### Chilled Juices

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PINEAPPLE JUICES	P 190
ORANGE JUICES	P 190
FOUR SEASONS	P 190

#### Iced Tea

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HOUSE BLEND ICED TEA	P 190
PEACH ICED TEA	P 190
LEMON ICED TEA	P 190

#### Shakes

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MANGO	P 270
PINEAPPLE	P 270
WATERMELON	P 270
BANANA	P 270
BANANA CHOCO	P 270

#### Lemonades

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CLASSIC LEMONADE	P 230
MINT LEMONADE	P 230
PEACH LEMONADE	P 230
CUCUMBER LEMONADE	P 230



## BEACHSIDE GRILL

### BAR MENU ALCOHOLIC

#### Tequila

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PATRON SILVER	P 995
PATRON GOLD	P 995
JOSE CUERVO SILVER	P 250
JOSE CUERVO GOLD	P 270
1800 SILVER	P 380

#### Vodka

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SMIRNOFF	P 250
ABSOLUT	P 250
KIRKLAND AMERICAN	P 250
STOLICHNAYA	P 280
BELVEDERE	P 480
GREY GOOSE	P 480

#### Rhum

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BACARDI BLACK	P 250
BACARDI GOLD	P 250
BACARDI WHITE	P 180

#### Gin

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HENDRICKS	P 1,070
BOMBAY SAPPHIRE	P 300
TANQUERAY	P 315

#### Flavoured Spirits

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KAHLUA COFFEE LIQUEUR	P 250
BAILEYS	P 250

#### Brandy

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CARLOS 1	P 280
FUNDADOR	P 200

#### Cognac

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HENNESSY XO	P 2,652
HENNESSY VS	P 580
REMY MARTIN	P 680

#### Whiskey

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JIM BEAM BOURBON	P 190
SUNTORY	P 250
JAMESON IRISH	P 250
JACK DANIEL'S	P 280
CHIVAS REGAL	P 680
GLENFIDDICH	P 720
JOHNNIE WALKER BLACK LABEL	P 250
JOHNNIE WALKER DOUBLE BLACK	P 380
JOHNNIE WALKER GREEN LABEL	P 480
JOHNNIE WALKER BLUE LABEL	P 1800
CHIVAS REGAL	P 680

#### Beers

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SAN MIGUEL PALE PILSEN	P 190
SAN MIG LIGHT	P 190
SAN MIGUEL FLAVORED BEER	P 190
SAN MIGUEL SUPER DRY	P 250
HEINEKEN	P 290
CORONA	P 290

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BEACHSIDE GRILL

## TAPAS BAR MENU

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**CHEESE QUESADILLAS** 420

Choice of chicken, beef or all vegetables served with sour cream and tomato salsa

**POLLO AL AJILO** 388

Baked garlic chicken in brandy de jerez served with truffle soft roll

**PULPO ALA PLANCHA** 388

Baby octopus cooked in olive oil, garlic, lemon juice, parsley served with truffle soft roll

**NACHOS** 488

Warm nachos, chili con carne, pico de gallo, sour cream, jalapeno, and cheese sauce

**BEER NUTS** 150

Non-greasy nuts fried in coconut oil, best paired with beer

**CHICTORRA PINCHO** 388

Pan grilled Spanish chorizo, parsley olive oil, served with truffle soft roll

**SALPICAO** 388

Stir fried hanging beef tenderloin, olive oil, margarine, garlic chips and served truffle soft roll

**HAMBURGUEZA** 388

Mini beef slider, cheese, lettuce, pickles, tomato, and garlic mayo

**CALAMARES FRITOS** 388

Battered Fried Squid Ring, Lemon, Creamy Chipotle Sauce

**PATATAS BRAVAS** 288

Fried chunky potatoes, spicy tomato sauce, sunny side-up egg and garlic mayo

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## BEACHSIDE GRILL

### Entrée

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GRILLED PORK CHOPPED WITH SOUTH WESTERN BEANS STEW	P 480
GRILLED LAMB CHOPS WITH CHIMICHURI AND SPICED APRICOT CHUTNEY	P 2,800
PERI-PERI CHICKEN WITH HOME CUT SWEET POTATO FRIES	P 980
GRILLED SALMON FILLET WITH SAUTEED KALE AND CITRUS SALSA VERDE	P 1,080
OVEN BAKED LOBSTER WITH ROASTED VEGETABLES AND CRAB SALAD	P 6,800
SUPREME MIXED SEAFOOD PLATTER	P11,800
ASIAN SPICED OSSO BUCCO	P1,180

### Vegetarian Specials

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TEX-MEX MIXED VEGETABLES STEW	P 380
STEAK DIANE	P 480

### Dessert

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LAVA CAKE WITH PISTACHIO ANGLAISE AND VANILLA ICE CREAM	P 488
PECAN PIE WITH BOURBON WHIPPED CREAM	P 568
SAFFRON CRÈME BRULEE	P 398

# WAVES

## BEACHSIDE GRILL

### Appetizers

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WAGYU BEEF CARPACCIO	P 848
FRIED BRIE WITH SMOKED BACON JAM AND ROASTED GARLIC	P 828
CHARCUTERIE BOARD	P 1,388

### Salad

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ROASTED BEETS AND PEAR SALAD WITH CANDIED WALNUTS AND BLEU CHEESE DRESSING	P 478
GARDEN SALAD WITH LIME CILANTRO DRESSING	P 348

### Deli

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QUARTER POUNDER WAGYU BEEF BURGER	P 798
ROAST BEEF SANDWICH	P 688

### Raw Bar

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WHITE SHRIMP COCKTAIL	P 478
CEVICHE DE PULPO	P 478

### From the Grill

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8 OZ WAGYU BEEF TENDERLOIN	P 1,898
12 oZ COWBOY RIB EYE BONE-IN	P 2,788
12 oZ NY STRIPLOIN	P 2,588
14 oZ PORTERHOUSE	P 2,988

*SERVED WITH YOUR CHOICE OF SAUCE:*

BOURBON PEPPERCORN SAUCE  
BORDELAISE SAUCE  
PERI-PERI CHOCOLATE SAUCE  
CHIMICHURRI

### Sides

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CHOICE OF:	P 280
TRUFFLE MAC AND CHEESE	
WHIPPED POTATOES	
CHARRED SWEET CORN	
CREAMED SPINACH	
SAUTED MUSHROOM	P 320
WHITE RICE	P 60