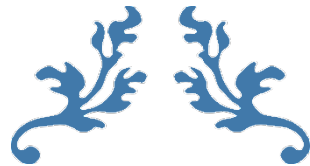


# *Isla Hayahay*

Beach Resort & Restaurant



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## **MENU**

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## **BREAKFAST**

**SET A** 275

Toast with Jam and Butter, boiled eggs or fried, scrambled or boiled eggs, bacon, fried tomato served with coffee or tea and fruit in season

**SET B** 275

Plain rice or Garlic rice, dried fish (danggit), boiled eggs or fried eggs, longganisa served with coffee or tea and fruit in season

**SET C** 275

2 Pancakes/Banana Pancakes with chocolate sauce/homemade caramel sauce and your choice of bacon, sausages or longganisa served with coffee or tea and fruit in season

**SET D** 275

Homemade Granola with fresh milk or homemade yogurt served with butter and toast, coffee or tea and fruit in season

### **Side Order**

**Cheese Omelette** 210

**Tomato Omelette** 110

**Fried Eggs (2 pieces)** 120

**Bacon (per serving)** 100

**French Fries** 125

**Hash Brown (1 piece)** 75

**Baked Beans** 75

**Toast with jam and butter** 135

**Pancakes** 130

**Pancakes with homemade Caramel Sauce** 155

**Banana Pancakes with Chocolate sauce** 155

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## APPETIZER

<b>Pumpkin Soup</b>	PhP 180
<b>Clam Chowder</b>	PhP 235
<b>Potato Soup</b>	PhP 180
<b>Minestrone</b>	PhP 225
<b>Vegetable Soup</b>	PhP 195
<b>Bulalo (Beef Bone Soup)</b>	PhP 245
<b>Fresh Garden Salad</b>	PhP 175
*Choice of thousand island or Italian dressing	
<b>Prawn Cocktail</b>	PhP 225
<b>Cucumber Salad</b>	PhP 120
<b>Tomato Salad</b>	PhP 120

## Bread/Rice

<b>Plain Rice</b>	
Cup	PhP 35
Platter	PhP 80
<b>Fried Rice</b>	
Cup	PhP 75
Platter	PhP 170
<b>Isla Hayahay Fried Rice (platter)</b>	PhP 325
Flavorful spiced, with Chicken or Shrimps (spicy/not spicy)	
<b>Garlic Rice</b>	
Cup	PhP 55
Platter	PhP 130
<b>Toast per Slice</b>	PhP 25
<b>Jam</b>	PhP 30
<b>Butter</b>	PhP 30
<b>Paratha/Chapati</b>	per piece PhP 40

## SEAFOOD GASTRONOMY

<b>Fish Soup</b>	PhP 325
Maya maya/Lapulapu cooked in tamarind juice served with rice	
<b>Prawn Delight</b>	PhP 435
Jumbo prawns in butter garlic sauce served with rice or herbed boiled potatoes	
<b>Crab Curry</b> (order 1 day in advance)	PhP 465
Steamed crab with creamy spicy curry sauce served with rice or potato wedges	
<b>Sumptuous Seafood</b>	PhP 735
Seafood platter served with rice or Potato wedges	
<b>Sweet &amp; Sour Fish</b>	PhP 345
Lapulapu(Local cod)/ Maya maya(Red Snapper) served with rice	
<b>Grilled Fish</b> whole (per kilo)	PhP 900
Fillet (per 200 gram)	PhP 395
The freshest catch of the day served with Vegetables and Rice	
<b>Calamares</b>	PhP395
Fried Squid rings served with French fries or garlic Rice	

## CONTINENTAL/MEXICAN

<b>Jacket Potatoes</b>	PhP 285
Choice of Chilli con Carne, Cheese or Tuna filling	
<b>Baked Spare Ribs</b>	PhP 355
Served with Vegetables, fried Potato wedges and Rice.	
<b>Mashed Potato</b>	PhP 325
With Meatball sauce	
<b>Fish Cakes</b>	PhP 325
Served with green Salad and fried Yam	
<b>Chicken Fajitas</b>	PhP 325
With Salad	
<b>Tacos</b>	PhP 325

## ITALIAN SELECTION

<b>Meat Ravioli</b>	PhP 380
<b>Malunggay Ravioli</b> Filled with nutritious and tasty Moringa leaves (Drumstick leaves)	PhP 325
<b>LasagnaBolognese</b>	PhP 355
<b>Tagliatelle/Penne/Fettuccine</b> in Tomato garlic sauce	PhP 325
<b>Carbonara</b> Spaghetti in Creamy Bacon Mushroom sauce	PhP 375
<b>Penne a la Vodka</b> Penne with Bacon, Curry, Cream and a splash of Vodka	PhP 395
<b>Chicken Parmigiana</b> This classic chicken Parmesan recipe gets the Isla Hayahay makeover, resulting in a hearty yet healthy dish, served with Fettuccine.	PhP 425

## INDIAN CUISINE

<b>Chicken Biryani</b> Basmati Rice, served with spicy Curry sauce (good for two)	PhP 395
<b>Aloo Gobi</b> With two Parathas	PhP 355
<b>Chicken Curry</b> With one Paratha and plain rice	PhP 375
<b>Dhal Fry</b> Served with Paratha and Basmati rice	PhP 275
<b>Channa</b> Served with Paratha and Basmati rice	PhP 275
<b>Vegetable Curry</b>	PhP 360

### **Oriental fare**

<b>Stir-fried Canton</b>	PhP 345
Freshly made noodles served with steamed Rice cake (Puto)	
<b>Stir-fried Vegetables</b>	PhP 295
Cooked in sesame oil served with garlic Rice	
<b>Beef in Oyster Sauce</b>	PhP 360
Served with plain Rice	
<b>Fried Chicken Fillet</b>	PhP 355
Served with stir fried Vegetables and Rice	

### **ALL-TIME FILIPINO Favorites (served with Rice)**

<b>Kare-Kare (Seafood or Beef)</b>	PhP 490
Seafood or Beef, cooked with local vegetables in peanut sauce. Good for 2	
<b>Chicken or Pork Adobo</b>	PhP 340
Stewed in vinegar and soy sauce	
<b>Beef Caldereta</b>	PhP360
Stewed in tomato sauce and liver paste	
<b>Beef Steak Tagalog</b>	PhP390
Thinly sliced Beef marinated in lemon and soy sauce	
<b>Baked Chicken Quarter</b>	PhP 350
Baked in Barbeque sauce and served in two pieces	

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## **Sandwiches**

<b>Cheese &amp; Tomato</b>	PhP 225
<b>Chicken</b>	PhP 215
<b>Chicken Shawarma wrap</b>	PhP 215
<b>Egg Mayonnaise</b>	PhP 195
<b>Ham and Cheese</b> (with Smoked Ham and real Cheddar)	PhP 240
<b>Crispy Bacon</b>	PhP 180
<b>Tuna &amp; Cucumber</b>	PhP 180

## **Burgers& Pies**

<b>Cheese Burger</b>	PhP 295
Smoked PURE Beef patty, Potato Bun, lettuce, cucumber, tomato, cheese, mayonnaise and our HOMEMADE Isla Hayahay Texas Barbeque Sauce.	
<b>Bacon Burger</b>	PhP 335
Smoked PURE Beef patty, Potato Bun, Bacon, lettuce, cucumber, tomato, cheese, mayonnaise and our HOMEMADE Isla Hayahay Texas Barbeque Sauce.	
<b>Isla Hayahay Burger</b>	PhP 355
Smoked PURE Beef patty, Potato Bun, Bacon, Pineapple, lettuce, cucumber, tomato, cheese, mayonnaise and our HOMEMADE Isla Hayahay Texas Barbeque Sauce.	
<b>Beany Burger</b>	PhP 295
Vegetarian patty with Lettuce, Tomato, Kidney Beans, Sweet Corn, Chick Peas and Olives and our HOMEMADE Isla Hayahay Texas Barbeque Sauce.	
<b>Sliders</b>	PhP 190
3 Mini Burgers with homemade patties.	

## Burgers & Pies (continued)

<b>Homemade Aussie Pie</b>	PhP 280
<b>Homemade Cheese &amp; Ham Pie</b>	PhP 280
<b>Pie with French Fries OR Salad</b>	PhP 375

## Snacks

<b>Pork chop with Rice</b>	PhP 135
Tender breaded and deep fried Pork chop	

<b>Chicken with Rice</b>	PhP 135
Juicy Chicken drumstick, breaded and deep fried	

<b>Lumpia with Rice</b>	PhP 135
4 crunchy Lumpia's filled with Pork & Vegetables	



<b>Homemade Chicken Nuggets</b>	
4 crunchy Chicken Nuggets with our special Honey Mustard sauce	PhP 90
8 pieces	PhP 175
12 pieces	PhP 260



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## **Pizza**

<b>Margherita.</b> Tomato sauce, mozzarella, fresh tomato and oregano	PhP 295
<b>Marinara.</b> Tomato sauce, garlic, fresh tomato and fresh basil	PhP 275
<b>Peperoni.</b> Tomato sauce, mozzarella, Salami, garlic and fresh tomato	PhP 425
<b>Carbonara.</b> Tomato sauce, mozzarella, parmesan, eggs, and bacon	PhP 425
<b>Frutti di Mare.</b> Tomato sauce and seafood	PhP 425
<b>Al Tonno.</b> Tomato sauce, mozzarella, Red onion, Capers and Tuna	PhP 425
<b>Pizza Hawaii.</b> Tomato sauce, Mozzarella, Ham and Pineapple <b>(Filipino OR Western Style!)</b>	PhP 375
<b>Pizza Supreme.</b> Tomato Sauce, Mozzarella, Bell Pepper, Chicken OR beef	PhP 375

## **Extra Toppings**

Ham	PhP 75
Bacon	PhP 60
Parmesan Cheese	PhP 50
Onion	PhP 25
Olives	PhP 35
Jalapeño	PhP 35
Extra Mozzarella	PhP 70

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## **Dessert**

<b>Fresh Fruit Salad</b>	PhP 140
<b>Banana Split</b>	PhP 160
<b>Banana Split with Chocolate Rum</b>	PhP 245
<b>Ice Cream (per scoop)</b>	PhP 55
<b>Mud Pie with Ice Cream</b>	PhP 185
<b>Apple Crumble</b>	PhP 180
<b>Apple Crumble with Ice Cream</b>	PhP 235
<b>Banana Crepes</b>	PhP 120
<b>Banana Crepes with Ice Cream</b>	PhP 175
<b>Banana Crepes with Ice Cream &amp; Chocolate Rum</b>	PhP 235
<b>Oreo Cheesecake</b>	PhP 155
<b>Mango Cheesecake</b>	PhP 175
(Cheesecakes are subject to availability)	
<b>Homemade Mango Pie (hot)</b>	PhP 210
<b>Homemade Mango Pie (hot) with Ice Cream</b>	PhP 265

## Wines

### Carlo Rossi Red

A smooth, medium-bodied Californian red wine blend with notes of blackberries.

**(glass)** PhP 110

**(bottle)** PhP 600

### Carlo Rossi White

Some mild white melon and floral note on this medium-bodied, off-dry Californian white wine.

**(glass)** PhP 110

**(bottle)** PhP 600

### Hardy's Cabernet Sauvignon

A lovely, balanced, Australian wine with flavors of blackberry and dark cherry fruits, complemented by a hint of spicy oak.

**(glass)** PhP 160

**(bottle)** PhP 895

### Hardy's Chardonnay

A lively Australian Chardonnay full of rich melon and peach flavors with a crisp dry finish.

**(glass)** PhP 160

**(bottle)** PhP 895

### Beaujolais Villages 2014

Henry Fessy Beaujolais-Villages reveals a deep ruby red colour. The nose is full of red fruits, lightly spicy. In the mouth, the structure is round and supple with fresh fruits flavors.

**(glass)** PhP 280

**(bottle)** PhP 1,395

### Montrouge Sauvignon Blanc

Pale straw in color, bright and clear, with an intense and lively bouquet of citrus (lemon) and exotic fruits. A surprisingly fresh wine yet seductively soft, rounded out by a long aromatic finish.

**(glass)** PhP 210

**(bottle)** PhP 1,295