



Two Seasons

BORACAY

ALL DAY BREAKFAST

served with coffee, tea or fruit juice



Two Seasons Sunrise Special

TAPSILOG Php 300.00
a Filipino favorite – thinly sliced marinated beef tenderloin served with garlic rice and egg

BRATWURST, HUNGARIAN OR CERVELAT SAUSAGE Php 350.00
with your choice of: boiled/sautéed potato, French fries, pasta or French Bread

TWO SEASONS SUNRISE SPECIAL Php 350.00
muffins made two ways, two eggs, creamed spinach with smoked salmon and ham, served with caramelized onions and fresh fruit slices

BANGUS BELLY ALA POBRE Php 315.00
a classic Filipino breakfast favorite – milkfish belly topped with crispy garlic, two eggs, tomato salsa and plain or garlic rice

PANCAKES OR WAFFLES Php 290.00
Two pieces of pancakes or waffles, served with sweet maple syrup and creamed butter

with ham, sausage or bacon Php 450.00

FRENCH TOAST WITH FRUITS OF THE SEASON Php 295.00
a continental classic – sweet bread served with fresh fruits

BEEF WONTON NOODLES Php 300.00
braised beef, pork dumplings and egg noodles in a bowl of beef stock

LONGGANISA, EGGS AND RICE Php 270.00
spicy pork sausages served with two eggs, tomato salsa and plain or garlic rice

FRUIT PLATTER Php 175.00
a fresh combination of the season's choice fruits

THREE EGG OMELET Php 150.00
fluffy scrambled eggs served with three slices of toast, creamed butter and fruit jam

Variants: Php 250.00
cheese, ham, bacon, tomato, onion, garlic, bell peppers, olives

TOASTED BREAD WITH JAM Php 90.00
toasted white and/or wheat bread with fruit jam and creamed butter

SOUP

BULALO Php 400.00
Filipino stew made from beef shanks and marrow bones, with boiled vegetables

CHICKEN TINOLA Php 350.00
tasty dish made by boiling chicken sautéed in ginger, with green papaya, moringa leaves and spices

SINIGANG NA HIPON Php 500.00
prawns in tamarind broth and vegetables

CLAM CHOWDER Php 300.00
classic New England seafood broth with clams, onions and potatoes

MOLO SOUP Php 220.00
Oriental soup with ground pork wrapped in wonton wrapper

THREE MUSHROOM AND TRUFFLE CREAM SOUP Php 225.00
flavorful and creamy concoction of mixed mushrooms



Chef's Angus Burger

SANDWICH

CHEF'S ANGUS BURGER Php 650.00
hand-minced patties made from real US Angus beef with cheddar cheese and potato chips

BARLO CLUB SANDWICH Php 490.00
served with banana fritters and apple Caesar

GRILLED HAM AND CHEESE SANDWICH Php 350.00
sliced ham with mozzarella, gruyere and cheddar, served with potato chips and petite salad

TUNA MELT Php 330.00
tuna flakes with mustard, onions, mozzarella, and cheddar cheese served with potato chips and petite salad

ROAST BEEF SANDWICH Php 405.00
roasted beef with mozzarella cheese, parmesan cheese and horseradish spread, served with potato chips and petite salad

GRILLED CHEESE SANDWICH Php 290.00
mozzarella, gruyere and cheddar cheese served with potato chips and petite salad

BEEF FAJITA Php 410.00
beef tenderloin strips, onions and bell pepper on a sizzling plate, served with flour tortillas

APPETIZERS

BEEF AND CHICKEN SATE Php 395.00
Malay-style skewered beef and chicken served with peanut sauce

NACHOS Php 350.00
homemade nacho chips with ground beef, jalapeños, tomato salsa and cheese

OYSTER TWO WAYS Php 320.00
oyster platter served with cheese and garlic

SALPICAO Php 300.00
sautéed beef cubes topped with fried garlic

CHILI FRIES Php 320.00
classic fried potato slices topped with chili con carne

TWO SEASONS CALAMARES Php 270.00
batter-coated deep-fried squid served with cucumber yogurt dip

BUFFALO WINGS Php 310.00
a New York original – spicy classic buffalo chicken wings, served with blue cheese dressing



Oyster Sisig

GAMBAS Php 390.00
traditional Spanish shrimp appetizer

REGULAR FRIES Php 190.00

MUSHROOMS AL AJILLO
SPANISH STYLE GARLIC MUSHROOMS Php 190.00

FISH AND CHIPS WITH HOUSE MAYO Php 350.00

POTATO CHIPS WITH HOUSE MAYO Php 160.00

OYSTER SISIG Php 350.00
oysters, blanched then fried, served with onions on a sizzling plate

LENGUA SISIG Php 340.00
minced ox tongue sautéed in onion, garlic and spices, served on a sizzling plate

CRISPY FRIED SQUID TENTACLES Php 320.00
battered and deep-fried, served with vinegar sauce

SPRING ROLLS Php 270.00
crunchy pork and shrimp spring rolls served with sweet chili and plum sauce

SALAD

CAESAR SALAD Php 390.00
flavorful salad of al fresco lettuce and freshly made croutons tossed in our homemade Caesar dressing, Parmesan cheese and bacon bits

GRILLED CHICKEN CAESAR SALAD Php 460.00

TWO SEASONS SALAD Php 390.00
choice tropical fruits served with Aklan sausage, pinipig and tamarind dressing

CHEF'S SALAD Php 330.00
aromatic greens, cashew nuts, Parmesan and sun-dried tomatoes tossed in Asian dressing

PASTA / NOODLE

GAMBASETTI 卢 Php 375.00
a classic combination of mixed fresh shrimp, lots of garlic, chili and pasta in a delicate paprika sauce

PALABOK 卢 Php 300.00
a noodle dish with shrimp sauce, topped with shrimp, pork, crushed chicharon, scallions, and fried garlic

PASTA POL PETTE AL FORNO 卢 Php 390.00
home-style baked meatballs stuffed with Mozzarella cheese in Pomodoro sauce

PASTA CARBONARA Php 375.00
pasta in cream sauce with garlic and bacon

LEMON SALMON PASTA Php 375.00
spaghetti with creamy white sauce, tossed in salmon cubes

SPAGHETTI WITH GRILLED FRESH WHITE CHEESE, GARLIC, OLIVES AND SAUCE POMODORO Php 300.00
vegetarian delight with smoky charred cheese

TWO SEASONS PINOY STYLE PUTTANESCA Php 320.00
a Filipino version with Aklan longganisa and tuyo flakes with peppers, garlic and olive oil

TUNA PESTO PASTA 卢 Php 350.00
spaghetti in basil and olive oil, with tuna flakes

CHICKEN MAKRUD PASTA Php 260.00
cream-based kaffir lime pasta

SHRIMP WITH ARUGULA PESTO PASTA Php 330.00
a chef's special with arugula pesto sauce over fresh shrimp and garlic

MUSHROOM ALFREDO PASTA Php 370.00
creamy herb pasta with white wine sauce

MEDITERRANEAN SHRIMP PASTA Php 370.00
grilled shrimp with our special Mediterranean sauce, fresh dill and sambuca



Pasta Pol Pette al Forno

PIZZA

FOUR CHEESE PIZZA 卢 Php 550.00
a delicious combination of Blue, Cheddar, Mozzarella and Parmesan cheese

MUSHROOM PIZZA Php 390.00
a combination of button, shiitake and black truffle essence

PIZZA ALOHA Php 390.00
Hawaiian special with ham and grilled pineapple

PIZZA PEPPERONI 卢 Php 390.00
pepperoni slices and mozzarella cheese

PIZZA VEGETALIE Php 320.00
Mediterranean-style pizza with garlic and basil

PROSCIUTTO AND TOMATO PIZZA Php 550.00
Prosciutto ham with fresh basil, olive oil, Pomodoro sauce and Mozzarella cheese

SHRIMP PIZZA Php 550.00
our special Mediterranean pizza with brie and goat cheese



Four Cheese Pizza

MAIN ENTREES

THAI GLAZED FISH WITH KHAO PAD SAPPAROT 卢 Php 500.00
crispy fish with a sweet and spicy glaze served with pineapple fried rice

PRAWNS MARICUDO WITH GARLIC BASIL RICE 卢 Php 610.00
cooked in basil, capers and roasted pepper

STEAMED FISH FILLET Php 400.00
white fish steamed with soy, sesame oil, cilantro and leeks

PAN-GRILLED STEAK FISH Php 360.00
home-style pan-grilled steak fish, with sautéed onion, tomato in butter ("sarsiado" style), served with Asian sauce

SPICY GARLIC PRAWNS Php 510.00
Asian style sweet chili garlic sauce, served with steamed rice

GRILLED SALMON STEAK Php 610.00
served with saffron cream sauce, mashed potatoes and buttered vegetables

HANGER TENDERLOIN STEAK Php 700.00
grilled and glazed with Asian barbecue sauce, served with roasted tomato and pepper

CRISPY RACK OF PORK WITH CHAR SIU RICE 卢 Php 550.00

WHOLE CHICKEN BREAST WITH CREAM CHEESE STUFFING Php 570.00
chicken breast served with mashed potatoes and a creamy caramelized onion white sauce

BORACAY FRIED CHICKEN (HALF) Php 510.00
no-frills, tasty fried chicken with spiced salt

LENGUA SULIPEÑA 卢 Php 490.00
ox tongue with a creamy mushroom sauce

BEEF SHORT PLATE STEW Php 370.00
an Asian-inspired slow simmered creation served with rice

BARBECUE CHICKEN 卢 Php 300.00
grilled chicken glazed with smoky barbecue sauce, served with java rice

GRILLED TWO SEASONS CHICKEN Php 380.00
topped with spicy coconut relish, served with garlic basil rice 卢

JAPANESE BEEF OR CHICKEN CURRY Php 400.00
served as rice topping

BEEF RENDANG Php 330.00
Malaysian beef curry with 12 spices, cooked in coconut milk

CRISPY PATA (GOOD FOR 2-3 PERSONS) 卢 Php 800.00
Filipino-style deep-fried crispy pork hock, served with rice and Asian sauce

ASIAN GRILLED PORK BELLY Php 370.00
marinated with hoisin, oyster sauce and cardamom spice

ASIAN GLAZED BABY BACK RIBS Full Slab Php 900.00
succulent and saucy, each rack is smoked, grilled to perfection and brushed with a tangy Asian barbecue sauce

LECHON KAWALI 卢 Php 600.00
a Filipino favorite – crispy pork belly served with 3 different special sauces

LAMB SHOULDER CHOP Php 600.00
7oz. anchovy-marinated Australian lamb chops served with creamy mashed potato

PERI PERI CHICKEN WITH CHAHAN RICE 卢 Php 400.00
tasty and succulent Portuguese flame-grilled spicy chicken, served with Japanese fried rice

BURGER STEAK Php 500.00
flame-grilled Angus Beef burger patty topped with mushroom gravy sauce, served with egg and steamed rice.

BOLD ENOUGH TO TRY THE EXOTIC CROCODILE MEAT?

CROCODILE IN COCONUT MILK 卢 Php 460.00
stewed in fresh coconut cream, mildly spiced with chili pepper, served with steamed rice

CROCODILE BARBECUE Php 910.00
marinated with Asian spices, grilled to perfection and glazed with barbecue sauce

FRIED CROCODILE STRIPS Php 550.00
thinly-sliced crocodile meat, stir-fried in garlic, leeks and shoaxing wine, served with steamed rice

** Hygienically farm grown Palawan crocodile. Fed daily with chicken and pork. NMIS Permit #06-106207CL*

DESSERT

MOLTEN CHOCOLATE CAKE WITH PINEAPPLE ICE CREAM Php 290.00
served with caramel and strawberry sauce

CLASSIC HALO-HALO 卢 Php 230.00
classic Filipino dessert of shaved ice and milk mixed with various tropical fruits and sweet beans

ICE CREAM CHEESE CAKE Php 220.00
served with strawberry and blueberry sauce, fruits and Four Seasons juice

TWO SEASONS TURON Php 150.00
an all-time Filipino favorite – deep fried bananas sprinkled with brown sugar, served with vanilla ice cream

MAIZ CON HIELO Php 180.00
mix of shaved ice, sweet corn kernels, sugar and milk