



VIP EVENT MENU — Buffet Style
Events up to 50 guests | ₱239 per person
(Children under 10) — ₱100 per child.

APPETIZERS & STARTERS

(Served to the table / Buffet style)

House Bread Basket: Freshly baked bread served with butter, balsamic, and olive oil.

Mediterranean olives, fresh leaf salad, authentic tahini, and tzatziki.

Premium Starters:

Sea Bass Ceviche—Freshly diced with citrus and herbs.

Salmon Sashimi— High-quality raw salmon slices.

Roquefort Salad—Fresh greens with bold blue cheese and toppings.

Crispy Anchovies & Fish Cigars—Savory, golden-fried delicacies.

Fish & Chips— Crispy white fish with signature dips.

Fried Calamari & Chips— Tender calamari rings served with dipping sauces.

MAIN COURSES

(A diverse selection served Buffet Style)

Octopus on the Plancha—Premium octopus seared to perfection on a flat grill.

Seafood Mix—A rich blend of shrimp, calamari, and mussels in a white wine sauce.

Sautéed Shrimp—Pan-seared with tomatoes, garlic, and olive oil.

Fisherman's Choice— Shrimp and Calamari (choice of fried or grilled on the plancha).

Fish Kebab, Arayes, or our signature Fish Shawarma.

Crispy Favorites— Fried Fish "Challah" or Crispy Fish Schnitzel.

DESSERTS & DRINKS

Desserts—Traditional Malabi and classic Crème Brûlée.

Cold Beverages—Pitchers of lemonade, water, and soda (Included).

Hot Beverages—Coffee and tea — Unlimited.

UPGRADES & ADD-ONS

Draft Beer: ₱15 per glass.

Bottled Soft Drinks: ₱10 per bottle.

Additional dishes not listed on the menu can be added for an extra fee.

Please Note: Price does not include a 15% service charge.