

Blu

BAR & GRILL

# OUR PLANET | OUR HOME

Marco Polo Plaza Cebu looks to make a positive impact on the environment  
and takes a proactive approach to social responsibility  
and the impact that we have on the environment.

Blu Bar & Grill menus have been designed to give you a wide variety of quality dishes  
that are socially and sustainably sourced as well as offering health-conscious dishes.  
We work with local suppliers to provide us with the best quality and fresh products  
for our Chefs to work with.

Our team of talented Chefs take pride in the dishes they create  
always keeping in mind the social impact that they have.  
Our teams work to reduce wastage that goes back into our environment.

We ask only that you eat responsibly and do your part to save our planet  
by reducing leftover food waste.



contains pork



contains seafood



contains nuts



contains gluten



healthy balance



sustainable dish



## STARTERS

### Caesar Salad 🍴

Romaine hearts, cajun-spiced chicken oysters, smoked bacon, parmesan, garlic croutons

475

### Salad Nicoise 🍴

Boiled egg, lettuce, green beans, cherry tomato, olives, tuna, onions, crispy anchovies, Dijon red wine vinaigrette

475

### Oyster Basil Soft Shell Crab

Asparagus, citrus sauce

780

### Pulled Duck Confit Salad

Red wine poached pears, asiago, rolled prosciutto dried cranberry, candied walnut, raspberry dressing

575

### USDA (Cab) Beef Carpaccio

Spinach salad lemon parmesan, caper berries, olive tapenade, Harry's bar sauce

1,388

### Norwegian Smoked Salmon 🍴

Salad greens, asparagus, poached egg, caper berries

850




## SOUP

Soup of the Day  
Chef's daily creation

295

Triple Clam Chowder with Garlic Croutons   
Red pepper rouille, garlic charcoal baguette

375

Seafood Bisque   
Scallops and shrimp quenelle, multi-grain crouton, gruyère

375



# MAIN COURSE

<b>Sea Bass Fish &amp; Chips</b> Beer batter, malt vinegar, tartare sauce	788	<b>Lemon Parmesan Chicken Fillet</b> Creamy mushrooms duxelles	695
<b>Lemon Pepper Norwegian Salmon Fillet</b> Piquant tomato, anchovies, basil	1,100	<b>Breaded Pork Tenderloin</b> Cured ham, basil tomato and red pepper, buffalo mozzarella	785
<b>Baked Tiger Prawns</b> Black truffle, kewpie mayonnaise, lemon and herb crumb	1,200	<b>USDA (CAB) Licorice Glazed Charred Rib Finger</b> Caramelized burnt white onions	975
		<b>Bourbon BBQ Pork Ribs</b> Roasted garlic and bell pepper	1,150

*Served with seasonal vegetables or salad, plus your choice of one side and sauce.*

*Side dish: Hand-cut potato, Mashed potato, French fries, Buttered rice  
Sauce: Bernaise, Cafe de Paris, Lemon butter, Red wine sauce, Pepper sauce, Mushroom sauce, Steak sauce*



# OUR STEAKS

<b>USDA CAB Tenderloin</b> Premium tender beef cut	2,500
<b>USDA CAB Sirloin</b> Full-bodied texture with a refined firmness beyond the classic ribeye	3,300
<b>USDA CAB Rib Eye</b> Rich and succulent boneless rib cut	3,400
<b>USDA CAB T-Bone (16oz)</b> Featuring both the rich short loin and the tenderloin, elegantly divided by a T-shaped bone	7,300

*Served with seasonal vegetables or salad, plus your choice of one side and sauce.*

*Side dish: Hand-cut potato, Mashed potato, French fries, Buttered rice*  
*Sauce: Bernaise, Cafe de Paris, Lemon butter, Red wine sauce, Pepper sauce, Mushroom sauce, Steak sauce*



## PASTAS

<b>Fettucine Carbonara</b> Smoked bacon, poached egg, parmesan	500
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<b>Spaghetti Bolognese</b> USDA CAB ground beef, Italian tomato sauce, parmesan	500
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<b>Spaghetti Marinara</b> Mussels, scallops, shrimps, squid, clams	500
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*Served with golden baguette crisp*



# DESSERTS

<b>Orange and Cinnamon Crème Brulee</b> Grand Marnier-infused orange compote	385
<b>Seasonal Fruit Platter</b> 🌱 Citrus organic honey glaze	425
<b>Blu Chocolate Lava Cake</b> Kahlua espresso sauce, dehydrated banana, vanilla ice cream	475
<b>Blu Tiramisu</b> Layered with mascarpone, lady finger dipped in coffee and amaretto	475



# CREATE YOUR OWN COURSE SET MENU

## Two-course

Starter, seafood main course 1,800  
Starter, meat main course 2,000

## Three-course

Starter, seafood main course, dessert 2,000  
Starter, meat main course, dessert 2,300

## Four-course

Starter, sorbet, seafood main course, dessert 2,100  
Starter, sorbet, meat main course, dessert 2,400

## STARTER

### Rocket Salad

Candied walnut, blue goat pepato cheese  
poached pears, pommery dressing

### Jumbo Lump Crab Cake

Crispy apple, fennel salad, gribiche sauce

### French Onion Soup 🍷

Caramelized Onions, Swiss cheese-topped crouton

## DESSERT

### Baked Passion Fruit Meringue

Coconut sorbet, passion fruit gelee, green mango sauce

### Molten Chocolate Lava Cake 🍷

Hot fudge sauce, dulce de leche, toasted pecan,  
cinnamon ice cream

## MEAT MAIN DISH

### Basil-rubbed Duroc Pork Chop 🍷

Braised red cabbage, roasted green apple pommery mustard, gravy

### Lamb Chops

Sautéed Mediterranean vegetables, creamy polenta, roasted garlic sauce

### Braised Short Ribs

Mashed potato, haricot beans, shallots and mushroom sauce

## SEAFOOD MAIN DISH

### Hazelnut-crusted Norwegian Salmon Fillet 🍷

Cream cheese mashed potato, asparagus, red pepper coulis

### Baked King Prawn with Crab Ragout

Truffle mashed potato, buttered asparagus, sambucca cream sauce

### Pan-roasted Rock Lobster 🍷

Fondant potato, wild mushrooms, nicoise vegetables, balsamic port wine reduction