All Day Breakfast





LONGGANISA P255.00
Aklan's premium local sausage served with garlic rice and egg

BEEF TAPA P285.00
Our own special marinated local beef tenderloin served with garlic rice and egg

DAING NA BANGUS P265.00
Butterfly of milkfish with our special marinade served with garlic rice and egg

CLASSIC PANCAKE (V) P205.00
Drizzled with maple syrup

CHOCOLATE CHIP PANCAKE (V) P220.00
Drizzled with chocolate sauce

CONTINENTAL (V) P285.00
2 slices of toasted bread, 2 eggs, butter, jam & sliced fruit





Rice Bowl

GRILLED PORK WITH PAKBET RICE P305.00
House marinated pork belly, grilled, served with mixed local vegetables & rice cooked in shrimp paste

BBQ CHICKEN P295.00
Quarter sliced grilled chicken, inhouse special marinade served with our flavorful java rice

PORK ADOBO P270.00
Tender pork braised in adobo sauce served with Ilonggo style atsuete rice & topped with golden boiled egg

BICOL EXPRESS P290.00
Tender sliced pork and local beans slowly cooked in coconut milk and chillies

KOREAN BEEF BOWL P345.00
Korean marinated beef fillets with vegetables, fried egg & a hint of gojuchang

BUDDHA BOWL (V) P275.00
Tofu & vegetables topped with candied nuts and served on rice infused with red coconut curry

Tuburan Cove
Beach Resort

Proudly Local

(for 2-3 pax)





CHICKEN HALANG HALANG **P395.00**

A local chicken dish of coconut milk, chillies, green papaya & lemongrass most commonly found in the southern Visayan parts of the country

PORK LIEMPO **P335.00**

Pork belly marinated in soy sauce, garlic and herbs & grilled to perfection,

CRISPY CHILI CHICKEN **P405.00**

Crispy strips of chicken, shredded vegetables in a tangy, spicy sauce

PEPPER BEEF **P420.00**

Strips of beef tendeloin stir-fried with onions in a savory pepper sauce

STIR FRIED NOODLES (V) **P250.00**

Egg noodles cooked with our own special sauce in a traditional wok

STIR FRIED VEGETABLES (V) **P305.00**

Locally sourced seasonal varieties of leafy and root vegetables cooked with garlic & sweet soy

GISING GISING (V) **P305.00**

A spicy vegetable dish of Nueva Ecija & Pampanga, Chopped winged beans, string beans, tofu & coconut milk spiced with chillies, garlic & onion

BEEF BULALO **P435.00**

Our own rendition of the popular beef shank dish with leafy vegetables, corn & aromatic broth. A Pinoy favorite!

SISIG PAMPANGUENA

PORK **P385.00**

BANGUS **P330.00**

Traditional kapampangan dish of grilled pork or shredded milkfish (bangus), fresh onions, chillies & local seasonings

SIZZLING SQUID **P265.00**

Locally caught squid cooked with chili and aromatic spices, served on a sizzling hot plate



Beyond Borders





THE COVE BURGER — P320.00
Grilled beef patty, cove special sauce, cheddar cheese, onion, tomato and a side of french fries

CHICKEN FILET BURGER — P300.00
Chicken breast, special sauce, fresh vegetables and a side of french fries

SPAGHETTI AGLIO E OLIO — P255.00
Spaghetti cooked al dente and tossed with fresh garlic, olive oil & parmesan cheese

ADD TUYO FLAKES — P275.00

THE COVE PIZZA (10 INCH)
Margherita (V) - cheese, tomato and basil — P305.00
Hawaiian - cheese, tomato, chorizo and pineapple — P385.00
Chorizo - cheese, tomato, chorizo — P375.00



PASTA BOLOGNESE — P320.00
Pasta cooked al dente and mixed with a rich Italian beef, tomato & herb sauce

PASTA ALFREDO WITH GRILLED CHICKEN
Solo — P305.00
Family — P495.00

Pasta cooked al dente and mixed with a cream sauce and topped with grilled chicken

QUESADILLAS
Chicken — P380.00
Beef — P390.00

With cheese, pomodoro tomato sauce and wrapped in homemade tortilla. Served with mango salsa salad



Tuburan Cove
Beach Resort

Snacks & Bites

CHICKEN WINGS
Classic - served with roasted garlic aioli — P240.00
Buffalo - hot & spicy — P255.00



CALAMARES FRITTI — P240.00
Crispy fried squid with toasted garlic sauce

SHRIMP REBOSADO — P370.00
Battered shrimp with spicy dipping sauce

LUMPIANG SHANGHAI — P205.00
Minced pork spring roll served with sweet chilli sauce

CHEESE FRITTERS (V) — P190.00
Served with a pomodoro sauce

FRENCH FRIES (V) — P150.00



Extras

PLAIN RICE — P40.00
GARLIC RICE — P50.00
JAVA RICE — P60.00

Dessert

CHOCOLATE SUNDAE — P195.00
A scoop of chocolate & a scoop of vanilla ice cream served on a bed of crumbled brownies with the works!



TURON A LA MODE — P210.00
Banana spring roll served with a scoop of vanilla ice cream & drizzled with chocolate syrup

CHOCOLATE CAKE — P175.00
A slice of rich, decadent, moist chocolate cake

FRESH FRUIT PLATTER — P320.00
A selection of locally sourced fresh fruit

TUBURAN COVE
BEACH RESORT

MENU

BEER

	Bottle/Bucket		Bottle/Bucket
SAN MIGUEL LIGHT	90/520	SAN MIGUEL APPLE	90/520
SAN MIGUEL PILSEN	90/520	STALLION	90/520

SPIRITS/WINE

	Shot/Bottle		Shot/Bottle
VODKA Antonov	60/720	ZAFFIRO GIN	65/765
TANDUAY RUM	50/450	FUNDADOR	105/1280
TEQUILA GOLD El Hombre	80/980	TEQUILA SILVER El Hombre	60/720
TEQUILA JOSE CUERVO	180/2650	J&B WHISKY	160/2780
BALLANTINES WHISKY	160/2300	HOUSE WHITE WINE	/1380
HOUSE RED WINE	/1380		

COCKTAILS

	Glass/Pitcher/Tower		Glass/Pitcher/Tower
SCREWDRIVER	130/550/1200	L. ISLAND ICED TEA	170/650/1200
RUM & COKE	130/550/1200	WENG WENG	170/1200
CAIPIROSCA	130	ADIOS	170/550/1200
CAIPIRINIA	130	CLASSIC MARGARITA	130
FLAVORED MARGARITA mango, banana or watermelon	180	FROZEN MARGARITA	150
COSMOPOLITAN	130	TEQUILA SUNRISE	130
SEX ON THE BEACH	130	LYCHEE MARTINI	150
MAI TAI	130/550/1200	BLACK RUSSIAN	150
WHITE RUSSIAN	150	KAMIKAZE	130
ZOMBIE	130/550/1200		

PLUS 10% SERVICE CHARGE

TUBURAN COVE
BEACH RESORT

MENU

FRESH FRUIT SHAKES

MANGO	135
BANANA	125
BANANA CHOCOLATE	135
CHOCOLATE	125
LYCHEE	150
WATERMELON	125
AVOCADO (SEASONAL)	135
PINEAPPLE (SEASONAL)	135
APPLE	125
COMBO	150

FRESH JUICES

	Glass/Jug
CALAMANSI	110/350
CUCUMBER CRUSH	110/350

	Glass
MANGO	135
WATERMELON	115
APPLE	115

SODA

	12oz/1 Ltr
COKE	45/120
ICED TEA	45/110

	12oz/1 Ltr
SPRITE	45/120
LEMONADE	55/130

COFFEE

BREWED COFFEE	90
ESPRESSO	105
CAPPUCCINO	120
HOT CHOCO	100
AMERICANO	115
LATTE	120
CAFE MOCHA	140

PLUS 10% SERVICE CHARGE