



PAOLYN HOUSEBOATS

Private Italian Filipino Restaurant

MENU A LA CARTE

NOTES:

- It would be useful to have the **food choice always the day before** as we buy most of the ingredients from the fresh market early every day and cook everything freshly. In fact, we do not stock food since our Italian Filipino Houseboat Restaurant is **PRIVATE** only for the guests that stay overnight in our Houseboats, in order not to spoil the stay of our guests.

One of our waiter/waitresses will ask you the night before or you can use the “**FOOD AND BEVERAGE**” **WhatsApp chat preloaded on the tablet/smartphone present in each room and already connected to the Starlink WIFI Satellite**)

We try to be flexible on the day of your arrival and do not ask you for your choice of food in advance via messages, but we strongly recommend that you order lunch on the day of arrival in advance via WhatsApp in case your landing time is after 10am, so you won't have to wait for your food once you get on board!

Some guests refused to order food the night before.....and complained the next day.... if you don't order the day before don't complain if we won't be able to serve you what you would like to eat! Please, don't order 5 minutes before the time you want to eat, we cook everything fresh at the moment to get better quality, so it takes time!

Some people have no idea what it means to try to provide this type of service in a remote area that has no electricity, fresh water or wastewater services.... We have found the solutions ourselves to make your stay as pleasant as possible! But logistically it's really crazy! So please help us make you happy

- According to our experience, sometimes the following ingredients are not available in Coron city, that's why **please always give a second choice if you choose one of the dishes marked with (#):** LOBSTER, CRABS, WHOLE LAPU LAPU FISH, RIBEYE IMPORTED, PASTA AL NERO DI SEPPIA
- **Prices does NOT include the VAT (12%, that will be added in the final bill)Paolyn just became VAT registered (before we were in a small operation but now we have over 200 employees with just 16 rooms). That is why, as written also on our website, we have now to add the 12 % VAT to the total of the final bill. Even so you will notice that the prices of our food are lower of the prices of the restaurants in Coron town (Poco Deli, Two Season, Pacifico etc), even if in our location there are no fresh water and electricity and we do not discharge anything in the sea!**
- **We do not charge a service charge and tips are not mandatory but obviously appreciated!** If you would like to tip our employees, we suggest giving a **common** tip at the front desk at the end of your stay, so all our 205 employees (with 16 rooms!) will benefit and not just the employees you come into contact with! Indeed, for example, you will not come into contact with the employees who take care of the trips to move our waste water from the houseboat tanks to our 14-stage septic tank located on another island (16 people!). But their work is also fundamental for your stay!! (if you want to use the bathroom and take a hot shower!)

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BREAKFAST

(it is served from 6.30 till 10.00 AM):

All breakfasts come with **MIX FRUITS** (seasonal) and **ONE DRINK** that can be chosen between: Moka Coffee (or French press Coffee) or hot/cold Tea or one juice in can (Mango, Pineapple, Orange) or hot/cold milk or hot/cold chocolate

Cheese omelet, 2 slices of Plain Toasted Bread with butter and marmalade **250 pesos**

Two sunny side up eggs (or boiled or scrambled), with choice of bacon, ham, hotdog on the side
2 slices of Plain Toasted Bread with butter and marmalade: **250 pesos**

Cereals with milk/Yogurt, 3 slices of French Toasted Bread (dipped in beaten egg, butter and cinnamon) with butter and marmalade: **250 pesos**

Crepes with Marmalade: **250 pesos**

Crepes with Nutella: **300 pesos**

Pancakes with syrup or marmalade, honey **250 pesos**

Dangsilog : 2 eggs (fried/scrambled/boiled/poached) with danggit (dried fish), garlic or plain rice: **300 pesos**

Tapsilog: 2 eggs (fried/scrambled/boiled/poached) with Tapa (marinated dried beef), garlic or plain rice: **300 pesos**

Cornsilog: 2 eggs (fried/scrambled/boiled/poached) with cornbeef, garlic or plain rice: **300 pesos**

Longsilog: 2 eggs (fried/scrambled/boiled/poached) with longganisa (marinated sausage), garlic or plain rice: **300 pesos**

Hotsilog: 2 eggs (fried/scrambled/boiled/poached) with hotdog, garlic or plain rice: **300 pesos**

Additional (extra):

Extra bacon (75 php), 2 slice plain bread (50 php), 2 slice Garlic bread (75 php), 2 Eggs 50 php,
1cup of plain rice or garlic rice (50 php)

Please lets us also know what we need to do if you will be still sleeping at the time you have asked the breakfast served in your private dining area!

For example, you ask to serve your breakfast in your private dining area of your room at 6,30 am.

Please give instruction at the order what we need to do if at 6,30 am you are still sleeping!

1. Wake you up (gently!). Especially if you have a tour scheduled at 7 am!
2. Let you sleep and leave the breakfast on the table (covered)
3. Let you sleep and bring back the breakfast to the restaurant and wait for you call and serve it again

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LUNCH AND DINNER

Note 1) dishes with * are vegetarian,

Note 2) dishes with # might not be available so pls give a **second choice** so we can prepare your meal for you also if your main choice is not available at the market or not fresh

Note 3) rice can be convert into French Fries(200grams) with additional 150 pesos

APPETIZERS

* Caprese (tomatoes, mozzarella, Extra Virgin olive oil, 3 slice bread):	250 pesos
* Italian Bruschetta (4 slice bread, tomatoes, black olives, basil, onion, Extra Virgin olive oil):	250 pesos
Mix Lumpia Pork, Vegetables, Fish (rolls):	250 pesos
* Vegetables Lumpia:	250 pesos
* Humus with Pita bread:	250 pesos
* Humus with mix sticks vegetables:	270 pesos
*Bastoncini di Mozzarella (fried mozzarella fingers / sticks):	350 pesos
 Fried Calamari:	 400 pesos
Kinilaw (raw marinated fish with coconut milk):	400 pesos

ITALIAN PASTA

please specify if you would like it “al dente” (crunchy! Al Dente means you need to use your tooth to cut it!), medium or overcooked!

Vegetarian Pasta:

* Aglio e Olio:	350 pesos
* with tomatoes sauce:	350 pesos
* with eggplants (with cream or extra virgin olive oil base, please specify):	400 pesos
* with mixed vegetables (in red sauce or extra virgin olive oil base, please specify):	450 pesos

Seafood Pasta

# al nero di seppia (black ink squid and squid) pls give a <u>second choice</u> :	450 pesos
with fresh yellow fin tuna or with other fresh fish:	450 pesos
with prawns:	450 pesos
Mix seafood pasta (prawns, fish and squid)	450 pesos

Pasta with meat

Bolognese (with beef in red sauce):	450 pesos
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Authentic carbonara (no cream and with locally processed bacon without preservatives): 450 pesos

American carbonara (with cream and with locally processed bacon without preservatives): 450 pesos

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SEAFOOD MAIN PLATES

Served with rice and vegetables (side vegetables or inside of the main plate)

Grilled fish (Yellow fin or Tanigue fillet): <i>pls specify if you would like rare, medium, well done</i>	500 pesos
Fish with coconut milk (fillet): (vegetables are inside)	500 pesos
Fried Fish (fillet):	500 pesos
Fish and Chips (fried):	500 pesos
Steamed Fish (fillet):	500 pesos
Sinigang Fish (fillet) tamarind "SOUR" soup (vegetables are inside)	500pesos
Sinigang Salmon Belly (fillet) tamarind "SOUR" soup (vegetables are inside)	600pesos
# Steamed whole Lapu Lapu (entire, for two people) pls give a <u>second choice</u>	1,800 pesos
Butter, garlic and tomatoes Squid:	500 pesos
Adobong Pusit (squid stewed in vinegar, soy sauce & squid ink)	500pesos
Fritto misto di mare/Mixed fried seafood (fish, shrimps, calamari):	650 pesos
Sinigang Prawns tamarind "SOUR" soup (vegetables are inside)	650pesos
Garlic Prawns or Grilled Prawns or Chilly Prawns	650 pesos
Prawns in coconut milk:(vegetables are inside)	650 pesos
Tempura Prawns :	650 pesos
# Crabs in coconut milk:(vegetables are inside) pls give a <u>second choice</u>	650 pesos
# Steamed Crabs pls give a <u>second choice</u>	650 pesos
# Butter Garlic Crabs pls give a <u>second choice</u>	650 pesos
Entire stuffed grilled squid (filled with mix vegetables)	650 pesos
# Lobster: 2,500 pesos/500 grams (normally one Lobster is 500 grams) pls give a <u>2nd choice</u>	2,500 pesos

MEAT MAIN PLATES:

served with rice and vegetables (side vegetables or inside of the main plate):

Chicken

Chicken Curry: (vegetables are inside)	500 pesos
Chicken Tinola: (vegetable are inside)	500 pesos
Chicken Adobo:	500 pesos
Chicken Menudo (with tomatoes sauce): (vegetables are inside)	500 pesos
Chicken with coconut milk:	500 pesos
Grilled Chicken:	500 pesos
Butter, garlic and tomatoes fried chicken:	500 pesos
Fried chicken	500 pesos
Chicken Cordon Blue	550pesos

Pork

Grilled Pork:	500 pesos
Pork Adobo:	500 pesos
Bicol Express (Pork with coconut milk):	500 pesos
Butter, garlic and tomatoes fried pork:	500 pesos
BBQ Pork sticks:	500 pesos
Sinigang Pork tamarind "SOUR" soup (vegetables are inside)	500pesos
Pork Spare Ribs:	650pesos

Beef

Imported Australian Rib eye (260g) pls give a <u>second choice</u> <i>pls specify if you would like rare, medium, well done</i>	1,300pesos
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OTHER VEGETARIAN DISHES

* Mix Vegetables in coconut milk:	400 pesos
* Mix Curry Vegetables:	400 pesos
* Mix stir fried Vegetables:	400 pesos
* Mix steamed Vegetables:	400 pesos
* Lentils with Curry:	400 pesos
* Lentils with Coconut milk:	400 pesos

SIDE/EXTRA Dishes

Bread (2 slices):	50 pesos
Garlic Bread (2 slices):	75 pesos
Garlic rice	75 pesos
Extra plain white rice:	50 pesos
French fries(350g)	350 pesos
* Green salad plate:	250 pesos
* Pinzimonio (mix of raw carrots, raw tomatoes and cucumbers):	200 pesos
*Tagbanua Salad (seaweed "LATO", onion, tomatoes & vinegar on the side)	250pesos
*Coleslaw (red onion, red cabbage/green, carrots, mayo, vinegar salt and pepper)	250pesos
*Fattoosh Salad (tomato, cucumber, green onion leeks, radish, bell pepper, pita bread , parsley, dresseng, olive oil, lemon, salt pepper, lettuce)	380pesos
*Gembere Ceasar(with ink Caesar dressing, squid, lettuce, cucumber, tomato, black olive)	380pesos

DESSERTS

Brownie:	200 pesos
Banana Cake:	200 pesos
Mango float:	200 pesos
Leche Flan:	200 pesos
Crepes (2) with marmalade:	200 pesos
Crepes (2) with Mango or with Nutella or with Nutella and Banana:	250 pesos
Turon (wrapped banana fried):	250 pesos
Fruit plate: small	200 pesos
Fruit plate: big	300 pesos
Mango (one piece):	100 pesos
Banana (one piece):	25 pesos
Apple (one piece)	100pesos
Watermelon (3-4 slices)	100 pesos
Orange (one piece)	100pesos

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3 LAYERED SANDWICHES with FRENCH FRIES (200g.)



Ham and Cheese Sandwich	450pesos
Mayo, tomato, cucumber, lettuce	
Bacon and Egg Sandwich	450pesos
Mayo, tomato, cucumber, lettuce	
Clubhouse Sandwich	450pesos
Mayo, tomato, cucumber, lettuce, ham, bacon, egg, cheese	
Grilled Chicken Sandwich	450pesos
Mayo, tomato, cucumber, lettuce, marinated chicken	
Grilled Vegetable Sandwich	450pesos
Mayo, tomato, zucchini, bell pepper	

BURGER

Burger	500pesos
Mayo, burger patty, tomato, cucumber, lettuce, ham, cheese, red cabbage	

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DRINKS:

COLD DRINKS

Free unlimited drinking water	
Soft drinks (Coke, Coke Zero, Sprite etc):	100 pesos
Juice in can (not freshly made) (Orange, Mango, Pineapple, Mixed):	100 pesos
1-liter Juice (not freshly made) (Orange, Apple, Grapefruit, Grape, Cranberry):	300 pesos
Fresh Coconut Juice (Buko):	100 pesos
Fresh Mango Shake, Banana Shake, Avocado Shake, Pineapple Shake,	250 pesos
Fresh Watermelon shake, Coconut Shake	250 pesos
Fresh Mango juice, Fresh Pineapple Juice,:	250 pesos
Fresh Orange Juice:	300 pesos
Calamansi juice:	100 pesos
Iced Tea:	100 pesos
1-liter Iced Tea:	300 pesos
Iced Shaken Coffee:	150 pesos
San Pellegrino and Perrier Sparkling Water (750 ml):	300 pesos

HOT DRINKS

Free hot water in thermos	
Moka pot coffee or French press coffee:	100 pesos
Hot Chocolate, Hot Tea, Hot milk:	100 pesos
Espresso Caffè' Dolce e Gusto and americano Caffè' Dolce e Gusto:	150 pesos
Cappuccino Dolce e Gusto and Latte macchiato Caffè' Dolce e Gusto:	200 pesos

ALCHOLIC BEVERAGES

San Miguel Beer (SM Light, SM Apple, SM Pilsen, SM Red Horse)	100 pesos
Imported Beers: Budweiser, Heineken	150 pesos

Cocktails (250 pesos each)

LONG ISLAND	GIN TONIC
BLACK RUSIAN	MARGARITA
TEQUILA SUNRISE	WHITE RUSSIAN
PINACOLADA	BLUE HAWAI
APEROL SPRITZ	BLUE LAGOON
RUM & COKE	CAMPARI NEGRONI
BAILEY SHAKE	CAMPARI TONIC
MAI TAI	CALAMIANHA
MANGO DAIQUIRI	PINEAPPLE DAIQUIRI
VODKA SPIRTE	AMARETTO SOUR

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SHOTS & BOTTLES

WHISKEY

JIM BEAM	₱250/ ₱3200
JOHNNIE WALKER RED	₱250/₱2,900
JHOHNNIE WALKER BLACK	₱300/₱4,500
CHIVAS REGAL 12YRS. AGED	₱350/₱5,000

JACK DANIEL	₱350/₱5,400
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BRANDY

CARLOS 1 LIGHT	₱150/₱3,000
ALFONSO PLATINUM	₱120/₱1,500
FUNDADOR GOLD	₱200/₱2,000

RUM

TANDUAY DARK/WHITE	₱70/₱600
CRUZAN GOLD/WHITE	₱100/₱1000
CAPTAIN MORGAN	₱ 200/₱2000
BACARDI GOLD/BLACK	₱ 220/₱2,300
DON PAPA	₱250/₱4,000

TEQUILA

JOSE CUERVO GOLD	₱ 280/₱3,900
EL HOMBRE /SILVER	₱90/₱900

GIN

BOMBAY SAPPHIRE	₱280/₱3900
GILBEYS	₱110/₱1,200
HENDRICKS	₱ 450/₱8,700
TANGUERAY	₱300/₱3,500

VODKA

ABSOLUTE BLUE	₱250/₱3,000
ANTONOV	₱70/₱600
AMARETTO	₱100/₱900
LIMONCELLO	₱120/₱1,500
BAILEYS ORIG./IRISH	₱200/₱2,500
GRAND MARNIER	₱360/₱5,100
COINTREU	₱340/₱4,900
DISARONNO	₱350/₱5,000
CAMPARI	₱300/₱3,500

WINES

Glass of wine (Red Italy Merlot, White Italy Chardonnay):	250 pesos
Red Wine: Merlot Italy:	900 pesos
Chianti Italy:	1,200 pesos
Primitivo Italy:	1,300 pesos
Nero D'Avola Italy:	1,400 pesos
White Wine: Chardonnay Italy:	900 pesos
Pinot Grigio Italy:	1,200 pesos
Pinot Grigio Rose Italy:	1,200 pesos
Sauvignon Blanc Italy:	1,500 pesos
Prosecco Valdobbiadene VALDO Italy:	1,800 pesos
LAMBRUSCO (semi sparkling wine):	1,200 pesos
Pink Moscato Australia (sweet):	1,300 pesos

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NOTES FOR FUNNY GUESTS

- Sometimes guests ask how many people is one order for we always answer that it depends how much each person eats! In general, **one order is good for one normal person** and one main dish comes with side vegetables and rice and it can be already a normal meal of a normal person. The order of the whole steamed Lapu Lapu fish is good for two people (as it is also written on the side of it!). Of course, it depends how much people eat. So in general each order is for one person, like in any other restaurant except when it is written differently!
- **Prices does NOT include the VAT (12%, that will be added in the final bill) Paolyn just became VAT registered (before we were in a small operation but now we have over 200 employees with just 16 rooms). That is why, as written also on our website, we have now to add the 12 % VAT to the total of the final bill. Even so you will notice that the prices of our food are lower of the prices of the restaurants in Coron town (Poco Deli, Two Season, Pacifico etc), even if in our location there are no fresh water and electricity and we do not discharge anything in the sea!** Same for the price of the rent of the private speedboats that are lower of other operators that rent speedboats in Coron town and El Nido(Royal Island, Calamian Expeditions and Ecotours).
- **We never changed our price in the past 6 years ago, we just added now the VAT tax since we just became VAT registered** (before we were in a small operation but now we have over 200 employees with just 16 rooms). How you can notice **our prices are same or cheaper of most of the restaurants in Coron town** (Two Seasons Bayside Hotel, Poco Deli, Pacifico, Amihan Restaurant, Trattoria Altrove, Get Real, Trattoria AlForno) but sometimes some funny guests ask if they can buy food (or even if we can buy food for them with free service!) and ask to our 8 chefs to cook for them (for free) using for free our spices, plates etc. and sometimes guests ask if they can even cook their selves. Some incredible guests even tried to ask us to buy for them for free a case of beers in town and put the beers in our fridge to save some pesos (we charge 100 php / 1,7 euro for one beer in Coron town most of places ask 120/150 pesos per beer – after taxes and services). The Houseboats have complicated and expensive systems: 52 kw of solar panels, inverters, converters, trivalent freezer and fridge, ice machines with dedicated inverters, 220 v battery chargers, solar controllers, 12000 ah of solar and Lithium Batteries, 34 kw of inverters and 8 backup generators (located in a separate double walls houseboat out of the lagoon and connected to the houseboats with submarine cables, so guests will not be disturbed from the noise of the generators if for some reasons we will need to run them for example in cloud weather), black water holding tanks, Grey water holding tanks, fresh water tanks and a lot more! This is why only our staff is allowed to access to the kitchen (most probably like in every normal restaurant!). The island has not electricity and no fresh water we bring every day 5.000 liters of fresh water from a spring from another island 2h far away. Even washing one glass is complicate and expensive.... we do not create pollution, bathrooms (toilets, showers and sinks) and of course also kitchen do not discharge in the sea but in holding tanks located in the hulls of the houseboats. We have 4 specially equipped boats that daily suck all the waste water and bring it to another island (two hours far) where we have built our 14 stages concrete septic tank plus an STP machine on a small hill and where we have a motor pumps system to pump up the waste water. DENR, PCSD, Coast Guard and the municipality competent office have duly inspected them. **If you really want to bring your own food and ask us to cook, we can do it but we will have to charge you the same price of the correspondent amount of the total dishes.**