

# Wish

## CLASSIC COUNTRY CUISINE

### APPETIZER

#### **Roasted Pimiento Pate'**

*Homemade pimiento pate' served with crisp melba*

#### **Calamari and Scampi**

*Crisp battered calamari and baby shrimps served with assorted dips*

### SOUP

#### **Bacon Cabbage Chowder**

*Hearty chowder with cabbage, potatoes, shrimp and bacon served with soft rolls*

### SALAD

#### **Grilled Country Vegetable and Green Salad**

*Assorted Greens and freshly grilled vegetables  
Grilled onions, tomatoes, zuchinni, eggplant, bell peppers  
Classic ceasar, ranch, dressing and balsamic dressing*

### CARVING

#### **Roast Angus Beef Belly**

*Slow roast angus beef belly served with garlic mashed potatoes,  
baked tomatoes and creamed corn  
A choice of mushroom demi glace or pepper gravy*

### MAIN COURSE

#### **Baked Red Snapper**

*Country style baked fillet of red snapper with garlic mayonnaise  
and served with fresh lemon and tomatoes*

#### **Roast Chicken Stuffed with Figs and Apples**

*Whole roast chicken stuffed with figs and apples  
served with chicken au jus and giblet gravy*

#### **Baby Back Ribs**

*Slow cooked baby back ribs with homemade hickory smoked barbecue sauce*

#### **Sloppy Joe Spaghettini**

*Spaghetinni topped with our version of classic sloppy joes with mushrooms and sausages*

### SIDES

#### **Roast Potatoes with Garlic and Rosemary**

*Roast diced pototoes smothered with fresh rosemary and roasted garlic*

#### **Cajun Java Rice**

*Western style fried rice with vegetables and cajun*

*Choice of Cajun Java Rice or Steamed Upland Rice or combination of both*

### DESSERT

#### **Warm Bread and Butter Pudding**

*Classic homemade bread and butter pudding served with butterscotch*

**Petite Old Fashion Banana Cupcake with Creame Cheese Frosting  
Fresh Fruit Platter**

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## NEO- FILIPINO CUISINE

### APPETIZER

#### **Adobo Pate'**

*Whipped cream cheese infused with classic chicken adobo*

#### **Tinapa Vermicelli Spring Rolls**

*Crisp spring rolls filled with flaked smoked fish and served with sweet garlic vinegar*

### SOUP

#### **South Palms Kinhason Bisque**

*Thick soup of Bohol 's local puree of shellfish with cream served with almond butter and soft rolls*

### SALAD

#### **Pinoy Pick and Mix Salad Bar**

*Assorted native greens and condiments  
Roasted eggplant, red egg, bagoong alamang, green mango, tomato salsa, local seaweed  
Pinakurat, ginger vinegar, bagoong balayan, local suake, soy mansi*

### CARVING

#### **Whole Roast Crispy Pata**

*Roasted and fried whole pork shank served with homemade sweet soy mansi with garlic, onions and chives*

### MAIN COURSE

#### **Hipon at Bihod**

*Freshly caught homegrown freshwater shrimps tossed in fish roe with kesong puti*

#### **Salted Egg Bangus Belly**

*Seared filloet of bangus belly with salted egg, pickled onions and tomato salsa*

#### **Whole Chicken Galantina**

*Boneless roulade of chicken with chorizo and olives served with galantine gravy*

#### **Crispy Tadyang Shortrib**

*Chef Al's version of a classic crispy tadyang served with signature sweet and spicy sauce*

### SIDES

#### **Pandan Rice**

#### **Kalkag Fried Rice**

### DESSERT

#### **Ube Mango Panna Cotta**

*Layers of ube and mango panna cotta served with mascuvado reduction*

#### **Maja Mais with Toasted Coconut**

*Creamy coconut custard with rich corn kernels served with mascuvado latik and mango rondelles*

#### **Fresh Fruit Cup**

# Wish

## NEW ASIA CUISINE

### APPETIZER

#### **Thai Shrimp Salad with White Cheese**

*Thai style shrimp salad with white cheese in chinese spoons*

#### **Petite Chicken Yakitori**

*Petite skewer of chicken and asparagus with onions and glazed teriyaki*

### SOUP

#### **Mixed Mushroom Egg Drop Soup**

*Trio of mushroom with julienne vegetable ,quail egg and bok choy*

### SALAD

#### **Asian Salad Bar**

*Assorted Greens and Condiments*

*Flaked Kani, Wakame, Soy Chicken, Crisp Wonton, Poached Shrimps*

*Lychee Dressing, Wasabi Mayo, Togarashi Mayo*

### CARVING

#### **Imperial Roast Beef**

*Slow roast angus shortplate glazed with imperial sauce served with petite tortilla with cucumber and fresh greens*

### MAIN COURSE

#### **Scallion Camaron Rebosado**

*Deep fried freshwater shrimp topped with scallion soy sauce*

#### **Mixed Seafood in Crab Sauce**

*Sauteed seafood tossed in homemade crystal crab sauce*

#### **Peking Style Roast Chicken**

*Roast chicken marinated and cooked peking style with peking sauce*

#### **Boneless Pata Tim**

*Chinese style braised boneless pork shank in soy, leeks, ginger and anise served with baby bok choy and straw mushrooms*

### SIDES

#### **Chahan Rice**

#### **Steamed Rice**

#### **Mixed Vegetables with Black Moss**

### DESSERT

#### **Mango Lychee Gelee**

#### **Crisp Buchi**

#### **Fresh Fruit Platter**