

BUGANA

BEACH AND DIVE RESORT

MENU



*Fresh ingredients, mouthwatering recipes
and our chef's delicate imagination combined,
offering a wide variety of choices.*

Yours to taste...

Appetizer

Old time favorite (Mixed nuts) PHP 135.00

A variety of classy nuts in season and homemade spiced crouton bread served on a bed of carrots and cucumber sticks.

Pomo d'Oro PHP 175.00

Tomato cubes flavored with fresh basil leaves, garlic, olive oil & balsamic vinegar served on crunchy French bread

Lord of the Rings PHP 185.00

Meaty white onion rings, dipped in seasoned batter, deep-fried until golden brown served with homemade garlic mayo dip sauce on a bed of salad.

Beer Match PHP 195.00

A mix of black and green olives, button mushrooms, crispy almonds, tomatoes, slices of cheese and crispy bread served on a bed of salad.

Popia Thot (Thai Style) PHP 205.00

Homemade spring rolls, filled with sautéed chicken strips, vegetable confetti and glass noodles served with homemade sweet Thai chili sauce.

Cheese Cheesier PHP 215.00

Golden deep-fried homemade cheese rolls, in our selected spices served with Bugana's thousand island dip on a bed of salad.

From Norway with Love PHP 255.00

Blanched peeled shrimps, flavored and blended with martini-lemon dill and Bugana's thousand island dressing served on a bed of salad.

Wilhelm Tell PHP 265.00

A mix of grilled Swiss sausage, cheese, tomato, onion on a stick served with mustard sauce on homemade bread.



Breakfast

(Includes 1 cup of Coffee, Tea or Hot Chocolate)

Englander Breakfast

PHP 175.00

2 eggs any style, served with 2 slices of homemade toast bread, butter and jam.

Buongiorno

PHP 180.00

2 eggs any style, 2 bananas, served with 3 slices of homemade white bread, butter and jam.

Good Morning America

PHP 195.00

Golden fluffy homemade pancake, served with syrup.

Plain

Fruit (Additional Php10.00)

Healthy Breakfast (Indian Style Muesli) **PHP 215.00**

Home cornflakes and pre-cooked oats with fresh fruits, tossed in creamy homemade Indian spiced yogurt.

Ça va (Good morning France)

PHP 220.00

Golden layers of homemade toast dipped in egg and coated with spiced cinnamon sugar, filled with fresh mixed fruits and bitty oats in yogurt, served with crispy bacon on the side.

El Pipila Mexicana

PHP 235.00

Mouthwatering omelette with ham, tomato, onions and melted cheese, seasoned with Mexican spices, 3 slices of brown bread, butter and jam, served with fruit.

Mayad nga Aga

PHP 245.00

Choices of: tocino, chorizo, corned beef or ham lightly fried in butter. 2 eggs any style, pickled papaya, and 1 banana served with freshly cooked rice.

Bugana Breakfast **PHP 265.00**

Tasty sliced cold cuts (aufschnitt), salami, and cheese, 2 eggs any style with 3 slices of home made brown bread, butter and jam, served with small bowl of mixed fruits.



Crunchy & Tasty

Duet Salad

PHP 150.00

Grated pumpkin and papaya salad, seasoned and spiced with our home blend Asian dressing, served with crackers.

Summer Salad

PHP 185.00

A toss of refreshing sliced cucumbers, tomatoes, onions, and white cheese in olive oil served with homemade Greek dressing and dill leaves.

Crunch Crunchy Salad

PHP 190.00

Market fresh lettuce, a blend of grated carrot, cucumber, cooked mung beans, onions and sliced tomatoes, served with our homemade French salad dressing.

Hearty Healthy Salad (Grandpa's Recipe)

PHP 215.00

A blend of nutty long cooked banana blossoms, tomatoes, sliced onions and ginger in freshly squeezed coconut milk and white vinegar dressing, sprinkled with red chilies and spring onions

Insalata Rosa (Definitely Spanish)

PHP 230.00

Diced boiled potatoes, carrots, smoked ham, boiled eggs, peas, red beans, roasted red pepper strips and green olives tossed in homemade mayo-mustard dressing, served on a bed of market fresh lettuce.

Exotic Salad

PHP 255.00

Bed of market fresh vegetable salad, topped with fresh fruits of your choice (mango, pineapple) and marinated chicken breast slices, served with homemade white bread.

Mamarinero

PHP 265.00

Mouthwatering tuna salad with tomatoes, cucumber, onions and corn served with homemade tartar cream sauce and dill.



Pasta

Little Italiana

PHP 295.00

Spaghetti in freshly made tomato sauce with basil, sprinkled with roasted garlic and parmesan.

Don't kiss me

PHP 325.00

Penne, tossed in homemade garlic pesto sauce and almonds, sprinkled with parmesan.

Belly Filler

PHP 330.00

Creamy bacon white sauce served on a mountain of Italian flat noodles, sprinkled with parmesan.

Nonnina's Recipe

PHP 335.00

A concoction of grilled eggplant and fresh tomato salsa, with olives and Italian herbs and spices, simmered with white wine, served on spaghetti and sprinkled with parmesan.

Spaghetti Puttanesca

PHP 365.00

Al dente spaghetti in freshly made tomato sauce with capers, anchovies, garlic, chilis and olives sprinkled with parmesan.

Mi Amor

PHP 375.00

Al dente linguine in white wine cream sauce with dill, onion and smoked Malasugi, sprinkled with parmesan.

Bologana

PHP 385.00

First class ground meat, lightly sautéed in garlic and onions, cooked in homemade fresh tomato sauce, red wine and Italian herbs served on mountain of spaghetti.

Si Senior (Bugana's Favorite)

PHP 395.00

Stir fried mixed seafood in garlic butter and onions, spiced with chili and Italian basils served on mountain of al dente spaghetti.



Around the World

Marco Polo (Asian fried rice)

PHP 295.00

Tasty fried rice with ground meat and confetti vegetables topped with fried egg and served in a clay pot bowl. Sprinkled with spring onions and homemade chili oil on the side.

Abuela el Pollo (Cuban style)

PHP 375.00

Marinated chicken breast fillet flavored with Cuban spices, sautéed in onion-mango sauce with strips of vegetables with chili. Served with home-made fries.

Murgh Karee (Indian chicken curry)

PHP 380.00

Finger-licking chicken thighs fried in butter. Seasoned with fragrant Indian spices, simmered with creamy yoghurt and market fresh vegetables. Served with yellow rice.

Fire balls (Viva Mexicanos)

PHP 390.00

Meaty and tasty homemade meatballs, seasoned and flavored with Mexican spices, fried and simmered in refreshing homemade tomato salsa, with corn, red Mexican beans, bell pepper and tomatoes cubes and cilantro leaves. Sprinkled with caramelized onions and served with garlic bread.

Germania

PHP 410.00

Tender and tasty German breaded pork tenderloin slice, fried in butter until golden brown. Drizzled with white wine and thick creamy mushroom sauce. Seasoned with lemon juice, parsley and paprika. Served with homemade dumpling noodles (spaetzli)

Swiss Alps (Pork Cordon Bleu)

PHP 425.00

Golden juicy breaded tender pork loin, flattened and spread with mustard, filled with lightly smoked bacon, melted cheese, herbs and fried in butter. Served with country fries.

Oishi (Beef Teriyaki) PHP 455.00

Stir fried tenderloin beef strips, soaked in teriyaki marinade, concocted with Japanese mushrooms and carrot sticks and vegetables. Served with Asian noodles and sprinkled with sesame seed and spring onions.



Asiano Ako

Mother's Best (Chicken Tinola)

PHP 325.00

Famous Filipino chicken thighs fried in garlic, ginger and onions, simmered with lemongrass, papaya, vegetables and green leaves, served with plain rice.

Thai Me Up

PHP 335.00

Savory chicken breast fillet sautéed in onions, garlic and roasted red pepper. Simmered with market fresh vegetables and coriander leaves served with flat rice noodles.

Porkyadobo

PHP 345.00

Tender pork cubes, in soy sauce and lemon marinade, cooked and simmered with whole black pepper, oregano, bay leaves, potato cubes, fresh pineapple and coconut milk, served with plain rice.

Sabungero (Chicken BBQ)

PHP 355.00

Juicy chicken fillet marinated and barbecued, served with garlic rice and vegetable with Filipino dipping sauce.

Bicolano Ako (Pork Strips)

PHP 375.00

Pork strips and green peppers, cooked in freshly squeezed coconut milk in a concoction of string beans and green vegetables, served with plain rice, sprinkled with red chili.

Porky Porky

PHP 385.00

Tender pork loin strips, sautéed in homemade garlic-chili peanut paste. Simmered with market fresh vegetables and coconut milk, served with onion rice.

Grandpa's Bakaritas (Beef)

PHP 395.00

Tender juicy beef cubes, sautéed in garlic and onions, Simmered with potatoes and carrots, seasoned with tomato salsa, red pimiento and red wine. Served with buttered onions and cone rice.



Fish - Out of the Blue

Please order at least 1/2 a day in advance

Salpicao de Pesci

PHP 395.00

Marinated fish fillet in cubes, flavored with buganian seasoning and white wine, served with rice and butter vegetables.

Mixed Seafood in Banana Leaf

PHP 435.00

A blend of steamed boneless fish, squid and prawns lay atop of garlic-sesame rice, tossed in coconut milk and flavored with selected spices wrapped in banana leaf.

King Prawn's Skewer

PHP 455.00

Mouthwatering grilled prawns marinated in garlic-chili on a stick with tri-colored vegetables, served with garlic rice and homemade chili sauce.

Mixed Seafood Curry

PHP 465.00

A blend of seafood in flavorsome curry and tomato yoghurt sauce, seasoned in fragrant spices, served with plain rice.

Moquecalicious

PHP 475.00

Creamy fish stew, slowly cooked in terra cotta pot with coconut milk, coriander leaves, tomato bouillon, onions, roasted bell pepper, garlic and chili and confetti vegetables. Served with freshly baked slice bread.

Huevos Gambas Linguine

PHP 485.00

Peeled prawns, marinated in garlic, chili, fried in butter with white wine, served with garlic linguine and poached egg



Soups

Tausiam Soup (Filipino Siomai Soup) PHP 255.00

Delicious filled homemade noodles, sautéed with ginger, onions, garlic and simmered with confetti vegetables. Perfected with the savor of homemade chili oil.

Long Life Soup (Glass Noodles Vietnamese Style) PHP 265.00

Shredded chicken sautéed in garlic and onion paste, freshly squeezed turmeric juice and seasoned with fish sauce and fresh coriander.

Simmered with vegetables and glass noodles.

The Perfect Crater PHP 275.00

Refreshing creamy mango-carrot soup with bacon bits and seasoned with home mixed buganian spices served in toasted buns.

Pisci Zuppados PHP 285.00

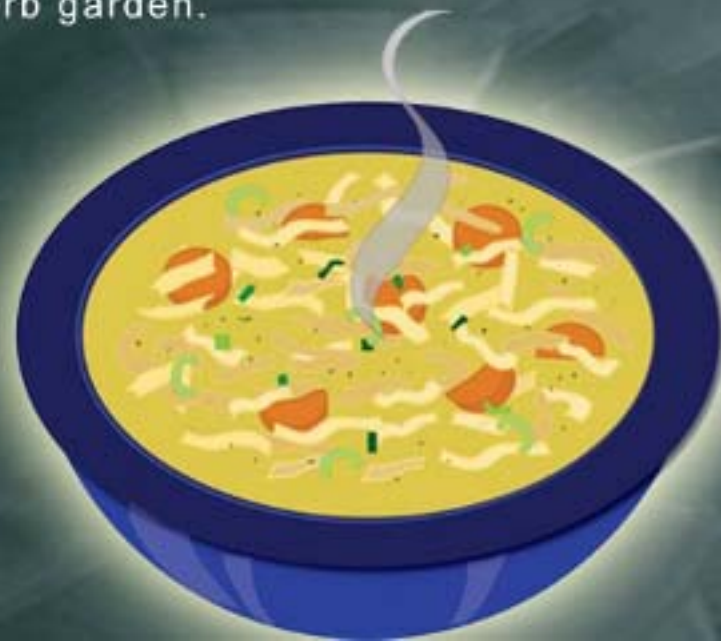
Tasty fish and shrimp soup, slowly cooked in a terra cotta pot with coconut, coriander leaves, tomato bouillon, onions, garlic, chili and confetti vegetables served over crispy bread.

Boost Me Up Bean Soup (Erbsensuppe) PHP 290.00

Long cooked mung beans, sautéed in onion and garlic with cubes of bacon and sausages, seasoned with red wine vinegar.

Chicken Sorol (Rose's Chicken Soup) PHP 295.00

Sliced boneless chicken breast, sautéed slowly with ginger, onions and garlic. Cooked and simmered in coconut milk with lemongrass. Sprinkled with fresh Asian basil leaves from our herb garden.



Veggie

Go Green

PHP 125.00

Crunchy guisadong kangkong leaves sautéed in garlic, onion wedge and flavored with our Buganian liquid seasoning. Served with spring onions and crunchy peanuts bits.

Mix Match

PHP 285.00

Stir fried mixed vegetables in butter with garlic and onions with a dash of refreshing lemon juice, served with 2 slices of white bread

I love vegetables

PHP 295.00

Spicy mixed vegetables with green peppers cooked in creamy coconut milk and seasoned with local Filipino spices served with plain rice

Loaf of Devotion

PHP 310.00

Grilled sliced tofu and garbanzos pate spread with thick barbecue sauce providing the perfection of smoky flavor, served with garlic rice and butter vegetables.

Karee Kentang (Indian style)

PHP 320.00

Creamy eggplant potato curry seasoned with a mixture of stimulating spices and refreshing yoghurt, served with plain rice.

Campo-Fu

PHP 330.00

Soft and tofu sautéed in onions, garlic and roasted red pepper, simmered with market fresh vegetables and flat rice noodles, seasoned with coriander leaves.

Rösli Röstli (Little Switzerland)

PHP 345.00

Freshly grated potato, carefully fried in vegetable oil, seasoned with buganian spices, topped with Swiss melted cheese, tomato salsa, capers, olives, mushrooms and caramelized onions.



Sandwich

Campomanes delight

PHP 180.00

Juicy tomatoes, onions and melted cheese in homemade bread, grilled and seasoned with herbs and spices.

Mama Mia

PHP 195.00

Open faced roll bread topped with juicy tomatoes, onions, basil, cheese and crispy fried bacon flavored with our famous garlic mayo-mustard sauce.

Zeus

PHP 205.00

Thinly sliced chicken fillet seasoned and marinated with our Arabic spices, fried till golden brown, with onions and our famous garlic cream sauce.

Served in homemade pita roll bread with salad.

Pink Panther

PHP 210.00

Thinly sliced grilled aubergine, paste of black and green olives, capers, garlic and olive oil, Fresh Italian basil and slices of cold cuts. Served in homemade roll bread with salad.

Blue Ocean

PHP 220.00

Crispy fried breaded fish fillet sprinkled with lemon juice, over sliced cucumbers, tomatoes and onion rings. Served in homemade roll bread with crunchy cabbage salad.

American idol

PHP 235.00

Home-ground meatburger specially spiced by our famous Chef. Seasoned with mustard-mayo sauce topped with tomatoes, onions and melted cheese on a bed of lettuce salad, served in a homemade bun.



Buganian Tower

PHP 255.00

Layers of chicken, fried egg, bacon and cheese served in a homemade bun on a bed of salad, tomatoes and onion rings.



Buganita / Buganito

(Stictly 12 years old below)

Bambinita Italiana

Al dente spaghetti with ketchup

PHP 195.00

Gusto ko ni

Juicy homemade chicken nuggets served with mayonnaise dip and choice of fries or rice

PHP 210.00

Mac & cheese, if you please

Cheesy and creamy macaroni with sliced sausage

PHP 220.00

Porky Rocket

Tender pork loin and sausage in skewer, grilled the way kiddos love it served with rice and buttered vegetables.

PHP 230.00

Star Kids

Golden crispy fried drumstick chicken, served with rice and ketchup

PHP 240.00

Football Player

Al dente spaghetti in tomato sauce with homemade meatballs

PHP 250.00



Dolci

Sweet Dreams are made of Fillings PHP 145.00

Homemade fluffy sweet filled doughnut, sprinkled with cinnamon sugar and chocolate syrup

Choice of Fillings: Chocolate Spread or Jam

The way to a Man's Heart PHP 165.00

Homemade sweet filled bread rolls dipped in egg and coated with cinnamon sugar, lightly fried in butter, served with pancake syrup or honey.

Choice of Fillings: Chocolate Spread or Jam

Mango Cream Delight PHP 195.00 **/slice**

Layers of honey graham, whipped cream and fresh mango served with chocolate syrup and fresh mango slices.

The Ice Cream Bar

Flavors:

Vanilla

Rocky road

Double Dutch

Mango

/scoop

PHP 75.00

PHP 75.00

PHP 75.00

PHP 85.00



Side Orders

Plain rice	PHP 45.00
Garlic rice	PHP 55.00
Asian noodles (plain)	PHP 65.00
Garlic bread	PHP 70.00
Flat, elbow, spirals noodles (plain)	PHP 75.00
Homemade spaetzli	PHP 85.00
Homemade spaetzli with grated cheese on top	PHP 90.00
German fried potato	PHP 115.00
Homemade French fries	PHP 115.00
Homemade French fries with parmesan	PHP 130.00
Swiss Fried Potato	PHP 145.00
Homemade mashed potato	PHP 165.00

