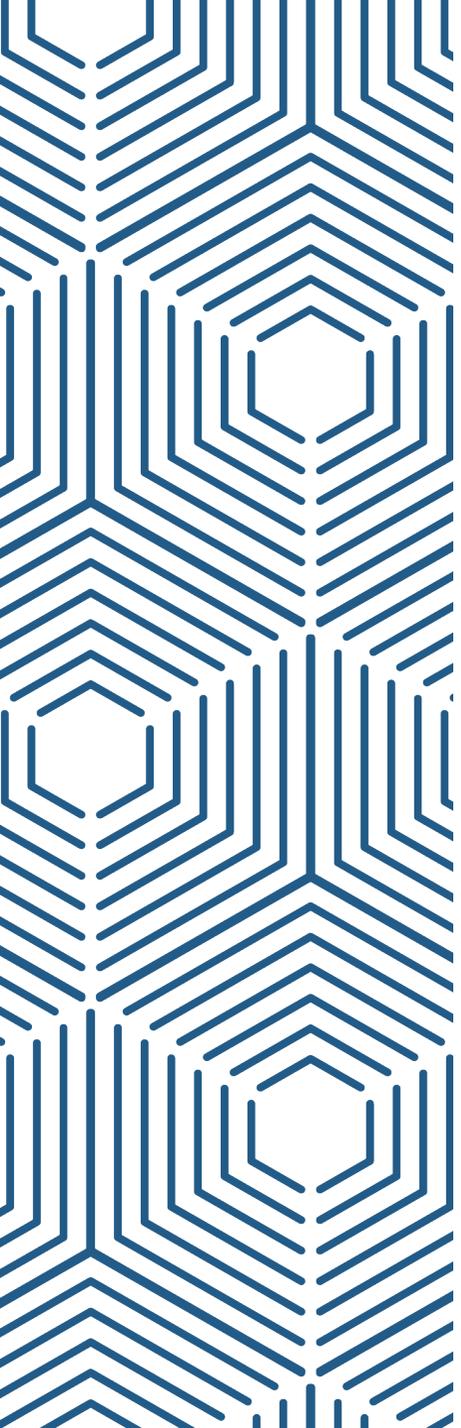


Blue

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



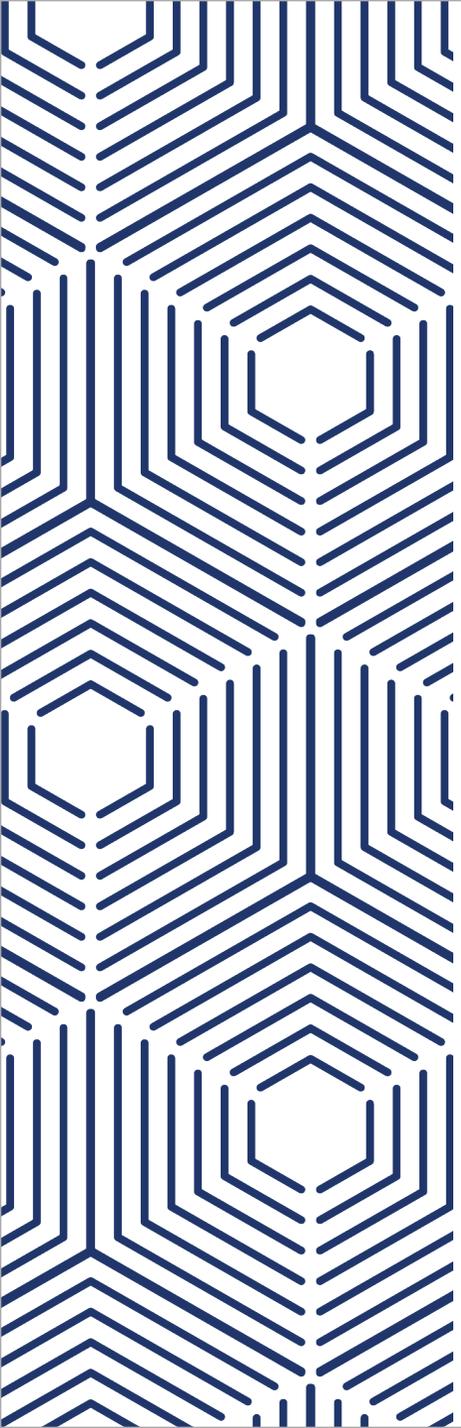
contains gluten



healthy balance



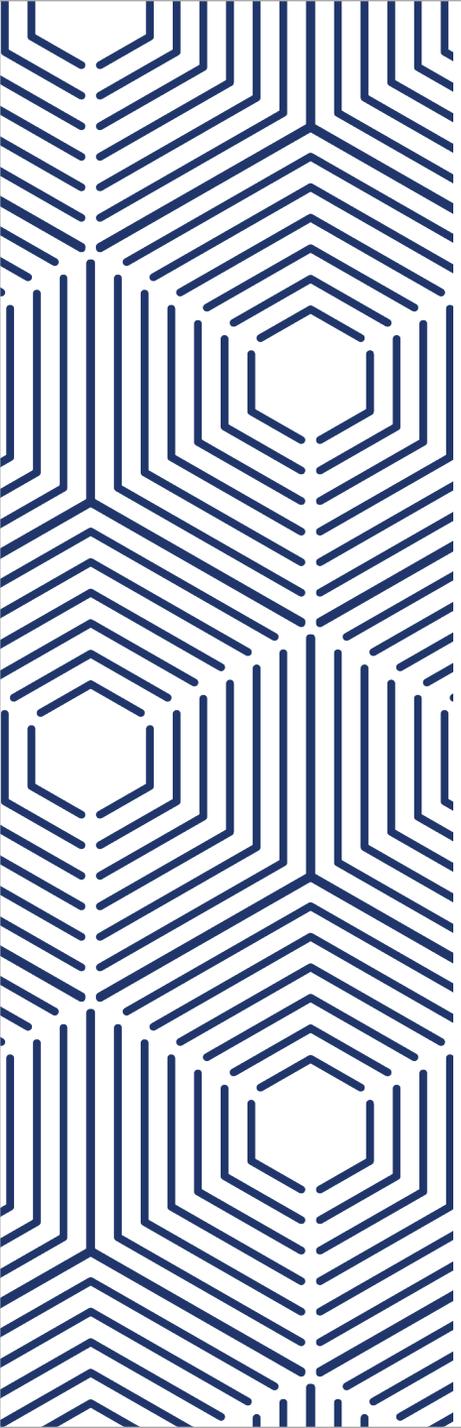
sustainable dish



STARTERS

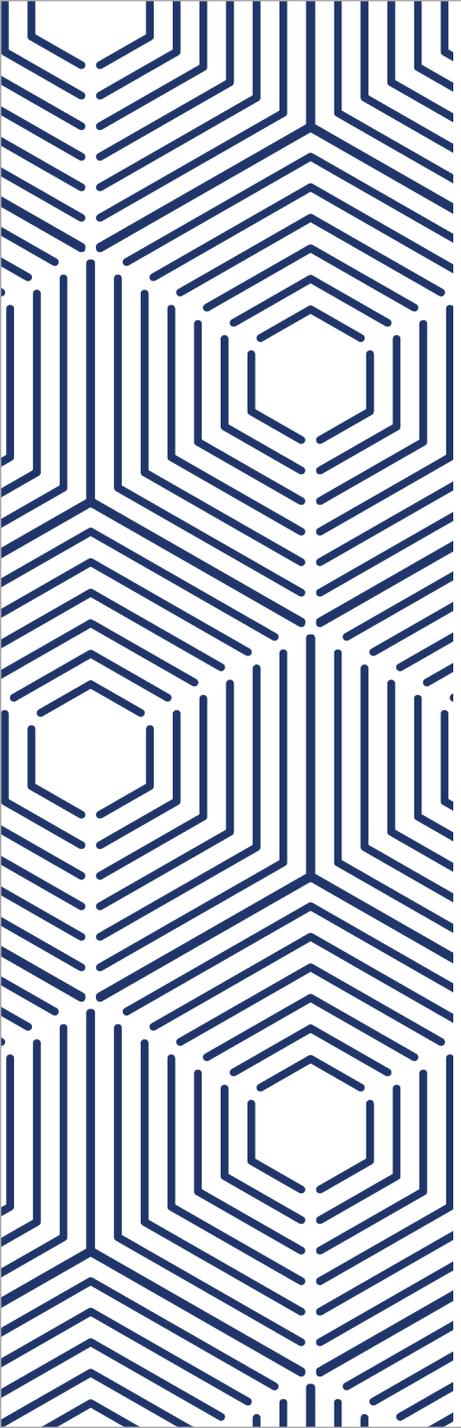
Caesar Salad 🌱 Romaine hearts, cajun-spiced chicken oysters, smoked bacon, parmesan, garlic croutons	475	Pulled Duck Confit Salad Red wine poached pears, asiago, rolled prosciutto dried cranberry, candied walnut, raspberry dressing	575
Salad Nicoise 🌱 Boiled egg, lettuce, green beans, cherry tomato, olives, tuna, onions, crispy anchovies, Dijon red wine vinaigrette	475	USDA (Cab) Beef Carpaccio Spinach salad lemon parmesan, caper berries, olive tapenade, Harry's bar sauce	1,388
Oyster Basil Soft Shell Crab Asparagus, citrus sauce	780	Norwegian Smoked Salmon 🌱 Salad greens, asparagus, poached egg, caper berries	850

Prices are in PHP and includes VAT & local taxes



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

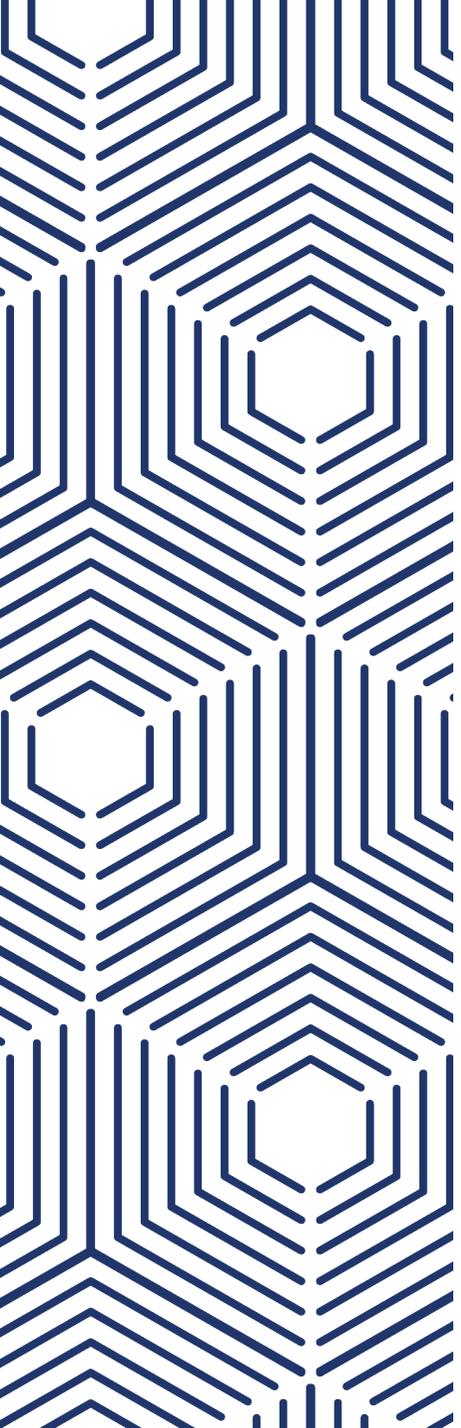
Sea Bass Fish & Chips Beer batter, malt vinegar, tartare sauce	788	Lemon Parmesan Chicken Fillet Creamy mushrooms duxelles	695
Lemon Pepper Norwegian Salmon Fillet Piquant tomato, anchovies, basil	1,100	Breaded Pork Tenderloin Cured ham, basil tomato and red pepper, buffalo mozzarella	785
Baked Tiger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

Prices are in PHP and includes VAT & local taxes



OUR STEAKS

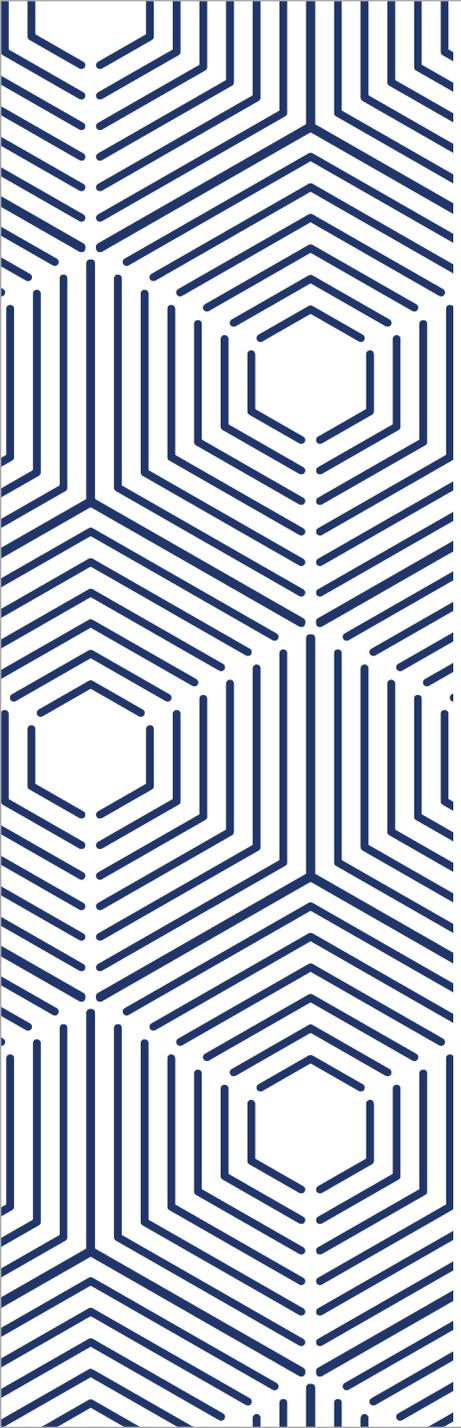
USDA CAB Tenderloin Premium tender beef cut	2,500
USDA CAB Sirloin Full-bodied texture with a refined firmness beyond the classic ribeye	3,300
USDA CAB Rib Eye Rich and succulent boneless rib cut	3,400
USDA CAB T-Bone (16oz) Featuring both the rich short loin and the tenderloin, elegantly divided by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

Prices are in PHP and includes VAT & local taxes



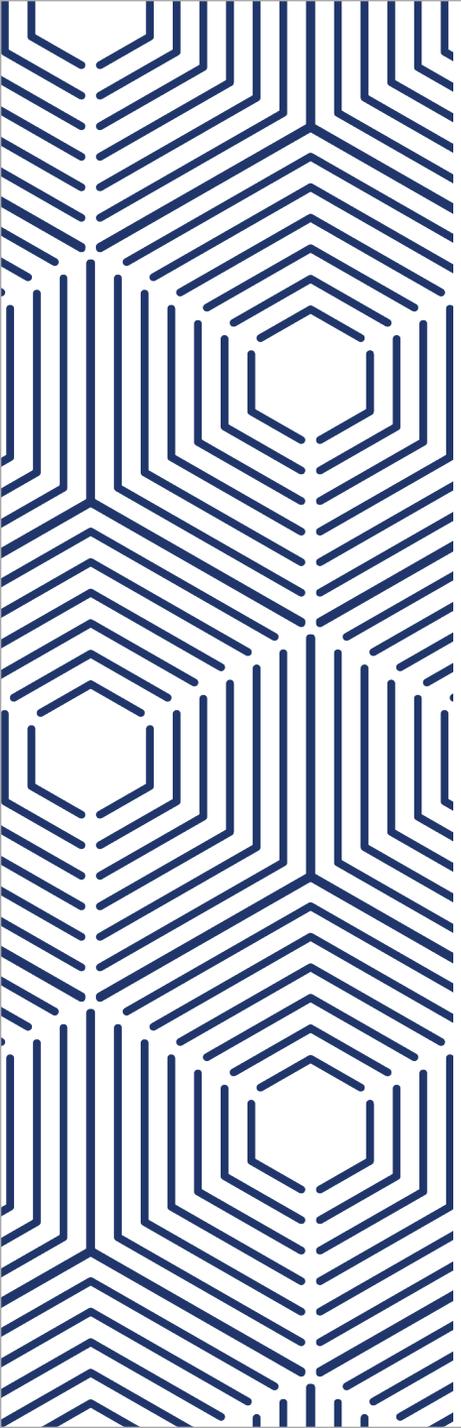
PASTAS

Fettucine Carbonara 500
Smoked bacon, poached egg, parmesan

Spaghetti Bolognese 500
USDA CAB ground beef, Italian tomato sauce, parmesan

Spaghetti Marinara 500
Mussels, scallops, shrimps, squid, clams

Served with golden baguette crisp



DESSERTS

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

Prices are in PHP and includes VAT & local taxes

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