



RESTAURANT BAR & DELI



**Filipino. Asian.
Swiss. International**



oasisportbarton.com





DEAR GUESTS

Welcome to OASIS, and thank you for visiting our restaurant!

Our hotel and restaurant are operated by Hotel Oasis Port Barton, Inc., proudly serving guests since January 2018. Our team is dedicated to delivering high-quality food and excellent service. We offer a wide selection of dishes from various regions of the world and strive to create a pleasant dining experience for you, our valued guest.

Our menu features Philippine, Thai, International, European, and Swiss specialties—plus premium steaks. If your order takes a little longer, please understand that we prepare everything as fresh as possible. While waiting, feel free to enjoy a game of billiards, or even better, relax after your meal with an additional drink from the bar.

Inspired by our Swiss owner, we also have a deli shop inside the restaurant where you can purchase Swiss cheese, cold cuts, Swiss chocolate, yogurts, and high-quality wines for takeout. Please check our showcase—we offer special takeout prices. Craving something sweet? Try our locally made ice cream from Gelateria di Barton! Our bar also offers a wide variety of drinks and cocktails.

Nobody is perfect—if you have any suggestions, please speak to your waiter/waitress or ask for the manager or owner. Immediate feedback is most valuable and helps us improve further. We also appreciate your feedback on **Google** or **TripAdvisor**.

Please enjoy our cuisine and visit us again! 😊
Peter Schulthess
& Team Oasis



INTERNATIONAL Breakfast

Served with French Coffee, Tea or Hot Chocolate & a glass of Orange Juice



Continental P330

Toasted bread, eggs prepared your way (boiled, poached, sunny side -up, scrambled or omelette), butter, sweet jam, a selection of seasonal fruits, and a dash of salt and pepper for added flavor.

American P440

Ham or bacon, two eggs (boiled, poached, sunny side -up, scrambled or omelette), toast with butter and jam. Seasoned to perfection, served with fresh fruit on the side.

Heavy Travelers Breakfast P440

Spanish style omellete with three eggs, seasoned potatoes and onions, and a side of fresh fruit.

Farmer's Omelette P480

Eggs, bacon, potatoes, onions, seasoned to perfection, served with fresh fruit

Vegetable Omelette P400

Three eggs with mushrooms, bell peppers, tomatoes, and onions, served with toast, fresh fruit, butter, and jam.

Cheese Omelette P420

Three eggs with melted cheese, served with toast, fresh fruit, butter, and jam.

Egg Shakshuka P300

Tomato sauce simmered with eggs and thyme, served with crusty bread and garnished with salt, pepper, and fresh parsles plus 2 pcs toasted bread & fruits



Cereals P290

A crunchy corn flakes or coco crunch served with milk and a side of fresh fruits.



Classic Pancake P260

Fluffy pancakes made with eggs, milk, and butter, served with syrup and fresh fruit.

Fruit Pancake P330

Fresh fruit folded into fluffy batter with eggs and milk, served hot with syrup





ADD-ONS

**Cappuccino
(instead of
Brewed Coffee)**

Plus P30

**Espresso
(instead of
Brewed Coffee)**

No surcharge

**Extra Bacon
(3 Stripes)**

P120



ENRICH YOUR BREAKFAST

**Peppered or
Honey ham**

P70 per 50 grams

**Prosciutto
Crudo**

P70 per 50 grams

Swiss Cheese:

**Small platter
with
Emmentaler,
Gruyère and
Tilsiter**

P150 per 50 grams

Yoghurt (Different flavors)

**Emmi
Pascual (different flavors)
Elle & Vire (different flavors)**

P100

P80

P100



12% VAT and 10% Service Charge is included on the prices.



FILIPINO Breakfast

**Served with Brewed Coffee,
Tea or Hot Chocolate**



Chicken Tocino P300

Sweet cured chicken, Sinangag (garlic fried rice), and 2 fried eggs. Served with Seasonal fruit.

Pork Tapa P350

Marinated sweet and savory pork, served with garlic fried rice or bread, 2 eggs, and seasonal fruit.

Beef Tapa P410

Marinated beef tapa with garlic fried rice or bread, two sunny-side-up eggs, and fresh fruit.

Lamayong Danggit P300

Crispy dried fish served with your choice of two sunny-side-up eggs and either garlic fried rice or bread, accompanied by a side of fresh fruit.

Pork Longganisa P330

Sweet or savory longganisa sausage served with garlic fried rice (sinangag) and two fried eggs

Corned Beef P380

Roasting tender corned beef served with two eggs cooked to your liking and your choice of garlic fried rice or bread. Accompanied by fresh fruit.

Hotdog P380

Juicy hotdog slices served with two eggs cooked to your preference and your choice of garlic fried rice or bread. Complete with a side of fresh fruit.



ADD-ONS

Garlic Rice P60

Plain Rice P40

Rice Platter P110

Good for 3 pax





SALADS and Appetizers



Cesar Salad **P450**

Crisp lettuce with bacon, croutons, Parmesan, and Caesar dressing.

Oasis Mixed Salad **P470**

Lettuce with cucumber, tomatoes, olives, pickles, chicken, and balsamic vinaigrette.

Jeric's Salad **P350**

Lettuce, Mango, Apple, cucumber, nuts & turnip on a sweet chili sauce

Fish & Chips **P500**

Deep-fried fillet with potato chips and tartar sauce.

Calamares Fritos **P420**

Tender squid rings, golden-fried, served with tartar sauce.

French Fries **P330**

Golden potato fries with a touch of salt & pepper, served with ketchup.

Pork Sizzling Sisig **P410**

Sizzling pork face and liver with onions, chili, and calamansi.



Buffalo Wings **P390**

Crispy chicken wings tossed in spicy Buffalo sauce.

Chicken Spring Rolls **P330**

Crispy chicken spring rolls served with dipping sauce

Chicken Sisig **P350**

Sizzling chicken breast hot off the plate.

Chicken Fingers **P360**

Golden breaded chicken breast strips, fried to perfection.

Shrimp Tempura **P500**

Tender shrimp in a crispy breading, served with tempura dipping sauce.

Fish Kinilaw **P360**

Fresh fish tossed in vinegar with ginger, onions, and veggies for a zesty, tangy taste.

Spicy Gambas **P450**

Succulent shrimp sautéed in garlic and chili oil.



Sizzling Squid **P400**

Tender squid served piping hot on a sizzling plate.

Pinakbet **P260**

A flavorful mix of squash, string beans, eggplant, okra, and ampalaya sautéed with garlic, onion, tomato, and bagoong.

Optional: served with pork belly & bagoong **P50**

Chopsuey **P380**

Tender chicken and shrimp stir-fried with fresh vegetables in a savory oyster sauce.

(Option: Chicken & Shrimp) **P540**

Vegetable Fried Rice **P270**

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SOUPS



Pumpkin Soup

Budget Meal

P200

Velvety pumpkin soup with a hint of spices.

Chinese Vegetable Egg Drop Soup

Budget Meal

P200

Warm vegetable soup with silky egg strands in a flavorful broth.

Chinese Chicken/Corn Soup

Budget Meal

P180

Tasty soup with Corn, Chicken Fillet and an egg white



Cream of Bell Pepper

Budget Meal

P250

Rich and creamy bell pepper soup, perfect as a starter.



Cream of Tomato

Budget Meal

P240

Creamy, flavorful tomato soup perfect as a warm starter.

Red grouper with water melon soup

P650

Good for 2-3 pax.



Beef Bulalo

P680

A Filipino beef soup made with beef knuckles with vegetables and spiced. Good for 2-3 persons

Beef Bulalo (solo order, small portion)

Budget Meal

P200

Native Chicken Soup (Chicken Tinola)

P390

Filipino chicken soup with Papaya, Ginger, Garlic, Onion, Green Chili, Lemon Grass.

Lechon Pork Sinigang

P550

Pork belly soup with vegetables and tamarind broth Good for 2-3 persons

Shrimp Sinigang

P520

Shrimp soup with vegetables and tamarind broth Good for 2-3 persons



Minestrone

P360

Hearty Italian vegetable soup with beans and pasta



Cream of Mushroom

Budget Meal

P210

A velvety, creamy mushroom soup seasoned with herbs and spices.

Classic French Onion Soup

P370

A classic French dish featuring caramelized onions cooked in meat stock and water, topped with bread and cheese.



Gazpacho Cold Tomato Soup

Budget Meal

P170



12% VAT and 10% Service Charge is included on the prices.




ASIAN Dishes



CURRIES

Rich South Asian curry with vegetables and your choice of meat or seafood, served with plain or garlic rice.

- Thai Red Chicken Curry** P500
- Thai Green Chicken Curry** P500
- Seafood Curry** P620
- Filipino Chicken Curry** P500
-  **Vegetable Curry** P450

CHICKEN

- Orange Chicken** P440
Tender chicken in tangy orange sauce, served with plain or garlic rice
- Lemon Chicken** P440
Tender chicken coated in tangy lemon sauce, served with plain or garlic rice.
- Sweet & Sour Chicken** P460
Tender chicken in a sweet and tangy sauce, served with plain or garlic rice.
- Butter Garlic Chicken** P370
Flavorful butter-garlic chicken served with steamed rice.

Chicken Salpicao P400

Sautéed chicken breast with a bold, spicy sauce.

Chicken Teriyaki P300

Breaded chicken breast drizzled with savory Teriyaki sauce. With plain or garlic rice



PORK

Letchon Kawali P350

Crispy pork belly dish, deep-fried until golden and crispy, served with a dipping sauce

Crispy Pork Pata P880

Crispy-fried pork leg, tender inside and crunchy outside, served with dipping sauce and rice.

Good for 2 pax. 30 mins waiting time

Grilled Pork Belly P300

With plain rice and caramelized Papaya

Mandarin Spareribs P560

Crispy-tender spareribs coated with a rich Mandarin sauce.

Sweet & Sour Pork P180

A filipino dish with pork meat, bell pepper, pineapple, cucumber, flour, ketchup, vinegar, sugar



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ASIAN Dishes

BEEF

Sizzling Beef Bulalo **P550**

Beef with bone on a creamy mushroom sauce and mixed vegetables, served on a sizzling hot plate

Sizzling Burger **Budget Meal P200**

With Mushroom gravy and Java rice



NOODLES

Pork Cháo Lòng **Budget Meal P270**

Pork back ribs, boiled egg, rice stick noodles, bean sprouts, and basil in a savory broth

Beef Cháo Lòng **Budget Meal P270**

Vietnamese beef noodle soup with rice noodles, flavorful broth, and fresh herbs.

Pad Thai **P520**

Thai stir-fried rice noodles with tofu, shrimp or chicken, bean sprouts, peanuts, egg, and tangy sauce, topped with lime and cilantro.

Pancit Bihon **P380**

Filipino stir-fried rice noodles with vegetables, chicken, pork, or shrimp, seasoned with soy sauce and citrus, topped with green onions.

Bam-E **P390**

Filipino-Chinese dish with bihon and egg noodles, vegetables, pork or chicken, and savory sauce.

Pancit Canton **P410**

Filipino Stir-fried Canton noodles with vegetables and choice of meat, seasoned with soy sauce.





INTERNATIONAL Dishes



CHICKEN

Oasis Fried Chicken **P460**

Crispy fried chicken served with plain or garlic rice. 15-20 mins waiting time.

Chicken Cordon Bleu **P540** (rolled)

Crispy fried chicken filled with ham and cheese. Served with French Fries 15-20 mins waiting time.

Chicken Schnitzel **P490**

Tender chicken breast in a crisp golden crust, served with seasoned fries.

Chicken Kebab with Fries **P450**

Skewered, marinated chicken grilled to perfection, served with crispy fries.

Chicken Paella **P480**

Good for 2

Good for 1

Budget Meal

P250



PORK

Pork Schnitzel **P490**

Thinly pounded pork cutlets breaded and fried until golden brown. Served with fries.

Pork Cordon Bleu **P600**

Crispy, European-style pork loin stuffed with ham and melted Gruyere Cheese. Flat. Served with French Fries

Honey Pork Ribs BBQ **P550**

Smoky pork ribs glazed with sweet honey BBQ sauce



BEEF

Beef Goulash **P520**

Hearty stew made with tender beef, vegetables, and rich spices. Served with mashed potato

Creamy Beef Lengua **P330**

Braised Beef Tongue on a creamy sauce with mushrooms, butter and milk.

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FISH & SEAFOOD

Menu



Grilled Salmon with Gremolata Sauce **P840**

Grilled salmon topped with fresh, zesty Gremolata sauce.

Herb Crusted Salmon **P890**

Salmon fillet coated in herb crust for a flavorful dish. Served with mashed potato

Seafood Kare Kare **P1000**

Filipino stew featuring mixed seafood in a rich peanut sauce. Good for 3-5 person

Stuffed Grilled Squid **P460**

Grilled squid filled with savory stuffing. Served with rice and vegetables.

Grilled Tuna **P490**

Tuna steak grilled to perfection. Served with rice and Filipino Salada.

Grilled Tanigue **P360**

Tanigue fish cooked to perfection on the grill. Served with rice and vegetables

Sweet & Sour Lapu-Lapu **P650**

Lapu-Lapu fish in a sweet and tangy sauce. Good for 2 persons. 20-25 mins waiting time

Steamed LapuLapu Chinese style **P550**

With ginger, onion, lettuce, lemon grass and sesame. 20-25 mins waiting time

Note: Lapu Lapu has normally a size of 500 grms. Bigger size will have higher price: plus 90 PHP per 100 grams.



Butter Garlic Shrimp **P410**

Succulent shrimp sautéed in rich butter and aromatic garlic, finished with a hint of lemon.

Butter Garlic Mussels **P310**

Fresh mussels sautéed in butter and garlic.

Seafood Paella

Classic Spanish rice with mixed seafood, cooked in rich saffron broth.



Big (good for 2 pax) **P480**

Small (good for 1 pax) **P250**

Budget Meal

Fish Fillet **P300**

Budget Meal

Tuna or tanigue on a honey mustard sauce

Seafood Cajun **P650**

Mixed seafood tossed in bold Cajun spices and butter.



P500

ADD-ONS

Garlic Rice (Cup) **P60**

Garlic Rice (Platter) **P150**

Java Rice (Cup) **P50**

Java Rice (Platter) **P130**

Plain Rice **P40**

Rice Platter **P110**

Mashed Potato **P160**

French Fries **P160**

Garden Salad **P100**

Small side dish.



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STEAK Menu

Beef Tartar AKA 'Cow Kinilaw'

P620

Prime beef finely diced, seasoned with vibrant spices.

Carpaccio from Beef Tenderloin

P880

Thinly sliced Brazilian tenderloin drizzled with balsamic and olive oil, topped with egg yolk, Parmesan shavings, and delicate spices.

Ribeye Steak

Juicy, marbled ribeye grilled to perfection for rich, bold flavor. With a demi-glace sauce with red wine.

8oz

P2100

10oz

P2400

Brazilian Beef Tenderloin

P1100

Prime cuts of tender, juicy beef, seasoned to perfection & expertly grilled capturing the essence of Brazil's culinary mastery

Lamb Chops

P1500

Tender, juicy lamb chops seasoned and grilled to perfection.

Roasted Pork Loin

P630

With a tasty Pepper Sauce

SIDE DISH

Pommes Juliette, French Fries or Mashed potato



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SANDWICHES

Menu



Cheese Sandwich

Your choice of Emmentaler, Brie Gruyère, or Tilsiter, layered with crisp lettuce and fresh cucumber.

P420



Meat Sandwich

Choice of Salami, Honey ham, peppered ham, or Spanish Bodega Ham, with lettuce and cucumber.

P440

Swiss Overload Sandwich

Loaded with Swiss cheese and ham with lettuce and pickled cucumber.

P500

Oasis Burger

100% pure beef patty, tomato, cucumber, lettuce, cheese, egg, fries, Thousand Island dressing, ketchup, ham. Served with fries.

P650



Clubhouse Sandwich

Egg, bacon, cheese, ham, cucumber, lettuce, tomato, Thousand Island dressing. Served with fries.

P530



Crispy Chicken Burger

Breaded, spiced chicken fillet with lettuce, tomato, onion, and BBQ sauce, served alongside crispy farmer's potato fries.

P550



Crispy Cheeseburger

Juicy beef patty with melted cheese in a crispy, golden bun.

P570

Toasted Cheese French Bread Budget Meal

P230

Crisp French bread topped with a blend of 3 kinds of melted cheeses.

French Garlic Bread Budget Meal

P120

Toasted baguette with garlic butter.





PIZZA & PASTA

Menu

PASTA

Choice of Penne, Linguine or Spaghetti. Served with bread.

Alfredo Chicken Pasta P420

Grilled chicken in creamy Alfredo sauce with nutmeg, onion, garlic, and Parmesan.

Carbonara P380

Pasta, bacon, eggs, Parmesan cheese, garlic, cream, salt, pepper. Served with bread

Bolognese P380

Hearty ground beef sauce with onions, garlic. Served over pasta. Served with bread.

Arrabbiata P350

Spicy tomato sauce with garlic, chili peppers, olive oil, and herbs, served over pasta.

Chicken Pesto P370

Grilled chicken served with a creamy basil pesto sauce tossed with pasta. Served with bread.

Frutti di Mare P480

Shrimp, mussels, and calamari in garlic herb sauce over al dente pasta

Gorgonzola P420

Pasta in White sauce with Gorgonzola Cheese



PIZZA

12 inches



Oasis Cheese Steak Pizza P710

Cheese Steak Pizza with Brazilian Tenderloin: Savory slices of Brazilian tenderloin steak, bacon, black olives, chili finger & basil on a cheesy pizza crust.

Overload Pizza P610

Loaded with beef patty, red bell pepper, white onions, sliced sausage, ham, pineapple bits, mozzarella cheese, and tangy tomato sauce.

Hawaiian Pizza P450

Classic combination of tomato base, mozzarella cheese, pineapple bits, ham, bacon, and white onion, all baked in a delicious crust.

Margherita Pizza P450

A tantalizing combination of cherry tomatoes, fresh basil, and a rich blend of mozzarella, drizzled with olive oil.

Pepperoni Pizza P520

Crispy crust with tomato base, mozzarella cheese, pepperoni-sausage red bell peppers, black olives, bacon and a touch of olive oil.

4 Formaggi P610

4 cheeses: Mozzarella, Gorgonzola, Gruyère, local cheese

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SWISS Menu



SWISS DISHES

Chäs/Wurstsalat P920

Swiss cervelat sausage, Swiss Gruyere cheese, onions, lettuce, carrots, cucumber, tomato, sweet corn

Züri Geschnetzeltes mit Röschi P600

A Swiss Specialty. Beef cut into strips on a white creamy sauce with champignons de Paris, served with fried grated potatoes.

Variation of Röschi

Specialties of the German speaking region of Switzerland

Späckeröschi P350

Fried grated potatoes with bacon

Chäsröschi P500

Fried grated potatoes with cheese

Röschi Budget Meal P250

Add-ons

2 Sunny Side Up Eggs P80



HOT CHEESE DISHES

Raclette P1500

Melted Swiss cheese with potatoes and pickles, cooked at your table



Cheese Fondue P2600

Creamy melted Swiss cheese served with bite-sized bread pieces for dipping. Good for 2 pax.



COLD PLATTERS

Served with bread & pickles

Peppered Ham Platter P440

Bodega Ham Platter P580

Mixed Meat Platter P600

Spicy Salami, Beef Pastrami, Bodega Ham, Honey Ham, Prosciutto Crudo

Cheese Platter P920

Tilsiter, Gruyère, Emmentaler, Brie

Gschwellti P1600

Boiled Potatoes with Swiss Cheese, Emmentaler, Tilsiter, Cream Cheese, Butter, Pickles

Mixed meat and cheese platters on request and on your wish.





SWISS Menu

SAUSAGES FESTIVAL

Served with bread, mustard, or with Add-ons. We provide a selection of unique sausages crafted by Euro Swiss Manila.

Veal Bratwurst

P400

Tender veal sausage with delicate flavor.

Cervelat

P400

A traditional Swiss sausage with a mild, smoky flavor and a firm, hearty texture.

Frankfurter

P380

A traditional German-style sausage with a mild, smoky flavor and a smooth texture.

Hungarian

P400

Classic Hungarian sausage, full of flavor.

Cheese Hungarian

P420

A flavorful Hungarian-style sausage infused with cheese for a rich, savory taste.

Pork Sausage

P500

A savory sausage made from seasoned ground pork, offering a rich and hearty flavor.

St. Galler Schübli

P400

ADD-ONS

French Fries

P160

Röschti

P250

Garden Salad

P100

(Side dish, small)

or Potato Salad

P200



12% VAT and 10% Service Charge is included on the prices.



DESSERT Menu



Banana Split

Budget Meal

P290

A classic dessert featuring a split banana topped with scoops of homemade gelato, chocolate syrup, whipped cream, and cherries



Mango Graham Cake

Budget Meal

P250

Layers of graham crackers, mangoes, and whipped cream, creating a sweet and creamy dessert delight



Mango Split

P320

A split mango topped with scoops of homemade gelato, drizzled with syrup, and garnished with whipped cream and nuts



Seasonal Fruits Platter

P380

A vibrant assortment of freshly sliced seasonal fruits



Banana Crêpe

Budget Meal

P260

Thin crepes filled with sliced bananas, drizzled with chocolate or caramel sauce, and topped with whipped cream.

Filipino Leche Flan

Budget Meal

P210

A rich and creamy caramel custard dessert, made with eggs, condensed milk, and sugar, topped with a caramel syrup



Mango Crêpe

Budget Meal

P290

Thin crepes filled with sliced mangoes, drizzled with chocolate or caramel sauce, and topped with whipped cream.



Mango Pineapple Crêpe

P320

Soft crepe filled with sweet mango and tangy pineapple for a tropical twist.

Crème Brûlée

P320

A rich custard dessert topped with burnt sugar and served with a scoop of ice cream



Nutella Crêpe

Budget Meal

P300

Soft, delicate crêpe filled with rich Nutella spread.



New York Cheesecake

P370

A creamy cheesecake with a graham cracker crust, topped with blueberry or raspberry jam.



Mousse au Chocolat

P370

Light and airy chocolate mousse with a rich, velvety flavor.



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GELATERIA di Barton

FLAVORS

Pineapple Basil
Strawberry Balsamico
Vanilla
Nocciola
Coconut
Stracciatella

Mango
Coffee
Pistachio
Raspberry
Dark Choc
Biscoff

SIZES

1 scoop in-a-cup
2 scoops in-a-cup
3 scoops in-a-cup
1-flavor waffle cone
2-flavor waffle cone

P120
P200
P280
P130
P210

TOPPINGS

Walnuts
Almonds
Chocolate Syrup
Sprinkles
Marshmallows
Dark choco chips
Nutella

P25
P25
P20
P15
P15
P25
P30

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