



# RESTAURANT BAR & DELI



**Filipino. Asian.  
Swiss. International**

[oasisportbarton.com](http://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

Spanish style omelette 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



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



# 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**



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# 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



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# SALADS and Appetizers



## Ceasar 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 Budget Meal 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 Budget Meal P270

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# SOUPS



## Pumpkin Soup Budget Meal

Velvety pumpkin soup with a hint of spices.

## Chinese Vegetable Egg Drop Soup Budget Meal

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

## Chinese Chicken/ Corn Soup Budget Meal

Tasty soup with Corn, Chicken Fillet and an egg white

## Cream of Bell Pepper Budget Meal

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

## Cream of Tomato Budget Meal

Creamy, flavorful tomato soup perfect as a warm starter.

## Red grouper with water melon soup

Good for 2-3 pax.



## Beef Bulalo

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

## Beef Bulalo Budget Meal (solo order, small portion)

## Native Chicken Soup (Chicken Tinola) Budget Meal

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

P200

P200

P180

P250

P240

P650

P680

P200

P390

P550

P520

P360

P210

P370

P170

## Lechon Pork Sinigang

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

## Shrimp Sinigang

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



## Minestrone

Hearty Italian vegetable soup with beans and pasta

## Cream of Mushroom Budget Meal

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

## Classic French Onion Soup

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

## Gazpacho Cold Tomato Soup Budget Meal





# 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.	



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## 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





# 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 P200

With Mushroom gravy and Java rice

## NOODLES

### Pork Cháo Lòng P270

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

### Beef Cháo Lòng 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 (rolled)** **P540**

*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* **P250**

Budget Meal



## 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.*



# 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

### Fish Fillet P300

Tuna or tanigue on a honey mustard sauce

### Seafood Cajun P650

Mixed seafood tossed in bold Cajun spices and butter.



## 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





# 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

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

P230

### French Garlic Bread

Budget Meal

Toasted baguette with garlic butter.

P120





# 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/Wurschtsalat 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

### Späckröschi P350

Fried grated potatoes with bacon

### Chäsröschi P500

Fried grated potatoes with cheese

### Röschi P250

Budget Meal

### 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 Schüblig P400

## ADD-ONS

### French Fries P160

### Röschti P250

### Garden Salad P100

*(Side dish, small)*

### or Potato Salad P200





# DESSERT Menu



## Banana Split Budget Meal

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

**P290**

## Mango Split

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

**P320**

## Banana Crêpe Budget Meal

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

**P260**

## Mango Crêpe Budget Meal

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

**P290**

## Mango Pineapple Crêpe

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

**P320**

## Nutella Crêpe Budget Meal

Soft, delicate crêpe filled with rich Nutella spread.

**P300**



## Mango Graham Cake Budget Meal

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

**P250**

## Seasonal Fruits Platter

**P380**

A vibrant assortment of freshly sliced seasonal fruits

## 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



## Crème Brûlée

**P320**

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

## 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.



# 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	P120
2 scoops in-a-cup	P200
3 scoops in-a-cup	P280
1-flavor waffle cone	P130
2-flavor waffle cone	P210

## TOPPINGS

Walnuts	P25
Almonds	P25
Chocolate Syrup	P20
Sprinkles	P15
Marshmallows	P15
Dark choco chips	P25
Nutella	P30