



THE BEACH HOUSE OCAM OCAM

MENU

11:00am - 10:00pm

CHEF'S SPECIALS

SHRIMP AND MUSHROOM RISOTTO

Risotto of shrimp stock and shiitake mushrooms.
Finished with butter and cheese

P700

OCTOPUS CARPACCIO

Fresh caught octopus thinly sliced topped with fresh
vegetables and aioli. Served with focaccia

P550

★ PAN-SEARED LAPU-LAPU

Fresh Philippine Grouper seared until crisp, served
with curry sauce and banana heart stew

P850

LAND AND SEA PAELLA

Locally made longganisa (sausage) mixed together
with shrimp in a paella

P800

GRILLED OCTOPUS

Freshly caught octopus grilled on charcoal

P850

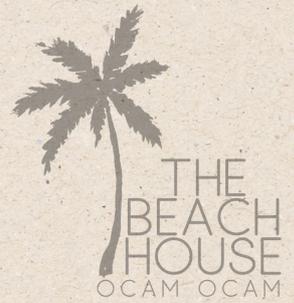
SWEET SPECIALS

MANGO BRÛLÉE

Fresh Philippine mango brûléed with sugar.
Served with a side of Beach House Ice Cream

P350

PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE. KINDLY INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS



MENU

APPETIZERS



SOUP

ROASTED SQUASH SOUP 🥕 **₱450**

Slow roasted squash with garlic, shallots and herbs. Topped with garlic herb croutons

CREAM OF TOMATO SOUP 🥕 **₱450**

Roasted tomatoes and garlic. Drizzled with EVO (extra virgin olive oil) and cream

🚫 *Gluten free option: remove croutons*

SALAD

WARM CABBAGE SALAD 🥕 🚫 **₱550**

Roasted cabbage, croutons and crispy chickpeas. Topped with our egg yolk garlic lemon dressing

BEACH HOUSE SALAD ★ **₱650**

Mixed cabbage slaw, chicken and croutons, tossed in our homemade caesar dressing

🚫 *Gluten free option: remove croutons*



FROM THE SEA

FISH KINILAW WITH FRIED SABA (FILIPINO) ★ 🚫 🚫 **₱800**

Our country's version of ceviche. Served with fried cooked banana slices

ASIAN FISH TARTARE ★ 🚫 **₱850**

Asian style fish tartare, with sesame oil, soy sauce, ginger and vegetables. Served with crusty bread

LEGEND:

- 🌿 VEGAN
- 🥕 VEGETARIAN
- 🚫 DAIRY FREE
- 🌶️ SPICY
- 🚫 GLUTEN FREE
- ★ CROWD FAVE

PRICES ARE EXCLUSIVE OF 10% SERVICE CHARGE. 100% OF ALL TIPS GO TO OUR STAFF. KINDLY INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTION.



MENU

MAIN COURSE

LUNCH & DINNER
11:00AM - 10:00PM
LAST ORDER 9:00PM

PASTA (BARILLA)



CHICKEN ALFREDO ★ **₱550**

Spaghetti in a creamy white sauce with organic local chicken

ANGEL HAIR AGLIO E OLIO ★  **₱750**
WITH SHRIMP

Garlic, EVO, tomatoes and shrimp

Note: You may ask your server for parmesan on the side

SQUID INK SPAGHETTI **₱850**
WITH SHRIMP

Squid ink simmered in fresh tomatoes and tossed in grass fed butter

Note: You may ask your server for parmesan on the side



RICE BOWLS

CHICKEN TEPPANYAKI ★ **₱500**

A chicken stir fry recipe with vegetables

SALT AND PEPPER SQUID **₱500**

Bite-sized crunchy squid marinated in salt, pepper and spices

STIR FRIED VEGETABLE & FISH **₱500**

Hearty fish and vegetable stir fried on rice

SPICY CAJUN SHRIMP **₱620**

Delicate crustaceans coated in butter and seasonings to add spice

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MENU

LUNCH & DINNER

11:00AM - 10:00PM

LAST ORDER 9:00PM

MAIN COURSE

FISH & SEAFOOD

FISH IN CRAB FAT GRAVY **₱880**

Fish in coconut crab fat gravy. Topped with eggplant and crispy okra

TUNA WITH POTATO ROSTI ★  **₱950**

Pan seared medium rare tuna. Topped with cucumber relish



CATCH OF THE DAY

FRESHLY SOURCED AND PREPARED JUST FOR YOU.
KINDLY PRE-ORDER AT LEAST 1 DAY IN ADVANCE.
PLEASE ASK OUR TEAM FOR AVAILABILITY.

- FISH (STEAMED OR GRILLED)
- OCTOPUS (CEVICHE-STYLE OR ADOBO)
- CRAB (STEAMED BUTTERED GARLIC)

Served with roasted vegetables and rice

500 GRAMS - ₱850

1 KILOGRAM - ₱1,500

- RED LOBSTER (BUTTERED GARLIC)

Local crustacean with a meaty body
cooked in butter & garlic

500 GRAMS - ₱1,800

1 KILOGRAM - ₱3,400

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MENU

LUNCH & DINNER

11:00AM - 10:00PM

LAST ORDER 9:00PM

ALL DAY DINING

MEAT

NASI GORENG ★ 🌶️ 🚫🥛 **₱850**

Vegetable fried rice with chicken and shrimp. Topped with fried egg. Served with chili sambal on the side

BEEF RENDANG 🌶️ 🚫🥛 🚫🥛 **₱850**

Slow cooked beef in coconut milk and spices. Served with steamed rice and pickled cucumber

FENNEL PORK WITH ★ 🚫🥛 🚫🥛 **CARAMELIZED APPLES** **₱950**

24-hour brined pork. Grilled and topped with balsamic cream



TRADITIONAL FILIPINO CORNER

A Must Try!

CHICKEN ADOBO ★ 🚫🥛 **₱550**

National dish of the Philippines. Chicken marinated in vinegar and soy sauce mix, served with rice

BICOL EXPRESS ★ 🌶️ 🚫🥛 🚫🥛 **₱650**

Pork in stew sauce made with coconut milk & wild chilies, combination of sweet & spicy

PORK SISIG ★ 🌶️ 🚫🥛 **₱750**

Made from pork belly, seasoned with calamansi, soy sauce, onions, chili pepper, and topped with egg (Our version has no pig's face, just pure meat)



LEGEND:



VEGAN



VEGETARIAN



DAIRY FREE



SPICY



GLUTEN FREE

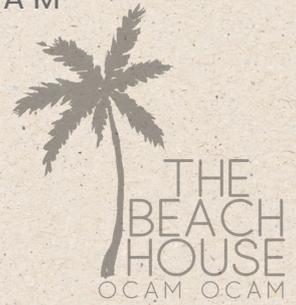


CROWD FAVE

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MENU

ALL DAY DINING



LUNCH & DINNER

11:00AM - 10:00PM

LAST ORDER 9:00PM

VEGAN & VEGETARIAN

STIR FRIED

VEGETABLE NOODLES

₱645

Stir fried mixed vegetables and mushrooms with vermicelli. Served with chili sambal on the side 

 *Vegan free option: remove egg*

LENTIL AND VEGETABLE CURRY



₱670

Red lentils, tomatoes, vegetables and pita bread



Gluten free option: remove pita bread

COCONUT VEGETABLE CURRY



₱750

Mixed vegetables in our coconut gravy.
Served with steamed rice

VEGETABLE NASI GORENG

₱800

Vegetable fried rice topped with crispy fried egg.
Served with chili sambal on the side

 *Vegan free option: remove egg*

VEGETARIAN MEZZE PLATTER



₱1,250

Hummus, baba ganoush, vegetable sticks and samosas
(good for sharing)

LEGEND:



VEGAN



VEGETARIAN



DAIRY FREE



SPICY



GLUTEN FREE



CROWD FAVE





MENU

DESSERTS

HOMEBAKED CHOCO CHIP COOKIES ★ 🥕 ₱65

Baked with egg and butter

HOMEMADE VANILLA ICE CREAM 🥕 🚫🥛 ₱250

AFFOGATO 🚫🥛 🥕 ₱400

Americano coffee with homemade vanilla ice cream

DEATH BY CHOCOLATE ★ 🥕 ₱590

Rich chocolate cake served with homemade vanilla ice cream

MANGO CREPE ★ 🥕 ₱650

Mangoes, chocolate and vanilla ice cream

SNACKS

FILIPINO TRAIL MIX 🥕 🚫🥛 🌿 ₱150

Crunchy green peas with dried mangoes

HOMEMADE FRENCH FRIES 🥕 🌿 🚫🥛 🚫🥛 ₱350

TURON STICKS (FILIPINO) ★ 🌿 🥕 🚫🥛 ₱350

Bananas wrapped in caramelized lumpia wrapper, deep fried to golden. Definitely a must try!

🚫🥛 *Dairy free option: remove ice cream & chocolate syrup*

SWEET POTATO FRIES 🥕 🌿 🚫🥛 🚫🥛 ₱400

GRILLED CHEESE SANDWICH ★ 🥕 ₱450

Served with homemade french fries on the side

VEGETABLE SAMOSAS 🌿 🥕 🚫🥛 ★ 🚫🥛 ₱680

Five triangles served with homemade salsa

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MENU

BEVERAGES



NON-ALCOHOLIC



SEASONAL FRESH FRUIT JUICES **₱300**

Orange, Apple, Mango, Pineapple,
Watermelon, Calamansi
(Please ask for availability)

SEASONAL FRESH FRUIT SHAKES **₱360**

Orange, Apple, Mango, Pineapple,
Watermelon, Banana
(Please ask for availability)

FRESH BUKO JUICE IN SHELL **₱150**

DARK COFFEE **₱150**

Single Espresso, Americano, French Press

MILK COFFEE **₱250**

Cafe Latte, Macchiato, Cappuccino
+ ₱30 Almond Milk

SOFTDRINKS **₱150**

Coke Regular, Coke Zero, Sprite,
Soda Water

FRESH CITRUS SODA **₱300**

Calamansi, Orange, Lemon, Lime,
Cucumber

BOTTLED WATER **₱75**

500 ML

TEA **₱150**

Ginger Lemon, Green Tea,
English Breakfast, Chamomile

ALCOHOLIC



LOCAL BEERS **₱170**

San Miguel Light, San Miguel Pale Pilsen, Red Horse

IMPORTED BEERS **₱250**

Heineken, Corona

(Seasonal on the island, please ask your server for availability.)

**PLEASE REFER TO OUR WINE & COCKTAILS MENU
FOR MORE SOPHISTICATED DRINKS**