

PARROT RESORT

STEAKHOUSE AND THAI FOOD



**OUR KITCHEN IS OPEN FROM
12:00 PM TO 9:30 PM**

FREE AND FAST WIFI



Website and reservation: <http://parrot.restaurant>



WE RECOMMEND ONE OF OUR

*** STARTER ***

- SPICY THAI GARLIC BASIL SHRIMP IN OLIVE OIL, TOAST BREAD 320.-**
- FRESH MIXED GREEN GARDEN SALAD 420.-**
- LUMPIA - FILIPINO SPRING ROLLS (4 PCS) 350.-**

SALAD

SALAD - SEAFOOD - CHICKEN (WITH TOASTBREAD)

- FRESH MIXED GREEN GARDEN SALAD 420.-**
- MIXED SALAD PLATTE W. CHICKEN BREAST 550.-**
- MIXED SALAD PLATTE W. KING PRAWNS 690.-**



FILIPINO FOOD

CHICKEN:

- CHICKEN ADOBO RICE 520.-
- STIR FRIED CHICKEN W. RICE 520.-
- CHICKEN TINOLA W. RICE 520.-

PORK:

- SWEET & SOUR (PORK TENDERLOIN) 550.-
- PORK ADOBO & RICE (PORK TENDERLOIN) 550.-
- PORK SCHNITZEL W. RICE 550.-

SEAFOOD:

- FRESH TUNA FISH KINILAW 650.-
- LEMON GRASS GARLIC BUTTER SHRIMPS 650.-
- SHRIMPS & SQUID SINIGANG 590.-

GREEN SHELLS FILIPINO STYLE:

- IN COCONUT MILK & LEMON GRAS 550.-

FILIPINO SPRINGROLLS:

- LUMPIA PORK, BEEF, VEGETABLES (7 PCS) 550.-



THAI FOOD

TOM YUM GOONG (HOT & SOUR SOUP):

- CHICKEN TOM YUNG GOONG W. RICE 560.-
- SEA FOOD - SQUID, SHRIMPS W. RICE 620.-
- SEA FOOD - SALMON SQUID, SHRIMPS. W. RICE 680.-

TOM YUM TALAY (SPICY SEAFOOD NOODLE SOUP):

- TOM YUM TALAY NOODLE SOUP - SHRIMPS - SQUID 620.-

GAENG KHIAO (GREEN THAI CURRY):

- GREEN THAI CHICKEN CURRY 560.-
- GREEN THAI SEA FOOD CURRY - SQUID, SHRIMPS 620.-
- GREEN THAI CURRY - SHRIMP, SQUID, SALMON 680.-

GAENG PHET (RED SPICY CURRY):

- RED CHICKEN CURRY, KAENG PHET 560.-
- RED SEA FOOD CURRY - SQUID & SHRIMPS 620.-
- RED THAI CURRY - SHRIMP, SQUID, SALMON 680.-

GAENG KARI (YELLOW CURRY):

- YELLOW CHICKEN CURRY 560.-
- YELLOW SEA FOOD CURRY - SQUID, SHRIMPS 620.-

HOI MALANGPU OB SAMUNPRAI:

- GREEN SHELLS CURRY TOMATO, LEMONGRAS 550.-

YUM TALAY:

- SPICY THAI SEAFOOD SALAD - SQUID, SHRIMPS 620.-



MEDITERRANEAN

PORK:

- **PICCATA & WHITE WINE PARMESAN RISOTTO**
VEGETABLE (220G PORK TENDERLOIN TURNED IN EGG) **690.-**
- **PORK SCHNITZEL W. FRENCH FRIES & MIX VEGETABLE** **620.-**
- **PORK CORDON BLEU W. FRENCH FRIES & MIX VEGETABLE** **690.-**

SALMON:

- **SALMON ON LEMON GRASS BUTTER SAUCE**
BASMATI RICE & VEGETABLES **1180.-**
- **SPICY SALMON W. GARLIC, BASIL OLIVE OIL SAUCE**
FRIED POTATOES & VEGETABLES **1120.-**

SEA FOOD:

- **SEAFOOD TOMATO RISOTTO (SHRIMP/SQUID)** **650.-**
- **SALMON RISOTTO (SHRIMP/SQUID/SALMON)** **720.-**
- **GREEN SHELLS RED WINE TOMATO BASIL SAUCE & RICE** **550.-**

SAUSAGE:

- **ROUGH BRATWURST W RÖSTI & ONION SAUCE** **570.-**
- **BIG FINE BRATWURST W RÖSTI & ONION SAUCE** **590.-**
- **CERVELAT W. FRENCH FRIES** **550.-**

CHICKEN:

- **CHICKEN WINGS (5 PCS) FRENCH FRIES** **520.-**
- **CHICKEN LEGS (5 PCS) FRENCH FRIES** **550.-**



VEGETARIAN FOOD

RISOTTO:

- TOMATO BROCCOLI RISOTTO W. PARMESAN 520.-
- MIXED MUSHROOMS RISOTTO (100G MIXED MUSHROOMS) 570.-
- PORCINI MUSHROOMS RISOTTO (40G PORCINI MUSHROOMS) 670.-

BARLEYSOTTO: (VERY YUMMY, RISOTTO WITH BARLEY INSTEAD OF RICE)

- PLANE ONLY WITH PARMESAN 530.-
- MIXED MUSHROOMS (100G MIXED MUSHROOMS) 590.-
- PORCINI MUSHROOMS (40G PORCINI MUSHROOMS) 690.-

POTATOES:

- POTATO GRATIN, BAKED BASIL PARMESAN TOMATO 490.-
- RÖSTI 2 FRIED EGG VEGETABLE IN BUTTER 490.-
- FRENCH FRIES PORTION 370.-

PURE VEGETABLES: (CAULIFLOWER, BROCCOLI, CARROTS, GREEN BEANS)

- MIXED VEGETABLE IN BUTTER SAUCE 390.-

THAI:

- VEGETABLE CURRY RED, YELLOW, GREEN 550.-
- VEGETARIAN TOM YUNG GOONG W. RICE 550.-
- VEGETABLE KAENG PHET 550.-

FILIPINO:

- CHOPSUY 490.-
- VEGETABLE TINOLA W. RICE 510.-
- TORTANG TALONG W. RICE (EGGPLANT FILIPINO STYLE) 470.-

BEST SELLER

SURF & TURF:

- SURF AND TURF WITH KRISPY MINI RÖSTI

MIXED VEGETABLE IN BUTTER & DESERT

1720.-

KING PRAWNS 200GR & AGED BEEF TENDERLOIN 140-160G



OR CHOICE YOUR OWN:

1 CHOICE OF VEGETABLE:

- BAKED BASIL PARMESAN TOMATO**
- CORN IN BUTER SAUCE**
- MIXED VEGETABLE IN BUTTERSAUCE**
- GRILLED BELL PEPPER & EGGPLANT**

1 CHOICE OF SIDE DISH:

- POTATO GRATIN**
- FRENCH FRIES**
- MASHED POTATOES**
- ROESTI**
- RICE**



POTATO GRATIN



MASHED POTATOES



FRENCH FRIES



ROESTI



**BAKED BASIL
PARMESAN TOMATO**



**MIXED VEGETABLE
IN BUTTERSAUCE**



**GRILLED EGGPLANT
BELL PEPPER & GARLIC**



CORN IN BUTER SAUCE

STEAK

WET AGED RIBEYE STEAK: (CHEF RECOMMEND)

- SMALL - LADY'S CUT		270-310 G	2280.-
- MEDIUM	INCL. THE 15-20% FAT PART	400-449 G	2780.-
- LARGE	INCL. THE 15-20% FAT PART	450-549 G	2980.-

USA ANGUS

BLACK ANGUS EXTRA THICK RIBEYE:

- EXTRA THICK CUT 3-4 CM / 1.3-1.8"	460-550 G	3090.-
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US BLACK ANGUS

PORTERHOUSE STEAK:

- PORTERHOUSE STEAK SMALL	350-449 G	2180.-
- PORTERHOUSE STEAK MEDIUM	450-549 G	2580.-
- PORTERHOUSE STEAK BIG	550-649 G	2980.-
- PORTERHOUSE STEAK XXXL	750-849 G	3580.-

USA ANGUS

T-BONE STEAK:

- ANGUS T-BONE SMALL	350-449 G	2080.-
- ANGUS T-BONE MEDIUM	450-549 G	2480.-
- ANGUS T-BONE BIG	550-649 G	2880.-

USA ANGUS

AUSTRALIAN MARBLED STEAK:

- MARBLED WAGYU RIBEYE	190-210 G	1680.-
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AUSTRALIAN BEEF

RIBEYE STEAK

THIS FAT MARBLING IS THE VISIBLE INTRAMUSCULAR FAT DISTRIBUTED THROUGHOUT THE MUSCLE OF THE STEAK, AND IT'S RESPONSIBLE FOR ITS CHARACTERISTIC FLAVOR AND TENDERNESS. WHEN THE RIBEYE IS COOKED, THE FAT MELTS AND CREATES A BUTTERY FLAVOR AND A JUICY, TENDER TEXTURE.



THE WEIGHT INFORMATION IN OUR MENU IS WITH THE FAT, (20-30% FAT)
SOME RESTAURANTS CUT AWAY THE FAT TO INCREASE THE PROPORTION OF MEAT AND ENHANCE THE APPEARANCE OF THE RIBEYE. WE DON'T DO THIS TO PRESERVE THE FLAVOUR.

BRAZILIAN TENDERLOIN

WE RECEIVE THE WHOLE TENDERLOIN BY THE PIECE. THE FILES ARE CLEANED AND THEN CUT. THEY ARE THEN VACUUMED AND PLACED IN OUR MEAT COOLER FOR 3 WEEKS AT 0-1 DEGREES CELSIUS / 32 DEGREES FAHRENHEIT FOR WET AGEING.

THEY ARE THEN PREPARED SAUCE VIDE. THIS MEANS SLOW-COOKED IN A VACUUM BAG IN HOT WATER FOR 30-40 MINUTES. THEN BRIEFLY SEARED ON BOTH SIDES AND SERVED.



AUSTRALIAN MARBLED WAGYU STEAK



190-210 G

OUR WAGYU STEAK IS MASTERFULLY THIN-CUT TO ENSURE THE RICH MARBLING CRISPS UP BEAUTIFULLY. WE RECOMMEND COOKING IT SLIGHTLY PAST MEDIUM TO PERFECTLY RENDER THE INTERNAL FAT, UNLOCKING ITS ULTIMATE JUICY AND MELT-IN-YOUR-MOUTH FLAVOR.

T-BONE VS PORTERHOUSE

SIZE AND SOURCE OF MEAT. THE SOURCE OF THE MEAT FOR T-BONE AND PORTERHOUSE IS THE SAME AS THEY BOTH COME FROM THE REAR END OF THE SHORT LOIN.

T-BONE: THE REQUIREMENT FOR THE TENDERLOIN PORTION OF A T-BONE IS THAT IT NEEDS TO MEASURE BETWEEN 0.5 TO 1.24 INCHES / 1,3 TO 3,1 CM

PORTERHOUSE: THE REQUIREMENT FOR THE TENDERLOIN PORTION OF A PORTERHOUSE IS THAT IT NEEDS TO MEASURE BETWEEN 1.25 INCHES 3,2 CM OR MORE.

PORTERHOUSE

T-BONE



TENDERLOIN PART

STEAK

BEEF TENDERLOIN SPECIAL:

- 4 WEEKS AGED BEEF TENDERLOIN

COOKED SOUS VIDE, VERY TENDER! 210 - 240 G 1880.-

BRAZILIAN BEEF 280 - 310 G 2180.-

SURF & TURF:

- SURF AND TURF WITH KRISPY MINI RÖSTI

MIXED VEGETABLE IN BUTTER & DESERT 1720.-

KING PRAWNS 200GR & AGED BEEF TENDERLOIN 140-160G

2 SIDEDISH INCLUDED IN ALL ORDERS:

1 CHOICE OF VEGETABLE:

- BAKED BASIL PARMESAN TOMATO
- CORN IN BUTER SAUCE
- MIXED VEGETABLE IN BUTTERSAUCE
- GRILLED BELL PEPPER & EGGPLANT

1 CHOICE OF SIDE DISH:

- POTATO GRATIN
- FRENCH FRIES
- MASHED POTATOES
- ROESTI
- RICE

FOR EXTRA SIDE DISH WE CHARGE:

150.-



DRINKS

BOTTLED BEER: (NOT ALLOWED ON POOL!)

- SM /SM LIGHT 90.-
- RED HORSE. 500 ML 160.-
- FLAVERED BEER APPLE / LEMON 100.-

CANS OF BEER: (ALLOWED ON POOL!)

- SAN MIGUEL 120.-
- HEINECKEN 160.-

MIX DRINKS:

- THANDUAY ICE (COOLED BOTTLE) 120.-

SOFT DRINKS:

- ALL SOFTDRINKS 80.-
- MILK / CHOCOLATE 80.-
- SOFT DRINKS / ICE TEA 80.-
- FRUIT JUICE 80.-
- RED BULL 220.-

KOREAN SOJU:

- JINRO 13% - 20% ALCOHOL, ALL FLAVORS 180.-

COFFEE / TEE

- ESPRESSO 140.-
- CAPPUCCINO 180.-
- LATTE MACCHIATO 180.-
- TEE LEMON/CREAM 60.-

FRESH SHAKES

- MANGO SHAKE 280.-
- BANANA SHAKE 280.-

WINE

CARLO ROSSI - CALIFORNIA (OUR HOUSE WINE)

A SMOOTH, EASY-DRINKING CALIFORNIA RED WINE FEATURING RICH, SUN-RIPENED RED BERRY FLAVORS WITH A CLEAN, CRISP FINISH. PERFECTLY COMPLEMENTS GRILLED MEATS, PASTA, AND LOCAL FILIPINO FAVORITES.

MERLOT - RED	GLASS: 340.-	0,75 L	1240.-
CHARDONNAY - WHITE	GLASS: 340.-	0,75 L	1220.-

RIOJA RESERVA - SPAIN (RED WINE)

A MEDIUM-BODIED SPANISH RED WITH VIBRANT NOTES OF DARK BERRIES, SOFT VANILLA, AND WARM OAK SPICES. SMOOTH, WELL-BALANCED, AND HIGHLY AROMATIC.

ANTAÑO CRIANZA 2017	0,75 L	2280.-
MARQUESE DE CARRION 2015	0,75 L	2980.-

MERLOT - FRENCH (RED WINE)

SMOOTH, FRUIT-FORWARD, AND DEEPLY SATISFYING. THIS VINTAGE SHOWCASES A LUSCIOUS BLEND OF SUN-RIPENED RED BERRIES AND DARK FRUITS WITH A REMARKABLY SOFT, EASY-DRINKING STRUCTURE.

MERLOT RESERVE 2023	0,75 L	1680.-
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BEAR REPUBLIC - SPAIN

OUR SELECTION OF SMOOTH, EASY-DRINKING CALIFORNIA WINES. CHOOSE OUR CRISP, REFRESHING WHITE WITH BRIGHT CITRUS NOTES, OR OUR VELVETY, FRUIT-FORWARD RED BURSTING WITH SUN-RIPENED BERRIES.

RED WINE	0,75 L	1190.-
WITHE WINE	0,75 L	1120.-

DONA ELENA - SPAIN

A REFRESHINGLY ELEGANT WHITE WINE WITH A BEAUTIFUL BALANCE. FEATURES BRIGHT, CRISP CITRUS NOTES AND DELICATE FLORAL AROMAS, LEADING TO A CLEAN, UPLIFTING FINISH.

DONA ELENA WHITE WINE	0,75 L	990.-
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MATEUS - PORTUGAL (ROSE SEMI-SPARKLING WINE)

AN ICONIC PORTUGUESE FAVORITE WITH A REFRESHING, GENTLE FIZZ. CHOOSE OUR CRISP, LIVELY ORIGINAL WITH BRIGHT BERRY NOTES, OR THE SMOOTH, LUSCIOUS SEMI DOCE FOR A SWEETER, FRUIT-FORWARD FINISH.

MATEUS ROSE ORIGINAL	0,75 L	1480.-
MATEUS MEDIUM SWEET ROSE	0,75 L	1480.-

MARTINI (SPARKLING WINE)

MARTINI ASTI SPUMANTE	0,75 L	1820.-
MARTINI SPARKLING PROSECCO	0,75 L	1820.-
ASTI MARTINI ROSÉ DEMI-SEC	0,75 L	1820.-

Banana Split

1 Whole Fresh Mango vanilla Ice Cream

420.-



Mango Delight

Banana , Mango, Chocolate, Mixed

540.-



Icecream

Different Flavor (Depend Stock)
per Scoop

150.-



Shakes 280.-

Banana with Cacao Nips vanilla Ice Cream



Fruits

Banana	50.-
Mango	150.-
Apple	60.-



CAIPIRINHA



360.-

CAMPARI SPRITZ



350.-

SPRITZER



340.-

CUBA LIBRE



340.-

PINA COLADA



350.-

SIMPLY RED



320.-

MOJITO



LONG ISLAND



ICED COFFEE



BLUE LAGOON



SANGRIA



MARGARITA



WHISKY SCOTCH BOURBON

JOHNNIE WALKER

- RED LABEL	(SINGLE MALT SCOTCH)	280.-
- BLACK LABEL	(SINGLE MALT SCOTCH)	320.-
- BLUE LABEL	(SINGLE MALT SCOTCH)	950.-
- JACK DANIELS	(AMERICAN WHISKY)	280.-
- RARE J&B	(SCOTCH WHISKY)	280.-
- CHIVAS REGAL 12Y	(SCOTCH WHISKY)	280.-
- GLENFIDDICH	(SINGLE MALT)	320.-
- JIM BEAM	(BOURBON)	290.-
- JAMESON	(IRISH WHISKY)	290.-

RHUM

- TANDUAY RHUM	220.-
- TANDUAY RHUM 8 YEARS	250.-
- TANDUAY RHUM 12 YEARS	280.-
- BACARDI SUPERIOR	220.-
- BACARDI GOLD	260.-
- BACARDI BLACK	290.-
- DON PAPA	390.-
- CACHACA 51 (ORIGINAL BRAZIL)	390.-

VODKA

- SMIRNOFF	290.-
- ABSOLUTE	320.-
- STOLICHNAYA	280.-

ALL SHOTS 45 ML / 1.5 OZ

GIN

- GILBEYS GIN	280.-
- GORDONS GIN	360.-
- SAPPHIRE DRY GIN	310.-

MARTINI

- MARTINI ROSSO	280.-
- MARTINI BIANCO	280.-
- MARTINI EXTRA DRY	280.-

PASTIS

- PASTIS PRADO	250.-
- PASTIS JEAN CANON	280.-
- RICARD	320.-
- PERNOD	280.-

GRAPPA

- GRAPPA DI MOSCATO	280.-
- GRAPPA DI AMARONE	280.-
- GRAPPA DI BRUNELLO	280.-

OBSTLER / SCHNAPS

- ZWETSCHGEN	320.-
- PFLAUME / PFLÜMLI	320.-
- OBSTWASSER	290.-
- KIRSCH	340.-
- WILIAMS	440.-

ALL SHOTS 45 ML / 1.5 OZ

HOTSHOTS

- JÄGERMEISTER	220.-
- EL HOMBRE TEQUILA	220.-

LIQUOR

- CANTRBURRY	250.-
- BAILEYS	250.-
- CAMPARI	250.-
- SAMBUCA	250.-
- CHERRY BRANDY	250.-
- FUNDADOR BRANDY	280.-
- SAMBUCA	250.-
- BLUE CURACAO	250.-
- COINTREAU	250.-
- DRAMBUIE	280.-
- CALVADOS	260.-
- KAHLUA COFFEE LIQUEUR	220.-
- AMARETTO DISARONNO	280.-
- RAMAZZOTTI	280.-
- MALIBU	220.-
- ARCHERS PEACH SCHNAPPS	220.-
- APRICOT	1220.-
- GALIANO	290.-

OTHERS

- GRENADINE SIRUP (FOR MIXING COCKTAILS)	0.-
- ORCHID LIME JUICE. BOTTLE	120.-

ALL SHOTS 45 ML / 1.5 OZ