



DESTINATION DINNERS

Experience the epitome of luxury and culinary delight with our destination dinners. Immerse yourself in the enchanting ambiance of this tropical haven as our chef takes you on a gastronomic journey you'll never forget.



SECLUDED ISLAND DINNER

Spend the evening with your loved one on an exclusive island paradise,
away from the crowd and just with the right privacy.

Php 60,000 / couple

APERITIF

Bottle of prosecco

APPETIZER

Chilled seafood salad

(Assorted seafood marinated in lemon, onion, red wine vinegar, and parsley)

Beetroot and goat cheese salad

(Beetroot, goat cheese, radish, onion, herbs, and red wine vinaigrette)

MAIN COURSE

Fisherman's seafood platter

(Open flame grilled lobster, local reef fish fillet, squid, and prawns)

All served with lemon butter, beurre blanc, and chimichurri sauce

SIDES

Potato salad

Grilled seasonal vegetables

Smoked fish

Crab fat fried rice or steamed rice

DESSERT

Chef's special dessert of the day

Rates are exclusive of 10% service charge and 2.4% city tax



SMOKE HOUSE DINNER

Delight in a private BBQ dinner with a personal chef. Savor the smoky flavors and succulent meats that will transport your taste buds to new heights of gastronomic ecstasy.

Choose your location:

Pool Villa - Php 30,000 / couple • Octagon - Php 30,000 / couple • Beach - Php 20,000 / couple
Gazebo - Php 20,000 / couple • Sunken Beach - Php 20,000 / couple

APERITIF

Bottle of prosecco

AMUSE BOUCHE

Salmon and potato cake

(Lumpfish caviar and mesclun greens)

APPETIZER

Cobb salad

(Bacon, cherry tomatoes, and roquefort dressing)

MAIN COURSE

Barbeque meat platter

(Smoked beef short ribs, BBQ baby back ribs, and grilled smoked sausage)

SIDES

Macaroni and cheese

Creamed spinach

Buttered corn and carrots

DESSERT

Molten lava cake

(Strawberry coulis and vanilla ice cream)

Rates are exclusive of 10% service charge and 2.4% city tax

POOL VILLA SEAFOOD DINNER

Indulge in a sumptuous seafood dinner crafted with only the freshest ocean treasures,
prepared by our chef dedicated to delivering flavors that dance on your palate.

Php 15,000 / person

APERITIF

Bottle of prosecco

AMUSE BOUCHE

Shrimp ceviche

(Marinated in ginger, local vinegar, coconut milk, onion, and chilis)

SOUP

Prawn bisque

(Cognac cream and lumpfish roe)

MAIN COURSE

Grilled seafood platter

(Prawns local, fish fillet, squid, and mussels)

All served with lemon butter, beurre blanc, and chimichurri sauce

SIDES

Smoked fish fried rice with crab fat and eggs

Tomato, onion, basil salad, and feta cheese

Balsamic glazed grilled vegetables

DESSERT

Mango cream cake

(Dulce de leche and vanilla ice cream)

Depends on the pool villa's availability

Rates are exclusive of 10% service charge and 2.4% city tax



ELITE DINNER ON THE BEACH

Enjoy a night of indulgence under the stars.
A picture-perfect night, to wine and dine by the beach.

Php 8,000 / person

APERITIF

Glass of prosecco

AMUSE BOUCHE

Crab cake

(Pancetta, spiced tomato sauce, and mixed greens)

SOUP

French onion soup

(Garlic croute and gruyere cheese)

MAIN COURSE

Surf and turf

(Prawns and fillet mignon, potato galette, and creamed spinach)

DESSERT

Molten lava cake

(Strawberry coulis and vanilla ice cream)

Rates are exclusive of 10% service charge and 2.4% city tax

GAZEBO DINNER

Indulge into a romantic night with a twist,
surrounded by the enchanting glow of our gazebo.

Php 8,000 / person

APERITIF

Glass of prosecco

AMUSE BOUCHE

Asian tuna tartare

(Tuna, onion, cucumber, and sesame dressing in a fried rice paper and seaweed)

SOUP

Cioppino

(Assorted seafood soup, tomato sauce, and basil)

MAIN COURSE

Prawns thermidor

(Buttered vegetables and mixed green salad)

DESSERT

Vanilla cheese cake

(Strawberry compote)

SUNKEN BEACH DINNER

Celebrate life's special moments amidst the waves, with a sumptuous gourmet meal that caters to all your senses.

Php 9,000 / person

APERITIF

Glass of prosecco

AMUSE BOUCHE

Salmon and potato cake

(Lumpfish caviar and mesclun greens)

SOUP

Roasted cauliflower soup

(Garlic croute)

MAIN COURSE

Roasted lamb loin

(Potato, ricotta cake, spiced eggplant mash, and tahini)

DESSERT

Vanilla panna cotta

(Mixed fruits)

OCTAGON DINNER

Experience an intimate ambiance at our octagon.
A night of love and fine dining for you and your loved one.

Php 12,000 / person

APERITIF

Glass of prosecco

AMUSE BOUCHE

Vegetable tartine

(Sun-dried tomato and basil)

SOUP

Chilled corn soup

(Poached shrimp and salmon roe)

MAIN COURSE

Stone grilled tuna

(Rosemary, honey, mango, and curry sauce)

Striploin steak

(Carrot mash, roasted potatoes, and red wine jus)

DESSERT

Chocolate sablé tart

(Dark chocolate mousse with vanilla ice cream)

WATER VILLA DINNER

Experience the exclusivity of having a private dinner by the Water Villa,
designed to fulfill your deepest desires for intimacy and pure bliss.

Php 12,000 / person

APERITIF

Glass of prosecco

AMUSE BOUCHE

Mezze Platter

(Hummus, falafel, olives, artichoke, peppers, onions, and pita bread)

APPETIZER

Shrimp saganaki

(Feta cheese, garlic, and tomato sauce)

MAIN COURSE

Assorted grilled platter

(Beef kofta, chicken souvlaki, and lamb kebab)

With a side of buttered basmati rice, pita bread, tzatziki sauce, and onion and tomato salad

DESSERT

Minted fruit salad, lychee coconut sorbet

(Honey, crispy meringue, and ambiante cream)

Depends on the water villa's availability

Rates are exclusive of 10% service charge and 2.4% city tax

FLOATING DINNER

Picture yourself savoring mouthwatering dishes while enjoying the gentle breeze and sparkling waters of your own private pool.

Php 12,000 / person

APERITIF

Glass of prosecco

APPETIZER

Assorted sashimi and maki platter

(California maki, tamago sushi, sashimi of tuna, salmon, and local fish)

SOUP

Miso shiru

(Light dashi stock, wakame seaweed, and tofu)

MAIN COURSE

Assorted seafood tempura

(Tempura of prawns, squid, fish, tempura sauce)

Beef sukiyaki

(Sliced beef, assorted vegetables and vermicelli noodles on a dashi soy stock)

DESSERT

Coffee jelly

(Chantilly cream, vanilla ice cream, and maraschino cherries)

Exclusive for pool villa guests. Can be availed as a floating lunch.

Rates are exclusive of 10% service charge and 2.4% city tax

BOODLE FIGHT

A traditional family style feast where a communal table is covered in banana leaves and piled with heaps of rice, meat, vegetables, and other island delectables.

Php 5,000 / person (minimum of 5 persons)

THE FIGHTER

Chicken inasal

(Traditional Filipino BBQ grilled chicken)

Bistek tagalog

(Angus beef, soy sauce, garlic, onion, calamansi)

Inihaw na liempo

(Filipino style grilled BBQ pork belly)

Grilled stuffed squid

(Tomato, onion, and ginger)

Fried or grilled local fish

(Traditional deep-fried milk fish)

Nilasing na hipon

(Shrimps steamed in garlic and herbs)

SUPPORTERS

Steamed rice

Salted duck eggs

Ensaladang Filipino

(Eggplant, onion, tomatoes, steamed okra, and camote tops served with bagoong)

WINNER

Seasonal fresh fruit platter

Rates are exclusive of 10% service charge and 2.4% city tax



CAUAYAN
ISLAND RESORT

The art of laid back luxury

