



gana



A tropical resort scene featuring a swimming pool in the foreground, lush greenery, and a thatched-roof building in the background. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. The text is overlaid on a white rectangular box in the center of the image.

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COMFORT TABLE

Savor familiar favorites at our Gana Comfort Table. Choose from fresh appetizers, hearty chicken, beef, and pork dishes, or enjoy our pasta, brick oven pizza, and kids menu. Don't miss our selection of delicious sandwiches.



*Western Bacon Chili
Cheese Fries*



Calamari

APPETIZERS

Calamari deep-fried squid rings with homemade marinara	550
Sriracha Wings deep-fried wings tossed in Sriracha sauce	760
Lapu Lapu Ceviche a taste of Philippines' ocean with a local dressing	540
Western Bacon Chili Cheese Fries fresh potatoes topped with bacon chili con carne and melted cheese	560
Sisig Nachos fusion of Latin and Filipino flavors	560
Pork Sisig a local favorite, a combination of pork mask, chicken liver, sautéed onions, topped with fried egg	500

FRESH HARVEST

Honey Cured Pork Belly Caesar Salad a sweet and savory twist on a classic	610
The Greek Salad pure Mediterranean simplicity in every bite	610



*Peri Peri
Chicken*



*American
Barbeque*



*Maple Glazed
Chicken*

CHICKEN

- Maple Glazed Chicken**
roasted chicken with lemon and thyme
- American Barbecue Chicken**
Texas barbecue served with Texas caviar
- Peri Peri Chicken**
Mediterranean flavors in a roast chicken

WHOLE HALF

1,800 1,200

1,800 1,200

1,570 840

BEEF

- Surf and Turf**
beef tenderloin with grilled shrimp
and truffle mashed potato
- Tenderloin Tornado**
bacon wrapped tenderloin served with
buttered vegetables and truffle mashed potatoes

3,000

2,450



*Surf and
Turf*



*Tenderloin
Tornado*



Barbecue
Ribs



Mid Western
Pork Chop

PORK

Barbecue Ribs	900
braised pork ribs in barbecue sauce served with duck fat fries	
Mid Western Pork Chop	840
grilled pork chops served over garlic mashed potato topped with fresh mango salsa	

RICE DISH

	<i>PLATTER</i>	<i>CUP</i>
Crabfat Fried Rice	500	145
fried rice with crab fat		
Bagoong Rice	450	130
sweet anchovy rice		
Steamed Rice	310	90



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FILIPINO FEAST

Taste the essence of Filipino cuisine at our Gana Filipino Feast. Relish traditional Kare-Kare, flavorful Sinigang sa Kandis, and a variety of chicken and pork Inasal options. Seafood enthusiasts will love our Seafood Inasal, all prepared with authentic recipes and local ingredients.



Crispy Pata
Kare-Kare



Oxtail
Kare-Kare

KARE-KARE

Crispy Pata

Crispy pork leg with peanut sauce and bagoong.

1,300

Lechon Kawali

Crispy pork belly with peanut sauce and bagoong.

760

Oxtail

Tender oxtail in peanut sauce with veggies and bagoong.

995

Chicken Pork
Adobo



CHICKEN

Chicken Pork Adobo

450

Native Binakol

450

Gana Chicken Inasal

620

BEEF

Bulalo

920

Sinigang na Baka

760

PORK

Lumpia

450

Liempo Inasal

785

SINIGANG SA KANDIS

Lechon Kawali (Fried Pork Belly)

760

Isda (Fish)

660

Hipon (Shrimp)

850

Pata (Pork Leg)

1000



Gana
Inasal
Chicken

Bulalo



Sinigang na
Isda sa Kandis





INASAL NA LAMANG DAGAT (GRILLED SEAFOOD)

(PER 100 GM)

Pusit Lumot (<i>Squid</i>)	280
Lapu Lapu	280
Snapper	280
Sugpo (<i>Giant Tiger Shrimp</i>)	360

SANDWICHES



Lihim Club House Sandwich

grilled chicken fillet, cheddar, bacon, lettuce, tomato, egg, french toast

560



American Bacon Cheeseburger

Angus patty with honey cured pork belly

840



Grilled Cheese with Tomato Soup

mozzarella, cheddar, served with tomato soup

450

Quesadilla Familia

(choice of chicken, beef, pork)
served with melted cheese and salsa

580



Scampi Pasta



Lobster Ravioli



Cacio E Pepe

PASTA

Scampi Pasta	730
toasted garlic and shrimp topped with pesto	
Lobster Ravioli	610
squid ink ravioli with lobster meat served with duck fat and parisienne carrots and zucchini	
Cacio E Pepe	450
spaghetti, black pepper, and egg yolks	
Bolognese	450
spaghetti over meat sauce	

PUGON PIZZA (BRICK OVEN PIZZA)

Quatro Formaggi	785
mozzarella, blue cheese, Parmesan, cheddar, Palawan honey	
All Meat	850
hungarian sausage, ham, pepperoni, basil, ground beef	
Margherita	730
pomodoro sauce, sliced tomatoes, basil, mozzarella	
Garlic and Scampi	750
roasted garlic, pomodoro sauce, mozzarella, sautéed shrimp	
Pepperoni Pizza	840
pomodoro sauce, pepperoni, mozzarella	

KIDS MENU

Chicken Lollipop	670
chicken, rice, pan gravy slaw	
Mac n Cheese	610
macaroni pasta, cheese sauce, bacon bits	
Sliders and Chips	850
mini cheese burgers, potato wedges	

DESSERT



Cashew Crusted
Casava Cheesecake

Per Slice: 450
Whole: 3,100



Ube Flan
Macapuno Cake

Per Slice: 400
Whole: 2,800

Egg Pie Royale
350

Cannoli
350

Halo-Halo
350

GELATO

Chocolate
310

Vanilla
310

Coffee
310

Pistachio
310

Strawberry
310

Private Dinner Menu Set

SET MENU A 4,999 PER PAX

Starter

Palawan Oyster Rockefeller

Soup

Cream of Asparagus and almond soup

Salad

Honey Cured Pork Belly Caesar Salad

Surf & Turf

Grilled Rib eye and Rosemary Cognac Au jus
& The Prawns Thermidor

Dessert

Basue Burnt Cheesecake

SET MENU B 4,999 PER PAX

Starter

Charred Scallops and Lemon Butter

Soup

Roasted Spiced Pumpkin Soup

Salad

Gana Citrus Salad

Ocean Bounty and Barn's Best

Peri – peri Chicken
Fish Saltimboca

Dessert

Gana Assorted Gellato

Gana Family Platter

PLATTER A P3,300

Sisig Shanghai: A crispy twist on the classic sisig, wrapped in a spring roll and served with a tangy dipping sauce.

Bulalo Steak with bone marrow: Bulalo Steak is a Filipino dish made from beef shank, simmered until tender, with bone marrow that enriches the broth. It typically includes vegetables like corn and potatoes.

Ginataang laing at lechon: Taro leaves cooked in coconut milk with tender pork, offering a creamy and flavorful dish. Lechon is a roasted whole pig known for its crispy skin. Together, they create a flavorful combination.

Prawns Alavar is a flavorful Filipino dish from Zamboanga, made with prawns cooked in a rich coconut milk sauce. The sauce includes garlic, onions, and spices, often with a hint of chili for some heat. It's typically served with steamed rice, highlighting the fresh seafood and vibrant flavors of the region.

Chicken Inasal Gana Way: Grilled marinated chicken with a smoky flavor, served with a zesty dipping sauce.

Pandan Rice Platter: Fragrant rice infused with pandan leaves, providing a perfect accompaniment to the rich dishes.

PLATTER B

P4,650

Pritong Hipon sa Taba ng Talangka is a Filipino dish featuring fried shrimp cooked in crab fat (taba ng talangka). The dish combines the savory richness of the crab fat with the crispy shrimp, often seasoned with garlic and served with rice. It's a flavorful and indulgent seafood treat popular in many coastal regions of the Philippines.

Gana Fried Chicken is a Filipino dish characterized by its crispy coating and juicy meat, typically marinated in buttermilk for tenderness and flavor. It's seasoned with garlic, onion, and spices, then deep-fried until golden brown, making it a popular choice for its crunchy texture and savory taste.

Sizzling Bangus ala Pobre is a Filipino dish featuring milkfish (bangus) that is marinated, pan-fried until crispy, and served on a hot sizzling plate. It is typically topped with a flavorful garlic-soy sauce and sometimes garnished with onions and bell peppers. The sizzling presentation enhances its savory aroma and adds a delightful crunch, making it a popular choice in Filipino cuisine.

Ginataang Mahalang na Baka is a rich and flavorful Filipino dish made with beef and cooked in coconut milk, featuring a combination of vegetables and spices.

Mixed seafood palabok is a Filipino noodle dish made with rice noodles topped with a savory shrimp broth sauce, assorted seafood (like shrimp, squid, and mussels), hard-boiled eggs, and garnished with green onions and crushed chicharrón. It's often served with lemon or calamansi for added flavor.

Pandan Rice Platter: A fragrant side of pandan-infused rice, enhancing the meal's flavors.

PLATTER C

P5,750

Crab Marites: Crab cooked in a savory sauce, bursting with flavor and served with garlic rice.

Crispy Pata ala Gana: Deep-fried pork knuckles, known for their crispy skin and tender meat, served with a vinegar dipping sauce.

Oxtail and Ox Tripe Kare-Kare: A hearty oxtail stew in a rich peanut sauce, accompanied by vegetables and shrimp paste.

Sinugba Platter: A grilled selection featuring 300g each of prawns, squid, red snapper, liempo (pork belly), and chicken.

Pandan Rice Platter: Complementing the grilled selections with aromatic pandan rice





LIHIM
RESORTS

ARAW
HOSPITALITY GROUP