

## Appetizers

**Crispy Calamari** 615  
Deep-fried Squid seasoned with Oriental Spices

**Tuna Poke** 575  
Hawaiian-style Soy Marinated Raw Tuna served with Crispy Wonton Chips

**Mussels Marinieres** 625  
Chilean Mussels cooked in Sambal Coconut Broth

**Chorizo Fundido** 600  
Baked Quezo de Bola and Chorizo Dip served with Grilled Bread

**Mozarella d'Oro** 500  
Deep-fried Breaded Mozzarella Cheese served with Cherry Tomato Marmellata

**Verdure Miste** 445  
Fried Cauliflower and Artichokes, Grilled Leeks, Zucchini, Eggplant, and Peppers served with Bagna Cauda Dip

## Soup

**Mushroom Chowder** 420  
Chunky Cream of Mushroom Soup with Parmesan Crisps

**Roasted Pumpkin** 410  
Pumpkin Soup topped with Cream Cheese and Bacon Jam Crouton

## Salad

**The Amorita Salad** 470  
Fresh Greens and Tropical Fruits tossed in Bleu Cheese Vinaigrette

**Caesar Salad** 570  
Romaine Lettuce, Croutons, Bacon Bits, Poached Egg, and Shaved Parmesan  
Optional Toppings:  
Honey Bourbon Cured Salmon +110  
Grilled Jamaican Jerk +50  
Barbecued Prawns +50

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## Sandwiches

**Saffron Club** 670  
Chicken Salad, Crispy Bacon, Fried Egg, and Swiss Cheese

**Classic Cheese Burger** 730  
US Ground Beef, Cheddar, Pickled Red Onions, Tomato, and Lettuce  
Optional Toppings:  
Bacon +80  
Sunny Side Up +55

**Mediterranean Melt** 570  
Asparagus, Zucchini, Bell Peppers, Pesto, Sun-dried Tomatoes, and Brie Cheese

## Asian Bowls

**Bibimbap** 730  
Korean Mixed Rice: Beef Strips, Mushrooms, Spinach, Fried Egg, Carrots, Crispy Nori Strips

**Nasi Goreng** 700  
Indonesian Rice: Grilled Chicken Satay, Fried Egg, Pickled Vegetables, Cucumber, Prawn Crackers

**Thai Shrimp Bowl** 680  
Shrimp Paste Rice: Grilled Pork, Green Mango Strips, Fried Egg, Shallots, Cucumber, Crispy Baby Shrimps

**Laksa** 685  
Rice Noodles in Rich and Spicy Coconut Seafood Soup with Prawns, Fish Cake, and Fried Wontons

**Pho** 730  
Rice Noodles in Beef Broth with Braised Beef Belly, Meatballs, Fresh Herbs, and Bean Sprouts

**Ramen** 700  
Egg Noodles in Miso-based Soup topped with Grilled Pork, Mushrooms, Corn, Soft-boiled Egg, and Crispy Nori



## PASTA

**Salsiccia al Funghi** 610  
House-made Sausage with Mushrooms, Pesto, and Cream topped with Pecorino

**Gamberi e Calamari** 655  
Pappardelle with Prawn and Squid in Amatriciana Sauce

## PIZZA

**Margherita Moderna** 675  
Oven-roasted Tomato, Soft White Cheese, Fried Basil

**Scapece di Mare** 730  
Marinated Shrimp and Squid, Anchovy, Fried Artichokes, Kalamanta Olives

**Quattro Formaggi** 720  
Oven-roasted Tomato, Mozzarella, Parmigiano, Pecorino, Soft White Cheese, Fried basil

## Local Specialties

**Kare-Kare** 1,355  
Braised Beef Belly and Local Vegetables in Rich Peanut Sauce served with Shrimp Paste

**Sinigang**  
Sour Tamarind Broth scented with Lemongrass and served with Local Vegetables

Choice of: Salmon 1,150 Prawn 1,250 Pork 1,040

**Crispy Pata** 1,300 | good for 2 persons  
Fried Tender Pork Knuckles served with Pickled Vegetables

**Chopsuey** 625  
Stir-fried Vegetables with Chinese Sausage and Assorted Seafood

**Pancit Canton** 730  
Crispy Fried Noodles with Stir-fried Pork, Shrimps, and Vegetables



# SAFFRON

## Mains

**Four Cheese Chicken Parmigiana** 1,355  
Baked Breaded Chicken Fillet topped with Mozzarella, Pecorino, Parmigiana, and Soft White Cheese, served with Roasted Potatoes

**Maple Chipotle Ribs Bbq** 1,400  
Grilled Maple Chipotle-glazed Pork Ribs served with Mexican Elote Corn

**Fish and Chips** 1,150  
Crispy Deep-fried Beer-battered Halibut served with Fries and Apple Curry Tartare Sauce

**Salmon Thermidor** 1,150  
Baked Salmon Fillet with Thermidor Crust served with Salad Greens

## Grill

**Beef Kebab** 650  
Skewered Australian Beef Tenderloin and Vegetables topped with Chimichurri Sauce

**Shrimp Kebab** 400  
Grilled Shrimps, Red Peppers, and Pineapple

**Chicken Teriyaki** 420  
Boneless Chicken Thigh in Sweet Soy Marinade served with Pickles

**Chicken Satay** 450  
Malaysian-style Grilled Chicken Skewers served with Pineapple Peanut Sauce

**Grilled Stuff Squid** 550  
Squid stuffed with Chopped Tomatoes and Onions

**Chicken Inasal** 420  
Boneless Chicken Thigh in Vinegar and Annatto Marinade

**Inihaw na Liempo** 420  
Pork Belly in Soy Marinade served with Pickled Vegetables

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## Sides

Steamed Rice 80  
Garlic Rice 170  
French Fries 200  
Side Salad 200  
Roasted Seasonal Vegetables 340

## Kids Menu

**Chicken Tenders** 500  
Deep-fried Boneless Chicken Breast served with French Fries

**Spaghetti Meatballs** 520  
Spaghetti and Beef Meatballs tossed in Tomato Sauce and Parmesan

**Mac and Cheese** 380  
Baked Creamy Macaroni Casserole with Cheese Sauce

## Dessert

**Tablea Chocolate Cake** Slice 470 | Whole 3,650  
Rich Local Chocolate Cake with Chocnut Cream and Whipped Chocolate Ganache

**Cheesecake** Slice 450 | Whole 3,450  
Creamy Cheesecake baked with Coconut Crust and topped with Spiced Pineapple Rum Compote

**Crispy Tiramisu Tower** 470  
Layers of Meringue and Coffee Mascarpone Cream Cheese Filling topped with Grated Chocolate

**Halo-Halo** 420  
Classic Filipino Dessert made of Shaved Ice and Sweetened Condiments with Milk



## Beverages

### Juice

Mango   Pineapple   Watermelon   Calamansi   Buko	220
Orange	400

### Shakes

Ripe Mango   Green Mango   Mango Float   Pineapple   Watermelon   Banana	240
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### Iced Tea

Saffron Iced Tea	250
Lemon Iced Tea	190

### Soda

Coke Regular   Coke Zero   Coke Light   Sprite   Royal	170
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### Coffee & Tea

Brewed Coffee	135
Cappuccino	170
Café Latte	170
Espresso	135
Double Espresso	270
Iced Caramel Macchiato	250
Iced Mocha	250
Regular Hot Tea	95

### Blended

Double Chocolate	220
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### Beer

Light	190
Pale Pilsen	190
Super Dry	200
Cerveza Negra	200
Premium	210
Heineken	335
Tipsy Tarsier	370

### Water

Distilled Water	115
Sparkling Water	230
Tonic Water	190
Soda Water	190



## CLASSIC COCKTAILS | 360

Cosmopolitan	Long Island Iced Tea
Negroni	Caipirinha
Margarita	Piña Colada
Daiquiri	Sea Breeze (Non Alcoholic)
Lychee Martini	Watermelon Mint Cooler (Non Alcoholic)
Mojito	
Moscow Mule	
Paloma	

## SIGNATURE COCKTAILS

### Amorita Sour 400

*Our little twist to the classic Whiskey Sour! Bourbon, red wine, and sour mix then topped with egg white foam.*

### Chili Mojito 380

*A rum-based cocktail with added tang from calamansi juice and calamansi liqueur then muddled with mint leaves and chilis.*

### Fresh Mango Daiquiri 450

*A cocktail that highlights the sweet tropical flavors of Philippine ripe mangoes and rum.*

### Low Tide Martini 380

*Housemade lemongrass & peppercorn-infused vodka and vermouth, shaken then muddled with fresh cucumbers.*

### Paradiso 400

*A tribute to the little darling of Bohol. Tequila, mango rum liqueur, mango jam, freshly squeezed lemon juice, and a dash of balsamic vinegar.*

### The Bohol Grasshopper 380

*A reinterpretation of the classic "Grasshopper Cocktail" but with a Filipino flair.*

### Peachy Dusk 400

*It's the perfect drink to enjoy while appreciating the view of the Bohol Sea. A frozen treat made with local small-batch rum, fresh basil, and peach syrup.*

### Guava Amorita Mule 380

*A twist of the classic Moscow Mule cocktail. It's fruity, refreshing, and a great drink to enjoy by the pool!*

### Pineapple Cracker 380

*A unique mix of spiced rum, pineapple juice, and pili nut syrup. Shaken and poured over fresh ice.*

### Firefly 380

*A sophisticated cocktail made with London dry gin, housemade rosemary syrup, and fresh pomelo topped with egg white foam.*

### Midnight 380

*Definitely a crowdpleaser, this lounge favorite is made with dark local rum and lychee syrup.*

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# Wine List

RED WINE	VARIETY	COUNTRY	
Les Classiques	<i>Cabernet Sauvignon</i>	<i>France</i>	2,380
Caliterra Reserva	<i>Carmenere</i>	<i>Chile</i>	3,600
Santa Ana Reserva	<i>Malbec</i>	<i>Argentina</i>	3,500
Vina Albali Reserva	<i>Tempranillo</i>	<i>Spain</i>	3,800
Ardecche Buis d'Aps	<i>Pinot Noir</i>	<i>France</i>	3,650
Chateau La Plaige	<i>Cabernet Sauvignon</i>	<i>France</i>	3,700
Bordeaux Superieur	<i>Merlot, Cabernet Franc</i>	<i>France</i>	3,700
Collezione Oro	<i>Sangiovese, Cabernet Sauvignon</i>	<i>Italy</i>	4,100
Chianti Riserva DOCG			
Richebaron	<i>Grenache, Syrah, Merlot, Cabernet Sauvignon</i>	<i>France</i>	1,500
Casa Albali	<i>Tempranillo - Shiraz</i>	<i>Spain</i>	1,500
Pico Andino	<i>Cabernet Sauvignon</i>	<i>Chile</i>	1,700
<b>WHITE WINE</b>			
Caliterra Reserva	<i>Sauvignon Blanc</i>	<i>Chile</i>	3,400
Santa Ana Classic	<i>Torrontes</i>	<i>Argentina</i>	2,100
Piccini Bianco Toscana IGT	<i>Trebbiano, Vermentino, Chardonnay</i>	<i>Italy</i>	2,700
Arnegui Rioja DO	<i>Viura</i>	<i>Spain</i>	3,000
Chateau La Clemente	<i>Semillon, Sauvignon Blanc</i>	<i>France</i>	3,100
Bordeaux			
Southern Ocean	<i>Sauvignon Blanc</i>	<i>New Zealand</i>	4,500
Richebaron	<i>Grenache White, Ugni White, Sauvignon Blanc, Chardonnay</i>	<i>France</i>	1,500
Pico Andino	<i>Chardonnay</i>	<i>Chile</i>	1,700
<b>ROSE</b>			
Casa Albali Rosé	<i>Garnacha</i>	<i>Spain</i>	2,300
<b>CHAMPAGNE &amp; SPARKLING WINE</b>			
Moet & Chandon	<i>Pinot Noir, Pinot Meunier</i>	<i>France</i>	8,000
Brut Imperial			
Chandon Brut	<i>Chardonnay, Pinot Noir</i>	<i>Argentina</i>	3,000
Duet Brut	<i>Airen-Viura</i>	<i>Spain</i>	2,000
<b>WINE BY THE GLASS</b>			
<b>RED WINE</b>			
Richebaron	<i>Grenache, Syrah, Merlot, Cabernet Sauvignon</i>	<i>France</i>	350
Pico Andino	<i>Cabernet Sauvignon</i>	<i>Chile</i>	400
<b>WHITE WINE</b>			
Richebaron	<i>Grenache White, Ugni White, Sauvignon Blanc, Chardonnay</i>	<i>France</i>	350
Pico Andino	<i>Chardonnay</i>	<i>Chile</i>	400

# Bar List

	SHOT	BOTTLE		SHOT	BOTTLE
<b>BEER</b>			<b>SCOTCH WHISKIES</b>		
Lite		Php 190	Glenmorangie		11,000
Pale Pilsen		Php 190	10 yrs		
Super Dry		Php 200	Glenmorangie		12,000
Premium		Php 210	Lasanta		
Cerveza Negra		Php 200	Glenmorangie		13,000
Heineken		Php 335	Nectar D'Or		
<b>VODKA</b>			Cutty Sark	320	4,850
Absolut Blue	320	3,800	Chivas Regal	430	7,400
Absolut Citron	390	4,400	12 Years		
Absolut Kurant	390	4,400	Johnnie Walker	430	7,400
Smirnoff	320	3,300	Black		
Grey Goose	500	10,000	Johnnie Walker	500	10,100
Belvedere	480	9,500	Double Black		
<b>GIN</b>			Johnnie Walker		18,000
Bombay Sapphire	320	4,000	Blue Label		
Tanqueray	390	5,400	Jameson	430	7,200
<b>TEQUILA</b>			Glenfiddich		10,000
Jose Cuervo Silver	320	4,800	12 Years		
Jose Cuervo	320	5,400	Ballantines	390	6,000
Reposado			12 Years		
Patron Silver		9,000	J&B Rare	320	3,200
Patron Reposado		9,000	Royal Salute		17,000
Patron Anejo		10,000	Laphroaig 10 Yrs		12,000
<b>BRANDY &amp; COGNAC</b>			<b>LIQUEURS &amp; APERITIF</b>		
Hennessy VS	480	9,200	Galliano	390	6,250
Hennessy VSOP		12,000	Drambuie	480	9,500
Hennessy XO		23,000	Bailey's	320	5,100
Fundador Gold	240	3,800	Kahlua	320	4,100
Carlos 1	390	5,100	Malibu	320	3,800
Remy Martin		10,000	Jagermeister	320	3,700
VSOP			Southern Comfort	300	2,800
<b>RUM</b>			Amaretto	320	4,400
Bacardi Superior	320	4,500	Grand Marnier	430	6,400
Bacardi Gold	320	4,500	Pernod	320	5,100
<b>BOURBON</b>			Martini Dry	320	4,850
Jim Beam White	320	3,600	Martini Rosso	320	5,120
Jim Beam Black	390	6,000	Campari	390	5,950
Jack Daniels	430	7,000	Ube Cream Liquer	430	6,000

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