

Venia's Kitchen

M E N U

Breakfast

* A la carte

CORNEBEEF

Ground beef with onions

220

FISH PAKSIW

Boiled white fish in vinegar
and eggplant

175

DRIED DANGGIT

Boneless salted dried fish,
deep fried

175

BACON

Deep fried bacon

140

BEEF TAPA

Marinated beef in tapa
original flavor

145

PORK TOCINO

Sweet marinated pork; a
Filipino meat product

125

PORK LONGANIZA

Filipino pork sausage

100

Eggs

BACON AND CHEESE

OMELETTE

Stuffed bacon and cheese
omelette

170

HAM AND CHEESE

OMELETTE

Stuffed ham and cheese
omelette

145

MUSHROOM OMELETTE

Stuffed mushroom omelette

140

VEGETABLE OMELETTE ★

Stuffed mixed vegetables of
cabbage, carrots, mushroom
and beans, and pepper

140

ONIONS AND TOMATO

OMELETTE

Stuffed tomato and onions
omelette

100

CHEESE OMELETTE

Stuffed cheese omelette

130

PLAIN OMELETTE

Plain omelette

65

Cereal / Bread

CHAMPORADO WITH MILK

Native chocolate porridge

85

CORN FLAKES AND RICE CRISPIES

Cornflakes with rice crispies

85

SLICED BREAD (TOASTED)

Toasted sliced bread

20

WARM OATMEAL WITH MILK

Oatmeal with freshmilk

75

SLICED BREAD (PLAIN)

Plain sliced bread

15

Appetizers

CALAMARES

Squid rings, deep fried until golden brown

240

CAMARON REBOSADO★

Deep fried shrimps with sweet and sour sauce

240

CHICKEN FINGERS

Deep fried chicken strips served with sweet chili sauce dip

230

GAMBAS

Sizzling shrimps dipped in tomato sauce with garlic, salt, and pepper

230

CRISPY FRIED SHRIMP

Shrimps coated with cornstarch and egg deep fried to a crisp

170

LRR FRIED PORK STRIPS

Pork strips coated with sweet potato flour and eggs deep fried

160

FRIED BUTTON ONIONS

Thinly sliced fresh onion rings coated with egg and flour

100

FRENCH FRIES

Your classic deep fried salted potato strips

80

Soup

CHICKEN HINALANG★

Native chicken cuts mixed coconut milk, vegetables, and spicy red pepper

240

NILAGANG BAKA

Braised beef mixed with spices and vegetables

270

HOTOTAY

Ground pork with potato, carrots, green pepper, red onion, cabbage, beans, broccoli, cauliflower

150

LOMI

Creamy egg noodle soup with meat and vegetables

160

SINIGANG NA HIPON

Sour boiled shrimps with mixed vegetables

250

CREAM OF CHICKEN MUSHROOM SOUP

Creamy chicken with freshly chopped mushrooms

140

* good for 4 persons

LAW-OY★

Mixed organic squash, malunggay, eggplant, okra, and string beans

150

CHICKEN TINOLA★

Native chicken soup with chayote and leafy vegetables

240

BAS-OY

Braised pork belly with carrots, beans, potato, red or green pepper, cabbage and freshly chopped spring onions

260

GINATAANG GULAY

Organic vegetables with coconut milk

150

CORN SOUP

Cream corn, ground pork, and mixed vegetables

140

Salad

MIXED ORGANIC VEGETABLE SALAD

A traditional Filipino dish of organic vegetables mixed with vinegar and ginger

100

SHRIMP SALAD WITH MANGO STRIPS

Fresh garden picked greens of lettuce, tomato, cucumber topped with sauteed shrimps and mango strips

190

CHEF'S SALAD★

Fresh garden picked greens of lettuce, tomato, cucumber topped with cheese ham and fried chicken breast with a choice of thousand island dressing or Italian vinaigrette

230

TOSSED ORGANIC GREEN SALAD

Mixed lettuce with tomato and cucumber with a choice of Thousand Island dressing or Italian vinaigrette

170

Pork

BABY BACK RIBS ★

Pork ribs sautéed in oil with soy sauce and tomato sauce

250

BREADED PORK CHOP WITH BLANC SAUCE

Breaded pork chop with beans in blanc sauce

240

LECHON KAWALI

Deep fried tender seasoned pork belly

230

LRR XPRESS SPICY ★

Sautéed sliced pork meat in onion, garlic, cooked with coconut milk added with fresh chili fingers

230

PORK ADOBO ★

Seasoned pork meat with soy sauce and vinegar; a classic Filipino dish

230

PORK CALDERETA

Sautéed sliced pork in tomato sauce with carrots and potato

250

PORK IN OYSTER SAUCE

Onioned pork sautéed in oyster sauce

220

PORK STEAK

Filipino dish of pork in tomato sauce and finely chopped carrots and onions

240

SWEET AND SOUR PORK

Lean pork meat sautéed in spices seasoned with sweet and sour sauce

220

GRILLED PORK BELLY

190

GRILLED PORK CHOP

190

Chicken

MUSHROOM AND BROCCOLI CHICKEN

Sautéed chicken with broccoli and mushroom

240

CHICKEN CORDON BLEU

Breaded fried stuffed chicken breast with ham & cheese and white sauce

250

BUTTERED CHICKEN

Deep fried coated golden buttered chicken cuts

230

CHICKEN CURRY

Sautéed meaty portion of chicken in light spice curry sauce

220

GARLIC CHICKEN

Deep fried battered chicken with garlic sauce

230

STUFFED CHICKEN WITH MANGO SAUCE ★

Stuffed boneless chicken breast, seasoned with salt and pepper topped with mango sauce

260

NATIVE FRIED CHICKEN ★

Marinated deep fried native chicken seasoned with spices, vinegar & soy sauce

390 (S) / 450 (M)

NATIVE CHICKEN ADOBO

Marinated chicken with soy sauce and vinegar; a Filipino traditional dish

230

CHICKEN WINGS

Deep fried breaded chicken wings

170

CHICKEN CALDERETA

Sautéed slice of chicken in tomato sauce mixed with carrots and potato

250

LEMON CHICKEN

Deep fried battered chicken in lemon sauce

250

CHICKEN AND PORK ADOBO

Combination of chicken and pork marinated in soy sauce and vinegar

230

Beef

BEEF WITH ONION AND OYSTER SAUCE

Sautéed beef with onion and oyster sauce

240

BEEF WITH BROCCOLI

Sautéed beef tenderloin with broccoli and oyster sauce

260

BEEF LA ROCA

Fried beef strips coated with sweet potato flour

230

BEEF STEAK TAGALOG ★

Juicy tender beef fillet marinated and cooked the native Filipino way

240

SIZZLING NATIVE BEEF ★

Seasoned sizzling native beef with mushroom sauce

260

BEEF TERRIYAKI

Sautéed beef in teriyaki sauce and pineapple tidbits

260

Seafood

FISH PAKSIW

Boiled marinated fish fillet in vinegar and spicy sweet and sour sauce
260

STEAMED SHRIMP

Seasoned steamed shrimps
220

ADOBONG PUSIT

Marinated squid seasoned in soy sauce and vinegar
250

GRILLED FISH★

Charcoal grilled fish marinated the Filipino way
240

HOT & SPICY SHRIMP★

Deep fried shrimp sautéed with spices and hot pepper
240

SIZZLING SQUID★

Grilled and served with sizzling mushroom sauce
260

FISH FILLET TAUSI★

Fish fillet sautéed with spices and black beans
260

SWEET & SOUR FISH

Fish fillet sautéed with spices and sweet & sour tomato sauce
260

FISH TEMPURA

Deep fried fish fillet served with sweet & sour sauce
260

SIZZLING FISH TERIYAKI

Grilled Spanish Mackerel (Tangigi) seasoned with lemon, salt and pepper in teriyaki sauce
260

LRR SPICY FISH IN COCONUT MILK

Lightly sautéed sliced Spanish Mackerel (Tangigi) in ginger and fresh long chili pepper with olive oil and coconut milk
290

Vegetables

CHOPSUEY★

Sautéed assorted vegetables with meat and oyster sauce
220

SPICY VEGETABLES WITH COCONUT MILK

Lightly sautéed mixed okra, squash, eggplant, string beans, ginger added with fresh long green pepper and coconut milk
190

VEGETABLE CURRY★

Mixed vegetables: brocolli, cauliflower, chayote, carrots, beans sautéed in curry
160

PINAKBET

A combination of native mixed vegetables sautéed with meat and shrimp paste
160

BUTTERED VEGETABLE

Boiled vegetables drizzled with melted golden butter
160

GINATAANG GULAY

Organic vegetables in coconut milk
150

STIR-FRIED VEGETABLE

Mix of brocolli, cauliflower, chayote, carrots, beans sauteed with curry powder
140

FRIED KANGKONG★

Water spinach in batter, mixture of flour and eggs
140

ADOBONG KANGKONG

Sautéed water spinach leaves in oyster sauce mixed with pork strips
120

SAUTÉED KANGKONG WITH GARLIC & OLIVE OIL

Water spinach sautéed with olive oil and garlic
120

Pasta

BOLOGNESE

Pasta in tomato based meat sauce and parmesan
240

CARBONARA

Pasta in creamy white sauce with bacon and mushrooms
240

PANCIT BIHON

Sautéed Chinese rice noodles with meat, spices, and vegetables
200

PANCIT CANTON

Sautéed egg noodles with meat spices and vegetables
200

SOTANGHON

Sautéed glass noodles with meat spices and vegetables
200

BAM-I GUISADO★

Combination of sotanghon and pancit canton sautéed with meat and spices
200

Rice

PLAIN RICE

Steamed rice
30

GARLIC RICE

Plain rice sautéed in garlic
40

LRR FRIED RICE

Sautéed rice with eggs, hotdog, onions, shrimps, green peas, carrots, spring onions and seasoning
80

BAGOONG RICE

Sautéed plain rice with ground pork, egg, shrimp paste, and tomato sauce
120

ARROZCALDO

Rice chicken soup with ginger; a Filipino dish
130

Sandwich

LRR TRIPLE DECKER [★]

Triple stacked sandwich filled with grilled chicken breasts, with BLT, and chips

180

HAM AND EGG SANDWICH

130

CHEESE SANDWICH

130

FISH SANDWICH

160

CHICKEN SANDWICH

160

Pizza

LRR ALOHA

All time favorite Hawaiian delight. Ham and pineapple rings with green pepper.

270

VEGETABLE PIZZA

Hearty combination of pineapple, carrots, green pepper, mushrooms, and spices

270

ALL MEAT PIZZA

Pizza packed with ground beef, ham, eggs & green bell pepper

280

VENIA'S ALOHA PIZZA (FILIPINO STYLE)

Topped with hotdogs, chorizo bilbao, and bacon, with green pepper and pineapple

280

SEAFOOD PIZZA

Delicious combination of squid, shrimp, and fish toppings

290

MANAGER'S CHOICE [★] PIZZA

Topped with pepperoni, ham, bell pepper, onion, mushrooms, pineapple, and cheesy mozzarella

310

Dessert

HALO-HALO REGULAR

Mixed jelly, sweetened milk, and crushed ice topped with a scoop of ice cream; a classic Filipino dessert

140

FRIED CAMOTE IN HONEY & CHOCO SYRUP

Deep fried sliced sweet potato with honey or choco syrup

60

MANGO FLOAT

Layered crushed biscuits, milk, and fresh mangoes

90

BANANA SPLIT

Fresh banana with ice cream (choco / strawberry / mango)

160

LRR FRIED

BANANA TWIST

Deep fried twist sliced bananas in sugar

60

FLAVORED PANCAKES

Available in Original, Banana, Squash, Carrot flavored pancake

80

BROWNIES WITH ICE CREAM

Baked brownies with vanilla ice cream.

130

LRR CHOCO CHIPS

Homemade baked choco chip cookies; a family recipe

25

ICE CREAM

Choice of vanilla, chocolate, ube, strawberry and mango

40

HALO-HALO SPECIAL [★]

Mixed jelly, ube, fresh fruits of mango, banana, crushed ice topped with two scoops of ice cream; the best-seller

160

LRR HOMEMADE [★]

ICE CREAM

Your choice of Carrot or Sweet Potato ice cream; a best seller

60

SAGING MINATAMIS

Boiled banana with brown sugar; a Filipino delicacy

80

MANGO SPLIT

Fresh mango with ice cream (choco / strawberry / mango)

160

BANANA TURON [★]

ICE CREAM

Fresh banana with jackfruit spring rolled

130

FRUIT PANDAN

Your choice of Mango or Coconut mixed with chilled pandan jelly

120

LRR HOMEMADE CHOCOLATE CAKE

Moist chocolate cake; a Family recipe

450

FRESH FRUIT PLATTER

Assorted fresh fruits banana, mango & pineapple

180

FRESH BANANA FRUIT

25

FRESH MANGO FRUIT

50

Shakes

PINALUNGAY
Blended fresh pineapple with
malunggay vegetable
90

BANANALUNGGAY★
Blended fresh banana with
malunggay vegetable
90

MANGO SHAKE★
Blended fresh mangoes
with milk
90

CHOCO BANANA
Blended fresh banana
with chocolate
90

BANANA SHAKE
Blended fresh banana
with milk
90

BUKO SHAKE
Blended fresh young coconut
with milk
90

Drinks

MANGO JUICE	80	BREWED COFFEE	70	ICED TEA	40
BANANA JUICE	80	ESPRESSO	70	GINGER ICED TEA	80
PINEAPPLE JUICE	80	CAFE AMERICANO	80	BLACK TEA	40
COCONUT IN SHELL	60	CAPUCCINO	90	GREEN TEA	50
KALAMANSI JUICE	60	CAFE LATTE	95	CHAMOMILE TEA	50
COKE REGULAR (CAN)	60	INSTANT COFFEE	30	GINGER TEA	50
COKE ZERO (CAN)	60	FRESHMILK	70	BOTTLED WATER	
SPRITE (CAN)	60	HOT CHOCOLATE	30	(500ml / 1L)	20 / 40
ROYAL ORANGE (CAN)	60	NATIVE HOT CHOCO	40		
TONIC WATER	60	FRESH MILK	70		
SODA WATER	60	CHOCOLATE MILK	70		

Alcohol

SAN MIGUEL PALE PILSEN		CHIVAS REGAL (shot)	120	VODKA TONIC	70
(bottle / can)	50 / 60	BLACK LABEL (shot)	130	KAMIKAZE	120
SAN MIGUEL LIGHT		TEQUILA GOLD (shot)	40	GIN TONIC	70
(bottle / can)	50 / 60	ABSOLUT VODKA (shot)	70	GIMLIT	80
RED HORSE		RHUM CIPRIANA	70	ORANGE BLOSSOM	90
(bottle / can)	50 / 60	RHUM COKE	70	GIN SLING	120
HOUSE RED WINE		PINACOLADA	120	BLUE MARGARITA	150
(glass / bottle)	150 / 800	EPIC DAIQUIRE	100	MARGARITA	160
HOUSE WHITE WINE		MAI TAI	140	TEQUILA SUNRISE	170
(glass / bottle)	150 / 800	VODKA SPRITE	70		



6316, Camayaan Road, Loboc, Bohol, Philippines

(T): (038) 537-9342 (M): (63) 915 469 8515 (M): (63) 999 929 8119

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