



Treasure every celebrations

OUR LA PLAZA AND BUENAVISTA RESTAURANTS CAN CATER TO INTIMATE AND LARGE GATHERINGS.

Lunch/Dinner Buffet (P1,500/pax)

-  20 - 150 PAX
-  3-HOUR USE OF THE VENUE
-  LED TV, SOUND SYSTEM & WIRELESS MICROPHONE
-  EXTRA CHARGE OF P2,500 FOR ADDITIONAL ONE (1) HOUR
-  LUNCH (11AM - 3PM)
DINNER (3PM - 10PM)

AM/PM Snacks - Mini Buffet (P750/pax)

-  20 - 150 PAX
-  3-HOUR USE OF THE VENUE
-  LED TV, SOUND SYSTEM & WIRELESS MICROPHONE
-  EXTRA CHARGE OF P2,500 FOR ADDITIONAL ONE (1) HOUR

Venue Rental for meetings & other events

- CAN ACCOMMODATE A MINIMUM OF 20 PAX UP TO 150 PAX
- INCLUSIONS:
-  OVERFLOWING COFFEE & TEA
-  ASSORTED PASTRIES
-  BASIC SOUND SYSTEM
-  WIRELESS MICROPHONE
-  LED SCREEN TV


FELIZ HOTEL
BORACAY

BOOK NOW

info@felizhotelboracay.com
+63945-503-0325

www.felizhotelboracay.com



FELIZ HOTEL
BORACAY

Menu

PINOY BBQ FIESTA

GRILLED LIEMPO
CHICKEN BBQ
GRILLED FISH STEAKS
BUTTERED GRILLED CORN
TALONG ENSALADA
GREEN MANGO & RED EGG ENSALADA
TOGUE GUISADO
VEGETABLE SINIGANG
BAGOONG FRIED RICE
PLAIN RICE
SPICED VINEGAR
CALAMANSI BUTTER SAUCE
CHILI SOY CALAMANSI SAUCE
FRESH FRUITS

WESTERN DINNER

ROAST CHICKEN WITH GRAVY
ROAST PORK BELLY WITH CHIMICHURRI
FISH FILLET W/ TARTAR SAUCE
POTATO SALAD
CAESAR SALAD
TOMATO SOUP
ASSORTED PIZZAS
BOLOGNESE PASTA
MACARONI AND CHEESE
GARLIC AND PARMESAN ROASTED
CARROTS
BACON FRIED RICE
PLAIN RICE
APPLE PIE

SPANISH DINNER

PAELLA VALENCIANA
CALLOS
BROCHETAS DE POLLO
CEVICHE DE PESCADO
PIPIRRANA SALAD
CROQUETTES DE CHAMPIGNONES
SOPA DE AJO Y CHORIZO
PATATAS BRAVAS
ARROZ AMARILLO
ARROZ BLANCO
CHURROS CON CHOCOLATE

MINI BUFFET MENU

(CHOICE OF FOUR DISH)
FILIPINO HALO- HALO
ARROZ CALDO
TUNA SANDWICH
PANCIT
BIKO
MAIS CON HIELO & SABA
FILIPINO STYLE SPAGHETTI
PUTO
HAM & CHEESE SANDWICH

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ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

STARTERS

Pan Con Tomate P290

Toasted baguette slices topped with ripe, finely chopped tomatoes, crisp red onion, and fresh herbs, all gently tossed in rich olive oil, with a hint of vibrant pesto sauce, and finished with a sprinkle of Parmesan cheese.

Salmon Carpaccio P290

Salmon slices topped with capers and fresh herbs, finished with a drizzle of olive oil and a squeeze of lemon juice

Calamari P360

Tender pieces of squid coated in our spiced flour and served with our squid ink aioli

Croquetas de Jamon y Chorizo P370

Deep fried rolls of cheesy bechamel infuse with our house made chorizo and jamon

Gambas al Ajillo P390

Shrimp sauteed in garlic-infused olive oil, with some smoky hints of paprika and a touch of sweetness from cherry vinegar.

Deep Fried Golden Shrimp P380

Juicy shrimps coated in light, crunchy breadcrumbs batter and fried until golden brown.

Macarel Ceviche P450

Fresh macarel chunks marinated in lime and lemon citrus blend, mixed with red onion, diced avocado, fresh cilantro, and vinegar with a touched of heat from chili peppers.

SOUPS

Pumpkin Soup P260

Velvety blend of pumpkin puree, potatoes, sauteed onions garlic and warm spices top off with coconut milk and served together with crispy baguette.

Cream of Mushroom P300

A rich velvety soup featuring earthy mushrooms sauteed with aromatic garlic and onions, simmered with savory broth and top off with two slices of crispy baguette.

Seafood Chowder P480

A creamy soup with tender shrimp and salmon, cooked in a flavorful broth with herbs, sweet corn, and fresh vegetables. Finished with a bit of white wine and cream, served with crispy toasted baguette on the side. Good for four people.

SALADS

Classic Caesar Salad P320

Crisp romaine hearts tossed in our Caesar dressing and topped with croutons, bacon bits and parmesan cheese.

Ensalada de verduras P320

Fresh lettuce, with julienned cucumber, pickled red onions and tomato. Served with a Dijon mustard and lemon vinaigrette

Mango Salad P400

A fresh and flavorful mix of mango, crisp greens, tomato cherry, and black olives with tangy dressing

Grilled Chicken Salad P360

Fresh romaine lettuce with crispy chicken strips tossed with balsamic vinegar, cherry tomatoes, red onion. Drizzled with honey and topped with boiled egg.

Add ons

Chicken

Shrimp

P120+

P180+

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

PIZZA

Island Aloha P630

Roasted pineapples, local chorizo, ham bits, mozzarella cheese on a tomato sugo base.

Pizza Blanca de Verduras P640

A simple garden pizza that boasts of flavor, mozzarella cheese, olive oil, roasted bell peppers, red onions, garlic mushrooms, black olives and parsley.

Margherita Pizza P640

Chewy crust pizza topped with flavorful tomato sauce, fresh mozzarella cheese, mozzarella bufala, fresh tomatoes and fragrant basil.

Pepperoni Pizza P660

A pepperoni loaded pizza with tomato sauce, and mozzarella cheese!

La Feliz Pizza (all meat pizza) P680

An all-meat pizza! Filled with bacon bits, home-made chorizo, pepperoni, prosciutto slices and mozzarella cheese.

La Plaza Deluxe P690

Our signature pizza, mozzarella cheese topped with homemade chorizo, bell peppers, red onions, garlic sautéed shrimps, and black olives

Pizza de Champiniones (Mushroom Truffle Pizza) P690

Generously topped with shitake mushrooms, red onions and mozzarella cheese drizzle with truffle oil.

Quatro Quesos P690

Our take on the island favorite, mozzarella cheese, cheddar cheese, parmesan cheese and finished with cream cheese and parsley.

Seafood Marinara Pizza P720

Mixed squid, mussels and shrimps, thyme, oregano, red onion and top with mozzarella cheese on a tomato sugo base.

PASTA

Aglío Olio

Shrimps, garlic, onions, olive oil, parmesan cheese, and parsley.

Solo P380

Sharing P860

Spicy Chorizo and Sundried Tomato

Tomato sugo, Spanish chorizo, garlic, sundried tomato, parmesan cheese, and linguini pasta.

Solo P420

Sharing P1,100

Carbonara

Prosciutto, egg yolks, parmesan, fresh pepper

Solo P440

Sharing P1,200

Bolognese with Meatballs

Ground meat, tomatoes, carrots, onion, and parmesan cheese

Solo P550

Sharing P1,000

Pesto Pasta

Pasta tossed in pesto sauce, nuts, garlic, olive oil, parmesan cheese and chicken breast.

Solo P620

Sharing P1,180

Squid Ink Arrabiata

squid ink pasta, olive oil, garlic, red pepper flakes, and a tomato-based sauce

Solo P640

Sharing P1,190

Pasta Marinara

Tomato sauce, squid, Mussels, shrimp, garlic, olive oil, parsley, and parmesan cheese.

Solo P680

Sharing P1,220

Add ons

Chicken P120+

Shrimp P180+

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

◆ BURGER ◆

Spicy Chicken Burger P350
Buttermilk fried chicken, spicy fermented mayo, garlic chili oil, and coleslaw with toasted brioche bun.

Bacon Cheeseburger P430
Crispy bacon, topped with melted cheese, fresh lettuce, tomatoes and toasted buns with a side of potato wedges.

Feliz Chori Burger Dark Bun P480
Our house burger made with ground pork, romaine lettuce, tomatoes, catsup, mayo, caramelized onion with toasted dark bun.

Double Classic Beef Burger P580
Hearty burger with two juicy beef patties stacked with melted cheese, crispy bacon, lettuce, and onions with black bun.

*All of our burger comes with potato wedges

◆ PAELLA ◆

Paella de Venduras P1,570
Our version of vegetarian paella, onions, bell peppers, garlic, roasted pimiento, green beans, and tomato. Served with charred lemon and garlic aioli.

Paella de Valenciana P1,380
A classic mixture of seafood and meat, this paella includes chorizo, chicken, squid rings, shrimps, mussels, green peas, roasted peppers and eggs. Served with charred grilled lemon and garlic aioli

Paella Negra P2,300
An all-seafood paella, squid, mussels, shrimps, and seasoned with squid ink, served with charred lemon and garlic aioli.

◆ PLATES TO SHARE ◆

Pork Schnitzel P550
Made with pork loin cutlets, breaded with a light and airy crust, and fried to golden brown perfection. Served with mashed potato.

Beef Caldereta 780
Beef chunks, potatoes, carrots, simmered in a rich, savory tomato-based sauce with peanut butter, bell peppers and topped with cheese.

Pulpo (Octopus)
400 grams P600
800 grams P1,150

Piri Piri Chicken P1,150
Fried or grilled

Grilled Salmon Salsa P1,550

Grilled Beef Tenderloin
400 grams P2,500
800 grams P5,000

◆ ARROZ ◆

Arroz Blanco P50

Arroz Al Ajillo P60

Arroz Amarillo P80

◆ FILIPINO MENU ◆

Adobong kangkong with tofu P230
Fresh water spinach sauteed in a rich adobo sauce tossed with garlic slivers and topped with fried tofu.

Bangus Sisig P420

Pork Sisig P470

Pancit Guisado P440
Stir fried noodle dish with cabbage, carrots and meat your choice of bihon, sotanghon or Guisado.

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU

Lumpiang Shanghai P480
Deep fried spring roll filled with minced ground pork, carrots, celery, onions, and cilantro.

Pork Sinigang (Sampalok, Gabi or Batwan) P520
Popular Filipino dish, tender pork meat, radish, string beans, lady's finger, eggplant and water spinach all simmered to perfection with tangy broth.

Shrimp Sinigang (Sampalok, Gabi or Batwan) P630
Popular Filipino dish, juicy shrimp, radish, string beans, lady's finger, eggplant and water spinach all simmered to perfection with tangy broth.

Crispy Pork Belly P650
Deep fried pork belly slabs mixed with soy sauce, onions and garlic served with honey chili sauce and classic Filipino sauces.

Manok sa Butong (Chicken Binakol) P720
Our take on traditional Filipino soup. Chicken cooked slowly in coconut water with ginger, lemongrass, garlic and onion.

Kare-Kare P780
Tender beef shank and tripe with fresh veggies and a spiced kare-kare sauce, served with our house shrimp paste.

Beef Bulalo Batangas P790
A Filipino staple, made with beef shank, corn, cabbage, and bone marrow all simmered into a clear hearty broth.

Ginataang Pompano P850
Traditional Filipino dish featuring pompano simmered in rich in creamy coconut milk with garlic, ginger, and onions.

Crispy Pata P2,200
Whole pork leg boiled until tender, and deep fried until crispy!
Advanced order is recommended for best taste (a day prior).

◆GRILLED ITEMS (SOLO)◆

Chicken BBQ	P280
Pork BBQ	P280
Chicken Paa (Leg)	P320
Chicken Pakpak (Wing)	P320
Grilled Liempo	P320
Grilled Stuffed Bangus	P440
Seafood Skewer	P450
Grilled Pompano	P599

Prices are subject to 10% gratuity.

◆ POSTRE ◆

Lemon Cake P270
Soft lemon loaf with fresh citrus flavor topped with glossy lemon glaze.

Churros Con Chocolate P320
A buttery deep fried dough sprinkle with cinnamon sugar and served with chocolate sauce.
Choose between: Plain or Chocolate Filling

Turon P320
Deep fried spring roll coated in caramelized sugar filled with your choice of plain banana, banana with cheese or banana with jackfruit

Halo Halo P340
Traditional Filipino delicacy with shave ice and assorted toppings topped with ice cream.

Tres Leche P340
A light and airy chiffon cake perfectly soaked in a luscious blend of three milks, condensed milk, whole milk, and rich cream. Finished with a scoop of vanilla ice cream.

Cheesecake Bruleé P360
Decadent blend of two beloved desserts! Creamy, rich texture of a classic cheese cake topped with signature caramelized crunchy sugar topping of a brulee.

◆ PICA PICA ◆

Beef Tacos P360
Crispy taco shell filled with ground beef, onion, garlic, tomatoes, bell peppers and mango salsa

Dirty Fries P380
Seasoned French fries loaded with ground pork, melted cheese and mayo on top.

Chicken Tacos P420
Crispy taco shell filled with ground chicken, onion, garlic, tomatoes, bell peppers and mango salsa

Beef Nachos P440
Crispy golden tortilla chips piled with melted cheese, ground beef, diced tomatoes drizzled with cheese sauce.

Pork Sisig Nachos P460
Crispy nachos filled with pork bits, onion, garlic, tomatoes, bell peppers and mango salsa



FELIZ HOTEL
BORACAY

ALL DAY DINING

LA PLAZA

RESTAURANT

MENU



KIDS' MENU



Bacon Mac and Cheese

P230

Creamy and cheesy macaroni pasta topped with bacon bits.

Chicken Fingers

P320

Tender and juicy chicken strips breaded and fried to golden perfection served with a side of honey mustard sauce.

Spaghetti

P360

Filipino style spaghetti pasta tossed in rich tomato sauce topped with hotdogs and grated cheese.

Chicken Sandwich

P350

Juicy chicken breast, tomato, lettuce, cucumber, mayo and ketchup served with potato wedges.

Fish and Chips

P230

Crispy fried cream dory fish with chips/potato wedges.

Tuna Sandwich

P320

Flaky tuna mixed with creamy mayonnaise, pickled relish, tomatoes and lettuce with a side of potato wedges.

Feliz Club House

P380

Our own version of club house sandwich with ham, bacon, tomato, lettuce, cucumber mayo and ketchup serve with potato wedges.

Classic Cheeseburger

P430

Our version of kiddie favorite, all beef patty, cheddar cheese, onions, tomato and lettuce with catsup and mayo and served with French fries

ALL DAY DINING

LA PLAZA

RESTAURANT

SEAFOOD COOKING SERVICE

Available Daily from 4PM to 10PM only
 Our staff will be happy to assist you.
 +350 cooking fee per dish

STEAMED LAPU-LAPU
 DEEP FRIED FISH
 SWEET & SOUR FISH
 KILAWIN NA ISDA
 SINIGANG NA ISDA
 GRILLED FISH
 GRILLED TANIGUE
 LEMON BUTTER MARLIN
 TINOLA ISDA
 SWEET CHILI SCALLOPS



BAKED SCALLOPS
 BAKED MUSSELS
 BAKED OYSTERS
 STEAM OYSTER
 GINGER SOUP CLAMS
 SIZZLING SCALLOPS
 GREEN MUSSELS SOUP
 BUTTER GARLIC SCALLOPS
 CHILI GARLIC SHRIMP
 GRILLED TUNA



BUTTER SHRIMP LOBSTER
 BUTTER LEMON LOBSTER
 SWEET CHILI LOBSTER
 TERMIDOR W/ CHEESE LOBSTER
 GRILLED LOBSTER
 BUTTER GARLIC PRAWNS
 PRAWN TERMIDOR W/CHEESE
 BUTTER LEMON PRAWN
 SWEET & SPICY PRAWN
 PRAWNS TEMPURA



PRAWN SINIGANG
 STEAMED CRAB
 HOT & SPICY CRAB
 BUTTER GARLIC SPICY CRAB
 SALT & PEPPER CRABS
 SWEET CHILI OR SPICY CRABS
 STUFFED SQUID
 ADOBO SQUID
 CALAMARES SQUID
 SIZZLING SQUID



ALL DAY DINING

LA PLAZA

RESTAURANT

ROOM SERVICE MENU

STARTERS

Pan Con Tomate Toasted baguette slices topped with ripe, finely chopped tomatoes, crisp red onion, and fresh herbs, all gently tossed in rich olive oil, with a hint of vibrant pesto sauce, and finished with a sprinkle of Parmesan cheese.	P290
Calamari Tender pieces of squid coated in our spiced flour and served with our squid ink aioli	P360
Croquettes de jamon y chorizo Deep fried rolls of cheesy bechamel infused with our house made chorizo and jamon	P370
Deep-Fried Golden Shrimp Juicy shrimps coated in light, crunchy vermicelli noodles and fried until golden brown.	P380
Gambas al Ajillo Shrimp sautéed in garlic-infused olive oil, with some smoky hints of paprika and a touch of sweetness from sherry vinegar	P390

SOUP

Pumpkin Soup Velvety blend of pumpkin puree, potatoes, sauteed onions garlic and warm spices top off with coconut milk and served together with crispy baguette.	P260
Sopa De Ajo (Garlic Soup) A hearty soup infused with roasted garlic, crispy toasted bread, egg and our house made chorizo.	P280
Cream of Mushroom A rich velvety soup featuring earthy mushrooms sauteed with aromatic garlic and onions, simmered with savory broth and top off with two slices of crispy baguette.	P300

SALADS

Classic Caesar Salad Crisp romaine hearts tossed in our Caesar dressing and topped with croutons, bacon bits and parmesan cheese.	P320
Grilled Chicken Salad Fresh romaine lettuce with crispy chicken strips tossed with balsamic vinegar, cherry tomatoes, red onion. Drizzled with honey and topped with boiled egg.	P360
Tuna Salad Seared tuna tossed with arugula, juicy cherry tomatoes, and crisp red onion, with fresh ginger, rich soy sauce, tangy balsamic vinegar, and a splash of aromatic Japanese red wine.	P460
Add ons Chicken Shrimp	P120+ P180+

PIZZA

Island Aloha Roasted pineapples, local chorizo, ham bits, mozzarella cheese on a tomato sugo base.	P630
Pizza Blanca de Verduras A simple garden pizza that boasts of flavor, mozzarella cheese, olive oil, roasted bell peppers, red onions, garlic mushrooms, black olives and parsley.	P640
Margherita Pizza Chewy crust pizza topped with flavorful tomato sauce, fresh mozzarella cheese, mozzarella bufala, fresh tomatoes and fragrant basil.	P640
Pepperoni Pizza A pepperoni loaded pizza with tomato sauce, and mozzarella cheese!	P660
La Feliz Pizza (All Meat) An all-meat pizza! Filled with bacon bits, home-made chorizo, pepperoni, prosciutto slices and mozzarella cheese.	P680
Quatro Quesos Our take on the island favorite, mozzarella cheese, cheddar cheese, parmesan cheese and finished with cream cheese and parsley.	P690

Prices are subject to 10% gratuity.

ALL DAY DINING

LA PLAZA
RESTAURANT

ROOM
SERVICE
MENU

PASTA

Aglio Olio

Shrimps, garlic, onions, olive oil, parmesan cheese, and parsley.
Solo P380
Sharing 860

Spicy Chorizo and Sundried Tomato

Tomato sugo, Spanish chorizo, garlic, sundried tomato, parmesan cheese, and linguini pasta.
Solo P420
Sharing P1,100

Carbonara

Prosciutto, egg yolks, parmesan, fresh pepper
Solo P440
Sharing P1,200

Bolognese with Meatballs

Meatballs, tomato sauce, olive oil and parmesan cheese
Solo P550
Sharing P1,000

Creamy Pesto Pasta

Pasta tossed in pesto sauce, nuts, garlic, olive oil, parmesan cheese and chicken breast.
Solo P620
Sharing P1,180

Add ons

Chicken P120+
Shrimp P180+

BURGER

Spicy Chicken Burger

Buttermilk fried chicken, spicy fermented mayo, garlic chili oil, and coleslaw with toasted brioche bun. P350

Bacon Cheeseburger

Crispy bacon, topped with melted cheese, fresh lettuce, tomatoes and toasted buns with a side of potato wedges. P430

Fish Burger

Breaded tuna fillet with romaine lettuce, tomatoes, cucumber top with our house dressing served with potato wedges. P430

Double Classic Beef Burger

Hearty burger with two juicy beef patties stacked with melted cheese, crispy bacon, lettuce, and onions with black bun. P580

*All of our burger comes with potato wedges

SANDWICH

Tuna Sandwich

Flaky tuna mixed with creamy mayonnaise, pickled relish, tomatoes and lettuce with a side of potato wedges. P320

Chicken Sandwich

Juicy chicken breast, tomato, lettuce, cucumber, mayo and ketchup served with potato wedges. P350

Feliz Club House

Our own version of club house sandwich with ham, bacon, tomato, lettuce, cucumber mayo and ketchup serve with potato wedges. P380

RICE BOWLS

Yangchow

Stir fried rice tossed with seasoned ground pork, carrots, scrambled eggs balanced with rich soy sauce. P280

Orange Chicken

Crispy chicken pieces tossed in zesty sweet orange sauce and served with steamy white rice. P280

Teriyaki

Tender chicken glazed in sweet and savory teriyaki sauce, served over fluffy steamed rice. P280

Fajitas

Seasoned chicken breast sautéed with bell peppers, and onions served with steamy white rice. P280



FELIZ HOTEL
BORACAY

ALL DAY DINING

LA PLAZA

RESTAURANT

ROOM SERVICE MENU

PICA PICA

Dirty Fries Seasoned French fries loaded with ground pork, melted cheese and mayo on top.	P380
Chicken Tacos Crispy taco shell filled with minced chicken, onion, garlic, tomatoes, bell peppers and mango salsa	P420
Beef Tacos Crispy taco shell filled with ground beef, onion, garlic, tomatoes, bell peppers and mango salsa	P440
Beef Nachos Crispy golden tortilla chips piled with melted cheese, ground beef, diced tomatoes drizzled with cheese sauce.	P440
Pork Sisig Nachos Crispy taco shell filled with pork bits, onion, garlic, tomatoes, bell peppers and mango salsa	P460

KIDS' MENU

Bacon Mac and Cheese Creamy and cheesy macaroni pasta topped with bacon bits.	P230
Fish and Chips Breaded fish fillet, deep fried until crispy and served with fries and tartar sauce.	P230
Chicken Fingers Tender and juicy chicken strips breaded and fried to golden perfection served with a side of honey mustard sauce.	P320
Spaghetti Filipino style spaghetti pasta tossed in rich tomato sauce topped with hotdogs and grated cheese.	P360

POSTRE

Lemon Cake Soft lemon loaf with fresh citrus flavor topped with glossy lemon glaze.	P270
Churros Con Chocolate A buttery deep fried dough sprinkle with cinnamon sugar and served with chocolate sauce. Choose between: Plain or Chocolate Filling	P320
Turon Deep fried spring roll coated in caramelized sugar filled with your choice of plain banana, banana with cheese or banana with jackfruit	P320
Molten Chocolate Cake A chocolatey madness! Rich, moist chocolate cake with molten chocolate center that oozes in every bite.	P340
Tres Leche A light and airy chiffon cake perfectly soaked in a luscious blend of three milks, condensed milk, whole milk, and rich cream. Finished with a scoop of vanilla ice cream.	P340
Cheesecake Bruleé Decadent blend of two beloved desserts! Creamy, rich texture of a classic cheese cake topped with signature caramelized crunchy sugar topping of a brulee.	P360
Crepes Light and tender crepe filled with your <u>choice of mango or chocolate banana</u> filling top with vanilla ice cream.	P380

Prices are subject to 10% gratuity.



FELIZ HOTEL
BORACAY

ALL DAY DINING

LA PLAZA

RESTAURANT

ROOM SERVICE MENU

COFFEE

SINGLE ESPRESSO	P100
DOUBLE ESPRESSO	P160
BREWED COFFEE	P120
CAFE AMERICANO	P140
CAFFÈ MACCHIATO	P140
CAFE LATTE	P160
CAPPUCINO	P160
SPANISH COFFEE	P180

TEA

ENGLISH BREAKFAST	P100
EARL GREY TEA	P100
PURE GREEN TEA	P100
CHAMOMILE TEA	P100
HOT CHOCOLATE	P140

SODAS

COKE REGULAR	P100
COKE ZERO	P100
SPRITE	P100
ROYAL	P100

DRINKING WATER

TONIC WATER	P120
SODA WATER	P120
NATURE'S SPRING	P80
SANPELLEGRINO	P460

HEALTHY OPTIONS

FRESH LEMONADE	P180
BREWED ICED TEA	P140
FELIZ ICED TEA	P160
CUCUMBER JUICE	P200
CUCUMBER PITCHER	P499
BLUE LEMONADE PITCHER	P499
FELIZ ICED TEA PITCHER	P499

SHAKE OR JUICE

MANGO	P200
ORANGE	P300
CALAMANSI	P180
APPLE	P180
WATERMELON	P180
PINEAPPLE	P180

SMOOTHIES

MANGO GRAHAM	P240
BANANA COOKIES	P240
BANANA CHERRY	P240
ORANGE PINEAPPLE	P240
WATERMELON	P240

Prices are subject to 10% gratuity.



DRINKS MENU



Cocktails

BLUE LAGOON	P170
PINACOLADA	P180
SCREW DRIVER	P150
TEQUILA SUNRISE	P150
WHISKEY SOUR	P210
WHITE BEACH	P190
BORACAY PARADISE	P200
LONG ISLAND	P210
CLASSIC MOJITO	P180
FROZEN MOJITO	P180
AMARETTO SOUR	P230
WATERMELON MOJITO	P180
STRAWBERRY MOJITO	P180
APPLE & LIME MOJITO	P190
PINEAPPLE MOJITO	P190
CLASSIC MARGARITA	P200
FROZEN MARGARITA	P200
MANGO MARGARITA	P210
STRAWBERRY MARGARITA	P200
BLUE MARGARITA	P200
MELON MARGARITA	P200
CLASSIC DAIQUIRI	P170
FROZEN DAIQUIRI	P170
STRAWBERRY DAIQUIRI	P170
RUM COKE	P150
MARTINI DRY GIN	P160
MARTINI SWEET GIN	P160
MARTINI SWEET VODKA	P160
ESPRESSO MARTINI	P250
NEGRONI	P300
CHOCOLATE MARTINI	P320



Liqueur

COINTREAU	SHOT P550	BOTTLE P3,500
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CINCO MOJITO 5 FLAVORS: STRAWBERRY, PINEAPPLE, APPLE & LIME , WATERMELON AND CLASSIC OR FROZEN	P699
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Local Beers

SAN MIGUEL LIGHT	P120
SAN MIGUEL PALE PILSEN	P120
SAN MIGUEL APPLE	P120
RED HORSE	P120



Imported Beers

CORONA	P210
MAELOC SIDRA SECA DRY	P400
MORITZ BARCELONA	P330
HEINEKEN DRAUGHT BEER	P260



CORONA (BUY 2, GET 1 FREE)	P410
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BEER BUCKET PROMO (SIX BOTTLES OF LOCAL BEERS)	P599
3L BEER TOWER	P1,299



Sangria

	GLASS	PITCHER
SANGRIA BLANCO	P350	P1,200
SANGRIA ROSSO	P350	P1,200



Tequila

	SHOT	BOTTLE
JOSE CUERVO SILVER	P250	P2,300
JOSE CUERVO GOLD	P250	P2,300
PATRON X.O.	P270	P4,400
PATRON REPOSADO	P450	P7,900
PATRON SILVER	P450	P6,800

3L COCKTAIL TOWER BLUE POPSICLE, WENG- WENG, AND BORACAY SUNRISE	P1,299
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Cognac

	SHOT	BOTTLE
HENNESSY VSOP	P750	P8,600



Whiskey

	SHOT	BOTTLE
JACK DANIEL'S	P350	P3,500
JOHNNIE WALKER (BLACK)	P350	P2,900
JOHNNIE WALKER (DOUBLE BLACK)	P350	P3,900
JIM BEAM	P250	P2,500
GLENFIDDICH	P420	P5,800
MACALLAN 12	P650	P10,000



Vodka

	SHOT	BOTTLE
ABSOLUT BLUE	P180	P2,500
STOLICHNAYA	P200	P3,000
BELVEDERE	P360	P4,500
GREY GOOSE	P430	P6,100



Rum

	SHOT	BOTTLE
MALIBU	P180	P3,200
DON PAPA	P300	P4,300
BACARDI GOLD	P230	P2,200
BACARDI SUPERIOR	P230	P2,200

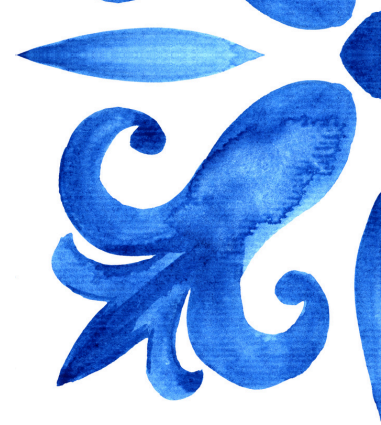


Gin

	SHOT	BOTTLE
GIN BOMBAY SAPPHIRE	P250	P3,200
TANQUERAY	P200	P2,500
HENDRICKS	P350	P3,900

MARGARITA FEST (5 FLAVORS: MANGO, STRAWBERRY, BLUE, MELON AND CLASSIC OR FROZEN)	P699
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PRICES ARE SUBJECT TO 10% GRATUITY.



DRINKS MENU



Coffee

SINGLE ESPRESSO	P100
DOUBLE ESPRESSO	P160
BREWED COFFEE	P120
CAFE AMERICANO	P140
CAFFÈ MACCHIATO	P140
CAFE LATTE	P160
CAPPUCINO	P160
SPANISH COFFEE	P180



Tea

ENGLISH BREAKFAST	P100
EARL GREY TEA	P100
PURE GREEN TEA	P100
CHAMOMILE TEA	P100
HOT CHOCOLATE	P140



Sodas

COKE REGULAR	P100
COKE ZERO	P100
SPRITE	P100
ROYAL	P100



Drinking Water

TONIC WATER	P120
SODA WATER	P120
NATURE'S SPRING	P80
SANPELLEGRINO	P460



Healthy Options

FRESH LEMONADE	P180	CUCUMBER PITCHER	P499
BREWED ICED TEA	P140	BLUE LEMONADE PITCHER	P499
FELIZ ICED TEA	P160	FELIZ ICED TEA PITCHER	P499
CUCUMBER JUICE	P200		



Shake or Juice

MANGO	P200
ORANGE	P300
CALAMANSI	P180
APPLE	P180
WATERMELON	P180
PINEAPPLE	P180



Smoothies

MANGO GRAHAM	P240
BANANA COOKIES	P240
BANANA CHERRY	P240
ORANGE PINEAPPLE	P240
WATERMELON	P240



House Wine

NAME	ORIGIN	PER GLASS	PER BOTTLE
[WHITE] RENMANOS CHAIRMAN SELECTION, CHARDONNAY	SOUTH EASTERN AUSTRALIA	P380	P1,800
[RED] RENMANOS CHAIRMAN SELECTION, CABERNET SAUVIGNON	SOUTH EASTERN AUSTRALIA	P380	P1,800
SANGRIA TINTA AY CANDELA	SPAIN	P380	P1,700



White Wine

NAME	ORIGIN	PER BOTTLE
CONVENTO DA VILA BRANCO	PORTUGAL	P1,900
WOODBIDGE CHARDONNAY	FRANCE	P2,700
TIMO VERMENTINO	ITALY	P2,900
TALO VERDICA	ITALY	P3,200
CULLEROT CHARDONNAY	SPAIN	P3,400
MARIA DE MOLINA	SPAIN	P4,900
DIVINUS SAUVIGNON BLANC	SPAIN	P5,500
PLUVIUM BLANCO	SPAIN	P1,600



Red Wine

NAME	ORIGIN	PER BOTTLE
CONVENTO DA VILA TINTO	PORTUGAL	P1,900
CAMAS MALBEC	FRANCE	P2,400
AL MUVERDE	SPAIN	P2,700
PEACOCK WILD FERMENT	SOUTH AFRICA	P3,200
VERMELL	SPAIN	P3,400
DIVINUS MERLOT	FRANCE	P5,500
PLUVIUM TINTO	SPAIN	P1,600



Sparkling Wine

NAME	ORIGIN	PER BOTTLE
CAMAS SYRAH ROSE	FRANCE	P2,400
AZIMUT BRUT CAVA	SPAIN	P3,100
LIBOLL ROSE SPUMANTE	ITALY	P3,400
WOODBIDGE, WHITE ZINFANDEL	CALIFORNIA	P3,500
PLUVIUM ROSE	SPAIN	P1,600

PRICES ARE SUBJECT TO 10% GRATUITY.

ALL DAY DINING

LA PLAZA

RESTAURANT

Signature Cabana Cocktails MENU

Leave the shores of the island filled with unforgettable stories and remember that each sip of drink will eventually become memories and will urge you to return to the picturesque sunset island once again.

Pininyahan

Inspired from the Aklanon delicacy Pininyahan, this signature Cabana cocktail tells a tropical tale. Elderflower vodka adds a floral lift, balanced by the richness of tomato juice with a kick of Tabasco, while fresh pineapple ties it all together with a sweet, island-style finish—just like the comforting blend of flavors in a well-loved local dish.

PhP380



FELIZ
hour



Bora-Bora

In the early 2020s this cocktail was born from the island's rich tropical flavors and lively culture. Blending mango spice, tequila infusion, Calamansi juice, parsley, mango fruits and melon, the cocktail was created to embody the vibrant energy of Boracay's beaches and nightlife. Over time, it became a signature island drink that symbolizes the fusion of Filipino ingredients with global influences, and capturing the spirit of tropical indulgence in every glass.

PhP380

Willy's Rock

A timeless tribute to the iconic volcanic stone of Malay, Aklan—Willy's Rock, a silent witness to generations and serves as the guardian of Boracay's shores. This vibrant blend of dark rum, ube liqueur, calamansi, coconut, and pineapple captures the island's soul, echoing its history, culture, and enduring beauty in every sip.

PhP380



FELIZ
hour



Ilig-Iligan

Once a quiet refuge for fishermen and travelers seeking solitude, Ilig-iligan Beach in Boracay now inspires a cocktail that captures the essence of its untouched beauty. Infused with the bold spirit of local rum, the cool sweetness of coconut water, the sharp tang of calamansi, and the tropical allure of passion fruit, the Ilig-iligan cocktail is a toast to the island's tranquil past and vibrant present—where every sip tells the story of Boracay's hidden gem.

PhP380



FELIZ HOTEL
BORACAY

Buy 1, take 1 for FELIZ HOUR drinks
Available from 4PM - 7PM on Saturdays to Thursdays
and 11AM - 10PM on Fridays

Prices are subject to 10% gratuity.

ALL DAY DINING

LA PLAZA

RESTAURANT

Handcrafted Cabana Cocktails MENU

Savor the handcrafted taste of our signature Cabana cocktails blended with the best ingredients and timeless stories and icons that makes Boracay island unforgettable.

FELIZ
hour



Cucumber Splash

Cucumber, Vodka Triple Sec, Calamansi Juice, Melon liquor Parsley, Soda

PhP340

Cabana Bloom

Vodka , Cherry syrup, Elder flower, and Egg white

PhP350



Sandiya Splash

Watermelon Slices, Vodka, Triple Sec, Calamansi Juice, Parsley, Soda, Grenadine

PhP350

Tamid Wild

Blueberry Syrup, Vodka, Calamansi, Sprite

PhP350

FELIZ
hour



Cedar & Silk

Gin, Campari, Orange Fruit, Orange Juice, & San Miguel Apple

PhP360

Ambrosia

Zabana Dark Rum, Malibu, Cherry Juice, Fresh Milk, Cointreau

PhP380



FELIZ HOTEL
BORACAY

Buy 1, take 1 for FELIZ HOUR drinks
Available from 4PM - 7PM on Saturdays to Thursdays
and 11AM - 10PM on Fridays

Prices are subject to 10% gratuity.

ALL DAY DINING

LA PLAZA

RESTAURANT

Cabana Classic Cocktails MENU

FELIZ
hour



MOJITO OF YOUR CHOICE

Classic / Frozen / Watermelon / Strawberry,
Apple & Lime/ Pineapple
PhP 275.00



MARGARITA OF YOUR CHOICE

Classic/ Frozen/ Mango/ Blue/ Strawberry/ Melon
PhP 275.00



DAIQUIRI OF YOUR CHOICE

Classic/ Frozen/ Strawberry
PhP 245.00

BLUE LAGOON

PhP 225.00

ESPRESSO MARTINI

PhP 225.00

NEGRONI

PhP 245.00

TEQUILA SUNRISE

PhP 245.00 FELIZ
hour

CUBA LIBRE

PhP 245.00 FELIZ
hour

SCREW DRIVER

PhP 245.00 FELIZ
hour

LONG ISLAND

PhP 245.00

WHISKEY SOUR

PhP 255.00 FELIZ
hour

CHOCOLATE MARTINI

PhP 255.00

PINACOLADA

PhP 255.00

Sangria

ROSSO / BLANCO



GLASS : PhP390

PITCHER : P1,200



FELIZ HOTEL
BORACAY

Buy 1, take 1 for FELIZ HOUR drinks
Available from 4PM - 7PM on Saturdays to Thursdays
and 11AM - 10PM on Fridays

Follow and share your Feliz Hour and tag
us @felizhotelboracay

Prices are subject to 10% gratuity.

ALL DAY DINING

LA PLAZA

RESTAURANT

Cabana MENU

Come here for a drink and go back for the nostalgia.



Liqueur

	SHOT	BOTTLE
COINTREAU	P550	P3,500



Imported Beers

CORONA	P210
MAELOC SIDRA SECA DRY	P400
MORITZ BARCELONA	P330



Tequila

	SHOT	BOTTLE
JOSE CUERVO SILVER	P250	P2,300
JOSE CUERVO GOLD	P250	P2,300
PATRON X.O.	P270	P4,400
PATRON REPOSADO	P450	P7,900
PATRON SILVER	P450	P6,800



Vodka

	SHOT	BOTTLE
ABSOLUT BLUE	P180	P2,500
STOLICHNAYA	P200	P3,000
BELVEDERE	P360	P4,500
GREY GOOSE	P430	P6,100



Gin

	SHOT	BOTTLE
GIN BOMBAY SAPHIRE	P250	P3,200
TANQUERAY	P200	P2,500
HENDRICKS	P350	P3,900



Local Beers

SAN MIGUEL LIGHT	P120
SAN MIGUEL PALE PILSEN	P120
SAN MIGUEL APPLE	P120
RED HORSE	P120



BEER BUCKET PROMO (SIX BOTTLES OF LOCAL BEERS)	P599
3L BEER TOWER	P1,299



Cognac

	SHOT	BOTTLE
HENNESSY VSOP	P750	P8,600



Whiskey

	SHOT	BOTTLE
JACK DANIEL'S	P350	P3,500
JOHNNIE WALKER (BLACK)	P350	P2,900
JOHNNIE WALKER (DOUBLE BLACK)	P350	P3,900
JIM BEAM	P250	P2,500
GLENFIDDICH	P420	P5,800
MACALLAN 12	P650	P10,000



Rum

	SHOT	BOTTLE
MALIBU	P180	P3,200
DON PAPA	P300	P4,300
BACARDI GOLD	P230	P2,200
BACARDI SUPERIOR	P230	P2,200



FELIZ HOTEL
BORACAY

Turn the page for more captivating drinks and stories that the island and this bar has to offer.

Prices are subject to 10% gratuity.

ALL DAY DINING

LA PLAZA

RESTAURANT

Refreshments MENU

Recharge and refresh yourself with these go-to drinks.



Coffee

SINGLE ESPRESSO	P100
DOUBLE ESPRESSO	P160
BREWED COFFEE	P120
CAFE AMERICANO	P140
CAFFÈ MACCHIATO	P140
CAFE LATTE	P160
CAPPUCINO	P160
SPANISH COFFEE	P180



Tea

ENGLISH BREAKFAST	P100
EARL GREY TEA	P100
PURE GREEN TEA	P100
CHAMOMILE TEA	P100
HOT CHOCOLATE	P140



Drinking Water

TONIC WATER	P120
SODA WATER	P120
NATURE'S SPRING	P80
SANPELLEGRINO	P460



Sodas

COKE REGULAR	P100
COKE ZERO	P100
SPRITE	P100
ROYAL	P100



Healthy Options

FRESH LEMONADE	P180
BREWED ICED TEA	P140
FELIZ ICED TEA	P160
CUCUMBER JUICE	P200

CUCUMBER PITCHER	P499
BLUE LEMONADE PITCHER	P499
FELIZ ICED TEA PITCHER	P499



Shake or Juice

MANGO	P200
ORANGE	P300
CALAMANSI	P180
APPLE	P180
WATERMELON	P180
PINEAPPLE	P180



Smoothies

MANGO GRAHAM	P240
BANANA COOKIES	P240
BANANA CHERRY	P240
ORANGE PINEAPPLE	P240
WATERMELON	P240



FELIZ HOTEL
BORACAY

Prices are subject to 10% gratuity.

ALL DAY DINING

LA PLAZA

RESTAURANT

Cabana WINE MENU

Keep calm and wine on.

House Wine



NAME	ORIGIN	PER GLASS	PER BOTTLE
[WHITE] RENMANOS CHAIRMAN SELECTION, CHARDONNAY	SOUTH EASTERN AUSTRALIA	P380	P1,800
[RED] RENMANOS CHAIRMAN SELECTION, CABERNET SAUVIGNON	SOUTH EASTERN AUSTRALIA	P380	P1,800
SANGRIA TINTA AY CANDELA	SPAIN	P380	P1,700



White Wine



Red Wine

NAME	ORIGIN	PER BOTTLE	NAME	ORIGIN	PER BOTTLE
CONVENTO DA VILA BRANCO	PORTUGAL	P1,900	CONVENTO DA VILA TINTO	PORTUGAL	P1,900
WOODBIDGE CHARDONNAY	FRANCE	P2,700	CAMAS MALBEC	FRANCE	P2,400
TIMO VERMENTINO	ITALY	P2,900	AL MUVERDE	SPAIN	P2,700
TALO VERDICA	ITALY	P3,200	PEACOCK WILD FERMENT	SOUTH AFRICA	P3,200
CULLEROT CHARDONNAY	SPAIN	P3,400	VERMELL	SPAIN	P3,400
MARIA DE MOLINA	SPAIN	P4,900	DIVINUS MERLOT	FRANCE	P5,500
DIVINUS SAUVIGNON BLANC	SPAIN	P5,500	PLUVIUM TINTO	SPAIN	P1,600
PLUVIUM BLANCO	SPAIN	P1,600			



Sparkling Wine

NAME	ORIGIN	PER BOTTLE
CAMAS SYRAH ROSE	FRANCE	P2,400
AZIMUT BRUT CAVA	SPAIN	P3,100
LIBOLL ROSE SPUMANTE	ITALY	P3,400
WOODBIDGE, WHITE ZINFANDEL	CALIFORNIA	P3,500

Rose Wine

NAME	PER BOTTLE
PLUVIUM ROSE	P1,600



FELIZ HOTEL
BORACAY

Prices are subject to 10% gratuity.



FELIZ HOTEL
BORACAY

CHRISTMAS EVE BUFFET MENU

CARVING STATION

- Lechon Belly
- Roasted Beef W/ Herbs
- Whole Steamed Fish W/ Ginger Garlic Sauce
- Hamon Pork and Chicken
- Traditional Roast Turkey

APPETIZERS

- Mushroom Croquettes
- Calamari
- Sundried Tomato Bruschetta
- Deviled Eggs
- Sliced Ham W/ Pineapple Glaze Sauce
- Beef Salpicao
- Ceviche
- Baked Oyster
- Jamon Seranno
- Shrimp Shooter

LIVE PASTA STATION

- Carbonara
- Bolognese Penne Pasta
- Aglio Olio
- Seafood Marinara
- Pinoy Style Spaghetti

DESSERTS

Pinoy Kakanin

- Biko
- Kutsinta
- Puto
- Cheese Bibingka
- Sapin-sapin

Cakes & Pastries

- Mango Tapioca
- Mini Churros Con
- Red Velvet Cake with Cream Cheese Frosting

- Crème Brulee
- Blueberry Cheesecake
- Matcha Cookies
- Ube Crepe Cake

Fresh Fruits

- Red and Gold Watermelon
- Ki-at Ki-at
- Banana
- Papaya
- Other fruits in season

MAIN COURSE

- Bagnet Kare Kare
- Chicken Cordon Bleu
- Fish Fillet W/ Sweet & Sour
- Garlic Pepper Beef & Mushroom
- Plain Rice & Rice Amarillo
- Estofado
- Embotido

SALAD STATION

- Salad Bar
- Pomelo salad
- Caesar Salad
- Mango Salad
- Papaya Salad

LIVE GRILL STATION

- Pork Bbq
- Chicken Bbq
- Liempo
- Chicken Inasal
- Grilled Shrimp
- Sausage
- Grilled Squid

SEAFOOD STATION

- Baked Oyster
- Sweet Chili Crabs

(Live cooking for shell fish and seafoods; Buttered garlic, Lemon Butter and Sweet chili)

SOUP

- Creamy Corn Soup
- Shrimp Bisque

PAELLA

- Valenciana
- Paella Negra





FELIZ HOTEL
BORACAY

NEW YEAR'S EVE BUFFET MENU

CARVING STATION

- Porchetta
- Roasted Beef W/ Herbs
- Whole Steamed Fish W/ Ginger Garlic Sauce
- Pata Negra
- Hamon
- Duck a l'orange

APPETIZERS

- Smoke Salmon
- Tuna mango Bruschetta
- Golden Shrimp
- Mini Chicken Satay with peanut sauce
- Asado siopao
- Crunchy Spicy Jalapeno
- Jamon Iberico
- Charcuterie board cheese
- La Plaza Pizza
- Quatro Queso pizza

LIVE PASTA STATION

- Seafood marinara Pasta
- Pesto Pasta
- Aglio Olio
- Pinoy Style Spaghetti

MAIN COURSE

- Lengua Estofado
- Red Thai Chicken Curry
- Fish Fillet with tausi
- Braised Beef
- Plain Rice
- Yang chow
- Buttered Vegetables
- Callos
- Herb crusted lamb rack
- Roasted Beef with red wine gravy
- Salmon fillet with Lemon Butter
- Honey Soy Glazed Chicken thigh

SALAD STATION

- Salad Bar
- Pomelo salad
- Caesar Salad

LIVE GRILL STATION

- Pork BBQ
- Chicken Bbq
- Liempo
- Beef Kebab
- Grilled corn with butter
- Hungarian sausage
- Grilled Shrimp

SEAFOOD STATION

- Oyster rockefeller
- Steamed Crab with garlic Butter

(Live cooking for shell fish and seafoods; Buttered garlic, Lemon Butter and Sweet chili)

SOUP

- Hot and sour mushroom soup
- Creamy potato Leeks Soup

PAELLA

- Valenciana
- Paella Negra

DESSERTS

Pinoy Kakanin

- Biko
- Bibingka
- Kutsinta

Cakes & Pastries

- Eclair
- Tarta de santiago
- Brownies
- Red Velvet Cupcakes
- Tiramisu Shot

- Burnt Basque Cheesecake
- Crema Catalana
- Chocolate Mousse
- Carrot Cake with Cream Cheese Frosting

Fresh Fruits

- Red watermelon
- Watermelon Sweet Gold
- Ki-at Ki-at
- Lansones
- Grapes

