

## Plantation Bay Redefines Steak in Cebu with USDA Prime and Kagoshima Wagyu



**Central Visayas, Philippines Nov 27, 2025 ([IssueWire.com](https://www.issuewire.com))** - Cebu's Plantation Bay, a Real Resort with a Real Spa, is raising the bar for steak lovers with its authentic **USDA Prime** and **Kagoshima Wagyu** offerings. Unlike most steakhouses that rely on thin cuts or alternative cooking methods, Plantation Bay serves steaks **1.5 inches thick or more**, seasoned a day in advance, and cooked to perfection for rich, char-broiled flavor.

Signature offerings include **Ribeye and Tenderloin**, pan-seared or grilled to medium perfection, the **Triple-Charred Wagyu**, cooked in a unique three-stage method for complex, full-bodied flavor, and the special-order **Prime Rib Roast**, prepared with a rich, fond-based gravy.

Plantation Bay's philosophy is simple: real steaks speak for themselves. No gimmicks, no unnecessary sauces, just tender, flavorful beef prepared with care and expertise. This focus on quality and authenticity makes Plantation Bay a standout destination for discerning steak enthusiasts.

Discover the full Palermo menu and learn more about Plantation Bay's steak experience at <https://plantationbay.com/dining/restaurants/>

Plantation Bay, a Real Resort with a Real Spa

\*\*\*\*\*@plantationbay.com

(+63 32) 505-9800

Marigondon Beach, Lapu-Lapu City, Cebu, Philippines

Source : Plantation Bay, a Real Resort with a Real Spa

[See on IssueWire](#)