

### **COLD APPETIZERS**

	Quantity
Poached Shrimp in Grilled Zucchini Ribbon Pink Ginger, Yuzu Soy Dressing	<input type="checkbox"/>
Green Asparagus & Poached Free Ranch Egg Truffle Oil, Parmesan, Crispy Prosciutto	<input type="checkbox"/>
Heart of Romaine in Crispy Bread, Bacon, Quail Egg	<input type="checkbox"/>
Organic Market Salad Native Buffalo Cheese in White or Regular Balsamic Dressing	<input type="checkbox"/>

### **HOT APPETIZERS**

Trio of Baked Oysters Rockefeller, Savoury Bread Garlic Crust, Three Cheese	<input type="checkbox"/>
Pan Seared Scallop In Egg Sauce Set on Grilled Risotto Lemon Zucchini	<input type="checkbox"/>
Linguini with Prawns, Garlic & Arugula Goat Cheese, Lemon	<input type="checkbox"/>

### **SOUPS**

	Quantity
Kale Potato Soup, Pan Fried Chorizo	<input type="checkbox"/>
Spring Zucchini-Fennel-Pea-Soup Pan Fried Scallop	<input type="checkbox"/>
Pumpkin Sweet Potato Bisque Lobster Medallion, Toasted Sunflower Seeds	<input type="checkbox"/>

### **MAIN COURSES (Choose two)**

Roast U.S. Rib Of Beef au Jus Fresh Market Vegetables & Potato	<input type="checkbox"/>
Chilean Seabass Heirloom Tomato, Garlic, Rosemary Young Potato, French Bean	<input type="checkbox"/>
Medallion of U.S. Beef Tenderloin with Foie Gras, Port Wine Sauce Creamy Truffle Oil Mash Potato	<input type="checkbox"/>
Lamb Rack with Mint Chimichurri Garlic Confit, Sweet Potato Puree, Baby Vegetables	<input type="checkbox"/>
Organic Chicken Breast Grilled Creamy Sherry Thyme Sauce Squash Puree, Rosemary Potato	<input type="checkbox"/>
King Prawn Thermidor Lemon Risotto, Green Asparagus	<input type="checkbox"/>

### **DESSERTS**

Seasonal Fresh Fruit Medley	<input type="checkbox"/>
Assorted French Cheese	<input type="checkbox"/>
Mini Pavlova, Fresh Fruits Raspberry Coulis	<input type="checkbox"/>
Ohina Chocolate Cake Mango Sauce	<input type="checkbox"/>
Crepes in Orange Grand Marnier Sauce, Vanilla Gelato	<input type="checkbox"/>
Baked Alaska Terrine Fruit Coulis	<input type="checkbox"/>
Coffee or Tea Pralines Macarons	<input type="checkbox"/>

Php 4,500.00 nett per person

Price is inclusive of 12% VAT, 10% service charge, and 1% local municipal tax.

Table no.: \_\_\_\_\_

The Manila Hotel's Prestige discount, Senior Citizen, and PWD discounts are applicable to The Champagne Room Weekend Eat-All-You-Can (modified buffet) menu.

Leftover items are not allowed for takeout. We kindly request that you order only the items that you can consume.

INDULGE IN A FINE SELECTION  
OF DISHES IN OUR MODIFIED  
'BUFFET' MENU THAT WILL  
BE BROUGHT TO YOUR TABLE  
PLATED-SERVICE STYLE.



EAT-ALL-YOU-CAN  
MODIFIED 'BUFFET'

Every Saturday Lunch only

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THE MANILA HOTEL