

M The manila hotel

紅玉特別菜式 RED JADE SPECIALTIES

北京片皮鸭 IMPERIAL PEKING DUCK	WHOLE/HALF 全隻/半隻 5,050 2,848
首選 FIRST CHOICE 片皮鴨,麼麽餅,醬料 Sliced crispy duck skin, pancake, condiments	
第二選擇(選擇下面你的喜好,如果 額外的個別項目只需) YOUR CHOICE OF THE FOLLOWING SECOND SERVING	450
•豆腐鴨湯 DUCK SOUP, TOFU	
•椒鹽鴨件 DEEP FRIED DUCK, SALTED PEPPER	
•炒鴨崧配羅馬生菜 SAUTEED MINCED DUCK MEAT, ROMAII	NE LETTUCE
化皮乳猪件 ROASTED SUCKLING PIG	
整隻 WHOLE 半隻 HALF 四分之一隻 QUARTER	11,580 6,080 3,080

*For The Manila Hotel Prestige Card holders, enjoy 20% discount on above items.

紅玉特別菜式 RED JADE SPECIALTIES

紅燒王冠高湯 BRAISED CROWN-SHAPED SUPERIOR SOUP (PER PERSON)	2,680
酥皮魚翅羹 OLD BEIJING NOBLEMAN'S SOUP DRIED SEAFOOD TREASURE IN GOLDEN BROTH	2,480
大漠风沙鸡 CRISPY ROYAL CHICKEN GARLIC HONG KONG STYLE 全隻 WHOLE 半隻 HALF	2,588 1,288
海南雞 HAINANESE CHICKEN 原隻WHOLE 丰隻HALF 四分一QUARTER	3,288 1,780 980

*For The Manila Hotel Prestige Card holders, enjoy 20% discount on above items.

開胃菜 APPETIZER

香煎鹅肝带子 SCALLOP AND DUCK LIVER WITH FOIE GRAS SAUCE	2,980
日式醬油凍鮑魚三文鱼仔 CHILLED ABALONE WITH SALMON ROE IN SOY SAUCE	1,198
花雕醉鸡卷 WHITE CHICKEN ROLL WITH SHAOXING WINE SAUCE	760
金磚脆皮豆腐 CRISPY JAPANESE TOFU	760

廣東燒味 CANTONESE BARBECUE

蜜汁烤叉燒 HONEY-ROASTED BARBECUED PORK	1,418
乳猪烧味拼盘 SUCKLING PIG COMBINATION	3,288
红玉五福拼盘 RED JADE FIVE KINDS COMBINATION	1,188
澳門炭燒五花肉 CRISPY PORK BELLY (LECHON MACAU)	1,288
川酱捞海蜇 JELLYFISH, SESAME, CHILI	550
子薑伴皮蛋 MARINATED GINGER WITH PRESERVED EGG, BALSAMIC GLAZE	388



<mark>黑松醬鵝肝餃</mark> FOIE GRAS DUMPLING WITH BLACK TRUFFLE	800
黑魚子醬扇貝蒸餃 SCALLOP DUMPLING WITH BLACK CAVIAR	550
薑汁皮旦叉燒酥 BAKED BARBEQUE PORK WITH CENTURY EGG & GINGER	608
<mark>雀巢海鮮餃</mark> SEAFOOD EGG PUFF	1,988
香煎上海豬肉包 PAN-FRIED SHANGHAINESE PORK BUN	308
薄荷鮮蝦餃 SHRIMP BASIL DUMPLING	250
<mark>松露油豬肉蘑蘑菇包</mark> MUSHROOM BUN WITH PORK IN TRUFFLE OIL	528
<mark>素菜蒸餃</mark> VEGETABLE DUMPLING	250
<mark>三色點心拚</mark> 盘 3 KINDS DIMSUM COMBINATION	250



芝士脆皮鮮蝦卷 CRISPY FRIED SHRIMP CHEESE ROLL	650
豉汁蒸排骨 STEAMED PORK SPARERIBS WITH BLACK BEAN SAUCE	550
水晶蝦餃皇" STEAMED SHRIMP DUMPLING "HAR GAO"	420
鹹水餃 HAM SUI KOK	450
香脆煎餃 PAN-FRIED RADISH CAKE "BIFENGTANG" STYLE	450
上海小籠包 STEAMED XIAO LONG BAO	320
香煎臘味芋絲糕 PAN-FRIED TARO CAKE WITH SAUSAGE	320
蜜汁蒸鳳爪 STEAMED CHICKEN FEET	320
蟹黃乾蒸燒賣 STEAMED PORK AND SHRIMP SIOMAI	308

燕窩&鮑魚 BIRDS NEST AND ABALONE

雞蓉燴官燕(每位) IMPERIAL BIRD'S NEST SOUP, MINCED CHICKEN (PER PERSON)	2,080
蟹肉燴官燕(每位) IMPERIAL BIRD'S NEST SOUP, CRAB MEAT (PER PERSON)	2,080
紅燒進口鮑魚仔(原隻) BRAISED IMPORTED BABY ABALONE (WHOLE)	980
紅燒進口原粒鮑魚 AUSTRALIAN WHOLE ABALONE	N/A
可另加價錢選擇下面你的喜好項目 YOUR CHOICE OF ADD ONS:	
海參 SEA CUCUMBER & SHIITAKE MUSHROOM	450

湯羹類 CLEAR SOUP

選擇以下你的喜好份量 RECOMMENDED PORTION SIZE	每位/例 PER PERSON/	
竹笙雞片露笋湯 CHICKEN SOUP, BAMBOO PITH AND ASPARAGUS	350	1,308
海鲜菠菜羹 SEAFOOD SPINACH SOUP	208	988
三丝鱼肚羹 BRAISED ASSORTED SEAFOOD WITH DRIED SCALLOP AND FISHMAW SOUP	450	1,560
酸辣海皇羹 SEAFOOD HOT AND SOUR SOUP	350	1,368
八寶冬瓜湯 EIGHT TREASURE WINTERMELON SOUP	318	1,308
草菇竹笙露笋湯 BAMBOO PITH SOUP, ASPARAGUS AND STRAW MUSHRO	208 DOM	988
鸡戎粟米羹 SWEET CORN SOUP WITH MASHED CHICKEN	208	988
攒丝蔬菜豆腐湯 ASSORTED VEGETABLE WITH BEANCURD SOUP	208	988

生猛海鮮 LIVE SEAFOOD

海中蝦 SHRIMPS (SUAHE) 時价 SEASONAL PRICE

白灼 POACHED AND SERVED WITH PREMIUM SOY SAUCE 椒鹽 DEEP FRIED SALT & PEPPER 頭抽煎 PAN-FRIED PREMIUM SOY SAUCE

海青斑

FRESH GAROUPA

時价 SEASONAL PRICE

清蒸 STEAMED WITH SUPREME SOYA SAUCE 豉汁蒸 STEAMED WITH BLACK BEAN SAUCE 蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION 剁椒蒸 STEAMED WITH GARLIC AND SPRING ONION 剁椒蒸 STEAMED WITH PRESERVED CHILI 鮮菌銀蘿煮 BRAISED WITH RADISH, ASSORTED MUSHROOM 紅燒花菇豆腐 BRAISED WITH TOFU, MUSHROOM 香芒五彩泰辣汁 DEEP FRIED WITH THAI CHILI SAUCE AND MANGO SLICES 松茸醬炒魚球 STIR FRIED WITH TRUFFLE SAUCE

肉蟹

MUD CRAB, MALE

時价

SEASONAL PRICE

薑蔥焗 BAKED WITH GINGER AND SPRING ONIONS
清蒸配紅醋 STEAMED AND SERVED WITH RED VINEGAR
豉汁蒸 STEAMED WITH BLACK BEAN SAUCE
蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION
避風塘 SAUTÉED WITH CRISPY GARLIC, BLACK BEANS AND CHILI
鹹蛋黃 DEEP FRIED SALTED EGG YOLK

生猛海鮮 LIVE SEAFOOD

本地青龍蝦(請需要預單)

GREEN LOBSTER (ADVANCE ORDER)

時价 SEASONAL PRICE

清蒸 STEAMED WITH SUPREME SOYA SAUCE 蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION

上湯焗 BRAISED SUPREME STOCK

薑蔥焗 BAKED WITH GINGER AND SPRING ONIONS SAUCE

避風塘 SAUTÉED WITH CRISPY GARLIC, BLACK BEANS AND CHILI

芝士汁 BRAISED WITH CHEESE SAUCE

老鼠斑/東星斑/老虎斑/石頭魚(請需要預單)

PANTHER GAROUPA / PINK GAROUPA / TIGER GAROUPA / STONEFISH (ADVANCE ORDER) 時价 SEASONAL PRICE

清蒸 STEAMED WITH SUPREME SOYA SAUCE 豉汁蒸 STEAMED WITH BLACK BEAN SAUCE 蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION 剁椒蒸 STEAMED PRESERVED CHILI 鮮菌銀蘿煮 BRAISED WITH WHITE RADISH, ASSORTED MUSHROOM 紅燒豆腐炆 BRAISED WITH TOFU

糕蟹/紅花蟹/富貴蝦(請需要預單) 時价 FEMALE CRAB / FLOWER RED CRAB / SEA MANTIS SEASONAL PRICE (ADVANCE ORDER)

薑蔥焗 BAKED WITH GINGER AND SPRING ONIONS 清蒸配紅醋 STEAMED AND SERVED WITH RED VINEGAR 豉汁蒸 STEAMED WITH BLACK BEAN SAUCE 蒜茸蒸 STEAMED WITH GARLIC AND SPRING ONION 避風塘 SAUTÉED WITH CRISPY GARLIC, BLACK BEANS AND CHILI

海鮮類 SEAFOOD

炭烤蜜汁鱈魚 OVEN BAKED SEABASS HONEY GARLIC	2,800
豉椒鱼片豆腐 STIR-FRIED GAROUPA FILLET AND BEANCURD WITH BLACK BEAN SAUCE	3,298
紅玉長壽大蝦 RED JADE LONG LIFE PRAWN (4 PIECES)	1,988
沙汁杏仁蝦球 CRISPY-FRIED SHRIMP WITH ALMOND FLAKES 老乾媽醬炒斑球花枝 SAUTEED GAROUPA FILLET & SQUID SPICY LAOGANMA	1,688
X0醬翡翠炒斑球 SAUTEED GAROUPA FILLET, VEGETABLES, X.O. SAUCE	1,568
芙蓉炒斑球 SAUTEED GAROUPA FILLET WITH EGG WHITE	1,568
煙肉沙律醬煽琵琶蝦(每隻約300克) BAKED PIT LOBSTER (PER PIECE 300 GRAMS) With bacon and garlic mayonnaise	1,308
乾煎明蝦辣香茅汁 DEEP FRIED PRAWNS IN SPICY LEMONGRASS SAUCE	1,308
香炸蝦球忌仕南瓜汁 CRISPY FRIED SHRIMP IN PUMPKIN SAUCE	1,080

海鮮類 SEAFOOD

海膽扒百花带子 STIR FRIED GAROUPA FILLET IN TRUFFLE SAUCE WITH VEGETABLES	3298
海膽扒百花带子 FRIED SCALLOP, SHRIMP MOUSSE, CRAB ROE SAUCE (4 PIECES)	2,688
玉盞芙蓉帶子 SAUTEED SCALLOP EGG WHITE IN FRESH LETTUCE	2,188
日本軟殼蟹(每隻約100GRAMS) JAPANESE SOFT SHELL CRAB (100 GRAMS PER PIECE) 脆炸配甜辣醬菠蘿 DEEP-FRIED WITH SWEET CHILI SAUCE, PINEAPPLE SAUCE 椒鹽 SALT AND PEPPER	2,188
香煎鱈魚 PAN-FRIED SEABASS WITH GARLIC SOY SAUCE 250 grams	3,488
豆酥鱈魚 STEAMED SEABASS WITH BEAN CRUMB SAUCE 250 grams	3,488
金莎炸鮮魷 DEEP-FRIED SQUID, SALTED EGG YOLK	988
老虎蝦(每隻約60克) TIGER PRAWN (60 GRAMS PER PIECE) 蒜蓉或豉汁蒸 STEAMED GARLIC OR BLACK BEAN SAUCE 牛油芝士焗 BRAISED BUTTER AND CHEESE	688

豬,牛,羊類 MEAT DISHES

中式煎安格斯牛柳 PAN-FRIED ANGUS BEEF TENDERLOIN WITH CHINESE STEAK SAUCE	2,688
蜜汁黑椒安格斯牛柳 PAN-FRIED ANGUS BEEF TENDERLOIN WITH HONEY PEPPER SAUCE	3,888
蠔油牛肉 STIR-FRIED ANGUS BEEF IN OYSTER SAUCE	2,088
紅燒牛仔骨配清炒土豆絲金磚饅頭 BRAISED BEEF RIBS WITH PICKLED POTATO AND FRIED MANTAO	1,980
羊腩煲 BRAISED LAMB HOT POT	2,088
蜜汁黑椒煎澳洲羊 PAN-FRIED AUSTRALIAN LAMB CHOPS IN BLACK HONEY PEPPER SAUCE (4 PIECES)	1,888
砂鍋牛腩煲 BRAISED BEEF RIBS, WHITE RADISH, FIVE SPICES	1,488
招牌東坡肉配中式饅頭 "DONG PO" STYLE BRAISED PORK BELLY WITH STEAMED CHINESE BUNS	988
权鹽排骨 DEEP-FRIED SPARERIBS WITH SALT AND PEPPER	988
紅燒豬手配冬菇螺片 PORK KNUCKLE WITH SHIITAKE MUSHROOM AND SLICED CONCH MEAT	925
鎮江醋燒排骨 SIMMERED PORK SPARERIBS WITH ZHENJIANG VINEGAR SAUCE AND RED WINE REDUCTION	988
鮮果咕嚕肉 DEEP-FRIED PORK, SWEET AND SOUR SAUCE, FRUITS	1,088

家禽類 POULTRY

八寶蓮子雞(給40分鐘時間煮) STUFFED CHICKEN WITH EIGHT TREASURES IN LOTUS LEAF (PLEASE ALLOW 40 MINUTES COOKING TIME)	1,888
冬菇紅棗陳皮荷葉蒸雞 BONELESS STEAMED CHICKEN WITH CHINESE SAUSAGE & RED DATES IN LOTUS LEAVES	1,390
重慶麻辣雞 BRAISED CHICKEN "SZECHUAN" STYLE	1,380
臺灣三杯雞 BRAISED CHICKEN, BASIL "TAIWAN" STYLE	988
蜜汁仔薑雞 HONEY GLAZED CHICKEN WITH GINGER	788
宮保雞丁 WOK-FRIED CHICKEN "KUNG PAO" STYLE	788
檸檬軟炸雞 DEEP FRIED CHICKEN WITH LEMON SAUCE	788
清炒鳳柳配琥珀桃仁 SAUTEED SLICED CHICKEN WITH SWEET WALNUT	725

時蔬及豆腐 VEGETABLE AND TOFU

極品醬炒竽環海鮮 TARO RING WITH MIXED SEAFOOD & VEGETABLES IN X.O. SAUCE & GLAZED MACADAMIA NUTS		1,550
素食烤北京鸭 VEGETARIAN PEKING DUCK		768
竹笙晶湖上素 LOHANCHAY		688
極品醬海鮮豆腐煲 BRAISED BEANCURD AND ASSORTED SEAFOOD WITH X.O. SAUCE IN CASSEROLE		
班球	GAROUPA FILLET	
魚柳	CREAM DORY	
金絲松菇扒自製菠菜豆腐 BRAISED HOMEMADE SPINACH TOFU WITH SHIMEJI MUSHROOMS AND GOLDEN DRIED SCALLOPS		768
佛缽藏珍寶 STIR-FRIED VEGETABLES AND MUSHROOM IN CRISPY TARO RING		
四季時令蔬 SEASONAL VEGETABLES (菜心, 芥蘭, 西蘭花, 蘆筍, 小棠菜, 通菜,		768
波菜, 大白菜, 西生菜)		
波米, 八口米, 四土米) (HK CHOI SUM, HK KANLAN, BROCCOLI, ASPARAGUS, TAIWAN PAKCHOY, WATER SPINACH, SPINACH, CHINESE CABBAGE, ICEBERG LETTUCE)		
白灼蠔油	POACHED, PREMIUM OYSTER SAUCE	
上湯蒜子浸	SUPREME STOCK, FRIED GARLIC	
蒜蓉炒	SAUTEED GARLIC	
腐乳炒	SAUTEED PRESERVED BEANCURD	
金銀蛋浸	TWO KINDS OF EGGS	

如果您有任何飲食要求,請告知您的服務員。 Should you have any dietary requirements, please inform your server. 以上價格包含12%的增值稅和適用的地方政府稅。

Prices are inclusive of 12% Value-Added Tax and applicable local taxes.

粥粉麵飯 RICE AND NOODLES

皮蛋瘦肉粥

CONGEE WITH CENTURY EGG AND MINCED PORK

鮮蝦飄香荷葉香苗 RED JADE SIGNATURE FRIED RICE Prawn, shrimp, dried scallop, roasted duck, mushroom	868
福建炒香苗 FOOKIEN STYLE FRIED RICE Shrimp, chicken, duck, dried scallop, mushroom, carrots	868
五穀大根炒香苗 RED BROWN FRIED RICE Egg white, pickled radish, raisins, and cashew nuts	1,088
楊州炒香苗 YANG ZHOU STYLE FRIED RICE	768
鄉村鹹魚雞粒炒香苗 SALTED FISH FRIED RICE	868
香焗芋蓉雞粒炒飯 TARO RICE	868
日式鰻魚炒飯 MARINATED EEL & SQUID FRIED RICE	568
牛肉粥 CONGEE WITH MINCED BEEF	608

如果您有任何飲食要求, 請告知您的服務員。 Should you have any dietary requirements, please inform your server. 以上價格包含12%的增值稅和適用的地方政府稅。 Prices are inclusive of 12% Value-Added Tax and applicable local taxes. 568

粥粉麵飯 RICE AND NOODLES

長壽生日麵 E-FU NOODLES, SEAFOOD, PORK, VEGETABLE AND QUAIL EGGS	2,188
時菜安格斯牛肉河 WOK-FRIED RICE NOODLES WITH ANGUS BEEF IN PERMIUM SOYA SAUCE	1,400
極品醬海鮮煎生麵 BRAISED CRISPY NOODLES WITH SEAFOOD IN X.O. SAUCE	1,198
肉絲銀芽炒麵 PAN FRIED EGG NOODLES, SHREDDED PORK AND BEAN SPROUTS	788
乾燒野菌炊伊麵 E-FU NOODLES, ASSORTED MUSHROOMS AND BEAN SPROUTS	568
鮮蝦雲香麵(每碗) SHRIMP WANTON NOODLE SOUP (PER BOWL)	428
四川檐檐麵(每碗) DANDAN NOODLE SOUP "SZECHUAN" STYLE	428
CENTURY EGG MINCED PORK CONGEE	568

甜點 DESSERT

香煎豆沙鍋餅 PAN-FRIED CRISPY RED BEAN PANCAKES	528
銀耳紅棗燉木瓜 PAPAYA SWEETENED SOUP, WHITE FUNGUS AND RED DATES	428
香芒雪媚娘 MANGO MOCHI (3 PIECES)	420
紅玉招牌香芒布甸 RED JADE SIGNATURE CHILLED MANGO PUDDING	320
楊枝甘露 MANGO CREAM, SAGO, POMELO	650
香焗芒果西米布甸 BAKED MANGO TAPIOCA PUDDING	320
荔枝杏仁豆腐 CHILLED ALMOND BEANCURD WITH LYCHEE	308
熱飲杏仁湯圓露 HOT ALMOND CREAM WITH GLUTINOUS RICE BALLS	308
荔枝杏仁豆腐 RED JADE SIGNATURE SALTED DUCK EGG ICE CREAM	308
豬頭奶皇包(每件 STEAMED PIGGYBUN, MILKY EGGC REAM (PER PIECE)	138
朱古力芝麻球(每件 SESAME BALL, CHOCOLATE (PER PIECE)	120

RED JADE SET MENU

Set: A Php 1,880++/pax MINIMUM OF 4 ORDERS TO AVAIL SET MENU

燒賣蝦角拚皮蛋海蜇

Siomai, Hakaw with Century Egg and Jellyfish

碧綠海鮮菠菜羹 Seafood Spinach Soup

香炸芝仕蝦球 Crispy Fried Shrimp with Almonds

> 紅燒元蹄配刈包 Dong Po Pork with Cuapao

咸旦酥焗鮮魷 Deep Fried Squid with Salted Egg Yolk

大漠风沙雞 Crispy Chicken and Garlic Hong Kong Style

什菌螺片金磚翡翠 Braised Assorted Mushroom with Homemade Spinach Tofu

> 楊洲炒飯 Yang Chow Fried Rice

> > 麻球 Buchi

杏仁豆腐 Almond Beancurd

Set:B Php 2,580++/pax MINIMUM OF 4 ORDERS TO AVAIL SET MENU

四喜臨门拚盤 Roast Duck Four Kinds Combination

瑤柱海鮮魚鰾羹 Braised Dried Scallop and Seafood with Fish Maw Soup

> 沙汁杏仁蝦球 Crispy Fried Shrimp with Almond Flakes

極品醬炒班球 Stir-fried Lapu Fillet and Vegetables with XO Sauce

> 東坡肉配刈包 Dong Po Pork with Cuapao

八寶蓮子雞 Eight Treasure Chicken

冬菇螺片扒時蔬 Braised Conch Meat and Black Mushroom with Seasonal Vegetables

> 什錦海鮮燜伊面 Braised E-fu Noodles with Assorted Seafood

> > 豆沙鍋餅 Red Bean Pancake

杏仁露熱飲 Hot Almond with Glutinous Balls

Set:C Php 3,180++/pax MINIMUM OF 4 ORDERS TO AVAIL SET MENU

五福臨門拚盤

Red Jade Five Kinds Combination

海鮮瑤柱魚翅羹

Braised Seafood and Dried Scallop with Shark's Fin Soup

紅玉金絲長壽蝦

Red Jade Long Life Prawns

芙蓉玉帶

Stir-fried Scallops with Egg Whites and Lettuce Cups

脆皮燒乳鴿 Hong Kong Style Fried Pigeon

蜜汁黑椒安格絲牛柳 Pan-fried Angus Beef Tenderloin with Honey Pepper Sauce

清蒸游水石斑 Steamed Live LapuLapu with Soy Sauce

香焗竽頭飯 Taro Rice

巧克力麻球 Chocolate Buchi

芒果西米露 Mango Sago

Set:D Php 3,880++/pax MINIMUM OF 4 ORDERS TO AVAIL SET MENU

> 紅運乳豬拚盤 Suckling Pig Combination

乾貝雞絲魚翅 Shredded Chicken with Dried Scallop Shark's Fin Soup

極品醬炒帶子 Stir-fried Scallop with XO Sauce and Broccoli Flower

沙律淹肉焗琵琶蝦 Baked Pit Lobster with Bacon and Garlic Mayonnaise

冬菇鮑魚扒翡翠豆腐 Braised Black Mushroom and Ten Head Abalone with Homemade Spinach Tofu

> 蜜汁黑椒和牛粒 Stir-fried Wagyu Beef with Honey Pepper Sauce

香煎銀鱈魚 Pan-fried Seabass with Garlic Soy Sauce

瑤柱蟹肉燜伊麵 Braised E-fu Noodles with Crabmeat and Dried Scallop Sauce

> 巧克力麻球 Chocolate Buchi

自制咸蛋冰淇淋 Salted Egg Ice Cream