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THE MANILA HOTEL

CHAMPAGNE ROOM
A LA CARTE MENU



COLD APPETIZERS

PHP

CAESAR SALAD

720

Romaine lettuce, classic Caesar salad dressing

ORGANIC MARKET SALAD

White or regular balsamic dressing

495

With crispy fried soft-shell crab

860

With native organic buffalo cheese

530

BEEF CARPACCIO

1,680

Thinly sliced prime beef tenderloin,

olive truffle oil, micro greens, parmigiano-reggiano

BEETROOT CURED GRAVLAX

1,280

Horseradish cream

LOBSTER TAIL IN ZUCCHINI RIBBON

1,980

Soy yuzu dressing

*Should you have any dietary concerns, please inform your server.

*Above prices are inclusive of 12% Value-Added Tax and applicable local taxes.

HOT APPETIZERS

PHP

ASPARAGUS ARBORIO RISOTTO AND SCALLOPS 1,480

FETTUCCINE A LA CARBONARA TARTUFO 900

Homemade noodles with Italian bacon,
truffle, egg yolk, parmesan cheese

RAVOLI CON SPINACI E RICOTTA 680

With cherry tomato, basil, butter

PAN-SEARED FOIE GRAS AND MANGO 3,280

In balsamic reduction with candied pili nuts

ESCARGOTS, 1/2 DOZEN 1,050

Prepared the traditional way in parsley and garlic butter

SOUP

FRENCH ONION SOUP 605

With gruyère cheese

CREAM OF GREEN PEAS AND LEEK 625

Poached quail egg, bacon crisps, parmesan flakes

PUMPKIN-SWEET POTATO BISQUE 825

Lobster medallion, toasted sunflower seeds

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MAIN COURSES

PHP

SEAFOOD MEDLEY	3,380
Scallops, prawns, lobster, mussels, sea bass and crispy squid on lemon risotto, tomato-olive relish	
CHILEAN SEA BASS	3,200
Heirloom tomatoes, garlic, rosemary, young potatoes, French beans	
LOCAL LOBSTER IN ORANGE LAVENDER BEURRE BLANC	3,525
Basmati rice, vadouvan masala	
COQUILLES SAINT - JACQUES	3,180
Sea scallop in a special egg sauce served with garlic fried rice	
MAGRET DE CANARD	3,280
Roast duck breast on passion fruit-pommery mustard sauce with coconut banana fritters, market vegetables	
VEAL MEDALLION , AUSTRALIA	2,600
In marsala sauce, Swiss potato cake	
ROAST LAMB RACK, THYME JUICE	2,000
Purée de pommes persillée, heirloom tomatoes, French beans	
SOUS VIDE BEEF SHORT RIBS, U.S.	2,480
Port wine glace, garlic confit, pommes purée	
CHATEAU BRIAND	5,275
In pepper corn sauce	

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FROM THE CHARCOAL GRILL

WAGYU TOMAHAWK, MAYURA, AUSTRALIA 38 oz
best shared by two to three (2-3) persons
carved tableside, served with three (3) sauces and sidings of your choice
PHP 13,580

		PHP
ROAST U.S. PRIME BEEF RIB		3,700
ORGANIC U.S. BEEF SIRLOIN, "MEYERS"	10 oz	3,180
BLACK ANGUS BEEF TENDERLOIN U.S.	7 oz	3,000
U.S. PRIME BEEF T-BONE	15 oz	3,750
WAGYU D-RUMP, GRADE 7 MAYURA, AUSTRALIA	10 oz	3,980
IBERICO PORK LOIN STEAK	10 oz	1,650
KING PRAWNS, THREE (3) PIECES	300 g	2,280

All grilled main courses are served with three (3) sauces of your choice:

AU JUS, RED WINE SAUCE, ROSEMARY GARLIC SAUCE,
MIXED PEPPERCORN SAUCE,
BEARNAISE SAUCE, AIOLI SAUCE, CHIMICHURRI SAUCE,
CAFÉ DE PARIS BUTTER or BARBECUE SAUCE

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SIDES

PHP

CREAMED SPINACH 320

GARLIC SAUTEED BROCCOLI FLORETS 365

GARLIC SAUTEED FRESH BUTTON MUSHROOMS 400

BATTER-FRIED ONION RINGS 320

SWISS-STYLE HASH BROWN POTATOES 320

FRESH MASHED POTATOES 320

FRENCH FRIES WITH TRUFFLE OIL 365

GRATIN POTATOES 320

BAKED POTATOES 320

BASMATI RICE 220

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DESSERTS

PHP

BAKED ALASKA

650

Strawberry and vanilla ice cream
sponge, browned meringue
flambéed with brandy

HOT SOUFFLÉ

385

Chocolate or mocha, served with crème anglaise
(please allow 30 minutes for preparation)

CHERRY or MANGO JUBILEE, Tableside Preparation

500

Served with French vanilla ice cream

CRÊPES SUZETTE, Tableside Preparation

680

Flamed with orange liquor served with vanilla gelato

FROZEN GRAND MARNIER SOUFFLÉ

600

Topped with fresh berries, chocolate sauce

MAGIC CHOCOLATE BALL

880

With caramel sauce

TRUFFLE CRÈME BRULEE

500

Chocolate custard base
topped with caramel sauce

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