



M
THE MANILA HOTEL
IN-ROOM DINING

Please dial “2” on your phone for Room Service.



BREAKFAST SET MENU

Available from 5:00 a.m. to 10:30 a.m.

	PHP
CONTINENTAL BREAKFAST	870
Bakery basket with butter, jam, marmalade and honey	
Choice of chilled juice	
Seasonal fresh fruits	
Coffee or tea	
HEALTHY BREAKFAST	925
Egg white omelette with tomato, onion, fresh mushroom and basil	
Rye bread or whole wheat bread toast with sugar-free jam	
Choice of traditional Bircher muesli or low fat plain yogurt with strawberry	
Fresh pineapple-ginger juice or carrot-orange juice	
Decaffeinated coffee or herbal tea	
AMERICAN BREAKFAST	1,090
Two eggs, any style	
Please select one of the following:	
Pork or chicken sausage, bacon, or grilled country ham	
Choice of chilled juice	
Seasonal fresh fruits	
Choice of cereals	
Bakery basket with jam and marmalade	
Coffee or tea	
BUKANG LIWAYWAY (FILIPINO BREAKFAST)	1,090
Please select one of the following:	
Beef tapa (home-cured beef with herbs and spices), fried egg and garlic fried rice	
Pork tocino (home-cured pork with herbs and spices), fried egg and garlic fried rice	
Pork or chicken longganisa (home-made local sausage), fried egg, and fried rice	
Daing (sun-dried fish), fried egg, and fried rice	
Tinapang bangus (smoked milk fish), fried egg, and fried rice	
Served with kesong puti (cheese from buffalo milk), kamatis (tomatoes)	
Chilled mango juice	
Fresh papaya fruit	
Coffee or Filipino hot chocolate	
JAPANESE BREAKFAST	1,090
Grilled salmon with steamed rice	
Japanese tamago (egg omelette), pickles	
Vegetables - seafood salad in goma dressing	
Miso soup	
Japanese green tea	

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

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

BREAKFAST A LA CARTE MENU

Available from 5:00 am to 10:30 am

PHP

BAKERY BASKET

Please select one of the following:

- DANISH PASTRIES OR CROISSANT 465
- MULTI-GRAIN, WHOLE WHEAT OR WHITE TOAST 465
- BANANA BREAD, MUFFIN 465
- ENSAYMADA (fluffy pastry with cheese and butter) 465
- PAN DE SAL (home-grown roll) OR FILIPINO RAISIN BREAD 465

Served with butter, marmalade, jam

FRESH FRUITS

Please select one of the following:

- PAPAYA, PINEAPPLE, WATERMELON OR MELON IN SEASON 330
- MANGO, POMELO SEGMENTS OR GRAPEFRUIT 330

DAIRY PRODUCTS

- YOGURT - FRUIT, PLAIN OR LOW FAT CHEESE 465
- WHITE LAGUNA CHEESE (cheese made from goat's milk) 330
- ASSORTED CHEESE 725

FROM THE GRIDDLE

- CINNAMON FRENCH TOAST 330

Served with apple compote and maple syrup

- PANCAKE OR WAFFLE 520

Served with maple syrup, honey and butter

CEREALS

- BIRCHER MUESLI 375
- CORNFLAKES, RICE CRISPS 375
- KOKO CRUNCH, FITNESS GRANOLA 375

PORRIDGE

- CHICKEN ARROZ CALDO 375
- CHINESE CONGEE WITH CONDIMENTS 375
- ROLLED OATS 375

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PHP

BREAKFAST FAVORITES

THREE-EGG OMELETTE With choice of mushroom, ham, cheese, tomato-onion or herbs	465
EGG WHITE OMELETTE Mushroom, onion, tomato, basil	465
TWO EGGS, ANY STYLE Served with your choice of chicken or pork sausage Bacon or grilled farmer's ham	595
DAING NA BANGUS Sun-dried milk fish with garlic fried rice and green papaya pickles	595
EGGS BENEDICT On whole wheat toast with ham or smoked salmon	640

CHILDREN'S BREAKFAST MENU

CORNFLAKES Served with banana	375
SCRAMBLED EGG On toast, served with mini hotdog	385
CHICKEN TOCINO AND SCRAMBLED EGG Served with garlic rice	420
PANCAKE Served with chocolate chips and maple syrup	375



A LA CARTE MENU

Available from 10:30 a.m. to 5:00 a.m.

APPETIZERS AND SALADS

PHP

- ✓ VEGETABLE SPRING ROLLS 595
Served with sweet chili sauce
- ✓ MIXED VEGETABLES SALAD IN SEASON 510
Seasonal lettuce with orange segments and sugar-coated walnuts
With raspberry olive oil vinaigrette
- M MANILA HOTEL CAESAR SALAD
GREENS 660
WITH GRILLED CHICKEN 795
WITH PRAWNS 860
- PEPPER SEARED TUNA ON SALAD NIÇOISE 640
Red wine vinegar dressing
- DEEP-FRIED CALAMARES 660
With tartar sauce
- NORWEGIAN SMOKED SALMON 1190
Traditional trimmings, multi grain bread
- SOUP
- PANCIT MOLO SOUP 465
Pork and shrimp dumplings in savory shrimp broth
With spring onion and fried garlic
- CREAM OF MUSHROOM SOUP 465
With truffle oil foam
- PRAWN BISQUE 495
With sauteed prawn meat
- SMOKED TOMATO SOUP 495
With cheese toast croutons

✓ Vegetarian
M The Manila Hotel signature dish

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SANDWICHES AND BURGERS		PHP
	TUNA OR CHICKEN SANDWICH In toasted whole wheat bread	595
✓	VEGGIES TREAT Ciabatta with grilled zucchini, bell peppers, onion, pumpkin, and feta cheese	595
	CHICKEN SHAWARMA WRAP French fries, garlic mayo, pickles	660
	GRILLED FRANKFURTER SAUSAGE SANDWICH In hot dog bun	660
	GRILLED HAM AND SWISS CHEESE SANDWICH In white bread	825
	GRILLED U.S. BEEF BURGER, 180 G. In sesame bun with cheese, bacon and fried egg	905
M	MANILA HOTEL CLUB SANDWICH Our own version of triple-decker sandwich with chicken, egg, tomato and bacon in rye bread loaf	1,060
PIZZA AND PASTA		
	LASAGNA Meat ragout, béchamel sauce, and Parmesan	780
	SPAGHETTI CARBONARA Egg, cream, Parmesan, pancetta, olive oil, and pepper	685
	SPAGHETTI WITH MEAT BALLS With beef and pork, smothered in savory tomato sauce	685
	SPAGHETTI ALL'AMATRICIANA In savory tomato sauce with pancetta, chili flakes, onion Sprinkled with Parmesan cheese	685
	FETTUCCINE AL PESTO CON GAMBERI Fettuccine with pesto and prawns	685
	FETTUCCINE AL BOLOGNESE Beef and pork meat sauce, Parmesan	685
	PIZZA HAWAII Tomato sauce, mozzarella, ham, pineapple, and bell pepper	825
✓	PIZZA BELLO GIARDINO Tomato sauce, mozzarella, eggplant, zucchini, mushroom, cherry tomatoes goat's cheese, rosemary garlic oil, and pecorino	825
M	PIZZA MANILA HOTEL Tomato sauce, mozzarella, Laguna cheese, chorizo (home-made Spanish pork sausage) olives, and pizza herbs	825
	PIZZA QUATTRO FORMAGGI White sauce, mozzarella, Gorgonzola, Parmesan and Gruyère	860

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ALL DAY FAVORITES

FRIED CHICKEN French fries and coleslaw	PHP 815
GRILLED SALMON STEAK Basmati rice, zucchini, bell peppers, asparagus, cherry tomatoes Lemon-dill sauce	1,080
GRILLED AUSTRALIAN LAMB CUTLETS Served with mashed potatoes, seasonal vegetables Rosemary-garlic gravy and mint jelly	2,175
U.S. SIRLOIN, BLACK ANGUS, 240 g. Served with mashed potatoes or French fries Seasonal vegetables and peppercorn sauce	2,175
GRILLED U.S. BEEF TENDERLOIN WITH MUSHROOMS, 180 g. Port wine sauce, sautéed potatoes, seasonal vegetables	2,520

CHILDREN'S MENU

DIEGO Hotdog in bun, served with French fries and marshmallows	395
DORA Breaded chicken fillets with steamed rice	395
PRINCESS Breaded fish fingers and French fries	550
SUPERMAN Mini cheesy burger served with French fries	455
SPONGEBOB Spaghetti with meat sauce	395

DESSERTS

TOOTH FAIRY Filipino-style cream caramel	330
BOZO Scoop of ice cream with sugar cone, Decorated with button chocolates and marshmallows	330

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HEALTHY OPTION

PHP

- ✓ TOFU AND VEGETABLE CHOPSUEY 605
Served with brown rice

- ✓ WHOLE WHEAT PENNE PRIMAVERA 685
With asparagus, broccoli, pine seeds, cherry tomatoes, bell peppers, garlic
Sautéed in extra virgin olive oil, sprinkled with savory pecorino cheese

- GRILLED ORGANIC CHICKEN BREAST 760
Lemon-garlic-herb marinated chicken
Mediterranean salad, grilled asparagus, and flat bread

- STEAMED GROUPER FILLET WITH MANGO SALSA 1,090
Brown rice, green asparagus, broccoli, and tomatoes

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NATIVE FILIPINO DISHES		PHP
WONTON NOODLE SOUP Pork shrimp dumplings and egg noodles in savory broth with bokchoy		465
PANCIT BIHON OR CANTON Sautéed rice or egg noodles with chicken, pork and shrimp		660
PANCIT MALABON Rice noodles with a delectable sauce with pork, shrimp, flavored with annatto		660
PINAKBET Squash, string beans, okra, eggplant and bitter squash Sautéed with shrimps, shrimp paste, onion, ginger, garlic and tomato		660
CHOPSUEY Pork, shrimp and chicken liver Sautéed with vegetables and Asian seasonings		660
SINIGANG In tamarind-soured broth with local vegetables With steamed rice		
BANGUS / milk fish		825
BABOY / pork		925
SALMON		925
SUGPO / prawn		990
BISTEK TAGALOG Local beef steak, marinated with soy sauce and calamansi Smothered with onion rings		925
CHICKEN AND PORK ADOBO Marinated in soy sauce, vinegar, with pepper and garlic Served with garlic fried rice		815
M KARE-KARE Stewed oxtail and ox tripe in peanut sauce with local vegetables		990
CRISPY PATA (good for sharing) Boiled and crispy fried pork knuckle, With soy dip, pickled papaya and garlic fried rice		1,888

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FROM THE JAPANESE KITCHEN

Available from 11:30 am to 2:30 pm, and from 6:00 pm to 9:00 pm

STARTERS

		PHP
MISO SOUP	Clear soup with soy bean paste, soft tofu, and seaweed	200
VEGETABLE MAKI	Tasty vegan combination of lettuce, cucumber, and radish	360
MANILA HOTEL MAKI	Tobiko (fish roe) glazed with unagi (eel) sauce	950
CALIFORNIA MAKI	Kani (crab stick)-fresh mango	605
SALMON MAKI	Salmon and cucumber	530
TUNA MAKI	Tuna and cucumber	530
FUTO MAKI	Mixed maki sushi with radish, kani (crab stick) and cucumber	565
UNAGI MAKI	Unagi (eel), kappa, crabmeat, with eel sauce	750
TEMPURA MAKI	Shrimp tempura, tobiko (fish roe), and eel sauce	770
PHILADELPHIA MAKI	Cream cheese, smoked salmon, cucumber and crabstick	770
CRAZY CALIFORNIA MAKI	California maki topped with spicy crabmeat and tempura crumbs	770
NIGIRI SUSHI	Salmon, shrimp, lapu-lapu or tuna (choice of any 3 pieces)	620
NIGIRI APPETIZER	Two (2) pieces each of salmon, lapu-lapu and tuna	890
MIXED SUSHI	Six (6) pieces of assorted nigiri sushi with tuna sushi	1,080
MIXED SASHIMI	Tuna, salmon, lapu-lapu, ikura (roe), mackerel, kani and tamago	1,300

DEEP FRIED

SHRIMP TEMPURA	Seven (7) pieces of shrimp tempura	1,068
MIXED TEMPURA SET	Combination of three (3) shrimps and assorted vegetables	1,210

FROM THE TEPPAN GRILL

FRESH PRAWNS, 220 g		1,080
NORWEGIAN SALMON, 220 g		1,080

All teppan items are served with soup, vegetables, rice and salad

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FROM THE KOREAN KITCHEN

Available from 11:30 am to 2:30 pm, and from 6:00 pm to 9:00 pm

비빔냉면 BIBIM-NAENGYEON Spicy buckwheat noodles	PHP 825
김치 볶음밥 KIMCHI-BOKKEUMBAP Fried rice with kimchi and vegetables	495
LA 갈비 LA-GALBI Grilled beef short ribs	1,210
돌솥비빔밥 DOLSOT-BIBIMBAP Spicy rice with vegetables in stone pot	385
육회돌솥비빔밥 YUKHOE DOLSOT-BIBIMBAP Spicy rice with vegetables and raw beef tartar, fried egg	990
육회 YUK-HOE Raw beef with tartar sauce	1,300
오징어 볶음 OJINGEO-BOKKEUM Spicy stir-fried squid with vegetables	970
오징어 통구이 OJINGEO-TONGGUI Spicy grilled squid	750
새우구이 SAEWOO-GUI Spicy grilled soy prawns	1,080
신라면 SHIN-RAMYUN Spicy Korean noodles	475

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FROM THE KOREAN KITCHEN

Available from 11:30 am to 2:30 pm, and from 6:00 pm to 9:00 pm

	PHP
고등어구이 GODEUNGEO- GUI Korean grilled mackerel	1,325
잔치 국수 JANCHI - GUKSU Thin wheat noodles in seaweed broth	465
GALBI-JJIM Korean braised short ribs	1,080
비빔밥 BIBIMBAP Korean rice with spinach, bean sprouts, ground beef, Donagi and diced vegetables Served with kimchi and the soup of the day	650
잡채 CHAPCHAE Korean glass noodles, sauteed with mushrooms, carrots, Bell peppers and ground beef Cabbage kimchi, Korean rice and soup of the day	650
재육볶음 JAE YOOK BOK EUM Sautéed pork belly, marinated in Korean soy sauce, With leek and chili cabbage kimchi Korean rice and soup of the day	860

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FROM RED JADE KITCHEN

Available from 11:30 am to 2:00 pm, and from 6:00 pm to 9:00 pm

紅玉蝦餃皇 (三件)	PHP
RED JADE SIGNATURE STEAMED SHRIMP DUMPLING (3 PIECES)	330
魚籽蒸燒賣 (三件)	330
STEAMED SIOMAI SHRIMP & PORK DUMPLING (3 PIECES)	
金牌叉燒王	650
HONEY-GLAZED BARBECUE PORK	
竹筴雞片露笋湯	1,538
CHICKEN BAMBOO PITH SOUP (REGULAR)	
海膽扒百花帶子	2,530
SCALLOP SHRIMP MOOSE CRAB ROE SAUCE	
碧玉松露菌炒飯	1,025
BLACK TRUFFLE MUSHROOM, SEAFOOD, SPINACH FRIED RICE	
持式甜品:	
DESSERT SPECIALTY:	
鮮果芒果布甸 (每位)	375
CHILLED MANGO PUDDING (PER PERSON)	
豬頭奶皇包(每件)	265
STEAMED PICGY BUN, MILKY EGG CREAM (2)	

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FROM HALAL KITCHEN

Available from 11:30 am to 2:30 pm, and from 6:00 pm to 9:00 pm

APPETIZERS

PHP

- ✓ VEGETABLE SAMOSA (also available from 12mn to 6am) 495
Fried triangular shaped savory pastries
Served with green chutney and raita (yogurt and vegetables)

- SHOURBA AL-'ADAS 430
Red lentil soup with onion, garlic and tomato
Spiced with cumin, pinch chili powder and a dash of lemon juice
Served with naan bread (flat bread)

- ✓ MIXED VEGETABLES SALAD (also available from 12mn to 6am) 595
Arugula, tatsoi (Chinese cabbage), baby lettuce, cherry tomatoes, and feta cheese
In olive oil-lemon-garlic dressing

- ✓ MEZZE PLATE 750
Hummus (Chick peas, tahini and sesame paste)
Babaghanouj (Grilled eggplant with tomato and onion)
Taboulleh, olives, white cheese and naan bread (flat bread)

- SHRIMP SALAD 750
Spicy marinated and stir-fried shrimp
With healthy cracked-parsley salad in olive oil lemon dressing

- NAAN BREAD 310
Baked to order in tandoori oven

- ROTI PARATHA 310
Hand-made and cooked to order

✓ Vegetarian

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FROM HALAL KITCHEN

Available from 11:30 am to 2:30 pm, and from 6:00 pm to 9:00 pm

MAIN COURSES	PHP
BUTTER CHICKEN Boneless chicken breast, simmered in a divine tomato-curry sauce Served with papadum (Indian crispy crackers), samosa, pickles and chutney Your choice of basmati rice or naan bread (flat bread)	725
CHICKEN TIKKA (also available from 12mn to 6am) (Please allow 30 minutes cooking time) Boneless chicken breast cooked in tandoori oven With naan bread (flat bread), chutney, pickles and samosa	725
SINGAPOREAN FISH CURRY Grouper head in simmered in aromatic spicy sauce With Indian spices and coconut cream Served with basmati rice or naan bread (flat bread)	1,450
PRAWNS CURRY Simmered in Indian spices and ginger-garlic paste Finished with a touch of masala powder Served with naan bread or basmati rice, kachumber (Indian salad)	1,100
ROGAN JOSH (also available from 12mn to 6am) Kashmiri style lamb curry served with basmati rice, papadum (Indian crispy crackers), chutney	1,265
BEEF RENDANG South East Asian style beef stew Smothered in flavorful sauce of ginger, garlic, galangal, Lemongrass, shallots, turmeric and coconut cream Served with basmati rice or naan bread (flat bread)	1,265
HAMOUR HARA Pan-fried grouper fillet marinated in ginger, garlic and turmeric Served with basmati rice	1,265
TANDOORI LAMB CUTLETS (please allow 45 minutes cooking time) Served with naan bread (flat bread), chutney, pickles and samosa	1,980

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FROM HALAL KITCHEN

Available from 11:30 am to 2:30 pm, and from 6:00 pm to 9:00 pm

LOCAL DELIGHTS

PHP

PANCIT BIHON

615

Rice noodles sautéed with chicken, shrimp and vegetables
Flavored with soy sauce

MANOK FRITTO

750

Breaded and fried chicken fillet
Served with mushroom sauce,
Your choice of rice or French fries

VEGETARIAN

✓ ALOO JEERA DRY

530

Dry potato curry sautéed in olive oil
With ginger-garlic paste, turmeric and cumin
Served with dhal (soup) of the day, naan bread (flat bread) or basmati rice
Pickles, chutney, and papadum (Thin Indian crispy crackers)

✓ MATAR PANEER

1,090

Deep-fried Indian cheese
Ginger, garlic, spices and yogurt sauce
Served with dhal (soup) of the day, naan bread (flat bread) or basmati rice
Pickles, chutney, and papadum (Thin Indian crispy crackers)

DESSERTS

GULAB JAMUN, 4 PIECES

400

Fried doughnut balls soaked in sugar syrup

BAKLAVA

375

Crunchy filo (thin unleavened dough)-nut pastry

MASALA TEA

200

Indian black tea, green cardamom, cloves, cinnamon, sugar
Served with Tahini cookies (contains almond and pistachio nuts, sesame seeds)

✓ Vegetarian

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SWEET INDULGENCE

Available from 10:30 am to 5:00 am

M	PUTO BUMBONG A Filipino rice delight served hot with grated cheese	PHP 265
	ICE CREAM, TWO SCOOPS	330
M	BIBINGKA Native rice cake oven baked, with salted egg, native cheese	375
	BLACK AND WHITE CHOCOLATE GATEAU With vanilla sauce	330
	BLUEBERRY CHEESECAKE New York cheesecake, blueberry compote	330
	PROFITEROLES Small choux paste filled with vanilla ice cream Hot chocolate sauce	330
M	HALO-HALO MANILA HOTEL Local preserved sweets, shaved ice, milk and ice cream	460
	SEASONAL FRESH FRUIT PLATTER With lemon sherbet	595
	CREPES SAMURAI Crepe with fresh mango filling baked in vanilla custard	660
	MOVIE SNACKS	
	POP CORN (PLAIN OR CHEESE)	165
	FRENCH-FRIED POTATOES	310
	BUFFALO CHICKEN WINGS	590

M The Manila Hotel signature dish

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COCKTAILS

MANILA HOTEL SIGNATURE COCKTAILS	PHP
MANILA HOTEL CHAMBERLAIN Gin, lime juice and sprite	395
MANILA HOTEL MINT JULEP Bourbon whiskey, rum, sugar, mint	450
MACARTHUR COCKTAIL Cointreau, rum, egg white, ginger bitters, calamansi	395
BUCO-LAKAN MARTINI Lakan lambanog, fresh buco juice, buco meat	760
MOCKTAILS	
CINDERELLA	425
FRUIT FANTASY	350
PUSSY FOOT	350
SHIRLEY TEMPLE	350

BEER, SODA AND WATER

BEER

SAN MIGUEL BEER (LOCAL)	
Pale Pilsen, Light	200
Super Dry, Red Horse or Cerveza Negra	260
SAN MIGUEL ALL MALT PREMIUM BEER	280
HEINEKEN	280
CORONA	350
GINGER BEER	350

SODA

COCA COLA: Regular, light, zero	200
SPRITE: Regular, light, zero	200
ROYAL TRU-ORANGE	280
TONIC WATER, SODA WATER	220
GINGER ALE	280

BOTTLED WATER

	150
LOCAL DISTILLED WATER, 500 ML	350
EVIAN MINERALISED WATER, 500 ML	350
PERRIER SPARKLING WATER, 330 ML	

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FRUIT JUICES, COFFEE AND TEA SELECTION

FRESH FRUIT JUICES	PHP
CALAMANSI, DAYAP	200
BUCO, CANTALOUPE	275
RIPE MANGO	380
GREEN MANGO	275
PAPAYA, PINEAPPLE	275
WATERMELON	380
APPLE, CARROT	320
ORANGE	380
FRESH FOUR SEASON	320

CHILLED FRUIT JUICES

APPLE, MANGO, ORANGE	200
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MANILA HOTEL COFFEE BLENDS

FRESHLY BREWED	220
CAFÉ LATTE, CAPPUCINO	250
ESPRESSO	220
ICED COFFEE OR ICED CAPPUCINO	250

SPECIAL COFFEE BLENDS

HAZELNUT OR VANILLA LATTE	280
SALTED CARAMEL LATTE	280
CAFÉ MOCHA	280
BUTTERSCOTCH	350

TEA SELECTION AND HERBAL INFUSION

ICED TEA	225
EARL GREY, ENGLISH BREAKFAST, DARJEELING OR GREEN TEA	200
CHAMOMILE OR PEPPERMINT	200
THE MANILA HOTEL ICED TEA	290

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