# THE MANILA HOTEL

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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	0, 0
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	1,380
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)	1,180
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 na bangus (Milkfish marinated in vinegar, garlic, pepper, and salt, then fried to a crispy finish), 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	1,380
Grilled salmon with steamed rice	
Japanese tamago (egg omelette), pickles	
Vegetables-seafood salad in goma dressing	
Miso soup	

Japanese green tea

Available from 5:00 am to 10:30 am

	PHP
BAKERY BASKET	
Please select one of the following: (5 pieces)	
<ul> <li>DANISH PASTRIES OR CROISSANT</li> </ul>	550
MULTI-GRAIN, WHOLE WHEAT OR WHITE TOAST	550
BANANA BREAD OR MUFFIN	550
• ENSAYMADA (fluffy pastry with cheese and butter)	550
PAN DE SAL (home-grown roll) OR FILIPINO RAISIN BREAD	550
Served with butter, marmalade, jam	
FRESH FRUITS	330
Please select one of the following: (3 pieces)	550
• PAPAYA, PINEAPPLE, WATERMELON OR MELON IN SEASON,	
MANGO, POMELO SEGMENTS OR GRAPEFRUIT	
DAIRY PRODUCTS	200
YOGURT – FRUIT, PLAIN OR LOW FAT WHITE LAGUNA CHEESE (cheese made from goat's milk)	380 380
ASSORTED CHEESE	750
	700
FROM THE GRIDDLE	
CINNAMON FRENCH TOAST	380
Served with apple compote and maple syrup	
PANCAKE OR WAFFLE	380
Served with maple syrup, honey and butter	
CEREALS	
BIRCHER MUESLI	350
CORNFLAKES, RICE CRISPS	250
KOKO CRUNCH, FITNESS GRANOLA	350
PORRIDGE	
CHICKEN ARROZ CALDO	480
CHINESE CONGEE WITH CONDIMENTS	480
ROLLED OATS	280

BREAKFAST FAVORITES	
THREE-EGG OMELETTE With choice of mushroom, ham, cheese, tomato, onion or herbs	550
EGG WHITE OMELETTE Mushroom, onion, tomato, basil	550
TWO EGGS, ANY STYLE Served with your choice of chicken or pork sausage Bacon or grilled farmer's ham	550
Milkfish marinated in vinegar, garlic, pepper, and salt, then fried to a crispy finish. Served with garlic fried rice and green papaya pickles	640
EGGS BENEDICT On whole wheat toast with ham or smoked salmon	550
CHILDREN'S BREAKFAST MENU	
CORNFLAKES Served with banana	280
SCRAMBLED EGG On toast, served with mini hotdog	380
PANCAKE Served with chocolate chips and maple syrup	380

PHP



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

	APPETIZERS AND SALADS	PHP
<b>V</b>	VEGETABLE SPRING ROLLS Served with sweet chili sauce and pickled papaya (atchara)	580
<b>V</b>	MIXED VEGETABLES SALAD IN SEASON Seasonal lettuce with orange segments and sugar-coated walnuts With raspberry olive oil vinaigrette	510
M	MANILA HOTEL CAESAR SALAD GREENS WITH GRILLED CHICKEN WITH PRAWNS	680 840 980
	PEPPER SEARED TUNA ON SALAD NIÇOISE Red wine vinegar dressing	880
	DEEP-FRIED CALAMARES With tartar sauce	680
	NORWEGIAN SMOKED SALMON Traditional trimmings, multi grain bread	1180
	SOUP	
	PANCIT MOLO SOUP Pork and shrimp dumplings in savory shrimp broth With spring onion and fried garlic	380
	CREAM OF MUSHROOM SOUP With truffle oil foam	380
	LOBSTER BISQUE With sautéed lobster meat	480
	SMOKED TOMATO SOUP With cheese toast croutons	480



	SANDWICHES AND BURGERS	
		PHP
	TUNA OR CHICKEN SANDWICH In toasted whole wheat bread	580
V	VEGGIES TREAT Ciabatta with grilled zucchini, bell peppers, onion, pumpkin, and feta cheese	480
	CHICKEN SHAWARMA WRAP French fries, garlic mayo, pickles	780
	GRILLED FRANKFURTER SAUSAGE SANDWICH In hot dog bun	780
	GRILLED HAM AND SWISS CHEESE SANDWICH In white bread	680
	GRILLED U.S. BEEF BURGER, 180 g In sesame bun with cheese, bacon and fried egg	1,110
М	MANILA HOTEL CLUB SANDWICH Our own version of triple-decker sandwich with chicken, egg, tomato and bacon in rye bread loaf	1,100
	PIZZA AND PASTA	
	LASAGNA Meat ragout, béchamel sauce, and Parmesan	880
	SPAGHETTI CARBONARA Egg, cream, Parmesan, pancetta, olive oil, and pepper	600
	SPAGHETTI WITH MEATBALLS With beef and pork, smothered in savory tomato sauce	600
	SPAGHETTI ALL'AMATRICIANA In savory tomato sauce with pancetta, chili flakes, onion Sprinkled with Parmesan cheese	600
	FETTUCCINE AL PESTO CON GAMBERI Fettuccine with pesto and prawns	680
	FETTUCCINE AL BOLOGNESE Beef and pork meat sauce, Parmesan	680
	PIZZA HAWAII Tomato sauce, mozzarella, ham, pineapple, and bell pepper	680
V	PIZZA BELLO GIARDINO Tomato sauce, mozzarella, eggplant, zucchini, mushroom, cherry tomatoes goat's cheese, rosemary garlic oil, and pecorino	880

✓ VegetarianM The Manila Hotel signature dish

М	PIZZA MANILA HOTEL Tomato sauce, mozzarella, Laguna cheese, chorizo olives, and herbs	680
	PIZZA QUATTRO FORMAGGI White sauce, mozzarella, Gorgonzola, Parmesan and Gruyère	880
	ALL DAY FAVORITES FRIED CHICKEN	980
	French fries and coleslaw GRILLED SALMON STEAK Basmati rice, zucchini, bell peppers, asparagus, cherry tomatoes Lemon-dill sauce	980
	GRILLED AUSTRALIAN LAMB CUTLETS Mashed potatoes, seasonal vegetables Rosemary-garlic gravy and mint jelly	2,175
	U.S. SIRLOIN, BLACK ANGUS, 240 g. 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	2,580
	CHILDREN'S MENU	
	DIEGO Hotdog in bun, French fries and marshmallows	395
	DORA Breaded chicken fillets with steamed rice	395
	PRINCESS Breaded fish fingers and French fries	495
	SUPERMAN Mini cheesy burger served with French fries	395
	SPONGEBOB Spaghetti with meat sauce	395
	DESSERTS	
	TOOTH FAIRY Filipino-style cream caramel	380
	BOZO Scoop of ice cream with sugar cone, Decorated with button chocolates and marshmallows	380

 ${\sf M}$  The Manila Hotel signature dish



	HEALTHY OPTION	PHP
V	TOFU AND VEGETABLE CHOPSUEY Served with brown rice	580
V	WHOLE WHEAT PENNE PRIMAVERA With asparagus, broccoli, pine seeds, cherry tomatoes, bell peppers, garlic Sautéed in extra virgin olive oil, sprinkled with savory pecorino cheese	660
	GRILLED ORGANIC CHICKEN BREAST Lemon-garlic-herb marinated chicken Mediterranean salad, grilled asparagus, and flat bread	680
	STEAMED GROUPER FILLET WITH MANGO SALSA Brown rice, green asparagus, broccoli, and tomatoes	1,080





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 gourd Sautéed with shrimps, shrimp paste, onion, ginger, garlic and tomato Served with steamed rice	660
CHOPSUEY Pork, shrimp and chicken liver Sautéed with vegetables and Asian seasonings Served with steamed rice	660
SINIGANG Tamarind-soured broth with local vegetables Served with steamed rice	
BANGUS / milk fish BABOY / pork SALMON SUGPO / prawn	825 925 1,280 1,380
BISTEK TAGALOG Local beef steak, marinated with soy sauce and calamansi Smothered with onion rings Served with steamed rice	1,280
CHICKEN AND PORK ADOBO Marinated in soy sauce, vinegar, with pepper and garlic Served with garlic fried rice	825
KARE-KARE Stewed oxtail and ox tripe in peanut sauce with local vegetables Served with steamed rice	1,080
CRISPY PATA (good for sharing) Boiled and crispy fried pork knuckle, With soy dip, pickled papaya and garlic fried rice	2,880

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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

	MISO SOUP	Clear soup with soy bean paste, soft tofu, and seaweed	200
$\checkmark$	VEGETABLE MAKI	Tasty vegan combination of lettuce, cucumber, and radish	280
М	MANILA HOTEL MAKI	Tobiko (fish roe) glazed with unagi (eel) sauce	1,600
	CALIFORNIA MAKI	Kani (crab stick)-fresh mango	1,080
	SALMON MAKI	Salmon and cucumber	580
	TUNA MAKI	Tuna and cucumber	580
	FUTO MAKI	Mixed maki sushi with radish, kani (crab stick) and cucumber	580
	UNAGI MAKI	Unagi (eel), kappa, crabmeat, with eel sauce	780
	TEMPURA MAKI	Shrimp tempura, tobiko (fish roe), and eel sauce	780
	PHILADELPHIA MAKI	Cream cheese, smoked salmon, cucumber and crabstick	680
	CRAZY CALIFORNIA MAKI	California maki topped with spicy crabmeat and tempura crumbs	680
	NIGIRI SUSHI	Salmon, shrimp, lapu-lapu or tuna (choice of any 3 pieces)	680
	NIGIRI APPETIZER	Two (2) pieces each of salmon, lapu-lapu and tuna	780
	MIXED SUSHI	Six (6) pieces of assorted nigiri sushi with tuna sushi	980
	MIXED SASHIMI	Tuna, salmon, lapu-lapu, ikura (roe), mackerel, kani and tamago	2,200
	DEEP FRIED		
	SHRIMPTEMPURA	Seven (7) pieces of shrimp tempura	1,080
	MIXED TEMPURA SET	Combination of three (3) shrimps and assorted vegetables	1,180
	FROM THE TEPPAN GRIL	L	

FRESH PRAWNS, 220 g	1,280
NORWEGIAN SALMON, 220 g	1,280

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



## FROM THE KOREAN KITCHEN

비빔냉면	PHP
BIBIM-NAENGMYEON	820
Spicy buckwheat noodles	
김치 볶음밥	
KIMCHI-BOKKEUMBAP	480
Fried rice with kimchi and vegetables	
LA 갈비 LA-GALBI	1 200
Grilled beef short ribs	1,200
돌솥비빔밥	
DOLSOT-BIBIMBAP	380
Spicy rice with vegetables in stone pot	
육회돌솥비빔밥	
YUKHOE DOLSOT-BIBIMBAP	1,080
Spicy rice with vegetables and raw beef tartar, fried egg	
<u>क</u> े बे	
국외 YUK-HOE	1,400
Raw beef with tartar sauce	1,400
오징어 볶음	
OJINGEO-BOKKEUM	880
Spicy stir-fried squid with vegetables	
오징어 통구이	
OJINGEO-TONGGUI	750
Spicy grilled squid	
새우구이	
SAEWOO-GUI	1,080
Spicy grilled soy prawns	1,000
신라면	
SHIN-RAMYUN Spicy Koroop poodlog	450
Spicy Korean noodles	

## FROM THE KOREAN KITCHEN

	PHP
고등어구이 GODEUNGEO- GUI Korean grilled mackerel	1,280
잔치 국수 JANCHI – GUKSU Thin wheat noodles in seaweed broth	450
GALBI-JJIM Korean braised short ribs	1,150
비빔밥 BIBIMBAP Korean rice with spinach, bean sprouts, ground beef Donagi and diced vegetables Served with kimchi and soup of the day	580
잡채 CHAPCHAE Korean glass noodles, sautéed with mushrooms, carrots Bell peppers and ground beef Cabbage kimchi, Korean rice and soup of the day	580
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	780



## FROM RED JADE KITCHEN

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

		PHP
М	<mark>紅玉蝦餃皇 (三件)</mark> RED JADE SIGNATURE STEAMED SHRIMP DUMPLING (3 PIECES)	420
	魚籽蒸燒賣(三件) STEAMED SIOMAI SHRIMP & PORK DUMPLING (3 PIECES)	308
	金牌叉焼王 HONEY-GLAZED PORK BARBECUE	1,418
	竹笙雞片露笋湯 CHICKEN BAMBOO PITH SOUP (REGULAR)	1,308
	海膽扒百花带子 SCALLOP SHRIMP MOOSE CRAB ROE SAUCE	2,688
	碧玉松露菌炒飯 BLACK TRUFFLE MUSHROOM, SEAFOOD, SPINACH FRIED RICE	980
	持式甜品: DESSERT SPECIALTY:	
м	鮮果芒果布甸 (侮位) CHILLED MANGO PUDDING (INDIVIDUAL SERVING)	320
	豬頭奶皇包(毎件) STEAMED PIGGY BUN, MILKY EGG CREAM (2 PIECES)	280

M The Manila Hotel signature dish



## FROM HALAL KITCHEN

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

	APPETIZERS	PHP
V	VEGETABLE SAMOSA (also available from 12:00 mn to 6:00 am) Fried triangular shaped savory pastries Served with green chutney and raita (yogurt and vegetables)	450
~	SHOURBA AL-'ADAS Red lentil soup with onion, garlic and tomato Spiced with cumin, chili powder and a dash of lemon juice Served with naan bread (flat bread)	380
V	MIXED VEGETABLES SALAD (also available from 12:00 mn to 6:00 am) Arugula, tatsoi (Chinese cabbage), baby lettuce, cherry tomatoes, and feta cheese In olive oil-lemon-garlic dressing	580
~	MEZZE PLATE Hummus (Chick peas, tahini and sesame paste) Baba Ghanoush (Grilled eggplant with tomato and onion) Taboulleh, olives, white cheese and naan bread (flat bread)	780
	SHRIMP SALAD Spicy marinated and stir-fried shrimp With healthy cracked-parsley salad in olive oil lemon dressing	780
	NAAN BREAD Baked to order in tandoori oven	300
	ROTI PARATHA Hand-made and cooked to order	300



✓ Vegetarian

## FROM HALAL KITCHEN

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 Served with basmati rice or naan bread (flat bread)	980
CHICKEN TIKKA (also available from 12:00 mn to 6:00 am) (Please allow 30 minutes cooking time) Boneless chicken breast cooked in tandoori oven Served with naan bread (flat bread), chutney, pickles and samosa	980
SINGAPOREAN FISH CURRY Grouper head simmered in aromatic spicy sauce With Indian spices and coconut cream Served with basmati rice or naan bread (flat bread)	1,480
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)	1,980
ROGAN JOSH (also available from 12:00 mn to 6:00 am) Kashmiri style lamb curry served with basmati rice, papadum (Indian crispy crackers), chutney	1,280
BEEF RENDANG Southeast 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)	1,280
HAMOUR HARA Pan-fried grouper fillet marinated in ginger, garlic and turmeric Served with basmati rice	1,480
TANDOORI LAMB CUTLETS (Please allow 45 minutes cooking time) Served with naan bread (flat bread), chutney, pickles and samosa	3,250

	LOCAL DELIGHTS	PHP
	PANCIT BIHON Rice noodles sautéed with chicken, shrimp and vegetables Flavored with soy sauce	480
	MANOK FRITTO Breaded and fried chicken fillet Served with mushroom sauce Your choice of rice or French fries	880
	VEGETARIAN	
V	ALOO JEERA DRY 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)	900
V	MATAR PANEER 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)	1,600
	DESSERTS	
	GULAB JAMUN, 4 PIECES Fried doughnut balls soaked in sugar syrup	400
	BAKLAVA Crunchy filo (thin unleavened dough)-nut pastry	460
	MASALA TEA Indian black tea, green cardamom, cloves, cinnamon, sugar Served with Tahini cookies (contains almonds, pistachios and sesame seeds)	200





## SWEET INDULGENCE

Available from 10:30 am to 5:00 am

		PHP
М	PUTO BUMBONG A Filipino rice delight served hot with grated cheese	280
	ICE CREAM, TWO SCOOPS	280
м	BIBINGKA Oven-baked native rice cake, with salted egg, native cheese	380
	BLACK AND WHITE CHOCOLATE GATEAU With vanilla sauce	320
	BLUEBERRY CHEESECAKE New York cheesecake, blueberry compote	320
	PROFITEROLES Small choux pastry filled with vanilla ice cream Hot chocolate sauce	320
м	HALO-HALO MANILA HOTEL Local preserved sweets, shaved ice, milk and ice cream	380
	SEASONAL FRESH FRUIT PLATTER With lemon sherbet	600
	CREPES SAMURAI Crepe with fresh mango filling baked in vanilla custard	920
	MOVIE SNACKS	
	POPCORN (PLAIN OR CHEESE)	165
	REGULAR FRENCH FRIES	380
	BUFFALO CHICKEN WINGS (4-5 PIECES)	940

 ${\sf M}$  The Manila Hotel signature dish

## COCKTAILS

HP
95
50
95
60
25
50
50
50

## BEER, SODA AND WATER

BEER	
SAN MIGUEL BEER (LOCAL)	
Pale Pilsen, Light Super Dry, Red Horse or Cerveza Negra	200 260
SAN MIGUEL ALL MALT PREMIUM BEER HEINEKEN CORONA GINGER BEER	280 280 350 350
SODA COCA COLA: Regular, light, zero SPRITE: Regular, light, zero ROYAL TRU-ORANGE TONIC WATER, SODA WATER GINGER ALE	200 200 280 220 280
BOTTLED WATER LOCAL DISTILLED WATER, 500 ML EVIAN MINERAL WATER, 500 ML PERRIER SPARKLING WATER, 330 ML	150 350 350

FRESH FRUIT JUICES	PHP
CALAMANSI, DAYAP BUCO, CANTALOUPE , BANANA RIPE MANGO GREEN MANGO PAPAYA , PINEAPPLE WATERMELON APPLE , CARROT ORANGE FRESH FOUR SEASON FRESH JUICE COMBINATION	200 275 380 275 275 380 320 380 320 320
CHILLED FRUIT JUICES APPLE , MANGO , ORANGE MANILA HOTEL COFFEE BLENDS	200
FRESHLY BREWED CAFÉ LATTE , CAPPUCCINO ESPRESSO ICED COFFEE OR ICED CAPPUCCINO	220 250 220 250
SPECIAL COFFEE BLENDS HAZELNUT OR VANILLA LATTE SALTED CARAMEL LATTE CAFÉ MOCHA BUTTERSCOTCH	280 280 280 350
TEA SELECTION AND HERBAL INFUSION ICED TEA CHAMOMILE OR PEPPERMINT THE MANILA HOTEL ICED TEA EARL GREY, ENGLISH BREAKFAST, DARJEELING OR GREEN TEA	225 200 290 200

