

COWRIE GRILL

by

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THE MANILA HOTEL

Cowrie Grill continues its legacy of excellence as a premier fine dining destination. A beloved icon from its original home at The Manila Hotel, it remains synonymous with sophistication, timeless charm, and impeccable service.

Dine amid a lavish display of exquisite cowrie shells, bathed in a warm amber glow, as you indulge in a culinary experience like no other.

Our menu features top-shelf steaks, expertly grilled to perfection, alongside an array of signature dishes that promise to delight the most discerning palates.

Experience the finest flavors with our meticulously crafted set menus, thoughtfully curated by our master chefs.

Each course is designed to showcase the finest ingredients, expertly prepared to offer a harmonious blend of flavors and textures.

Complement your meal with our wide selection of fine wines, ensuring a perfect pairing for every dish.



OUR SIGNATURE SET

SURF AND TURF

Php 3,080 per person



SOUP

FRESH MUSHROOM SOUP
Mushroom, truffle foam, crispy bread

OR

FRESH TOMATO SOUP
Cheese soufflé



SALAD

MAITRE D' CAESAR SALAD
Romaine lettuce, classic Caesar salad dressing



MAIN COURSE

SLIPPER LOBSTER TAIL AND ANGUS BEEF RIB
Mixed mushroom risotto, baked garlic
Garden vegetables

OR

CHILEAN SEA BASS AND ANGUS BEEF RIB
Mixed mushroom risotto, baked garlic
Garden vegetables



DESSERT

BAKED ALASKA
Sponge cake, ice cream, browned meringue
Flambéed with brandy

CHOCOLATE CRINKLES
COFFEE OR TEA

Should you have dietary concerns, please inform your server.
Price is inclusive of 12% Value-Added Tax and applicable local taxes.

COWRIE GRILL

SET MENU

SEAFOOD

Php 1,880 per person



SOUP

SOUP OF THE DAY

OR

FRENCH ONION SOUP

Gruyere cheese on grilled baguette



SALAD

MAITRE D' CAESAR SALAD

Romaine lettuce, classic Caesar salad dressing



MAIN COURSE

SALMON STEAK

Darne of Norwegian salmon
Quinoa, tomatoes, mango salsa

OR

POMFRET

Grilled Pomfret
Basmati rice, salted egg tomato salsa,
Lemon butter sauce



DESSERT

MANGO CHEESE CAKE

New York cheesecake
Ripe mango balls, almond flakes

CHOCOLATE CRINKLES
COFFEE OR TEA

JAPANESE SAGA WAGYU

Php 7,580 per person



SOUP

FRESH MUSHROOM SOUP

Mushroom, truffle foam, crispy bread



SALAD

MAITRE D' CAESAR SALAD

Romaine lettuce, classic Caesar salad dressing



MAIN COURSE

JAPANESE WAGYU, SAGA, A4 STRIPLOIN

Japanese wagyu beef striploin, 280 grams
Truffled mushroom risotto, baked garlic
Grilled asparagus

OR

JAPANESE WAGYU, SAGA, A4 TENDERLOIN

Japanese wagyu beef tenderloin, 226 grams
Truffled mushroom risotto, baked garlic
Grilled asparagus



DESSERT

CHOCOLATE CHUAO GATEAU

Four-layer rich chocolate cake
Crème anglaise

CHOCOLATE CRINKLES
COFFEE OR TEA

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COWRIE GRILL

COWRIE GRILL FEAST

Php 4,800 per person



UNLIMITED STARTERS

Truffle Bruschetta with Anchovy
Arancino (Risotto Ball)
Involtino di Salmone Con Caprino
Tramezzino with Parma Ham,
Arugula Tomato
French Onion Soup
Mushroom Soup
Soup of the Day
Caesar Salad
Caprese
Mixed Green Salad



MAIN COURSES

(Your choice of two)
Angus Beef Rib
Grilled Prawns
Chilean Sea Bass



UNLIMITED SIDES

French Fries
Hasselback Potato
Basmati Rice
Steamed White Rice
Mushroom Risotto
Mixed Mushrooms
Pasta of the Day



UNLIMITED DESSERTS

Opera Cake
Pistachio Cake
Cheesecake
Ice Cream
Mango Pudding
Chocolate Crinkles
Coffee or Tea

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À LA CARTE

STARTERS

	PHP
SEARED DUCK FOIE GRAS Grilled apple, walnut, chutney	1,680
ESCARGOT AU BEURRE PERSILLE 6 PIECES	1,080
BAKED KOREAN OYSTERS ROCKEFELLER, 6 PIECES	980
PAN-SEARED SCALLOP ON MUSHROOM RISOTTO	880

SOUPS AND SALADS

LOBSTER BISQUE Lobster tail medallion, flambéed with brandy	425
FRESH TOMATO SOUP Cheese soufflé	550
FRESH MUSHROOM CAPPUCINO Mushrooms, truffle foam, crispy bread	385
FRENCH ONION SOUP Gruyère cheese on grilled baguette	385
SOUP OF THE DAY	385
INSALATA DI FUNGHI RUCOLA Mushrooms, arugula salad	385
CAESAR SALAD GREENS PRAWNS	450 600
SYMPHONY OF SCALLOPS PRAWNS AND POMELO Dalandan-honey dressing	1,625

PASTA

	PHP
FETTUCCHINE AI FUNGHI E TARTUFO Fettuccine, Mushroom, Truffle	980
SPAGHETTI SEAFOOD AGLIO OLIO Spaghetti, mixed seafood, olive oil Parmesan cheese	1,400
SPINACH RICOTTA CHEESE RAVIOLI Homemade spinach ravioli, ricotta cheese Parmesan cheese, spinach	495
SPICY SPAGHETTI PUTTANESCA Spaghetti, sun-dried tomato, capers Green olives, chili pepper, anchovies Provolone cheese	550

STEAKS AND CHOPS

BEEF BONE-IN TOMAHAWK RIBEYE U.S. ANGUS, 1,500 G (best shared by two)	9,980
BEEF RIBEYE, U.S. ANGUS, 340 G	3,180
IBERICO PORK LOIN, 280 G	1,750
BEEF BONE-IN TOMAHAWK RIBEYE U.S. CERTIFIED ANGUS BEEF, 590 G (Best shared by two)	6,850
BEEF TENDERLOIN, 170 G U.S. CERTIFIED ANGUS BEEF	4,050
BEEF T-BONE, 340 G U.S. CERTIFIED ANGUS BEEF	3,950

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À LA CARTE

JAPANESE SAGA WAGYU, A4

	PHP
BEEF RIB EYE, 340 G	7,425
BEEF STRIPLOIN , 280 G	6,450
BEEF TENDERLOIN, 226 G	6,980

All steak dishes are served with three kinds of sauces, baked garlic, baked potato and upland vegetables

SIGNATURE DISHES

CHATEAUBRIAND, U.S. ANGUS, 390 G (Best shared by two) Baked or mashed potato, baked garlic Vegetables, sauces	3,725
U.S. ANGUS BEEF TOURNEDOS ROSSINI, 160 G Angus beef tenderloin, foie gras Truffle red wine, ashed potato Vegetables, sauces	3,380
U.S. ANGUS BEEF RIB NEW YORK CUT, 390 G Baked potato baked garlic, vegetables, sauces	2,480
U.S. ANGUS BEEF RIB ENGLISH CUT, 280 G Baked potato, baked garlic, vegetables, sauces	2,080
HERB-MARINATED CHICKEN BREAST Mashed potato, vegetables, roasted, garlic, sauces	695

SEAFOOD SELECTION

	PHP
GRILLED MIXED SEAFOOD Prawns, lobster tail, scallops, sea bass, mussels served with pesto linguini, smoked tomato salsa	2,750
GRILLED CHILEAN SEA BASS, 160 G Orange beurre blanc Fruity heart of palm, laksa rice	2,525
GRILLED KING PRAWNS, 3 PIECES Creole barbecue sauce, cashew rice, asparagus	1,995
GRILLED NORWEGIAN SALMON STEAK Quinoa, tomatoes, mango salsa	1,200
GRILLED WHOLE POMFRET Basmati rice, salted egg, tomato salsa Lemon butter sauce	995
LOBSTER THERMIDOR FOUR-CHEESE CRUST Grilled asparagus, cashew rice	seasonal price

SURF AND TURF

ANGUS BEEF TENDERLOIN AND PRAWN Garden vegetables, mushroom risotto	2,725
ANGUS BEEF TENDERLOIN AND SLIPPER LOBSTER TAIL Garden vegetables, mushroom risotto	2,725

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À LA CARTE

BURGER AND SANDWICH

PHP

U.S. ANGUS BEEF TENDERLOIN
BURGER
Fried onions, blue cheese, lettuce
Potato wedges

1,880

U.S. ANGUS BEEF RIB
STEAK SANDWICH
Onion, lettuce, smoked tomato sauce
French fries

1,200

SIDES

SPICY U.S. ANGUS BEEF BURGER, 180 G
Crispy onions, blue cheese, lettuce, French fries

1,125

FRENCH BEANS AND CHERRY
TOMATO

260

GRILLED GREEN ASPARAGUS

260

FRESH MIXED MUSHROOMS

260

FRENCH FRIES WITH TRUFFLE OIL

285

MASHED POTATO

260

HASSELBACK POTATO WITH
TOPPINGS

260

MIXED MUSHROOM RISOTTO

260

SAVORY BASMATI RICE
With toasted cashew

175

QUINOA AND MUSHROOMS

360

CHEESE AND SWEET INDULGENCE

PHP

CHEESE PLATTER
Brie, Gruyère, bleu cheese, Oveja

650

BAKED ALASKA (best shared by two)
Strawberry and vanilla ice cream, sponge cake

460

CHUAO CHOCOLATE GATEAU
Four-Layer rich chocolate cake,
crème anglaise

360

MANGO JUBILEE
Caramelized mango
Flambéed with Grand Marnier
Served with vanilla ice cream

460

NEW YORK CHEESECAKE
Topped with blueberry, mango or strawberry

360

OPERA CAKE
Almond sponge cake, coffee
Buttercream, chocolate ganache

500

PISTACHIO NUT TORTE
Pistachio sponge cake, pistachio nuts
Buttercream

360

TIRAMISU (best shared by two)
Coffee, mascarpone cheese, whipped cream

360

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