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THE MANILA HOTEL

CHAMPAGNE ROOM
A LA CARTE MENU



COLD APPETIZERS

PHP

CAESAR SALAD

820

Romaine lettuce, classic Caesar salad dressing

ORGANIC MARKET SALAD

White or regular balsamic dressing

495

With crispy fried soft-shell crab

1,640

With native organic buffalo cheese

530

BEEF CARPACCIO

2,060

Thinly sliced prime beef tenderloin,
olive truffle oil, micro greens, parmigiano-reggiano

BEETROOT CURED GRAVLAX

1,280

Horseradish cream

LOBSTER TAIL IN ZUCCHINI RIBBON

3,060

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 2,190

FETTUCCINE A LA CARBONARA TARTUFO 1,080

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

RAVIOLI 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 1,350

Prepared the traditional way in parsley and garlic butter

SOUP

FRENCH ONION SOUP 780

With gruyère cheese

CREAM OF GREEN PEAS AND LEEK 885

Poached quail egg, bacon crisps, parmesan flakes

PUMPKIN-SWEET POTATO BISQUE 1,245

Lobster medallion, toasted sunflower seeds

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MAIN COURSE

PHP

SEAFOOD MEDLEY

4,880

Scallops, prawns, lobster, mussels, sea bass and crispy squid
on lemon risotto, tomato-olive relish

CHILEAN SEA BASS

3,600

Heirloom tomatoes, garlic, rosemary,
young potatoes, French beans

LOCAL LOBSTER IN ORANGE
LAVENDER BEURRE BLANC

5,625

Basmati rice, vadouvan masala

COQUILLES SAINT - JACQUES

3,180

Sea scallop in a special egg sauce
served with garlic fried rice

MAGRET DE CANARD

4,460

Roast duck breast on passion fruit-pommery mustard sauce
with coconut banana fritters, market vegetables

VEAL MEDALLION , AUSTRALIA

3,460

In marsala sauce, Swiss potato cake

ROAST LAMB RACK, THYME JUICE

3,950

Purée de pommes persillée,
heirloom tomatoes, French beans

SOUS VIDE BEEF SHORT RIBS, U.S.

3,180

Port wine glace, garlic confit, pommes purée

CHATEAU BRIAND

6,608

In peppercorn sauce

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STEAK OF THE MONTH



PRIME JAPANESE WAGYU,
SAGA A4 STRIPLOIN
200 g

PHP 7,150

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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 24,580

		PHP
ROAST U.S. PRIME BEEF RIB		3,700
ORGANIC U.S. BEEF SIRLOIN, "MEYERS"	10 oz	3,980
BLACK ANGUS BEEF TENDERLOIN U.S.	7 oz	4,180
U.S. PRIME BEEF T-BONE	15 oz	6,250
WAGYU D-RUMP, GRADE 7 MAYURA, AUSTRALIA	10 oz	3,980
IBERICO PORK LOIN STEAK	10 oz	3,280
KING PRAWNS, THREE (3) PIECES	300 g	2,880

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

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

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SIDES

PHP

CREAMED SPINACH 530

GARLIC SAUTÉED BROCCOLI FLORETS 575

GARLIC SAUTÉED FRESH BUTTON MUSHROOMS 750

BATTER-FRIED ONION RINGS 530

SWISS-STYLE HASH BROWN POTATOES 530

FRESH MASHED POTATOES 530

FRENCH FRIES WITH TRUFFLE OIL 575

POTATO GRATIN 530

BAKED POTATOES 530

BASMATI RICE 430

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DESSERTS

PHP

BAKED ALASKA 800
Strawberry and vanilla ice cream
sponge, browned meringue
flambèed with brandy

HOT SOUFFLÉ 535
Chocolate or mocha, served with crème anglaise
(please allow 30 minutes for preparation)

CHERRY or MANGO JUBILEE, Tableside Preparation 650
Served with French vanilla ice cream

CRÊPES SUZETTE, Tableside Preparation 980
Flamed with orange liquor, served with vanilla gelato

FROZEN GRAND MARNIER SOUFFLÉ 1,025
Topped with fresh berries, chocolate sauce

MAGIC CHOCOLATE BALL 1,480
With caramel sauce

TRUFFLE CRÈME BRULÉE 650
Chocolate custard base
topped with caramel sauce

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