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THE MANILA HOTEL

CHAMPAGNE ROOM
A LA CARTE MENU



COLD APPETIZERS

PHP

LOBSTER-MANGO DÉLICE

3,988

Local lobster and sweet mango served with micro greens,
organic coconut oil dressing, roasted pili nuts

ORGANIC MARKET SALAD

With honey vinaigrette or balsamic dressing

588

With half burrata cheese, lemon-extra virgin olive oil dressing

1,948

CAESAR SALAD

988

Romaine lettuce, classic Caesar salad dressing

SMOKED SALMON CARPACCIO

868

Thinly sliced salmon topped with mesclun salad, capers,
chopped egg, fresh dill, and onion,
with a Dijon mustard-honey dressing

PARMESAN PANNA COTTA

688

With a delicate salad of Parma ham, arugula, mizuna,
walnut oil, and fresh lemon

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

HOT APPETIZERS

PHP

ESCARGOTS, 1/2 DOZEN

2,288

Prepared the traditional way in butter, parsley, shallots, and garlic

LINGUINI & SCALLOPS

1,888

Pan-seared with light shallot-garlic cream

FRIED IMPORTED OYSTERS

1,688

In savory crust, served with Aioli sauce (6 pcs.)

NEW ZEALAND HALF-SHELL MUSSELS

1,368

Baked in parmesan-herbed bread-garlic crust (6 pcs.)

FETTUCCINE A LA CARBONARA TARTUFO

1,288

Homemade flat noodles with Italian bacon, egg yolk, Parmesan, and truffle paste

RAVIOLI CON SPINACI E RICOTTA

1,168

Homemade ravioli, tossed in butter with cherry tomato, basil, and Parmesan

SOUP

PUMPKIN-SWEET POTATO BISQUE

1,688

Local lobster medallion, toasted pumpkin seed

FRENCH ONION SOUP

888

With gruyère cheese

GREEN ASPARAGUS SOUP

888

Garnished with crouton of salmon caviar, enoki, asparagus tips, and edible flowers

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MAIN COURSES

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LOCAL LOBSTER THERMIDOR

7,688

Green asparagus, basmati rice

SEAFOOD MEDLEY

6,068

Scallops, gindara, prawns, mussels, and crispy squid
on lemon risotto, tomato-olive relish

BEEF Tournedos & Foie Gras

5,488

Served on brioche toast, Port wine sauce,
Fresh potato purée, market vegetables

CHILEAN SEA BASS

4,488

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

ROAST LAMB RACK

4,388

In savory parsley-herb crust, herb-garlic sauce
Gratin potato, French beans

BEEF STROGANOFF

3,788

Prepared tableside. Sautéed tenderloin with mushrooms
and onion, flambéed with brandy, simmered in a sauce
of beef stock and sour cream, served with homemade egg noodles

SURF & TURF

3,788

Angus striploin & salmon fillet with mixed peppercorn sauce,
dill cream, sautéed spinach, mashed potato

GINDARA IN MISO BUTTER SAUCE

1,888

Shiitake brown rice, sautéed bok choy

SUPREME OF LEMON-HERB CHICKEN

988

Potato purée, red wine mushroom sauce, French beans

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STEAK OF THE MONTH



PRIME JAPANESE WAGYU,
SAGA A4 STRIPLOIN
200 g

PHP 7,338

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FROM THE CHARCOAL GRILL

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ROAST U.S. PRIME BEEF RIB	400 g	5,588
BLACK ANGUS RIB EYE	340 g	5,068
USDA BEEF TENDERLOIN	200 g	4,688
ESGUERRA KUROBUTA PORK LOIN STEAK	250 g	3,588
KING PRAWNS, THREE (3) PIECES		3,528
LOCAL LAPU-LAPU FILLET	180 g	1,688
WHOLE WHITE PAMPANO	375 g	1,688

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

AU JUS, RED WINE, ROSEMARY GARLIC,
MIXED PEPPERCORN, MUSHROOM,
BERNAISE, AIOLI, CHIMICHURRI,
OR CAFÉ DE PARIS BUTTER

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VEGAN SET MENU

PHP 2,888 per person

Vegan Scallop with Truffle Green Pea Purée
Crispy Vegan Bacon Bits



Cream of Roasted Squash and Sweet Potato
Infused with Lemongrass
Pepita Seeds, Roasted Sesame Foam



Asian Risotto with Edamame and Shiitake



Passion Fruit Sorbet



Grilled Mushroom-Vegetable Skewer
Fresh Tomato-Olive Oil-Herb Salsa
Sweet Potato



Fresh Fruits



Banana-Jackfruit Roll
Ube-Coconut Sauce



Café ou The'

Vegan Chocolate-Peanut Pralines



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SIDES

PHP

GARLIC SAUTÉED FRESH BUTTON MUSHROOMS 968

GRATIN POTATOES 388

FRENCH FRIES 308

MASHED POTATOES 288

BAKED POTATOES 288

CREAMED SPINACH 238

BASMATI RICE 188

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DESSERTS

PHP

CRÊPES SUZETTE

1,248

Flambéed with orange liquor, served with vanilla ice cream

CHEESE PLATTER

1,188

BAKED ALASKA

888

Strawberry and vanilla ice cream

Wrapped with sponge cake and meringue

Flambéed with brandy

MANGO FLAMBÉ

768

Flambéed with coconut rum

Served with buco ice cream, pili nuts

HOT SOUFFLÉ

688

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

CRÊME BRÛLÉE WITH FRESH BERRIES

588

FRESH FRUIT PLATTER

450

CHOCOLATE LAVA CAKE

448

Served with crème anglaise

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