M

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 — 495

With half burrata cheese, lemon-extra virgin olive oil dressing — 1,948

CAESAR SALAD — 888
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

*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

ESCARGOTS, 1/2 DOZEN Prepared the traditional way in butter, parsley, shallots, and garlic	2,088
LINGUINI & SCALLOPS Pan-seared with light shallot-garlic cream	1,888
FRIED IMPORTED OYSTERS In savory crust, served with Aioli sauce (6 pcs.)	1,688
NEW ZEALAND HALF-SHELL MUSSELS Baked in parmesan-herbed bread-garlic crust (6 pcs.)	1,368
RAVIOLI CON SPINACI E RICOTTA Homemade ravioli, tossed in butter with cherry tomato, basil, and Parmesan	1,088
FETTUCCINE A LA CARBONARA TARTUFO Homemade flat noodles with Italian bacon, egg yolk, Parmesan, and truffle paste	1,080

SOUP

PUMPKIN-SWEET POTATO BISQUE Local lobster medallion, toasted pumpkin seed	1,588
GREEN ASPARAGUS SOUP Garnished with crouton of salmon caviar, enoki, asparagus tips, and edible flowers	888
FRENCH ONION SOUP With gruyère cheese	780

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MAIN COURSES

PHP

LOCAL LOBSTER THERMIDOR Green asparagus, basmati rice	7,688
BEEF TOURNEDOS & FOIE GRAS Served on brioche toast, Port wine sauce, Fresh potato purée, market vegetables	5,488
ROAST LAMB RACK In savory parsley-herb crust, herb-garlic sauce Gratin potato, French beans	4,388
CHILEAN SEA BASS Heirloom tomatoes, garlic, rosemary, young potatoes, French beans	4,088
SEAFOOD MEDLEY Scallops, gindara, prawns, mussels, and crispy squid on lemon risotto, tomato-olive relish	3,688
BEEF STROGANOFF 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	3,788
SURF & TURF Angus striploin & salmon fillet with mixed peppercorn sauce, dill cream, sautéed spinach, mashed potato	3,788
GINDARA IN MISO BUTTER SAUCE Shiitake brown rice, sautéed bok choy	1,888
SUPREME OF LEMON-HERB CHICKEN Potato purée, red wine mushroom sauce, French beans	988

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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

		PHP
BLACK ANGUS RIB EYE	340 g	5,688
ROAST U.S. PRIME BEEF RIB	400 g	5,188
USDA BEEF TENDERLOIN	200 g	4,688
ESGUERRA KUROBUTA PORK LOIN STEAK	250 g	3,588
KING PRAWNS, THREE (3) PIECES		2,980
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,
BEARNAISE, 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	988
GRATIN POTATOES	488
FRENCH FRIES	388
MASHED POTATOES	388
BAKED POTATOES	388
CREAMED SPINACH	388
BASMATI RICE	388

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DESSERTS

PHP

CRÊPES SUZETTE Flambéed with orange liquor, served with vanilla ice cream	1,288
CHEESE PLATTER	1,188
BAKED ALASKA Strawberry and vanilla ice cream Wrapped with sponge cake and meringue Flambéed with brandy	888
MANGO FLAMBÉ Flambéed with coconut rum Served with buco ice cream, pili nuts	768
HOT SOUFFLÉ Chocolate or mocha, served with crème anglaise (please allow 30 minutes for preparation)	688
CRÉME BRÛLÉE WITH FRESH BERRIES	588
FRESH FRUIT PLATTER	450
CHOCOLATE LAVA CAKE Served with crème anglaise	448

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