

CANTON ROAD GAZETTE

廣東道雜誌



The crossroad of traditional and modern Chinese dining



傳統與現代的交叉口

Canton Road represents the face of modern Cantonese cuisine, with a rich assortment of regional specialties and signature roast barbequed meat. Huaiyang cuisine is also woven into the menu offering: one of the great culinary treasures from Jiangsu province, distinctive in its delicate taste, intricate presentation and the chef's superb knife skills. The restaurant's blend of Southeastern and Eastern Chinese cuisine stays true to its treasured heritage while having a contemporary twist in its presentation and select ingredients.



The restaurant interiors, designed by Hong Kong based design firm Steve Leung, are infused with celadon and violet shades in subtle floral and geometric patterns. Rich geometric fabric panels balance the use of brass, onyx and glass in all areas. The main dining hall is awash with natural lighting and seats up to 88 persons at a time, with guests having a choice of dining at the center tables or tucked in plush couches. Guests who prefer privacy have a choice of dining in any of eight private dining rooms, the biggest of which can seat up to 70 guests at a time.

As with the restaurant name, each private dining room is named after an iconic location in Hong Kong: Kowloon, Peking, Nathan, Mody, Salisbury, Admiralty, Austin, and Granville.

Intense & Delicate Flavors

粵菜也稱廣東菜是四大菜系之中最受歡迎的其中之一，而在食料的料理上也是廣泛的使用當地沿海的海鮮去烹飪，另外像是點心，麵食，煲湯及腌菜的料理也是享譽世界的。

Cantonese cuisine, also known as *Guangdongcai*, is one of the four great culinary heritage of China, and one of the most world-renowned. It is known for its extensive use of seafood, with its coastal origins, as well as variety of dim sum, noodles, double boiled soup, and preserved vegetables.



冷菜 STARTERS



01 陳醋黑木耳 | 228 
Aged black vinegar wood ear fungus

02 桂花汁櫻桃番茄 | 288 
Chilled cherry tomato infused osmanthus sauce

03 醬醃蘿蔔 | 218 
Marinated white radish in aged white vinegar



04 京陵鹹水鴨 | 488
24-hour marinated salted duck

05 蒜香韭菜豆干 | 288 
Dried bean curd and green chives tossed in garlic

06 辣味青木瓜西柚沙拉 | 288 
Spicy green papaya, dried shrimp and pomelo salad

燒味 ROASTED & BBQ



07 蜜汁叉燒 | 528 🐷
Honey roasted pork shoulder

08 廣東燒鴨 | 988
Guangdong roasted duck

09 澳門脆皮燒腩肉 | 788 🐷 🌿
Crispy pork belly

10 石鍋香茅焗乳鴿皇 (1只) | 1,288 🐷 🌿
Crispy pigeon infused with lemongrass and fresh citronella



湯 SOUP



13

14

11

11 海鮮酸辣羹 (位) | 328 🌿
Hot and sour seafood soup

12 每日例湯 | 298 🌿
Chef's daily special

13 西湖牛肉羹 | 328
Xihu braised Angus beef soup

14 蟹肉冬茸羹 | 328
Crab meat and wintermelon soup

蒸蒸日上 STEAMED DIM SUM



19

15 招牌蝦餃皇 (3個) | 248 
Steamed crystal skin shrimp dumplings (3 pcs)

16 大蝦, 黑魚籽
雲南火腿蝦餃 (4個) | 348 
Steamed king prawn dumpling with flying fish roe and Yunnan ham (4 pcs)

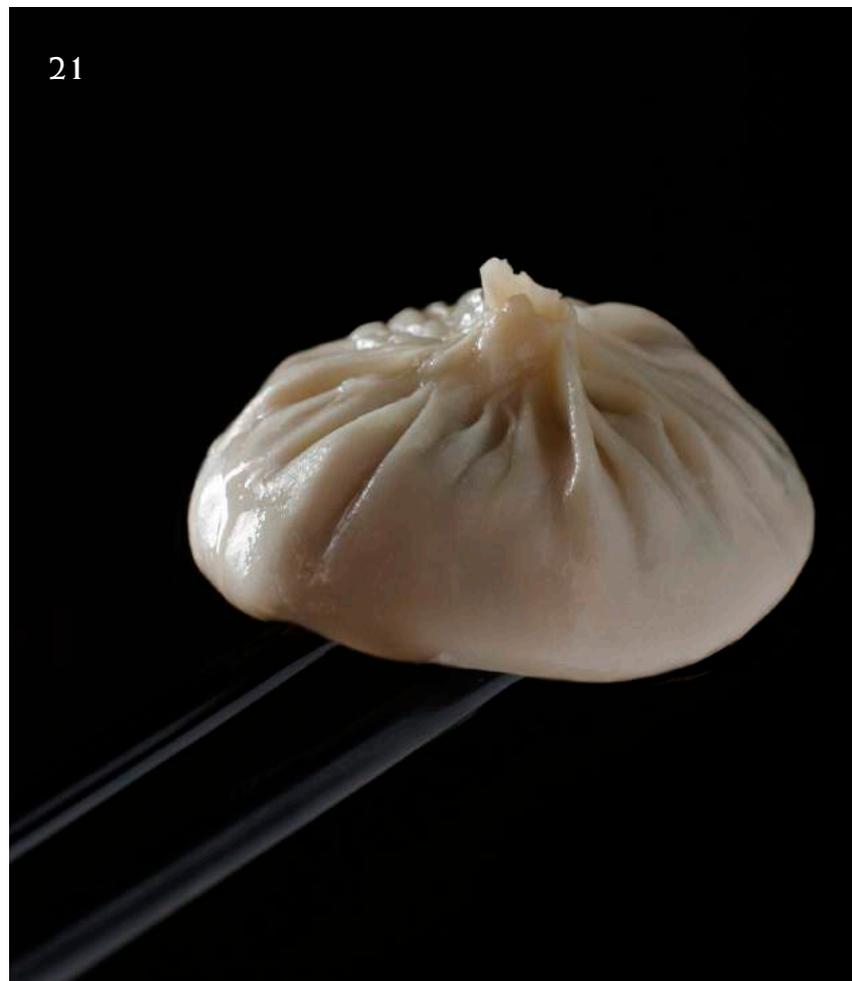
17 鮮蝦燒賣 (4個) | 288 
Steamed pork and shrimp dumpling with mud crab roe (4 pcs)

18 蟹籽鮮燒賣黑毛豬 | 468 
鮑魚黑松露燒賣
Chef's pork dumpling (4 pcs)
Steamed Iberico pork dumpling with abalone and black truffle

19 竹炭帶子餃 (3個) | 298
US scallops and bamboo shoots dumpling (3 pcs)

20 蔗糖馬拉糕配桂花醬 | 288
Cantonese soft sponge cake with osmanthus dip

21 廣東道蟹肉湯包 (1個) | 248 
Canton Road steamed signature xiao long bao (per pc)



21

22 港式流沙包 (3個) | 228
Steamed custard and salted duck egg bun (3 pcs)

23 白菜豬肉餃配辣醬 (4個) | 248
Shredded pork dumpling, cabbage, with spicy homemade sauce (4 pcs)

24 欖菜蒸排骨 | 348
Steamed pork ribs in preserved canton vegetables and purple yam 

25 黑椒牛仔骨 | 328
Black pepper US beef short ribs

26 豉汁花生蒸鳳爪 | 248
Steamed free range chicken feet with peanuts

27 京蔥咖喱牛肉包 (3個) | 248
Angus beef curry buns with baby leeks (3 pcs)

28 松茸菠菜餃 (4個) | 228 
Spinach dumpling with black fungus, assorted mushroom and carrots (4 pcs)

煎焗炸類 BAKED DIM SUM



31

29 三絲炸春卷 | 298

Crispy spring roll with taro, shrimp, carrot and mushrooms

30 鮮蝦腐皮卷 (3個) | 388

Dried bean curd with shrimp wrap, assorted vegetables (3 pcs)

31 煎臘味蘿蔔糕配XO醬 | 248 🌿

Pan seared spicy radish cake with XO sauce

32 鮮蝦鍋貼餃 (5個) | 248 🌿

Pan fried shrimp dumpling topped with crispy nest (5 pcs)

33 港式焗餐包 (3個) | 258 🌿

Slow baked honey glazed barbecue pork buns (3 pcs)

34 鮮蝦炸雲吞 (3個) | 218

Fried shrimp wonton with spicy sauce (3 pcs)

35 黃橋綠茶燒餅 (3個) | 248 🌿

Baked green tea and pork puff (3 pcs)

36 松露南瓜酥 (3個) | 228

Baked pumpkin, black truffle and chicken puff (3 pcs)

37 脆皮咸水角 (3個) | 248 🌿

Stuffed dried shrimp, black mushroom and pork dumpling (3 pcs)



34

精致小炒 WOK FRIED



38 糖醋鲜果咕嚕肉 | 748 🐷

Iberico sweet & sour pork

39 蒜片黑椒牛仔粒 | 1,888 🐮

US beef tenderloin in crispy garlic pepper sauce

40 辣味蒜香銀魚仔 | 328 🐟

Deep fried spicy garlic anchovies

41 避風塘蒜香雞中翅 | 388 🐔

Bi feng tan garlic infused free chicken wings

42 蝦醬海山骨配沙拉時果 | 888 🍤

Pan fried pork infused in shrimp paste with fruit salad

43 芒果魚籽山葵子蝦球 | 1,388 🍤

Crispy wasabi coated prawn ball with mango pearl

44 宮保炒雞丁 | 488 🐔 🌰

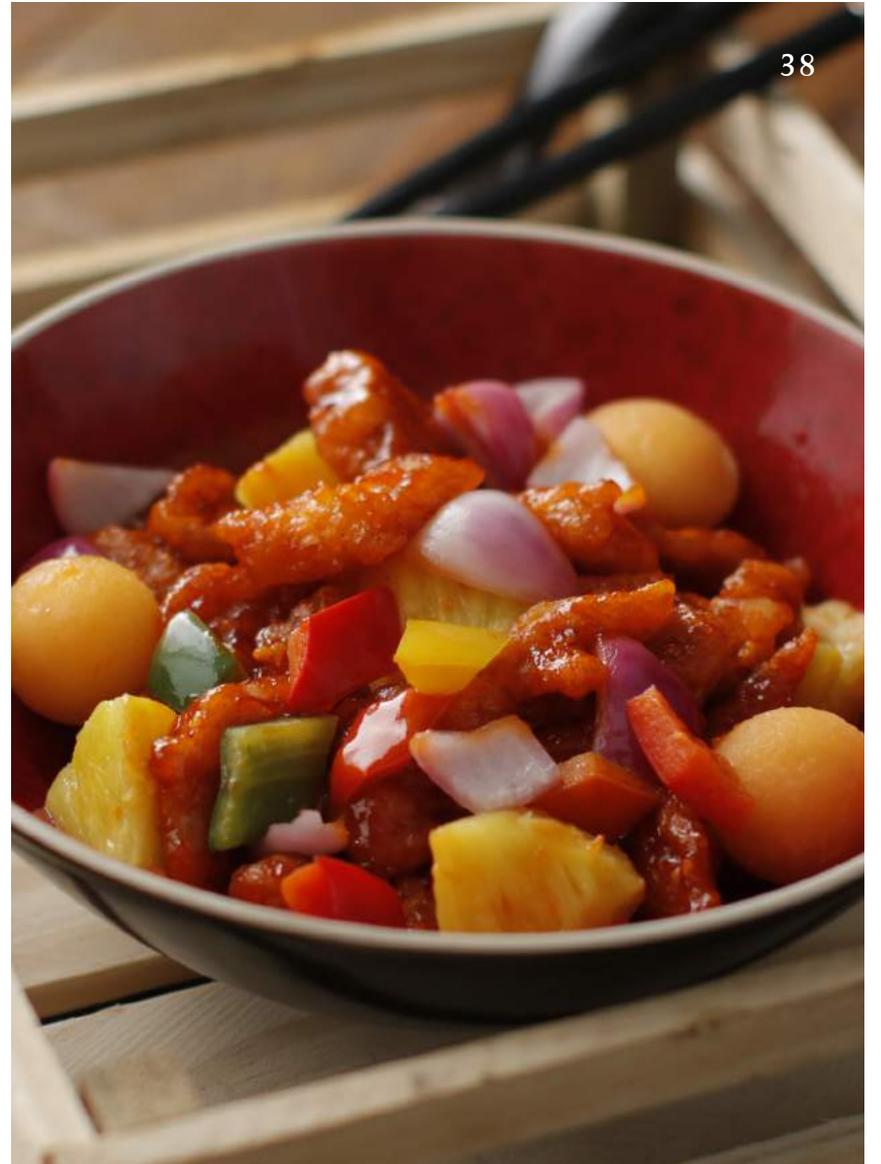
Kung pao free range chicken with cashew nut

45 欖菜幹煸四季豆 | 598 🌿

Sautéed French beans in pickled leaf mustard

46 金銀蛋蒜粒浸菠菜 | 438 🥚

Braised spinach with golden garlic and two eggs in superior broth



Vegetarian



Nuts



Pork



Rooted in Nature



Chef's signature

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes

風味主食 RICE & NOODLES



47

47 福建海鮮炒飯 | 688

Fujian seafood fried rice

48 咸魚雞粒炒飯 | 658

Fried rice with salted fish, diced chicken and shredded lettuce

49 海鮮鮮菇伊麵 | 528

Ee fu noodle, assorted seafood, straw mushroom

50 豉油皇河粉 | 388

Stir fried flat noodle, bean sprout and assorted vegetables

51 叉燒餛飩湯麵 (位) | 328 

Honey glazed barbecue pork and wonton noodle soup

52 小蔥油拌面配蝦乾 (位) | 288

La mian noodle and dried shrimp infused in shallot oil (individual)

53 皮蛋瘦肉粥 (位) | 288 

Pork and century egg congee

54 XO醬炒腸粉 | 428  

Stir fried rice noodle roll, bean sprout in XO sauce

54



養顏甜品 SWEET TREATS



55 招牌楊枝甘露 (位) | 228

Chilled mango & sago, grapefruit (individual)

56 椰汁紅豆糕 (3個) | 198

Coconut and red bean cake (3 pcs)

57 炸芒果芝麻球 (3個) | 198

Mango sesame ball (3 pcs)

58 木瓜燉銀耳 (位) | 228

Chilled papaya and white fungus soup (individual)

59 冰花杏仁豆腐 (位) | 228

Almond tofu in coconut cream (individual)

60 港式焗蛋撻 (3顆) | 228

Hong Kong baked flaky organic egg tart (3 pcs)

61 飄香天鵝酥 (3顆) | 228

Swan shaped taro puff pastry (3 pcs)

62 核桃露黑芝麻湯圓 (位) | 268

Walnut soup with black sesame glutinous rice ball



BESPOKE TEAS BY MINGCHA

Canton Road offers 21 premium and gourmet tea selections from MingCha, a Hong Kong based brand which aims to introduce authentic, handcrafted Chinese tea and revive traditional tea culture and make it more approachable, appealing and fun.

The signature tea at Canton Road is called **Canton Garden**, a bespoke tea exclusively created for Shangri-La at the Fort, Manila by MingCha. It resembles the harmonious paradise of the legendary Shangri-La, featuring a blend of Genuine White tea leaf variety and four flowers: Rosebud, Wild Chrysanthemum, Golden Osmanthus and *Syut Guk*, a rare Tibetan flower found in the mountains of Kunlun in China 3000 meters above sea level. The Genuine White tea leaf, known as *Sau Mei*, is a very fine white tea with silvery buds and young leaves, often associated with longevity.

We suggest these 4 specialty teas for lunch:

	<i>Per person</i>
Canton Garden	88
Jasmine Blossoms	118
Teguanyin Supreme	128
Green Oolong	68



MINGCHA®



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High Street Cafe is an all day dining restaurant with a modern food hall feel. Nine 'theater kitchens' offer a colourful variety of cuisines from around the world, including Western, Pan-Asian, Chinese, Japanese, Mediterranean, rotisserie, seafood bar, salad bar and desserts.

www.highstreetcafe-fort.com



HIGH STREET LOUNGE

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www.ragingbullburgers-fort.com



LIMITLESS (COMING SOON)

Pulsating beats, boundless possibilities

From laid-back lounge to energetic night club, Limitless provides a full range of after-hours entertainment – with a vast selection of drinks from artisanal cocktails to whiskey, along with full bottle service, creative bar snacks, opulent interiors and the latest music from top DJs and bands.

www.limitless-fort.com