

A LA CARTE MENU



COLD KITCHEN

	MIXED VEGETABLES SALAD IN SEASON Orange filets, walnut and dressing of your choice	390
	TUNA NIÇOISE SALAD Pepper-seared tuna loin, French beans, cherry tomato, anchovies Capers, poached quail egg, tapenade bruschetta, red wine vinaigrette	480
	MANILA HOTEL CAESAR'S SALAD With grilled chicken	500

SOUP KETTLE

	WON TON NOODLE SOUP	350
	CREAM OF MUSHROOM SOUP With truffle oil foam	350

SANDWICHES

	TUNA OR CHICKEN SANDWICH In toasted whole wheat bread	450
	KANI-FRESH MANGO WRAP Curley lettuce, mustard mayo, mango chutney, tobiko and sesame seed	450
	CHICKEN SHAWARMA WRAP Served with garlic sauce, tahina, pickles, and French fries	500
	GRILLED U.S. BEEF BURGER In sesame bun, with cheese, fried egg or bacon, served with coleslaw	680
	MANILA HOTEL CLUB SANDWICH Our own version triple-decker sandwich with chicken, egg, tomato And crispy bacon in rye bread	800

Served with potato chips, French fries or potato wedges

 Vegetarian

 Manila Hotel signature dish

Should you have dietary concerns, please inform your order taker.
Prices are inclusive of 12% VAT and subject to 10% service charge and applicable local tax.

LOCAL DELIGHTS

	PANCIT BIHON OR CANTON	500
	Sautéed egg or rice noodles with chicken, pork and shrimp	
	PANCIT MALABON	500
	Rice noodles topped with a delectable sauce with pork, shrimp Flavored with annatto	
	SINIGANG NA BABOY	620
	Tamarind broth with native vegetables, served with steamed rice	
	BISTEK TAGALOG	700
	Marinated with soy sauce and calamansi, smothered with onion rings	
	SINIGANG NA SALMON	700
	Salmon simmered in tamarind broth with native vegetables Served with steamed rice	
	SINIGANG NA SUGPO	750
	Prawns simmered in tamarind broth with native vegetables Served with steamed rice	
	CHICKEN AND PORK ADOBO	620
	Simmered with soy and vinegar, served with garlic fried rice	
M	KARE-KARE	750
	Stewed oxtail and ox tripe in peanut sauce with native vegetable	
	CRISPY PATA	1,100
	Boiled and crispy fried pork knuckles served with soy dip (2 Persons) Pickled papaya and garlic fried rice	

HEALTHY OPTIONS

	GRILLED ORGANIC CHICKEN BREAST	620
	GRILLED NORWEGIAN SALMON	800
	Pan-roasted zucchini and bell pepper, smoked tomato salsa	
	PAN-FRIED OSTRICH MEDALLION	1,400
	Farm-raised ostrich meat, black pepper and cranberry sauce Sautéed mushroom, green asparagus, brown rice	

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PASTA

LASAGNA	590
Meat ragout, béchamel sauce, Parmesan	
SPAGHETTI CARBONARA	500
Egg, Parmesan, pecorino, pancetta, olive oil, pepper	
WHOLE WHEAT PENNE PRIMAVERA	500
With asparagus, broccoli, pine seeds, cherry tomatoes, bell pepper, garlic In olive oil and flavored with savory pecorino cheese	
SPAGHETTI WITH MEAT BALLS	500
With beef, veal and turkey, smothered in savory tomato sauce	
SPAGHETTI ALL'AMATRICIANA	500
In savory tomato sauce with pancetta, chili flakes, onion and garlic Sprinkled with pecorino cheese	

FROM THE PIZZA OVEN

	PIZZA HAWAII	620
	Tomato sauce, mozzarella, ham, pineapple, bell pepper	
	PIZZA BELLO GIARDINO	620
	Tomato sauce, mozzarella, eggplant, bell peppers, mushroom Zucchini, cherry tomatoes, goat's cheese, rosemary-garlic oil, pecorino	
M	PIZZA MANILA HOTEL	620
	Tomato, mozzarella, Laguna cheese, chorizo, olives	
M	QUATTRO FORMAGGI	650
	White sauce, mozzarella, Gorgonzola, Fontana, Parmesan	

KIDDIE MENU

PRINCESS	Deep-fried fish fingers with French-fries	420
SUPRHERO	Mini cheeseburger in bun with French-fries	340
MERMAID	Spaghetti with sweet-style tomato sauce	300
ROBOT	Six-inch size pizza with tomato sauce, cheese Bacon, and Ham	300
BOZO	Scoop of ice cream of your choice	260
	Sugar cone, marshmallows, and button chocolates	
TOOTH FAIRY	Filipino style cream caramel	260

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SWEET TEMPTATION

	ICE-CREAM SCOOP (2 SCOOPS)	250
M	HALO-HALO MANILA HOTEL Local preserved sweets with shaved ice and ice cream	340
	SEASONAL FRESH FRUIT PLATTER With lemon sherbet	450
	CREPES SAMURAI Crepe with fresh mango filling baked in vanilla custard	550
	BLUEBERRY CHEESECAKE New York cheesecake, blueberry compote	250

NATIVE RICE DELICACIES

M	PUTO BUMBONG A Filipino rice delight served hot with grated cheese	200
M	BIBINGKA Native rice cake served with salted egg and kesong puti (white cheese)	280

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FROM THE HALAL KITCHEN

Available from 11:30 AM to 2:30 PM, and from 6:00 PM to 10:00 PM

APPETIZERS

 MESSE PLATE	550
Hummus (Chick peas, tahini and sesame paste) Babaghanouj (Grilled eggplant with tomato and onion) Taboulleh, olives, white cheese and naan bread (flat bread)	
 MIXED VEGETABLE SALAD	450
Arugula, tatsoi (Chinese cabbage), baby lettuces, cherry tomatoes, and feta In olive oil-lemon-garlic dressing	
 VEGETABLE ROLLS	450
Crispy-fried served with sweet chili sauce	
 VEGGIE SAMPLER	450
Vegetables samosa, pakoras, and vegetables cutlets With green chutney and raita	
BINAKOL	380
Clear chicken soup with coconut juice Vegetables and young coconut meat served in coconut shell	
 VEGETABLE SAMOSA	380
Fried triangular shaped savory pastries Served with green chutney and raita (yogurt and vegetables)	
 SHURBA AL-'ADAS	330
Red lentil soup cooked with onion, garlic and tomato Spiced with cumin and pinch of chili powder, sprinkled With flat leaf parsley and served with nan bread	
NAN BREAD	220
Baked to order	
ROTI PARATHA	220
Hand-made and Baked to Order	



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LOCAL DELIGHTS

PINAMALIT A TILAPIA	460
Fillet of tilapia simmered in light spiced coconut cream Flavored with turmeric, ginger, garlic, and lemon grass Served with basmati rice	
MANOK FRITTO	450
Breaded and fried chicken fillet Served with mushroom sauce, choice of rice or French-fries	
PANCIT BIHON	450
Rice noodles sautéed with chicken, shrimp, and vegetables Flavored with soy sauce	

VEGETARIAN

MATAR PANEER	850
Indian-type cheese in curry sauce made of ginger, garlic, and spices Finished with yogurt, fresh coriander, and sprinkle of masala Served with dhal (soup) of the day, naan bread (flat bread), or basmati rice With pickles, chutney, and papadum (Indian crispy crackers)	
VEGETABLE CHUTNEY	450
Seasonal vegetables simmered in spicy curry sauce Served with dhal (soup) of the day, naan bread (flat bread) or basmati rice With pickles, chutney, and papadum (Indian crispy crackers)	
ALOO JEERA DRY	400
Dry potato curry sautéed in olive oil with ginger-garlic paste Turmeric and cumin Served with dhal (soup) of the day, van bread or basmati rice With pickles, chutney, and papadum (Indian crispy crackers)	

MAIN COURSES

BEEF TENDERLOIN	1,680
Australian beef tenderloin with wild mushroom sauce Served with vegetables and French-fries	
TANDOORI LAMB CUTLETS	1,500
Served with naan bread (flat bread), chutney, pickles, and samosa	

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MAIN COURSES

HAMOUR HARA	950
Pan-fried grouper fillet marinated in ginger-garlic and turmeric Served with basmati rice	
ROGAN JOSH	950
Lamb leg curry cooked to perfection with spices, red chilies, Yogurt, garam masala, pickles, chutney, and papadum (Indian crispy crackers) Served with basmati rice or naan bread (flat bread)	
TANDOORI PRAWNS	900
Tiger prawns marinated with cream, yogurt, garlic, and chili powder Served with naan bread (flat bread), chutney, pickles, and samosa	
PRAWNS PISHWARI	850
In creamy cashew-curry sauce	
BEEF RENDANG	850
South East Asian style beef stew Smothered with flavorful mix of ginger, garlic, galangal Lemon grass, chili, shallots, turmeric, and coconut cream Served with jasmine rice	
FISH HEAD CURRY	800
Grouper head simmered in redolent sauce with Indian spices Enriched with coconut cream Served with basmati rice, pickles, chutney, and papadum (Indian crispy crackers)	
TANDOORI POMFRET	700
Whole pompano marinated with yogurt and tandoori spices Cooked in clay oven Served with basmati rice and condiments	
BUTTER CHICKEN	550
Boneless chicken breast, simmered in tomato sauce Served with pickles, chutney, papadum (Indian crispy crackers), and samosa With your choice of naan bread (flat bread) or basmati rice	
CHICKEN LESUNI MALAI TIKKA	550
Boneless chicken breast cooked in tandoori oven Served with naan bread (flat bread), chutney, pickles, and samosa	
TANDOORI CHICKEN	550
Chicken marinated in yogurt, chili powder, and Indian spices Cooked in tandoori oven Served with naan bread (flat bread), chutney, pickles, and samosa	

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DESSERTS

FRUITS IN SEASON	400
Assorted seasonal fresh fruits in season	
BAKLAVA	280
Crunchy filo-nut pastries	
GULAB JAMUN	300
Fried doughnut balls soaked in sugar syrup	