APPETIZER

Wok fried French beans with salted egg yolk
咸蛋四季豆
P380

Slow braised Australian beef shank in Palawan honey
蜜汁牛筋肉
P480

Chilled marinated jellyfish
涼拌海蜇
P480

Wok fried silken tofu dusted in Man Ho spice
椒鹽脆皮豆腐
P280

Marinated Japanese cucumber with black vinegar
陳醋熗黃瓜
P220

Wok fried pork parcels with Szechuan chilis (6 pieces per order)
川式炸雲吞
P360

24 hours poached five spice thinly sliced pork knuckle
白切鹵水薰蹄
P480

Please let us know any special requirements, or allergies, we will gladly customize your dining experience.

Prices are inclusive of applicable taxes and subject to 10% service charge.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price (inclusive of applicable taxes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Suckling pig combination</td>
<td>P1,580</td>
</tr>
<tr>
<td>Barbecued pork</td>
<td>P1,280</td>
</tr>
<tr>
<td>Roasted suckling pig</td>
<td>P2,500 (1/4 pc) / P4,800 (1/2 pc) / P8,800 (1 whole)</td>
</tr>
<tr>
<td>Shredded chicken with jellyfish</td>
<td>P980 (small) / P1,600 (large)</td>
</tr>
<tr>
<td>Ginger &amp; onion chicken</td>
<td>P980 (1/2 PC) / P1,800 (1 PC)</td>
</tr>
<tr>
<td>Soy marinated chicken</td>
<td>P700 (1/2 pc) / P1,200 (1 Whole)</td>
</tr>
</tbody>
</table>

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SOUP

Braised shrimp, cuttlefish, and scallop with sevruga caviar
黑魚子金湯海鮮羹
P580

Braised beef with Chinese parsley
西湖牛肉羹
P380

Hot & sour sustainable shrimp
鲜蝦酸辣湯
P380

Creamed chicken & corn
鷄茸粟米羹
P380

Polonchay & crabmeat with straw mushroom and silken tofu
鮮蟹肉菠菜豆腐
P380

CHEF’S DOUBLE BOILED SIGNATURES

An ancient cooking technique and Chinese philosophy of maintaining health through diet dates as far back as the 6th century BC, when the founder of Taoism, Lao Tzu, famously said, “medicine and food are from the same source.”

Health Benefits: Lower Blood Pressure, melt away the extra kilos, rejuvenate your energy, get rid of colds

P680

Double-boiled fish maw with mushroom & bok choy
花膠冬菇燉菜膽

Double-boiled sea cucumber with dried yellow morel
羊肚箘燉海參

Double-boiled chinese chicken with ginseng
花旗參燉竹絲雞

Double-boiled medley of 6 wild mushrooms
竹笙什菌湯

Double-boiled abalone with red dates and coconut broth
椰皇藥善杞子燉鮑魚

Double-boiled medley of 4 wild mushrooms
香菇什菌湯

Double-boiled mutton with red dates and ginger broth
當歸當歸加參羊馬

Double-boiled rice

SHANGHAI YUAN

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PREMIUM ABALONE & BIRD’S NEST SPECIALS

An ancient recipe of braised abalone
古法扣乾鮑
P3380

Superior bird’s nest soup
紅燒官燕
P2888

Bird’s nest soup with scallops, shrimps and crabmeat
海鮮燴官燕
P2888

Braised dried sea cucumber with abalone sauce
鲍汁炆辽参
P1380

Dried sea cucumber in homecooked chicken broth
濃湯黃海參
P1380

Braised fish maw with abalone sauce
鲍汁花膠扒
P680

LIVE SEAFOOD

Lobster
大花龍蝦
In superior soup
上湯焗
With bell pepper & black beans
豉椒炒
Stir-fried with vermicelli in XO sauce
XO醬粉絲

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**LIVE SEAFOOD**

**Live shrimp (Suahe)**
- poached 白灼
- with garlic, ginger & leeks 姜葱炒
- fried with soy sauce 红油王

**Live slipper lobster**
- sauteed with butter 牛油焗
- steamed with garlic 蒜蓉開邊蒸

**Pink grouper**
- steamed 清蒸
- pan-fried with Man Ho Spiced 酱煎
- steamed with lotus leaf, mushroom & shredded pork 古法荷葉蒸
- drenched with oil 油淋

**Seamantis**
- salt & pepper 盐及
- bi feng tang 避風塘
- steamed in Japanese sauce 日式蒸

**Live lapu-lapu**
- steamed 清蒸
- sweet & sour 糖醋松子
- braised with mushroom & bean curd 红烧北菇豆腐
- stewed with pickled mustard 酸菜

**Live Eel**
- steamed with black bean sauce 炒腌汁蒸
- steamed with XO sauce XO酱蒸
- steamed with dried orange peel 陈皮蒸

**Live male crab**
- steamed in lotus leaf with rice & egg white 荷葉蛋白蒸蟹饭
- steamed with salted egg yolk 咸蛋焗
- stir-fried with black pepper 黑胡椒炒

**Market Pricing**

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POULTRY

Wok-fried boneless chicken with shallot in black bean sauce
干蔥豆豉雞球
P680

Stir-fried chicken with cashew nuts
腰果雞丁
P680

Szechuan chicken with spiced & chili
霸皇辣子雞
P780

Shredded duck meat with mixed vegetables
七彩火鴨絲
P1080

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VEGETABLE DISHES

Ma Po eggplant with sustainable shrimp
鮮蝦麻婆茄子
P480

Sautéed Chinese spinach with garlic
蒜茸炒菠菜
P480

Poached Hong Kong choi sum with dried shrimp
拍蒜生炒菜心
P480

Kale with oyster sauce
蠔油芥蘭
P480

Shanghai baby bok choi with fish broth & ginger
魚湯上海白菜
P580

Steam chicken with ham in lotus leaf
荷葉火腿蒸雞
P980 half / P1500 whole

Poached Taiwan bokchoy with crabmeat, egg whites & mushrooms
鮮蟹肉草菇浸小棠菜
P580
VEGETARIAN DISHES

Lo Hon vegetables
竹笙羅漢齊
P580

Braised silken tofu with black mushroom
and Taiwaneese blackchop
紅燒花菇豆腐
P480

Chinese spinach with silken tofu
菠菜玉子豆腐
P680

Broccoli flower with bamboo pith & mushroom
竹笙草菇西蘭花
P680

Mixed mushrooms with black truffle sauce
黑松露炒什菌
P680

Sauteed porcini mushroom with
mixed bell peppers and walnuts
琥珀彩椒摩利菌
P580

Prices are inclusive of applicable taxes and subject to 10% service charge.

RICE/NOODLES

Yang chow fried rice
楊州炒飯
P580

Stewed rice with chicken,
black truffle, and mushrooms
黑松露什菜炆飯
P680

Beef hofan
干炒牛河
P580

Singapore noodles
星洲炒米粉
P580

Braised E-Fu noodles with black truffle sauce
黑松露什菌炆依麵
P580

Stir-fried noodles with shrimp,
scallops, and cuttlefish medley
海鮮炒麵
P780

Pan-fried noodle with shredded pork
肉絲炒麵
P580

Fujian fried rice with abalone sauce
鮑汁福建炒飯
P680

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DESSERTS

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Bird’s Nest Sweet Dessert

甜甜燕

P2400

Selection with almond & coconut milk

杏仁, 椰汁

Hot almond cream with egg white

蛋白杏仁茶

P280

Fried sesame balls with lotus seed paste

蓮蓉煎堆仔

P198/3 pcs

Chilled mango cream with sago and pomelo

楊枝甘露

P248

Egg tart

蛋撻

P198/3 pcs

Sticky glutinous rice with coconut

椰絲糯米粢

P198/3 pcs

Steamed custard bun with egg yolk

流沙包

P198/3 pcs

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CHINESE TEA SELECTION

TRADITIONAL

Chrysanthemum
A sweet infusion with cooling properties. The delicate petals yield a refreshing and natural sweet cup.

Dragon Well
Pan-fired by hand to create the characteristic nutty, toasty and yolkish flavor with the gentle texture of iconic Dragon Well Tea.

Iron Buddha (Tie Guan Yin)
One of the lighter-roasted Oolong in its category, it is slightly sweet with a hint of floral fragrance.

Puerh
A warming, full-bodied black tea known to aid digestion and relieve fatigue with an enchanting earthy flavor.

PREMIUM

Dragon Well (Long Jing)
The early spring harvest of tender green tea delivers the prize of a subtle sweetness.

Jasmine Pearls
The hand-rolled pearls slowly unfurl to release a deeply infused floral aroma.

Sweet Memories
Garnering several tea competition awards, this tea incorporates a variety of teas and florals for a sweet fragrance, a memorable tea experience.

MAN HO COCKTAILS

Blushing Dragon
absolut vodka, mixed berry puree, fresh mango juice, cranberry juice, shaken

Fengshui Flow
ti guan yin tea, banana liqueur, dark rum, cream, crème de cacao

Enlightenment
chamomile tea, st. germain liqueur, fresh lemon juice, shaken

Man Ho Grasshopper
jasmine tea, zen green tea liqueur, cucumber juice, midori, blended

Green Tini
whyte and mackay whisky, green tea, fresh lemon, lime and orange slices

MAN HO MOCKTAILS

Tiger Tamer
cola, fresh brewed lychee black tea, agave nectar, gulaman gel

Buddha’s Refresher
grapefruit juice, ginger, agave nectar, ginger ale, fresh basil

BEERS

Local Beers
San Miguel light, pale pilsen

Imported Beers
Heineken, tsing tao, Stella Artois

WINES

Wine By The Glass

white
canyon road chardonnay california
starborough, sauvignon blanc, new zealand

red
canyon road merlot california
red rock merlot, california

WATER | JUICE | SOFTDRINKS

Bottled Water

(still)
absolute 350ml
acqua panna 500ml
evian 500ml
san pellegrino 500ml

(sparkling)
perrier 330ml
san pellegrino 750ml
perrier 750ml

Fresh Juices
orange, carrot
mango, papaya, pineapple, watermelon, calamansi lime

Chilled Juices
orange, apple, grapefruit, pineapple, tomato, mango, guyabano

Lemonades
classic, calamansi, watermelon

Soft Drinks
pepsi, diet pepsi, mirinda orange, 7 up, ginger ale, soda, tonic

GOURMET ILLY COFFEE

espresso

couple espresso

cafe macchiato

americano

cappuccino

cafe Latte

iced americano

Freshly Brewed Iced Tea
green tea with lemon

lychee and mango black tea