



Room Service

When placing an order, please provide

Name:

Room number:

Special requests:

Appetizer & Salad

Grilled Romaine Salad	Php 650
Grilled Romaine, classic Caesar dressing, Parmesan disc, garlic croutons.	
Caprese Salad	Php 590
Fresh mesclun greens paired with ripe tomatoes, creamy burrata cheese, and aromatic basil, drizzled with herb oil and balsamic reduction.	
Harvest Salad (v)	Php 500
A refreshing mix of mixed greens and cucumber, topped with Pinoy dressing and kesong puti.	
Sushi Moriawase	Php 650
Mix of flavors with our assorted sushi featuring torched salmon, unagi, tamago, California maki, and tekamaki.	
Mozzarella Pops	Php 600
Breaded mozzarella paired with smoked bacon pomodoro.	
Hot Cheese Dip	Php 575
With our tasty lavash bread topped with Lucban longanisa, kesong puti, and Quezo de bola for a crunch and piled with kangkong (water spinach), lettuce, and arugula.	
Honey Sriracha Chicken Wings	Php 475
Tender chicken wings with sweet and spicy honey sriracha glaze and sesame seeds. Dip in creamy blue cheese sauce for the perfect flavor balance.	

Healthy Corner

NYOB (Not Your Ordinary Burger) (VG)	Php 750
Plant-based burger, featuring a homemade vegan mayo, tomato, and crisp onion, all nestled between soft bread. served alongside golden frites.	
Baked Falafel (VG)	Php 525
Chickpea croquette wrapped in a flour tortilla, topped with creamy hummus and a kick of sriracha.	

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Soup

Seafood Pho	Php 550
Dive into a seafood delight featuring mussels, shrimp, and succulent salmon belly, glazed with hoisin and sriracha.	
Truffle Wild Mushroom Soup <small>(VG)</small>	Php 450
A blend of oyster, button, and shiitake mushrooms. Complemented by sesame pretzels.	
Ginger Carrot Bisque <small>(VG)</small>	Php 450
This velvety soup is combined with fresh ginger, carrots, and sesame pretzels.	
Soup of the Day	Php 375
Daily soup special.	

Asian

Cutlet Curry	Php 1,075
Crispy vegan schnitzel served alongside steamed rice and bathed in flavorful Japanese curry.	
Hainanese Chicken Rice	Php 850
Succulent poached chicken paired with aromatic rice, crisp cucumber, and a side of clear chicken soup with scallion-ginger sauce, chili-garlic sauce, and a sweet soy reduction.	

Local Favorites

Salmon in Tamarind Miso Broth	Php 1,100
Grilled salmon fillet and salmon head, accompanied by creamy taro mash, baby red radish, and tender bok choi. All are immersed in a flavorful Tamarind Miso broth, served with a side of white steamed rice.	
Bagnet Kare Kare	Php 1,050
Crispy Pork Belly, complemented by a rich peanut sauce. Paired with summer vegetables and a touch of native shrimp paste. Served alongside white steamed rice.	
Grilled Chicken Inasal	Php 675
Marinated grilled chicken fillet. Served alongside pickled vegetables, sautéed veggies, native lime, and soy sauce. Paired with white steamed rice.	

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Western

U.S. Ribeye Steak Php 2,625

USDA Ribeye, grilled and served with Red wine au jus. Accompanied by carrots, cherry tomatoes, crisp haricot verts, and a side of creamy polenta.

Salmon Cauliflower Php 1,450

Seared salmon fillet with cauliflower rice. Enhanced with a touch of chili flakes, garlic and saffron sauce.

Hickory Back Ribs Php 1,050

Back ribs coated in hickory BBQ sauce. Served with a side salad and grilled corn cob.

Indian

MEATS

Tandoori Chicken Php 950

Spiced chicken paired with kachumber salad, served with Basmati rice and papadum.

Butter Chicken Php 825

Chicken fillet immersed in a rich tomato butter curry sauce. Served alongside soft naan bread and crispy papadum.

VEGETABLES

Dal Chana Masala (VG) Php 775

Split chickpea stew, accompanied by soft chapati and papadum.

Vegetable Curry (VG) Php 725

Assorted vegetables, paired with soft chapati and papadum.

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Pizza & Pasta

BRICK-OVEN BAKED PIZZA

Quattro Formaggi Php 875

Tomato sauce base topped with a blend of Blue cheese, mozzarella, goat's cheese, and Parmesan cheese.

Margherita Pizza Php 775

Tomato sauce base and melted Mozzarella, adorned with slices of fresh tomato and basil.

Salsiccia Pizza Php 800

A classic combination of tomato sauce, melted Mozzarella, and a kick of chili flakes. Topped with savory Italian sausage and Bratwurst.

CHEF'S PASTA SPECIAL

Shrimp Fettucine Php 625

Brandy-infused sauce, succulent shrimp, and a side of garlic bread.

Make Your Own Pasta Php 550

With your choice of: Tagliatelle, Spaghetti, Farfalle, Fusili
Sauce: Carbonara, Bolognese, Basil Pesto, Seafood Aglio e Olio

Sandwich

Burger 7 Php 875

USDA beef patty with romesco mayo, lettuce, tomato, onion, and american cheese. All are served alongside golden frites.

Club Sandwich Php 650

Bacon, grilled chicken, and scrambled eggs. Complemented by tomato, lettuce, and cucumber, it's served alongside golden frites.

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Dessert

Chocolate Crowne Cake Php 450

Crowne Plaza's signature cake. A moist chocolate sponge covered in rich creamy bitter chocolate gateau.

Burnt Cheesecake Php 450

A cheesecake baked at high temperature to achieve the scorched and caramelized top with a smooth inner texture that melts in your mouth.

Fruit Platter Php 500

Seasonal fruits

Bibingka Php 375

A Filipino rice cake made with glutinous rice flour, coconut milk, and sugar, cooked in a clay pot lined with banana leaves.

Puto Bumbong Php 300

A Filipino delicacy with butter, coconut, and a unique blend of purple yam flavor and glutinous rice chewiness.

For Kids & Extras

Burger Sliders Php 500

Pure beef patty in a soft slider bun, topped with mayonnaise, tomato ketchup, mustard, tomato slices, cucumber, and lettuce. Served with crispy French fries.

Crispy Chicken Fingers with Mushroom Gravy Php 450

Savor our crispy chicken breast, coated in bread crumbs, all-purpose flour, salt, and black pepper. It's served alongside a delectable mushroom gravy.

Spaghetti Bolognese Php 400

Enjoy our classic spaghetti with Bolognese sauce, infused with garlic and olive oil, and topped with a sprinkle of Parmesan cheese.

Spaghetti Carbonara Php 325

Featuring perfectly cooked spaghetti in cream sauce with bacon, garlic, olive oil, fresh milk, and a sprinkle of parmesan cheese.

EXTRAS

French Fries	Php 250	Buttered Vegetables	Php 175	Garlic Rice	Php 125
Mashed Potatoes	Php 250	Basmati Rice	Php 175	Steamed Rice	Php 90

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Beverage List

WATER

Perrier
Tonic Water
Soda Water
Bottled Water

Php 375
Php 350
Php 350
Php 200

HOT BEVERAGE

Cafè Mocha
Cappuccino
Cafè Latte
Doppio
Decaf Brewed Coffee
Brewed Coffee
Macchiato
Flat White
Hot Chocolate
Hot Milk
Assorted Flavored Tea

Php 275
Php 275
Php 275
Php 275
Php 250
Php 250
Php 225
Php 225
Php 225
Php 225
Php 225

FRESH JUICE

Orange
Apple
Pineapple
Mango
Watermelon
Lemon
Fresh Buko

Php 525
Php 525
Php 425
Php 425
Php 425
Php 425
Php 330

COCKTAIL

Beverages containing alcohol

Whisky Sour
Negroni
Long Island
Mojito
Singapore Sling
Daiquiri
Margarita
Screw Driver
Tequila Sunrise

Php 400
Php 400
Php 375
Php 375
Php 375
Php 325
Php 325
Php 325
Php 325

SODA

Coke
Coke Light
Coke Zero
Sprite
Royal
Ginger Ale

Php 225
Php 225
Php 225
Php 225
Php 225
Php 350



Breakfast

Serving daily 6 am to 10 am

Breakfast

Filipino Breakfast	575
Choice of one served with two eggs your way and garlic bread or steamed rice.	
Marinated Beef Strips (Beef Tapa)	
Caramelized Pork Shoulder (Pork Tocino)	
Local Garlic Sausage (Pork Longganisa)	
Marinated Milkfish Belly (Daing na Bangus)	
Corned Beef	
Continental Breakfast	525
Cereal, milk or yogurt, morning bakery (croissant, fruit danish, soft roll), chilled juice, jam and butter.	
Healthy Breakfast	450
Breakfast set comes with freshly squeezed fruit or vegetable juice, roasted muesli or oatmeal, three egg white omelettes, grilled tomatoes and steamed vegetables.	
American Breakfast	575
Choice of toast bread (white bread, wheat bread, or baguette), pancakes, waffles or French toast, grilled tomatoes, hash browns, sausage or bacon, jam, and honey served with two farm eggs your way.	
Cheese and Cold Cuts Platter	1,375
Blue cheese, cheddar cheese, brie cheese, Lyoner, and salami, pepperoni.	
Fresh Morning Bakery	200
Bread basket, jam, honey, butter.	
Choice of 5 baked items: croissant, fruit danish, soft roll, baguette, white bread, wheat bread, and gluten-free bread (available upon request).	

Fluffy and Sweets

Pancakes	225
Served with maple syrup, fruit compote, and butter.	
French Toast	225
Served with maple syrup, fruit compote, whipped cream, butter, and cinnamon sugar.	
Waffles	225
Served with maple syrup, fruit compote, whipped cream, and butter.	

Egg Omelette and Side Dishes

Three Eggs Omelette	250
Regular or egg whites cooked plain or with your choice of fillings; onion, bell pepper, tomato, cheese, mushroom, smoked bacon, and ham.	
Farm Fresh Eggs	200
Two eggs prepared to your liking served 2pcs of toast (white bread, wheat bread, or baguette), butter & jam.	
Choice of egg preparation: fried, boiled, scrambled, poached.	
Egg Royale	250
Smoked salmon and poached egg on multi-grain bread, topped with hollandaise sauce. Served with a lemon wedge and a fresh salad.	
<i>Choices of bread spreads include butter, margarine, honey, marmalade, strawberry jam, Nutella, and peanut butter.</i>	
Side Dishes	150
Chicken Sausage, Baked Beans, Hash Brown, Mushrooms.	
Fried Rice	100
Cooked rice fried and mixed with garlic.	
Plain Rice	80
Steamed white rice.	

Cereals and Fruits

Cereals	200
Served with dried fruits and hot or cold milk. Koko Crunch, Corn Flakes, Toasted Muesli, All Bran.	
Tropical Fruit Platter	450
Cantaloupe, watermelon, pineapple, and orange.	

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Fresh Juices

Orange	475
Apple	475
Green Mango	375
Ripe Mango	375
Pineapple	375
Lemon	375
Lemon Cucumber	375
Watermelon	375
Fresh Calamansi	420

Chilled Juices

Orange	200
Apple	200
Mango	200
Pineapple	200
Cranberry	200
Guava	200

Cold Beverages

Crowning Iced Tea - Signature Iced Tea	225
Iced Tea	200

Hot Beverages

Cafe Mocha	250
Cappuccino	245
Cafe Latte	245
Doppio	245
Brewed Decaffeinated Coffee	225
Brewed Coffee	200
Flat White	200
Chocolate	200
Milk	200
Macchiato	200
Espresso	200
Tea (Assorted Flavor)	200

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CROWNE PLAZA[®]
— BY IHG —
Manila Galleria