

*Xin Tian Di*

新天地

## XIN TIAN DI

Xin Tian Di is Crowne Plaza Manila Galleria's top-rated and awarded Chinese specialty restaurant. It offers authentic Cantonese-style dishes, including our aromatic signature oven-roasted duck, barbecued meats, vegetables, and a wide array of dim sum specialities.





# SPECIAL DIMSUM

特色点心



## 蒸新天地蒸蝦餃

Steamed Shrimp Dumpling (Hakaw) Php 400

## 蟹黃蒸燒賣。

Steamed Pork Dumpling with Crab Roe (Siomai) Php 380

## 上海-小籠包

Shanghai-Style Steamed Pork Dumpling (Xiao Long Bao) Php 300

## 鳳眼帶子餃

Steamed Scallop Dumpling

辣椒蒜蓉汁蒸肉餃 Php 400

Steamed Chili Dumpling

醬蒸雞爪 Php 300

Steamed Chicken Feet with XO Sauce

豉味香芋蒸排骨 Php 300

Steamed Spare Ribs with Taro

荷葉香菇糯米雞 Php 300

Steamed Glutinous Rice with Chicken

Wrapped in Lotus Leaf (Machang) Php 280

## 蒸叉燒包

Steamed Barbecue Pork Bun (Char Sui Bao)

蒸饅頭 Php 280

Steamed Chinese Bread (Mantao)

什錦蘑菇餃子 Php 240

Steamed Assorted Mushroom Dumpling

Php 250







FRIED RADISH CAKE WITH CHINESE SAUSAGE

香煎臘味蘿蔔糕

Fried Radish Cake with Chinese Sausage      Php 275

炸雞肉春捲

Deep-Fried Chicken Spring Roll      Php 275

炸香酥海鮮芋角

Deep-Fried Seafood Taro Puff      Php 275

香脆豬肉餛飩

Fried Crispy Pork Wonton      Php 275

炸素春捲

Vegetarian Fried Spring Roll      Php 275

金黃炸蝦餃配芥菜沙拉醬

Fried Gold Hakaw with Mustard Mayo      Php 400



# CHEUNG FUN

## 粵式滑腸粉

(Cantonese-Style Rice Rolls )

水晶蝦仁腸粉

Shrimp Rice Rolls

Php 450

叉燒腸粉

Pork Asado Rice Rolls

Php 400

XO醬炒腸粉

Wok-Fried XO Sauce

Php 400

PORK ASADO RICE ROLL



Prices are inclusive of VAT and subject to service charge



BRAISED SEAFOOD WITH SPINACH SOUP

## SOUP SELECTION

### 湯類選擇

#### 鮮金菇鮑參羹

Shredded Abalone with Dried Seafood Soup

Php 550  
(per cup)

#### 鮮蟹肉粟米羹

Sweet Corn and Crab Meat Soup

Php 425  
(per cup)

#### 四川酸辣湯

Szechuan Hot and Sour Soup

Php 400  
(per cup)

#### 西湖牛肉羹

Braised Minced Beef Soup with Egg Whites

Php 400  
(per cup)

#### 波菜海皇羹

Braised Seafood with Spinach Soup

Php 425  
(per cup)

#### 菜膽雲吞雞豬骨湯

Chicken and Wonton in Pork Bone Soup

Php 425  
(per cup)

#### 長白山鮮人參炖雞湯

Stewed Fresh Ginseng Chicken Soup

Php 550  
(per cup)

#### 滋補肉排炖螺肉湯

Stewed Pork Rib and Dry Conch Meat Soup

Php 550  
(per cup)

Prices are inclusive of VAT and subject to service charge



# BIRD'S NEST

## 燕窩類

高湯紅燒燕窩

Braised Bird's Nest Superior Brown Sauce

Php 2400  
(per person)

紅燒蟹肉燕窩羹

Braised Bird's Nest Soup with Crab Meat

Php 2400  
(per person)

竹笙海皇燕窩羹

Braised Bird's Nest Soup with Seafood and Bamboo Pith

Php 2400  
(per person)

鮑魚絲竹蓀燕窩羹

Shredded Abalone and Bamboo Fungus in Bird's Nest Soup

Php 2400  
(per person)



Prices are inclusive of VAT and subject to service charge



IMPERIAL PEKING DUCK



Prices are inclusive of VAT and subject to service charge



# APPETIZER AND CANTONESE DELICACIES

## 精美小碟/港式燒味

潮式墨魚片拼海蜇絲

Chaozhou Style Sliced Cuttlefish and Jelly Fish

Php 800

酸辣黑醋汁涼伴雲耳海蜇

Black Fungus and Jelly Fish with Spicy Vinegar

Php 600

麻香海蜇

Marinated Jelly Fish

Php 700

川汁炸菜涼伴滷牛肉

Cold Stewed Beef with Sichuan Pickled Vegetable

Php 600

蜜汁烤叉燒

Barbecued Pork with Honey Sauce (Char Siu)

Php 600

自家製脆皮五花肉 (燒肉)

Homemade Crispy Pork Belly (Siu Yuk)

Php 600

香茅南乳吊燒雞

Roasted Chicken Marinated in Red Bean Curd Sauce with Lemon Grass

Php 800(H) Php 1500(W)

港式掛爐烤鴨

Roasted Crispy Duck with Plum Sauce

Php 2300(H) Php 4500(W)

港式燒味拼盤

Barbecue Combination Platter

Php 1680

金陵乳豬拼盆

Roasted Suckling Pig Combination

Php 2380

紅燒化皮乳豬

Roasted Crispy Suckling Pig with Jelly Fish

Php 4800 (H)

招牌北京烤鴨

Imperial Peking Duck

Php 2850(H) Php 5250(W)

# CHINESE SPICES SOYA COOKING (LO SUI)

## 中式滷水烹調

XO醬辣醬油墨魚

Simmered Soya Squid with XO Sauce Spicy Soya

Php 700

玫瑰豉油雞

Simmered Soya Sauce Chicken

Php 800(H)

滷水豆腐五花肉

Simmered Soya Sauce Tofu and Pork Belly

Php 700

# ABALONE AND SEAFOOD

## 鮑魚海味類

原隻蠔皇紐西蘭鮑魚

Braised 2 Heads Whole Abalone in Premium Oyster Sauce

Php 3100

紅燒海參紐西蘭鮑片

Braised Sliced Abalone with Sea Cucumber in Oyster Sauce

Php 2750  
(per order)

紅燒原隻十頭鮑魚海參

Braised 10 Heads Abalone with Sea Cucumber

Php 880  
(per piece)

黃芥辣沙拉蝦球

Deep-Fried Prawns with Mustard Salad Dressing

Php 1500

黑椒醬炒蝦球

Wok-Fried Prawns Black Pepper Sauce

Php 1500

川汁酸辣炒蝦球

Sauteed Prawns in Spicy Szechuan Sauce

Php 1500

家鄉風味野雜菌蒸雪魚塊

Steamed Cod Fish Fillet with Wild Mushroom in Hometown Style

Php 1800

香脆雪魚塊配柚子汁

Deep-Fried Cod Fish Fillets in Pomelo Sauce

Php 1500

燒汁雪魚塊

Fried Cod Fish Fillet in Japanese Sweet Soy Sauce

Php 1500

極品醬炒澳洲帶子

Stir-Fried Australian Scallops in XO Sauce

Php 1650

黑椒醬炒澳洲帶子蝦球

Stir-Fried Scallops and Prawns with Black Pepper Sauce

Php 1650

一品海皇豆腐煲

Braised Mix Seafood with Tofu in Hot Pot

Php 1650

野雜菌冬菜蒸三文魚

Steamed Salmon Fillet with Wild Mushrooms

Php 900





STIR-FRIED AUSTRALIAN SCALLOPS IN XO SAUCE

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DEEP-FRIED COD FISH POMELO SAUCE

Prices are inclusive of VAT and subject to service charge

# POULTRY AND MEAT

家禽肉類

DEEP-FRIED SPARERIBS WITH SALT AND PEPPER



Prices are inclusive of VAT and subject to service charge





WOK-FRIED ANGUS BEEF WITH GOOSE LIVER IN BLACK PEPPER SAUCE

### 芝麻香檸雞

Deep-Fried Boneless Chicken with Lemon Sauce

Php 750

### 宮保醬炒雞球

Wok- Fried kung Pao Chicken Xin Tian Di Style

Php 750

### 台式三杯雞件

Wok-Fried Taiwan Three Cup Sauce Chicken

Php 750

### 咸蛋黃金雞件

Wok-Fried Sliced Chicken with Salted Egg

Php 780

### 四川辣子無骨雞

Wok-Fried Boneless Chicken with Szechuan Pepper and Dried Chili

Php 750

### 蒜香椒鹽排骨

Deep-Fried Spareribs with Salt and Pepper

Php 880

### 港式甜酸咕嚕肉片

Wok-Fried Sweet and Sour Pork with Fresh Fruit

Php 750

### 老北京醬爆肉絲

Stir-Fried Sliced Pork with “Momo Wrapper” Old Beijing Style

Php 880

### 黑椒醬鵝肝炒安格斯牛肉

Wok-Fried Angus Beef with Goose Liver in Black Pepper Sauce

Php 1300

### 中式煎牛仔柳

Pan-Fried Beef Tenderloin in Mandarin Sauce

Php 1100

### 黑椒醬美國牛仔骨

Pan-Fried U.S. Beef Spare Ribs with Black Pepper Sauce

Php 1500

Prices are inclusive of VAT and subject to service charge



DEEP-FRIED FIVE SPICES CRISPY GARLIC SALT & PEPPER

## LIVE SEAFOOD

游水海鮮類

### LIVE CRAB

### MARKET PRICE

生猛大肉蟹

蒜茸蒸大肉蟹

Steamed Live Crab with Garlic Sauce

蒜香椒鹽大肉蟹

Deep-Fried Five Spices Crispy Garlic Salt and Pepper

牛油鹹蛋炒大肉蟹

Wok-Fried Live Crab with Butter and Salted Egg

上海酸辣汁大肉蟹

Shanghai Spicy Crab with Chinese Bread

黑胡椒牛油大肉蟹

Wok-Baked Live Crab With Butter Black Pepper

Prices are inclusive of VAT and subject to service charge



白灼海蝦 (需提前兩天預訂)

Steamed Shrimps Suahe (Live Shrimp)

\*Order 3 days in advance

## KING PRAWNS

## MARKET PRICE

海虎蝦

豉油皇海虎蝦

Baked King Prawns with Superior Soy Sauce

金菇蒜茸粉絲蒸海虎蝦

Steamed Garlic Prawns with Golden Mushroom  
and Vermicelli

上海酸辣海虎蝦

Hot and Sour Shanghai Style

牛油鹹蛋炒海虎蝦

Wok-Fried King Prawns with Butter and Salted Egg

## LIVE GAROUPA

## MARKET PRICE

海石斑魚

港式蒸海石斑

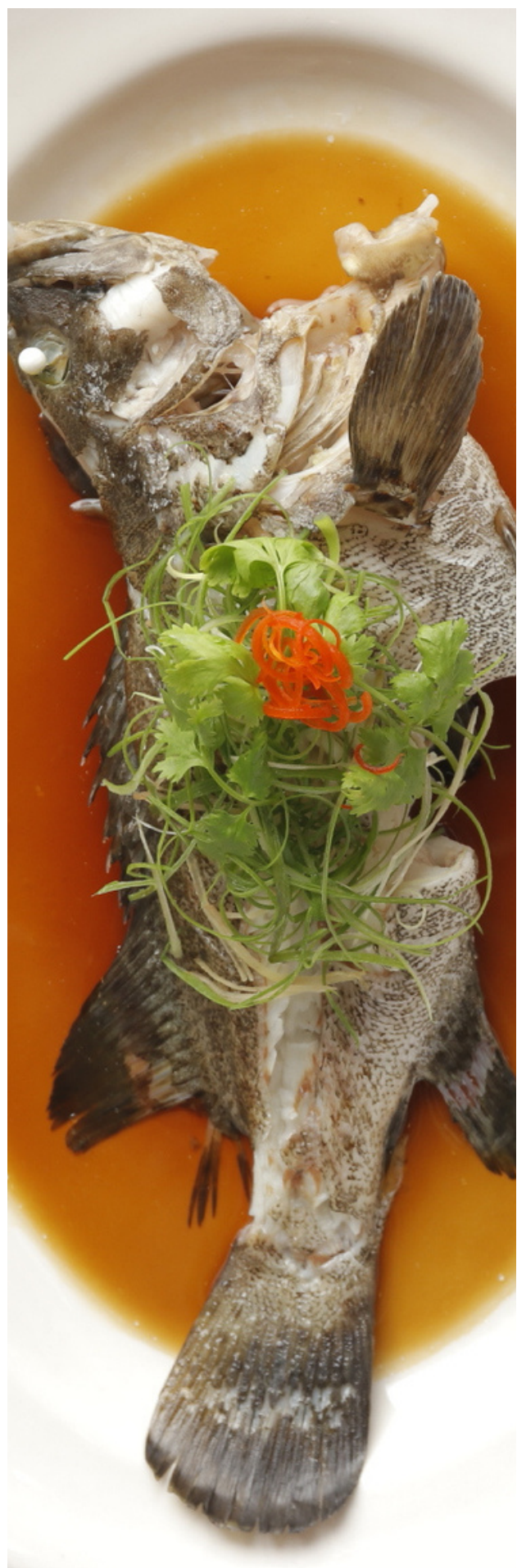
Steamed Garoupa with Soy Sauce HongKong Style

蒜茸蒸海石斑

Steamed Garoupa with Garlic Sauce

香茅蝦膏炸石斑

Deep-Fried Garoupa with Pomelo Sauce





## PINK GAROUPA

海東星班

港式蒸 Steamed with Soy Sauce

東星斑魚兩食: Live Garoupa 2 Ways

1)頭骨湯 Head: Soup

2)炒東星斑球 Wok Fried Fish Fillet

## LIVE BABY LOBSTER

深海小龍蝦

上湯焗 Baked with Supreme Bouillon

蒜茸蒸 Steamed With Garlic

上海酸辣 Hot and Sour Shanghai Style

Orders must be made 2 days in advance  
Sold at market price

STEAMED LOBSTER GARLIC SAUCE



Prices are inclusive of VAT and subject to service charge



# LIVE TIGER LOBSTER

## 深海大龍蝦

薑葱焗 Supreme Bouillon and Ginger Onion

上湯焗 Baked with Supreme Bouillon

上海酸辣 Hot and Sour Shanghai Style

大龍蝦兩食: Tiger Lobster 2 Ways:

1.) 刺身 Sashimi Body Meat

2.) 頭爪湯 Head Soup

Orders must be made 2 days in advance  
Sold at market price



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# VEGETARIAN SPECIAL

## 素食

素食點心拼盤: 蒸素餃,炸素芋角,素春捲.

Vegetarian Dim Sum Platter: Steamed Vegetable Dumpling,  
Vegetable Taro Puff, and Vegetable Spring Roll.

Php 400  
(per person)

芝麻醬油炆野菇腐皮卷

Stewed Wild Mushroom Bean Curd Roll with Sesame Soya

Php 650

雜菜金針菇蘑菇炆蕎麥麵

Stewed Wheat Noodle with Garden Vegetable and Enoki Mushroom

Php 700

宮保醬炒腰果雜菜粒配芋茸盞圈

Stir-Fried Kung Pao Vegetable Cube and Cashew Nut in Taro Basket

Php 700

香脆炸上素腐皮卷

Deep- Fried Crispy Vegetable Bean Curd Roll

Php 700







WOK-FRIED FRENCH BEANS

# VEGETABLES

## 蔬菜類



鹹魚茸炒本地芥蘭

Wok-Fried Local Kailan with Minced Salted Fish Php 620

蒜茸XO醬炒西蘭花

Wok-Fried Garlic Broccoli with XO Sauce Php 620

三色蛋浸菜苗

Three Kinds of Eggs with Spinach Php 750

金銀蒜炒菠菜

Wok-Fried Minced Garlic with Spinach Php 680

金銀蒜炒西洋菜

Wok-Fried Minced Garlic with Watercress Php 560

欖菜豬肉崧炒四季豆

Wok-Fried Minced Pork with French Beans and Olive Pickles Php 680

紅燒野菌滑豆腐

Braised Beancurd with Fresh Mixed Mushroom Php 680

四川麻婆豆腐

Stewed Beancurd with Minced Beef in Hot Chili Sauce "Ma Po Tofu" Php 680



MA PO TOFU

# RICE AND NOODLES

## 飯麵類

新天地特式鮮帶子蝦粒炒飯

Xin Tian Di's Fresh Scallop and Shrimp Fried Rice

Php 1200

揚州炒飯

Yangzhou Fried Rice

Php 650

鹹魚雞肉菜粒炒飯

Fried Rice with Salted Fish and Chicken

Php 725

鮑魚粒福建炒飯

Sea Abalone Hookien Fried Rice

Php 850

新天地特色炒麵线

Xin Tian Di's Braised Misua Noodle with Assorted Meat

Php 680

XO醬什錦海鮮炒烏冬麵

Stir-fried Assorted Seafood Udon Noodle with XO Sauce

Php 800

港式干炒牛肉河粉

Wok-fried Beef Ho Fan Hong Kong Style

Php 680

鮑汁海鮮伊麵

Braised E-Fu Noodles with Assorted Seafood in Abalone Sauce

Php 800

新加坡式炒麵

Wok-Fried Egg Noodle Singaporean Style

Php 680

蛋白蟹肉幹煎麵

Crispy Noodles with Crab Meat in Egg White Sauce

Php 800

CRISPY NOODLES WITH CRAB MEAT IN EGG WHITE SAUCE



Prices are inclusive of VAT and subject to service charge





XIN TIAN DI'S FRESH SCALLOP AND SHRIMP FRIED RICE

Our master chefs prepare authentic Chinese dishes at lunch and dinner. Tripadvisor's Travelers' Choice Award-winning and World Luxury Restaurant Awards Continent winner Xin Tian Di is Ortigas' best Chinese restaurant. Our unlimited dim sum at lunch, with over 37 dim sum selections, is popular for business luncheons and quick meals.

# SWEET FLAVOR OF CHINESE

## 中式甜點

HOT MASACHI



Prices are inclusive of VAT and subject to service charge



Cold 凍食

荔枝蜂蜜杏仁凍豆腐

Almond Jelly with Lychee

Php 200  
(per person)

凍香芒西米露

Chilled Mango Tapioca

Php 200  
(per person)

蜂蜜杏仁涼粉凍豆腐

Almond and Black Grass Jelly with Fruit Cocktail

Php 200  
(per person)

香芋西米露

Sweetened Taro Purée with Tapioca

Php 200  
(per person)

Hot 熱食

酥炸芝麻球

Deep-Fried Stuffed Sesame Balls with Lotus Paste

Php 250

酥炸朱古力涼瓜汁米糍

Deep-Fried Choco Lava Buchi

Php 250

香甜蛋黃包（油炸或清蒸）

Sweet Custard and Egg Yolk Bun (deep-fried or steamed)

Php 250

新天地糯米糍

Xin Tian Di's Hot Masachi

Php 250

DEEP-FRIED STUFFED SESAME BALLS WITH LOTUS PASTE



Prices are inclusive of VAT and subject to service charge