

*Holiday Inn
& Suites*
AN IHG® HOTEL

Eats & Treats

Ala Carte Menu

®

Something to **fill you up!**

Appetizers

Crispy Vegetable Manila Lumpia (G, V) *Php 370*

Tofu and Asian Vegetables rolled in Rice Paper and deep-fried served with Sweet Chili Sauce

Mexican Nachos (B, D) *Php 680*

Crispy Corn Nachos topped with spicy Chili Con Carne, Jalapeño Peppers, Fresh Salsa, Guacamole and melted Cheddar Cheese

Fresh Filipino Spring Rolls (D, E, N, S) *Php 390*

Ground Shrimp and Chicken with Vegetables wrapped in a Crêpe with Peanut Sauce on the side

Sushi and Sashimi Platter (E, G, S) *Php 1,600*

California Maki, Shrimp Nigiri, Crab Nigiri, Tamago Nigiri, Tuna Sashimi, and Salmon Sashimi with Lemon, Wasabi, Soy Sauce and Pickled Ginger

Salads

Classic Caesar Salad (D, G, P, S) *Php 450*

Romaine Lettuce with Croutons, Bacon and Aged Parmesan Cheese

Choice of toppings:

Chicken - Php 550, Prawn - Php 590 or Salmon - Php 670

Arugula Salad (D, N, V) *Php 750*

Baby Arugula, Sliced Pears, Walnuts and Aged Parmesan drizzled with Balsamic Vinaigrette

Greek Salad (D, V) *Php 595*

Tomatoes, Cucumbers, Olives, Onions, Lemon and Olive Oil Dressing on a bed of mixed Lettuce Greens

Chef's Salad (D, E, P) *Php 750*

Mixed Salad Greens topped with Canadian Ham, Brie Cheese, Tomatoes, Hard Boiled Egg and Cucumber with Thousand Island Dressing

Mango and Prosciutto Salad (D, P) *Php 650*

Cubed Philippine Mangoes with Italian Prosciutto, Arugula Leaves and Fresh Mozzarella Cheese, drizzled with Lemon and Sweet Chili Vinaigrette

Soups

Classic French Onion Soup (B, D, G) *Php 350*

Beef Broth with caramelized Onions, topped with a thick slice of Baguette and Gruyere Cheese

Roasted Tomato Soup (G, V) *Php 240*

Sweet Tomatoes roasted with Olive Oil and Garlic, topped with crispy herb-garlic Croutons and fresh Basil Leaves

Creamy Mushroom Soup (D, G, V) *Php 350*

Puree of Wild Mushrooms, Cappuccino Paprika, topped with garlic-herb Croutons

Seafood Chowder (A, D, G, S) *Php 310*

Fresh Mussels, Shrimp, White Fish and Squid in a creamy Broth with diced Celery, Carrots and Corn Kernels

Sandwiches

Traditional Club (D, E, G, P) *Php 590*

White Chicken Bread, Ham, Bacon, and Cheese on toasted Bread with French Fries and Coleslaw on the side

Angus Beef Burger (B, D, E, G, P) *Php 610*

100% U.S. Angus Beef Burger with caramelized Onions topped with grilled bacon, Cheddar Cheese and a fried egg on a toasted Corn Bun with French Fries and Coleslaw Salad on the side

Vegetarian Panini (E, G, V) *Php 340*

A crunchy Panini loaded with Zucchini, Eggplant, Onion, Carrots, Pimiento and Tomatoes with Pesto Sauce, served with homemade Cajun-spiced Potato Wedges and Cucumber-Tomato Salad on the side

B.L.T Sandwich (E, G, P) *Php 400*

Bacon, Lettuce, and Tomatoes in Whole Wheat Bread with French Fries and a side salad of assorted greens drizzled with Lemon Vinaigrette

Tuna Melt Croissant (D, E, G, S) *Php 510*

Tuna in oil topped with melted Mozzarella Cheese served with Coleslaw and fried homemade Potato Wedges on the side

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V – VEGETARIAN

Not all ingredients are listed on the menu. Please let us know of any other dietary restrictions. Prices are inclusive of 12% VAT, 7% service charge, and prevailing government taxes.

Asian & Filipino Dishes

Sinigang (P or S) Php 650

Fresh Tamarind Soup with your choice of Pork, Prawns or Salmon with mixed Vegetables. Served with Steamed Rice on the side

Beef Bulalo (B) Php 680

Beef Shanks in broth with Green Beans, Green Leafy Vegetables, Cabbage and Potatoes. Served with Steamed Rice on the side

Chicken or Pork Adobo (E, G, P) Php 495

Marinated and braised in Soy Sauce, Vinegar, and Garlic with caramelized Onions. Served with Steamed Rice and Filipino Vegetables on the side

Kare Kare (B, N, S) Php 740

Braised Oxtail in Peanut Sauce with Vegetables, served with Shrimp Paste and Steamed Rice on the side

Crispy Pata (P) Php 1,450

Crispy Pork Leg, served with Spicy Soy, Calamansi and Steamed Rice on the side (25 minutes to serve)

Thai Red or Green Curry (D) Php 510

Chicken Breasts stewed in Coconut Milk with Vegetables and Potatoes. Served with Steamed Rice on the side

Sweet and Sour Pork (P) Php 490

Bite-size pieces of deep-fried Pork in Chinese Sweet and Sour Sauce, and Chop Suey Vegetables. Served with Steamed Rice on the side

Chicken Teriyaki Skewer (A, G) Php 520

Grilled Chicken on skewers Yakitori-style, served with sauteed Vegetables and Steamed Rice on the side

Nasi Goreng (B, N, S) Php 490

Indonesian Fried Rice with your choice of Chicken or Beef Satay. Served with Peanut Sauce, Fried Egg and Crispy Shrimp Cracker

Chicken Biryani (N) Php 420

With Papadum and Mint Raita garnished with Cashew Nuts and Brown Onions

Rogan Josh (D, N) Php 580

Braised Lamb in Masala Sauce served with steamed Biryani Rice on the side

Vegetarian Asian Dishes

Stir-fried Vegetables (V) Php 320

Tofu Shiitake Mushrooms, Bok Choi Leaves, Beans Sprouts, Red & Green Bell Peppers and Green Beans stir-fried in Garlic and Soy Sauce. Served with Steamed Rice on the side

Spiced Vegetable Curry (D) Php 410

Chickpeas, Okra and Eggplant stewed in Masala Sauce served with Biryani Rice and Roti on the side

Asian Noodles

Cantonese Style Noodles (E, G, S) Php 370

Stir-fried Noodles with Shrimp, Chicken and Vegetables

Stir Fried Char Kway Teow (B, G) Php 400

Rice Noodles, Beef and Vegetables

Mee Goreng (G, S) Php 460

Wok-fried Noodles with Shrimp, Chicken and Asian Vegetables

Japchae (A, B) Php 530

Korean Potato Noodles cooked in a Sweet Soy Sauce and stir-fried marinated Beef Strips with Mushroom and Vegetables, topped with Spring Onions and Sesame Seeds

Pastas

Pasta-as-you-like (A, B, D, G, P) Php 450

Select your Pasta:

Penne, Spaghetti or Angel Hair

With your Choice of Sauce:

Bolognese, Tomato Concasse, or Carbonara

Baked Beef Lasagna (A, B, D, G) Php 590

Layers of Lasagna Noodles with Beef Bolognese Sauce topped with Bechamel, Mozzarella, and Parmesan Cheese

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Mains

Pink Salmon Fillet (A, D, G, S) Php 785

Pan-fried fillet of Salmon on a bed of creamy Mushroom Risotto, with buttered seasonal Vegetables, garnished with sundried Tomato and drizzled with Aurore Sauce

Classic Fish and Chips (A, E, G, S) Php 740

Deep-fried fillet of Mahi Mahi in a Beer Batter with homemade Tartare Sauce

Country-style Fried Chicken (D, E, G) Php 675

Breaded Chicken with mashed Potatoes, light Pepper Gravy and buttered Vegetables and Corn

Porchetta Pork Chop (A, D, P) Php 565

Pan-fried Pork Chop with mashed Potatoes, seasonal buttered Vegetables and homemade Black Pepper Sauce

Smoky Barbeque Baby Back Ribs (D, P) Php 1,450

Pork Ribs infused with Smoked Barbeque Sauce with Green Beans and Corn Coblots (Good for two persons)

Sirloin Steak (A, B, D) Php 1,100

Pan-fried fillet of Sirloin seasoned with Herbs, Garlic, and Pepper. Served with mashed Potatoes, seasonal Vegetables and Red Wine Gravy on the side

Beef Tenderloin Medallion (A, B, P) Php 1,650

Pan-fried fillet of U.S. Beef Tenderloin, seasoned with Herbs, Black Peppercorn and Garlic with Baked Potatoes, Asparagus Spears and Red Wine Gravy on the side

Pizzas

Flavors Pizza (D, G, P) Php 695

Tomato Concasse, Bacon, Sausage, Onions, Bell Peppers

Margherita Pizza (D, G) Php 545

Tomato Concasse, Mozzarella, Basil

Mushroom Truffle Cream Pizza (D, G) Php 850

Alfredo Sauce, Mozzarella, Market Mushrooms, Truffle Oil

Prosciutto Arugula Pizza (D, G, P) Php 695

Tomato Concasse, Mozzarella, Prosciutto, Arugula

Pepperoni Pizza (D, G, P) Php 575

Tomato Concasse, Mozzarella, Pepperoni

Side Dishes

Steamed Rice (G) Php 55

French Fries (G) Php 210

Potato Wedges (G) Php 220

Chef Side Salad (V) Php 150

Ratatouille (V) Php 160

Vegetable Curry Masala (V) Php 210

Kimchi (V) Php 150

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Leave some space for **dessert!**

Desserts

Ube Cheesecake (D, G) *Php 295*
Holiday Inn & Suites Makati's award winning Signature Cake

Crêpe Samurai (D, E) *Php 250*
Award-winning Mango and Cream dessert baked in a delicate Crêpe

Bread Pudding (D, E, G) *Php 270*
With Cheese Ice Cream

Fresh Fruit Platter *Php 400*
Fresh Watermelon, Fresh Mangoes, and Fresh Honeydew Melon

Ice Cream (D) *Php 220*
Vanilla, Chocolate, Mango, or Cheese

Beverage List

Coke *Php 135*
Coke Light *Php 135*
Coke Zero *Php 135*
Sprite *Php 135*
Sprite Zero *Php 135*
Sarsi *Php 135*

Schweppes Ginger Ale *Php 215*
Schweppes Tonic Water *Php 165*
Schweppes Soda Water *Php 165*

Viva Mineral Water (550ml) *Php 135*
Evian (330ml) *Php 210*
Perrier (330ml) *Php 330*
San Pellegrino (250ml) *Php 220*

Seasonal Fresh Fruit Juice *Php 220*
Chilled Juices *Php 200*
(Pineapple, Mango, Guava, Apple, Orange or Tomato)

Café Americano (Black) *Php 120*
Decaffeinated Coffee *Php 130*
Café Latte *Php 140*
Cappuccino *Php 140*
Mocha *Php 140*
Espresso *Php 140*
Hot Chocolate *Php 140*
Tea *Php 140*
(English Breakfast, Earl Grey, Green, Chamomile or Mint)

Beverage List

Iced Café Latte *Php 140*
Iced Coffee *Php 140*
Iced Tea *Php 140*
Iced Chocolate *Php 140*

Milk *Php 140*
(Fresh, Low Fat, Soya)

San Miguel Pale Pilsen *Php 195*
San Miguel Light *Php 195*
San Miguel Premium *Php 250*
San Miguel Super Dry *Php 250*
San Miguel Cerveza Negra *Php 250*
Corona *Php 550*
Stella Artois *Php 550*

Chardonnay
Glass *Php 340*
Bottle *Php 1,600*

Sauvignon Bottle
Glass *Php 340*
Bottle *Php 1,600*

Cabernet Sauvignon
Glass *Php 340*
Bottle *Php 1,600*

Pinot Noir
Glass *Php 820*
Bottle *Php 4,500*

Sparkling Wine
Glass *Php 460*
Bottle *Php 2,500*

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