

Keep you going **all day!**

LATE NIGHT MENU

* Available from 11:00 PM to 5:30 AM

Starters & Light Bites

Cigar Style Lumpiang Shanghai 420
Ground pork, cheese, jalapeno & spices wrapped up in a lumpia wrapper, fried until golden brown & served with spiced vinegar

Maharaja Spiced Vegetable Samosa 370
Five pieces of lightly spiced vegetable samosas served with mint yoghurt & mango chutney

Crispy Cajun Tiger Prawn Wrap 550
Tender pieces of crispy Cajun prawns, tomatoes, mango & sweet onion salsa, mesclun leaves & Sriracha mayonnaise

New York Style Chicken Lollipops 430
Six deep-fried crispy chicken lollipops coated in buffalo hot sauce served with ranch dip

Key West Coconut Shrimp 750
Coconut breaded shrimp served with mango & sweet onion salsa & Nobu dipping sauce

Soups

Vegetarian Soup of the Day 310
Served with croutons & Italian ciabatta roll

Sinigang 620
Vegetables simmered in a tamarind-infused broth served with steamed white rice.
*Choose between pork or salmon belly

Salads

Our Signature Grilled Chicken Caesar Salad with Poached Hen's Egg 380
Grilled chicken with crisp romaine lettuce, crispy bacon, garlic croutons, black olives, anchovies, parmesan shavings & topped with a poached egg

Crispy Local Soft Shell Crab Salad with Pineapple, Chili & Mango 650
Deep-fried soft-shell crab with mixed salad drizzled in pineapple & chili salsa, coriander & basil

Main Course

Rare Breed Crispy Pork Lechon Kawali 500
Served with pickled cucumber ribbons, spiced vinegar, garlic fried rice, green mango salsa & atchara

Toor Dal (Split Pea Lentils) 550
Vegetarian stew made with lentils & served with biryani rice, mango chutney, rita, & papadam

*NOTICE:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*Prices are in Philippine Peso, inclusive of VAT & subject to applicable government tax & service charge.

Favorites

London Style Fish & Chips 550
Beer-battered white fish fillet served with tartar sauce, lemon wedge & French fries

Auntie Nisha's Butter Chicken Curry 650
Tender pieces of marinated boneless chicken thigh. Prepared in a buttery gravy with the addition of cream gives the curry sauce a silky smooth rich texture. Served with biryani rice, mango chutney, rita & papadam

The All American Club Sandwich with an Italian Twist 575
Rustic Italian bread, grilled chicken breast, lettuce, tomatoes, fried egg, bacon, ham, cheese & avocado served with French fries

The Ultimate US Prime Angus Burger 600
Certified Angus Beef Prime burger topped with lightly charred onion, cheddar cheese, crispy bacon served in a brioche bun

Seasonal Wild Mushrooms, & Truffle Ravioli 750
A selection of seasonal mixed wild mushrooms, mushroom stuffed pasta, cep bouillon, veloute, white truffle oil, parmesan & parsley

Farm Fresh Eggs 300
Two eggs any style served with two pieces of toast, butter, & jam

Please select your liking:

Fried Boiled Scrambled Poached

From the Grill

Grilled Aromatic Tiger Prawns with Lemon Grass 900
Butterflied and grilled prawns served with chili, & ginger butter lemon with side salad of baby mesclun leaves, diced mango, lavosh, cherry tomatoes & avocado

Desserts

Cheese Platter 850
Goat's milk, Edam, Brie, cheddar & blue cheese served with chutney, celery, grapes, nuts & crackers

Baked Mango Cheesecake 400
Served with vanilla Chantilly, pineapple chill compote & chocolate spiral

Fresh Fruit Platter 550
Mango, pineapple, watermelon, orange, sweet melon & grapes served with coconut sorbet & coconut crisps

Hot Beverage

Cappuccino 190

Café Latte 220

Black Coffee (serving of two cups) 180

Chocolate 170

Tea (Black / Green / Herbal) 170

Milk (Full Cream / Low fat / Soya Milk) 170

Soda

Coke/ Coke Light/ Coke Zero 170

Sprite/ Sprite Zero 170

Sarsi 170

Royal Tru Orange 170

Ginger Ale 180

Water

Mineral Water 160

Soda Water 160

Tonic Water 160

Evian 170

Perrier 180

Juice

Fresh Fruit in Season

Cantaloupe 280

Honeydew 280

Carrot 280

Green Mango 280

Ripe Mango 280

Orange 280

Pineapple 280

Watermelon 280

Fresh Juice Combination 300

Choose two (2) from the fresh juice selection

Chilled Juice

Apple 190

Mango 190

Orange 190

Pineapple 190

Tomato 190

Ice Blended Drinks

Mocha Frappuccino 150

Chocolate Milkshake 150

Banana Milkshake 150

Beer

Local Beer

San Miguel Beer Pale Pilsen 170

San Miguel Beer Light 170

San Miguel Beer Super Dry 170

San Miguel Beer Premium 170

Imported Beer

Corona 280

Heineken 280

House Wines

Glass Bottle

White Wine

Sauvignon Blanc 300 1,200

Chardonnay 300 1,200

Pinot Grigio 300 1,200

Red Wine

Cabernet Sauvignon 300 1,200

Pinot Noir 300 1,200

Merlot 300 1,200

Champagne and Sparkling Wine

Martini Asti Spumanti 2,300

Moët & Chandon Brut Imperial 7,000

Eats & treats

In-Room Dining Menu

Holiday Inn Manila Galleria

2019.06 | 07-JF

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