A wholesome start to your day!

BREAKFAST * Available from 06:00 AM to 11:00 AM

Breakfast Set Menu

Filipino Breakfast
With your choice of Longanisa, pork tocino, corned beef,
Daing na Bangus (fried milk fish), or beef tapa. Served with
two eggs any style & a choice of garlic fried rice or pandan rice

Continental Breakfast
Cereals, two slices of white bread & sliced fruit or chilled juice

48

* All bakeries are served with strawberry jam, orange marmalade, or honey

Healthy Breakfast
Two slices of bread, sugar-free muffin, organic muesli,
low-fat yoghurt, margarine, & honey. Served with
three-egg white omelette, grilled tomato, & steamed vegetables

American Breakfast

A bread basket, butter, jams, & honey served with two eggs any style, tomato, hash brown & your choice of bacon, ham, or chicken sausage

* All breakfast sets are served with freshly brewed coffee by the pot, tea, or hot chocolate

From The Bakery

| Breakt | fast Pastr | ies (choose 3) | 200 |
|--------|-----------------------------|---------------------------------|---------------------------|
| | Croissant Muffin | Cheese Ensayn Pain Au Chocol | 9 |
| Loaf B | read (2 pcs Sliced Bague | | 150 oaf Sliced Wheat Loaf |
| Toast | (2 tics tie | er order) | 150 |

* All bakeries are served with strawberry jam, orange marmalade, or honey

White Bread Whole Brown Wheat Bread

Fruits

| Seasonal Sliced Fruit F Sweet Melon Pineapple | Watermelon | 380 |
|--|------------|-----|
| Whole Fruits Banana Apple Orange | | 150 |
| Sugarless Fruit Salad | | 200 |

Yoghurts & Compotes

| Yoghurt | | | 100 |
|---------|-------------|-------|-----|
| Natur | al Low-fat | Fruit | |
| Compote | | | 150 |
| Peach | n Pineapple | Prune | |

Breakfast Hits

| Pancakes with maple syrup | 280 |
|---|-----|
| Waffles with maple syrup | 280 |
| Hot Oatmeal Porridge with sliced banana & honey | 250 |

All Time Favorites

Farm Fresh Eggs

Hot Side Dishes

| Please se | elect your liki Fried | ng: Boiled | Scrambled | Poached | |
|-----------|--------------------------|----------------------|-----------------|-------------|-----|
| Three | -egg Om | elette | | | 350 |
| | | | es of toast, bu | tter, & jam | |
| All white | | ith two piec | es of toast, bu | tter, & jam | |
| All white | e or regular w | ith two piec ing: | | | |

Pork Bacon Hash Brown Chicken Sausages

Mushrooms Baked Beans Grilled Tomato

300

150

LUNCH & DINNER * Available from 11:00 AM to 11:00 PM

Starters & Light Bites

Yellow Fin Tuna Sisig Tacos
Crispy corn tacos topped with sweet & tangy salsa,
guacamole & sour cream, served with tricolor tortilla chips

Chinese Style Salt & Chili Calamari 520
A generous portion of fresh tendered squid, lightly floured & deep-fried, served with Napa cabbage slaw, Nobu sauce, sweet onion & chili salsa

Cigar Style Lumpiang Shanghai

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

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

Charcuterie Platter 1,100
Coppa ham, salami, pastrami, & smoked chicken served with rye crackers, grissini & pickles

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

Kinilaw na Tuna with a Mexican Influence 675
Fresh tuna ceviche with onion, garlic, ginger, calamansi,
chili, avocado, citrus, fresh herbs & coconut

Nepalese Style Steamed Pork Momos
Steamed & fried pork dumplings served with soy & vinegar

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

Soups

| Vegetarian Soup of the Day Served with croutons & Italian ciabatta roll | 310 |
|---|-----|
| Sinigang Vegetables simmered in a tamarind-infused broth served with steamed white rice. *Choose between pork or salmon belly | 620 |
| Hot & Sour Tom Yum Soup with Tiger Prawns | 620 |

Made with fresh ingredients such as lemon grass, kaffir lime leaves,

galangal, lime juice, fish sauce, & crushed red chili peppers

TICE:

*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.

Salads

| Our Signature Grilled Chicken Caesar Salad with Poached Hen's Egg Grilled chicken with crisp romaine lettuce, crispy bacon, garlic croutons, black olives, anchovies, parmesan shavings & topped with a poached egg | 380 |
|---|-----|
| Aromatic Thai Beef Tenderloin Salad with Hot & Sour Dressing Seared & marinated beef served on top of crisp lettuce & cucumber bed bursting with fresh Thai flavors | 550 |
| Crispy Local Soft Shell Crab Salad with Pineapple, Chili & Mango Deep-fried soft-shell crab with mixed salad drizzled in pineapple & chili salsa, coriander & basil | 650 |

Favorites

| 1 4 7 0 1 1 1 0 5 | |
|--|-----|
| London Style Fish & Chips Beer-battered white fish fillet served with tartar sauce, lemon wedge & French fries | 550 |
| Auntie Nisha's Butter Chicken Curry 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 & papadum | 650 |
| | |

The All American Club Sandwich with an Italian Twist 57!
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

Singaporean Surf & Turf
Singaporean stir-fried wanton noodles
with a medley of vegetables, green chili & spices
topped with tiger prawns, char siew pork, lime & cilantro

Cantonese Style Sweet & Sour Pork
Served on a bed of Asian stir-fried vegetables,
bok choy & steamed rice

620

Main Course

| with Apple Cider Vinegar Braised pork belly & chicken thigh served with adobo sauce, steamed rice cooked in a banana leaf, pickled papaya, boiled egg & green beans | 550 |
|---|-----|
| Rare Breed Crispy Pork Lechon Kawali Served with pickled cucumber ribbons, spiced vinegar, garlic fried rice, green mango salsa & atchara | 500 |
| Toor Dal (Split Pea Lentils) Vegetarian stew made with lentils & served with biryani rice, mango chutney, rita, & papadum | 550 |
| Organic Vegetable Medley Masala A delicious mix of vegetables cooked with Indian spice blend & served with biryani rice, mango chutney, rita, & papadum | 595 |

From the Grill

| Grilled Aromatic Tiger Prawns with Lemon Grass Butterflied and grilled prawns served with chili, & ginger butter lemon with side salad of baby mesclun leaves diced mango, lavosh, cherry tomatoes & avocado | 900 |
|--|-------|
| US Prime Ribeye Steak Frites 12-oz. steak cooked to your liking and served with café de paris butter, French fries & watercress | 1,200 |
| Grilled North Atlantic Pave of Salmon Served with asparagus, water spinach, curried hollandaise, poached egg & spinach gnocchi | 880 |
| Chicken Inasal | 580 |

with aromatic herbs & spices served with steamed rice

Sides

& pickled papaya

| French Fries | 150 |
|-----------------------------|-----|
| Steamed Rice | 80 |
| Buttered Vegetables | 150 |
| Rocket, Parmesan & Balsamic | 120 |
| Mashed Potatoes | 150 |
| Garden Salad | 120 |
| | |

Condiments upon request:

HP Sauce Mayonnaise Tomato Ketchup
Mustard Maple Syrup Tabasco Sauce

*NOTICE:

Baked Mango Cheesecake 400 Served with vanilla Chantilly, pineapple chill compote & chocolate spiral Assiette of Chocolate 450 Milk chocolate tart, white chocolate mousse. chocolate ice cream, chocolate cigar served with fresh cream & raspberries Fresh Fruit Platter Mango, pineapple, watermelon, orange, sweet melon & grapes served with coconut sorbet & coconut crisps Homemade Gelato S'mores Sundae Vanilla, strawberry & chocolate gelato on a bed of toasted marshmallows, warm fudge sauce, graham cracker pieces & whipped cream 400 The Banana Split Homemade vanilla, chocolate & strawberry gelato, served on a split caramelized banana with raspberry compote, chocolate sauce, Chantilly cream, chopped nuts, mini marshmallows & maraschino cherries Artisanal Gelato 280 Homemade vanilla, strawberry & chocolate gelato Kids Menu Crispy Chicken Fingers 295 Tender crispy chicken fingers served with French fries 295 Filipino Style Spaghetti Spaghetti pasta topped with sweet meaty tomato sauce - a true Filipino treat 295 Fish Finger Chips & Peas served with French fries & peas 295 Mac & Cheese Oven-baked macaroni pasta smothered in delectable cheese sauce 295 Margherita Pizza Homemade pizza topped with fresh tomatoes, & cheese baked in wood-fired stone oven

850

Desserts

Cheese Platter

Goat's milk. Edam. Brie. cheddar & blue cheese

served with chutney, celery, grapes, nuts & crackers

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.

*NOTIC

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.

Keep you going all day!

LATE NIGHT MENU* Available from 11:00 PM to 5:30 AM

Starters & Light Bites

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

Maharaja Spiced Vegetable Samosa
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 43 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
Served with croutons & Italian ciabatta roll

Sinigang
Vegetables simmered in a tamarind-infused broth served with steamed white rice.

ith steamed white rice.

*Choose between pork or salmon belly

Salads

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

380

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
Served with pickled cucumber ribbons, spiced vinegar,
garlic fried rice, green mango salsa & atchara

Toor Dal (Split Pea Lentils)

500

Vegetarian stew made with lentils & served with biryani rice, mango chutney, rita, & papadum

Favorites

London Style Fish & Chips

Beer-battered white fish fillet served with tartar sauce, lemon wedge & French fries

Auntie Nisha's Butter Chicken Curry

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.

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

Served with biryani rice, mango chutney, rita & papadum

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

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

Fresh Fruit Platter

Mango, pineapple, watermelon, orange, sweet melon & grapes served with coconut sorbet & coconut crisps

*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.

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 Choose two (2) from the fresh juice selection | 300 |
| , , | |

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 |
|------------------------------|-------|
| Moet & Chandon Brut Imperial | 7,000 |





In-Room Dining Menu

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

Holiday Inn Manila Galleria