







Lobby Lounge
All Day Menu

All Day Menu

Lobby Lounge Breakfast Menu

Available from 7 a.m. to 11 a.m.



Breakfast Toasts and Breads

-   **DESY** Scrambled egg white, Gruyère, sourdough, asparagus 545
-  **V** Baked Portobello, spinach, vegan cheese, gluten free bread 505
-  **D P/L** Croissant, smoked turkey, house-smoked bacon, Cheddar cheese 605
-   **D** Multi grain bagel, house smoked salmon, onion, cream cheese 605

Pancakes and Waffles

- DE** Mixed berries pancake, honey, vegan butter 485
- DEN** Chocolate waffles, Mascarpone, almond flakes 485

Breakfast Power Bowls

- DNV** Overnight oats, fresh berries, nuts 460
-  **N** Granola, rice milk, Greek yoghurt, fresh berries 515
- AESMSY** Teriyaki salmon donburi, kale, poached egg 750
- DV** Oatmeal porridge, banana, chia seeds 395
-  **ESY** Arroz caldo, free range chicken, poached egg 650

Breakfast Mains






E P/L SY Pinoy Plate

Tapa, bacon, free-range broiled eggs, roasted tomatoes, atchara, mixed leaves salad, malunggay whole wheat pan de sal, garlic rice 780

E P/L SY American Plate

Chicken sausage, bacon, free-range eggs any style, roasted tomatoes, potato hash, baked beans, mixed leaves salad, sourdough toast, sautéed organic quinoa 780

Add-on to your breakfast

- P/L SY** Homemade longganisa (3 pieces) 280
-   **P/L SY** House-smoked bacon (5 pieces) 280
- P/L SY** Pork tocino (150g) 235
-  **SY** Smoked bangus (150g) 200
- B SY** Beef tenderloin tapa (150g) 465
-  **V** Steamed brown rice 55
- V** Broiled tomato (100g) 170
- V** Grilled Portobello mushroom (80g) 225
-  **V** Balut (duckling egg) 135

All Day Menu.

Light Meals

 V Classic Bruschetta	510
<i>Sourdough bread, tomato, basil</i>	
 E SY French Fries or Potato Wedges	240
<i>Truffle mayonnaise, tomato ketchup</i>	
S SY Deep-fried Chicken	560
<i>Tossed deep-fried chicken, gochujang sauce</i>	
D SY Fried Calamari	780
<i>Tartar sauce</i>	
S SF SY Crispy Shrimp Spring Rolls	730
<i>Shrimps, minced vegetables, sweet spicy sauce</i>	
 A D Fish and Chips	885
SY	<i>French fries, malt vinegar, tartar sauce</i>
D N Assorted Cheese Selection	955
<i>Fruit, nuts, bread, crackers</i>	

Salads and Soups

 D Caesar Salad	650
E P/L	<i>Romaine lettuce, crispy bacon, anchovies, poached egg, parmesan, garlic croutons</i>
<i>Add-on to your salad</i>	
 SY Grilled chicken breast (100g)	260
SY Grilled salmon (100g)	620
SF SY Grilled tiger prawns (3 pieces)	780
 E Tuna Niçoise Salad	810
<i>Seared tuna, boiled egg, tomato, potato, beans, olives</i>	
 D N Lobby Lounge Salad	680
<i>Lettuce, house-smoked bacon, feta cheese, mango, apple, dried cranberries, walnuts, chia seeds</i>	
 DV Wild Mushroom Soup	670
<i>Truffle oil</i>	
D E Lobby Lounge Tomato Soup	595
<i>Cream cheese tortellini, basil oil</i>	

 Signature Dish  Rooted In Nature **A** Alcohol **D** Dairy **E** Eggs **N** Nuts
P/L Pork/Lard **S** Spicy **SF** Shellfish **SY** Soy **V** Vegetarian

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All Day Menu

Sandwiches and Wraps

Served with fries or wedges

- E P/L SY** Club Sandwich 810
Chicken, bacon, fried egg, lettuce, tomato
- D E P/L** Cuban Sandwich 1,290
Pork, Gruyère, pickles, mustard, country bread
- D E** Bagel Sandwich 880
House-smoked salmon, cream cheese, arugula
- B D S** Quesadilla 1,120
Spicy beef, Gruyère cheese, tomato, chili
- D** Grilled chicken, creamy avocado, Gruyère, roasted capsicum, corn 990
- V DV** Vegetarian, roasted Portobello mushroom, Stilton cheese, crispy onion, corn 680

Gourmet Burger Selection

Served with fries or wedges

- B D P/L SY** The American 995
Grilled beef patty 200g, bacon, tomato, pickles, cheddar
- E P/L S SY** Hot Dog 995
Grilled hot dog, sweet pickles, radish, mustard, ketchup
- V SY** Beyond Meat Burger 750
Plant based patty 160g, lettuce, tomato, cucumber, pickles, baked sweet potato

Pastas and Noodles

- Spaghetti, Penne, Fettuccini or Wheat Pasta** 960
Choice of Sauce
- V B D** Beef Bolognese
- V** Tomato basil
- E D P/L SV** Creamy carbonara
Olive chili oil and garlic
- A S SF** Lobby Lounge Vongole Pasta 1,220
Clams, parsley, garlic, white wine, chili
- D SF** Seafood Orzo 1,200
Pasta, shrimps, scallops, clams, lobster bisque
- E N S SF SY** Seafood Laksa 970
Noodles, seafood, boiled egg, spicy coconut soup
- E P/L SF SY** Wonton Noodle Soup 670
Egg noodles, shrimp and pork wonton, choy sum, chives

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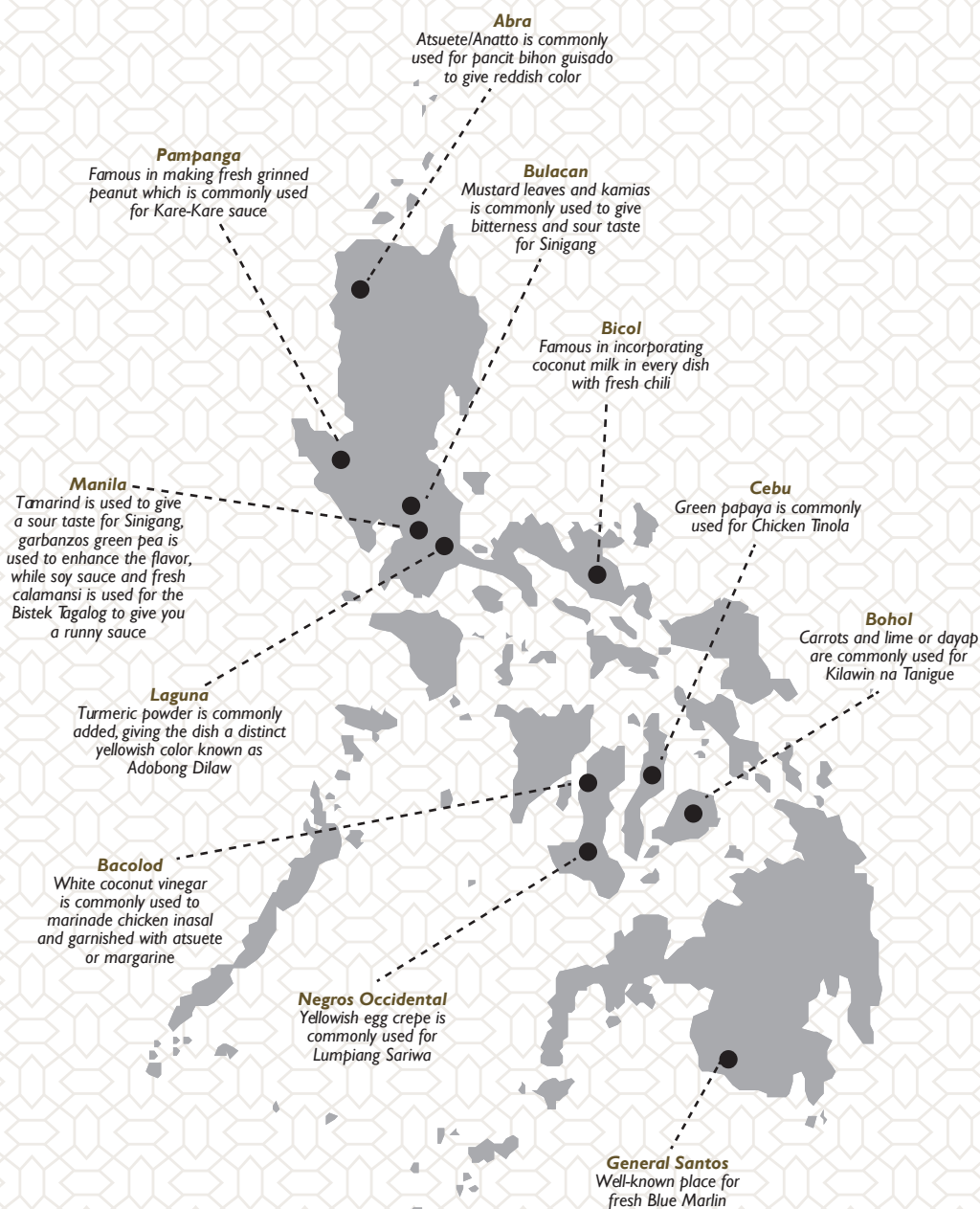
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Filipino Cuisine

Today, Philippine cuisine continues to evolve as new techniques and ingredients find their way into the country. The style of cooking traditional dishes both simple and elaborate have grown over many centuries from their Austronesian origins to a mixed cuisine of Malay, Indian, Spanish, Chinese and American, as well as other Asian Indian cuisine adapted to indigenous ingredients and the local palate. Filipino cuisine centres with the combination of sweet "tamis", sour "asim", and salty "alat", although in Bicol Region, the Cordilleras, spicy "anghang" is a base of cooking flavor.

In the Philippines, Merienda, taken from the Spanish, is a light meal or snack especially in the afternoon, similar to the concept of afternoon tea.

Makati Shangri-La, Manila selected the distinct traditional dishes from 18 regions in the Philippines such as National Capital Region, Bicol Region, Central Visayas Region, Negros Island Region, Central Luzon, Calabarzon and Cordillera Administrative Region. Ingredients used are locally sourced from sustainable purveyors and replicated by our chefs to let you experience the traditional taste of each region.



Filipino

Starters and Soups

All soups served with garlic or plain rice

-  **D** **Vegetables Wrapped In Crepes “Lumpiang Sariwa”** 530
E N Minced pork, vegetables, peanut sauce
P/L Negros Occidental - Negros Island Region XVIII
- Chicken Soup “Tinolang Manok”** 730
Chicken soup, green papaya
Cebu - Central Visayas Region VII
- P/L** **Pork Sour Soup “Pork Sinigang”** 710
SY Pork and vegetables in tamarind broth
Manila - National Capital Region
- Salmon Sour Soup “Sinigang na Salmon”** 695
Salmon, vegetables, tamarind broth
Bulacan - Central Luzon Region III

Stews and Plancha

- B N** **Oxtail Stew “Kare-Kare”** 980
SF SY Peanut sauce stewed oxtail, shrimp paste, steamed rice
Pampanga - Central Luzon Region III
-   **Braised Pork and Chicken in Soya and Vinegar** 710
P/L “Chicken & Pork Adobo”
SY Stewed chicken, pork in vinegar, soya sauce
Laguna - Calabarzon Region IV-A
-   **Grilled Chicken Marinade “Inasal na Manok”** 730
SY Barbecued chicken, annato oil, vinegar
Bacolod - Negros Island Region XVIII
- B** **Sautéed Beef with Garlic and Onions “Beef Steak Tagalog”** 1,100
SY Beef tenderloin, sautéed onions, crispy garlic, soya sauce
Manila - National Capital Region
-   **Eggplant Omelet “Tortang Talong”** 530
E SY Grilled eggplant, eggs
Bicol - Region V

All stews and plancha are served with choice of garlic or plain rice.

 Signature Dish  Rooted In Nature **B** Beef **D** Dairy **E** Eggs
N Nuts **P/L** Pork/Lard **SY** Soy

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Filipino

Rice and Noodles

 E Taro Leaves in Spicy Coconut Sauce “Laing”	530
P/L Minced pork, fried egg, garlic or plain rice Bicol - Region V	
E P/L Pork Longganisa Fried Rice “Sinangag Longganisa”	640
SDS Pork sausage, garlic, onion, egg, soy sauce SY Bicol - Region V	
E P/L Stir-fried Egg Noodles “Pancit Canton”	880
SF SY Egg noodles, shrimp, chicken, pork, vegetables Abra - Cordillera Administrative Region	
SF SY Stir-fried Noodles “Pancit Bihon”	710
Stir-fried noodles, chicken, prawns, vegetables Abra - Cordillera Administrative Region	

Desserts

Ice Cream 100ml	
D Vanilla	395
D Belgian chocolate	395
D Strawberry	395
D Caramel biscuits and cream	395
D N Peanut butter	395
D Classic Crème Brûlée	280
Lemon custard caramelized sugar, vanilla bean	
D Turon de Banana	280
Banana fritter, vanilla ice cream	
D E Brazo De Mercedes	280
Lemon custard cream cake	
D Philippine Mango Panna Cotta	320
Creamy custard, fresh mango	
D E Oven Baked Chocolate Cake	320
Vanilla sauce	
 D E Assorted Kakanin	660
SM	
 V Seasonal Fresh Fruits Platter	675
D E Bibingka Galapong	430
Native Philippine rice cake, salted egg, cheddar, fresh grated coconut	
D E Halo-Halo	800
Shaved ice, sweet beans, jelly fruits, condensed milk, ube ice cream, leche flan	

 Signature Dish  Rotted In Nature **D** Dairy **E** Eggs **N** Nuts **P/L** Pork/Lard
SDS Sulphur Dioxide and Sulphites **SF** Shellfish **SM** Sesame **SY** Soy **V** Vegetarian

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Beverages

Tea Selection

Black Teas

- Brilliant Breakfast** 160
This bright and bold morning tea embodies the essence of a fine Ceylon tea: perfectly rounded, with body, strength, pungency and brilliant color.
- Original Earl Grey** 160
Enhanced with oil of Bergamot, this original Earl Grey tea is rich, yet velvety strong with a very distinctive flavor.
- Single Estate Assam** 160
Robust and malty as Assam teas are known to be, this medium bodied blend's gentle earthiness is balanced by a touch of spices.
- Single Estate Darjeeling** 160
Originating from India's most famous tea growing region, this tea reflects a subtle sophistication with a prominent Muscatel note.
- Blueberry and Pomegranate** 205
Deliciously piquant and bright, this Ceylon tea is the perfect blend of tart and soft sweetness from infusions of Pomegranate and Blueberry.
- Italian Almond** 205
The medium strength bouquet combined with its mild fragrance and slightly sweet almond finish makes this Ceylon tea ideal as accompaniment to sweet cakes and pastries.
- Lychee Rose and Almond** 205
Find delight in this medium bodied Ceylon pekoe with a complex bouquet from a fusion of lychee, almond and rose.
- Mango and Strawberry** 205
Refreshing and deliciously different, the exotic flavors of mango and strawberry achieve balance when combined with the Ceylon tea.
- Natural Ceylon Ginger** 205
When combined with the bright, high grown Ceylon tea, the "hot", throat-warming character of ginger offers a deliciously refreshing taste in this healing concoction.
- Peach** 205
A touch of peach gives this sweetly fragrant tea an elegant and bright finish.
- Rose and French Vanilla** 205
The floral aroma of rose petals gives this tea a seductive quality. Tinged with the flavor of French vanilla, this is a gentle and feminine brew.

Beverages

Green Teas

Ceylon Young Hyson 160

A gentle brew with a slightly sweet finish, this tea is ideal as an accompaniment to a meal, or as a relaxing afternoon tea.

Green Tea with Jasmine Flowers 160

Jasmine flowers in this mild tea gives it a delicate taste, ideal as a palate cleanser after strong or rich tasting food.

Moroccan Mint 160

The combination of the invigorating aroma of peppermint with the gentle green tea makes for an all-natural pleasant flavor and finish.

Sencha Green Extra Special 160

This pleasing and refreshing green tea offers a gentle cup with a smooth, herbal finish and a touch of sweetness.

Sencha with Peppermint and Cinnamon 160

Steamed in the Sencha style, this green tea is beautifully combined with natural mint leaves to offer a gentle, reviving combination.

Oolong Tea

Ti Guan Yin 245

This delicate tea, pleasing in appearance and on the palate, has a pale yellow liquor and offers a gentle taste with hints of olive and herb.

Herbal Infusions

Natural Rosehip with Hibiscus 205

The characteristic tart flavor of Rosehip is softened in this natural infusion with Hibiscus flowers, producing a rosy red hued liquor with a fruity aroma rich in vitamin C.

Pure Chamomile Flowers 205

Chamomile is traditionally enjoyed as a relaxing, soothing infusion before bedtime, with it's calming aroma and delicate flavor.

Pure Peppermint Leaves 205

Naturally caffeine-free, cooling and uplifting, this infusion of steeped Peppermint with a touch of honey is an ideal palate cleanser.

Rooibos Pure Natural Organic 205

Mild and nutty with a touch of sweetness, this tea is naturally caffeine-free and has the added benefits of antioxidant properties.

Rosemary and Peppermint Leaves 205

This elegant yet spirited infusion has bright and subtle floral notes combined with mint, spearmint and spices to offer a deliciously different natural infusion.

Beverages

Coffee Selection

Single Espresso, Macchiato	205
Americano, Café Latte, Cappuccino	260
Double Espresso, Decaffeinated Coffee	260

Coolers & Shakes

Manilla-Vanilli	350
<i>Espresso, vanilla syrup, fresh milk</i>	
Nutellatini	350
<i>Espresso, Nutella, fresh milk</i>	
Tiramisù	350
<i>Espresso, cream cheese, fresh milk, sugar syrup</i>	
Orange Mango Smoothie	350
<i>Orange juice, mango juice, fresh milk, sugar syrup</i>	
Oreo Colleta Milkshake	350
<i>Fresh milk, Oreo cookies, sugar syrup</i>	
Pineapple Frosty	350
<i>Pineapple juice, yoghurt, sugar syrup</i>	

Mocktails

Cucumber Lemonade	250
<i>Fresh cucumber juice, lime juice, apple syrup</i>	
The Mint Cooler	250
<i>Fresh mint leaves, lemon juice, honey, soda water</i>	
Virgin Manila Sunshine	250
<i>Sweet iced tea, pineapple juice, orange juice, coconut milk, sugar syrup</i>	
Waterloo	250
<i>Watermelon juice, pineapple juice, lime juice, peach, lychee syrup</i>	

Flavored Iced Teas

Dalandan, Lemon, Lychee, Passion Fruit	250
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Beverages

Fresh Juices

Buko	230
Carrot	320
Green Mango	320
Mango	320
Orange	320
Pineapple	320
Watermelon	320

Chilled Juices

Calamansi, Cranberry, Pineapple, Tomato	200
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Mineral Waters

Evian Mineral Water, 330ml	220
Evian Mineral Water, 750ml	320
Wilkins Mineral Water, 500ml	190

Sparkling Waters

Badoit, 330ml	225
Badoit, 750ml	320
Perrier, 330ml	225
San Pellegrino, 500ml	315

Soft Drinks

Coke, Coke Light, Coke Zero, Royal Tru-Orange, Sprite	200
Pepsi, Pepsi Light, Pepsi Max, 7-Up	200
Ginger Ale, Soda Water, Tonic Water	200

Beverages

Cocktails

Cosmopolitan	390
<i>Absolut, Cointreau, cranberry juice, lime juice</i>	
Cucumber Martini	390
<i>Beefeater, cucumber juice, almond syrup</i>	
Mango Martini	390
<i>Bombay Sapphire, Cointreau, mango juice, orange juice, grenadine</i>	
Long Island Iced Tea	480
<i>Beefeater, Absolut, Havana Club 3 years, Cazadores tequila, triple sec, lemon juice, cola</i>	
Mai Tai	480
<i>Havana Club 3 years, Havana Club 7 years, triple sec, almond syrup, lime juice</i>	
Manila Sunshine	390
<i>Proudly Filipino made lambanog (local coconut wine), pineapple juice, triple sec, Tanduay rum</i>	
Margarita	390
<i>Cazadores tequila, triple sec, lime juice</i>	
Mojito	390
<i>Bacardi Gold, lime, mint leaves, sugar, soda water</i>	
Moscow Mule	390
<i>Absolut, lemon juice, Angostura bitters, ginger ale</i>	
Piña Colada	390
<i>Bacardi Superior, pineapple juice, coconut cream</i>	
Fruit Daiquiries	390
<i>Havana club 3 years, calamansi juice, lime juice, sugar</i>	
<i>Your choice of fruit: banana, mango, passion fruit, pineapple, strawberry</i>	

Beverages

Beers

San Miguel Light	245
San Miguel Pale Pilsen	245
San Miguel Super Dry	260
San Miguel Cervesa Negra	260
Red Horse	260
San Miguel Premium	320
Heineken, Netherland	350
Asahi, Japan	350
Stella Artois, Belgium	350
Hoegaarden, Belgium	420
Corona, Mexico	420
Kirin, Japan	350
Tsingtao, China	350

Vodka

Absolut, Sweden	300
Absolut Elyx, Sweden	480
Stolichnaya, Russia	320
Stolichnaya Elit, Russia	980
Belvedere, Poland	520
Grey Goose, France	520
Cîroc, France	520
Kettle One, Netherlands	520

Gin

Beefeater, England	300
Bombay Sapphire, England	320
Boodles, England	420
Plymouth, England	520
Martin Miller's Original, England	620
London No. 1, England	920
Tanqueray, Scotland	420
Tanqueray 10, Scotland	580
Hendrick's, Scotland	550
The Botanist, Scotland	750
Citadelle, France	580
Gin Mare, Spain	920

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Beverages

Rum

Havana Club 3 yrs, Cuba	300
Havana Club 7 yrs, Cuba	490
Bacardi Superior, Bermuda	320
Captain Morgan, Puerto Rico	320
Malibu, Barbados	320
Plantation 3 Stars, Barbados	350
Diplomatico Reserva Exclusiva, Venezuela	680
Don Papa, Philippines	480
Cachaca 51, Brazil	320

Tequila

Olmeca Reposado, Mexico	300
Jose Cuervo Silver, Mexico	330
Jose Cuervo Gold, Mexico	330
Don Julio Reposado, Mexico	750

Blended Whisky

Ballantine's Finest, Scotland	300
Ballantine's 12 yrs, Scotland	320
Chivas Regal 12 yrs, Scotland	350
Chivas Regal 18 yrs, Scotland	700
Johnnie Walker Black, Scotland	450
Johnnie Walker Double Black, Scotland	450
Johnnie Walker Blue, Scotland	1,200

Single Malt Whisky

Glenlivet 12 yrs, Moray Scotland	450
Glenlivet 15 yrs, Moray Scotland	750
Glenmorangie 10 yrs, Speyside Scotland	450
Glenfiddich 12 yrs, Speyside Scotland	450
Glen Moray 12 yrs, Speyside Scotland	750
Macallan 12 yrs Fine Oak, Highland Scotland	750
Macallan 15 yrs Fine Oak, Highland Scotland	1,200
Laphroaig 10 yrs, Islay Scotland	450
Talisker 10 yrs, Islay Scotland	750

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Beverages

Whiskey

John Jameson, Ireland	350
Jack Daniel's, USA	350
Rittenhouse, USA	450
Woodford Reserve, USA	700

Cognac, Armagnac

Martell VS	480
Martell VSOP	680
Martell Cordon Bleu	1,800
Martell XO	2,500
Hennessy VS	480
Hennessy VSOP	620
Hennessy XO	1,800
Hennessy Paradis	4,500
Remy Martin VSOP	620
Remy Martin XO	1,800
Remy Martin Louis XIII	19,800
Bas Armagnac 15 years	980
Bas Armagnac 25 years	1,100

Brandy, Port, Sherry

Carlos I, Brandy de Jerez, Spain	380
Lepanto, Brandy de Jerez, Spain	820
Dona Antonia Old Tawny, Portugal	450
Apostoles Gonzalez Byass, Spain	890

Beverages

Liqueurs

Bailey's Irish Cream, Ireland	330
Tia Maria, Jamaica	330
Drambuie, Scotland	380
Cointreau, France	330
Grand Marnier, France	420
Passoã, France	330
Amaretto Disaronno, Italy	330
Galliano, Italy	330
Sambuca, Italy	330
Fernet Branca, Italy	330
Jägermeister, Germany	330

White Wines

	<i>Glass</i>	<i>Bottle</i>
Viura Candidato, Spain	325	1,480
Pinot Grigio Castello Banfi "Le Rime", Italy	450	1,750
Sauvignon Blanc Durvillea, New Zealand	495	2,350
Riesling J&H Selbach Piesporter, Germany	550	2,650
Chardonnay Warwick the First Lady, South Africa	585	2,780
Chardonnay St Francis Sonoma County, California	725	3,250
Sauvignon Blanc Cloudy Bay, New Zealand	850	3,750

Red Wines

Malbec Doña Paula Los Cardos, Argentina	375	1,650
Shiraz Ferraton Père & Fils "La Tournée", France	420	2,180
Merlot The Path, California	525	2,300
Shiraz Pirramimma "Stock's Hill", Australia	550	2,380
Pinot Noir Les Vignerons Ardéchois, France	590	2,600
Bordeaux Mascaron Par Ginestet, France	750	3,200

