

**Lobby Lounge**  
*All Day Menu*

# Breakfast Menu

Available from 8 a.m. to 11 a.m.

<b>E</b>	<b>Two eggs any style</b> <i>fried, poached or scrambled</i>	650
	<i>a choice of garlic, plain rice or hash brown</i>	
<b>B E P/L</b>	<i>a choice of two (2) side dishes, pork bacon, pork longganisa, pork tocino, chicken sausage, beef tapa, or crispy bangus</i>	
<b>V</b>	<i>a choice of pickled papaya atchara, tomatoes, cucumber salad, grilled tomato or mushroom</i>	
<b>D E N</b>	<b>Breakfast Basket</b> <i>assorted danish pastry and croissant with jam and butter</i>	380
<b>D</b>	<b>Chamorado</b> <i>native chocolate porridge with dried fish</i>	280
<b>D E</b>	<b>Pandesal</b> <i>a choice of corned beef with red onions, chicken adobo, tomato sardines with chili or kesong puti</i>	250
<b>B SF SY</b>		
<b>D E</b>	<b>Ensaymada</b> <i>plain or ube</i>	250
<b>E V</b>	<b>Egg White Frittata</b> <i>carrot, pumpkin, zucchini, eggplant, mixed greens</i>	420
<b>E</b>	<b>Smoked Salmon Bagel</b> <i>scallion cream cheese, caper berries, red onion</i>	820
<b>D E</b>	<b>Belgian Waffles</b> <i>citrus cream, berry compote, maple syrup</i>	320
<b>D E</b>	<b>Buttermilk Pancakes</b> <i>pineapple compote, maple syrup</i>	480
<b>D N</b>	<b>Bircher Muesli</b> <i>combination of fruits, yogurt, oatmeal, nuts and cream</i>	580

**B** Beef **D** Dairy **E** Eggs **N** Nuts **P/L** Pork/Lard **V** Vegetarian

Prices are in Philippine Peso inclusive of 12% VAT, subject to 10% service charge and applicable government taxes.

# All Day Menu

Available from 11 a.m. to 11 p.m.

## The Classics

-  **B D Beef Burger** 850  
**E SM** served to your liking with a choice of two:  
caramelized onions, bacon, sautéed mushrooms, fried egg  
and cheddar
- P/L SY Grilled Ham and Cheese Sandwich** 720  
rye bread, butter, shaved ham, gruyère cheese greens  
and tomato
- D E Shangri-La Club Sandwich** 720  
**P/L** white bread, mayonnaise, shredded lettuce, egg, chicken,  
tomato, bacon
-  **D Calamari** 720  
served with preserved lemon, rocket lettuce, and garlic mayo sauce
-  **A D Fish & Chips** 950  
served with tartar sauce and garden salad


## Starter

- D E P/L Caesar Salad** 450  
bacon, croutons and shaved parmesan
- E** with pan-seared chicken tenders 820
- SF** with grilled king prawns 880
- D Heirloom Tomatoes Burrata** 880  
served with olive oil and balsamic vinegar


## Soups

- CC D Lobster Cappuccino** 390  
**SDS SF** served with fresh cream and butter crouton
- D Mushroom** 390  
forest mushroom cream with herb crostini


## Pasta

- D Spaghetti or Penne** 580  
**B CC V** Bolognese, Napolitano or carbonara sauce
- D P/L**
-  **D SF Orzo Pasta with seafood** 820  
shrimp, scallop and mussel in lobster sauce

## Light Meals

-  **M SF Slow Cooked Salmon** 950  
with grilled lemon
- M SF Seared King Prawns** 1,350  
with gambas sauce
- B Minute Steak Beef Tenderloin 140g** 1,350  
with herb butter

Your choice of plain rice or mashed potatoes  
and garden vegetables or green salad

 Rooted in Nature  Signature Dish **B** Beef **CC** Celery and Celeriac **D** Dairy  
**E** Eggs **M** Mustard **N** Nuts **P/L** Pork/Lard **SDS** Sulphur Dioxide and Sulphites  
**SF** Shellfish **SM** Sesame **SY** Soy **V** Vegetarian

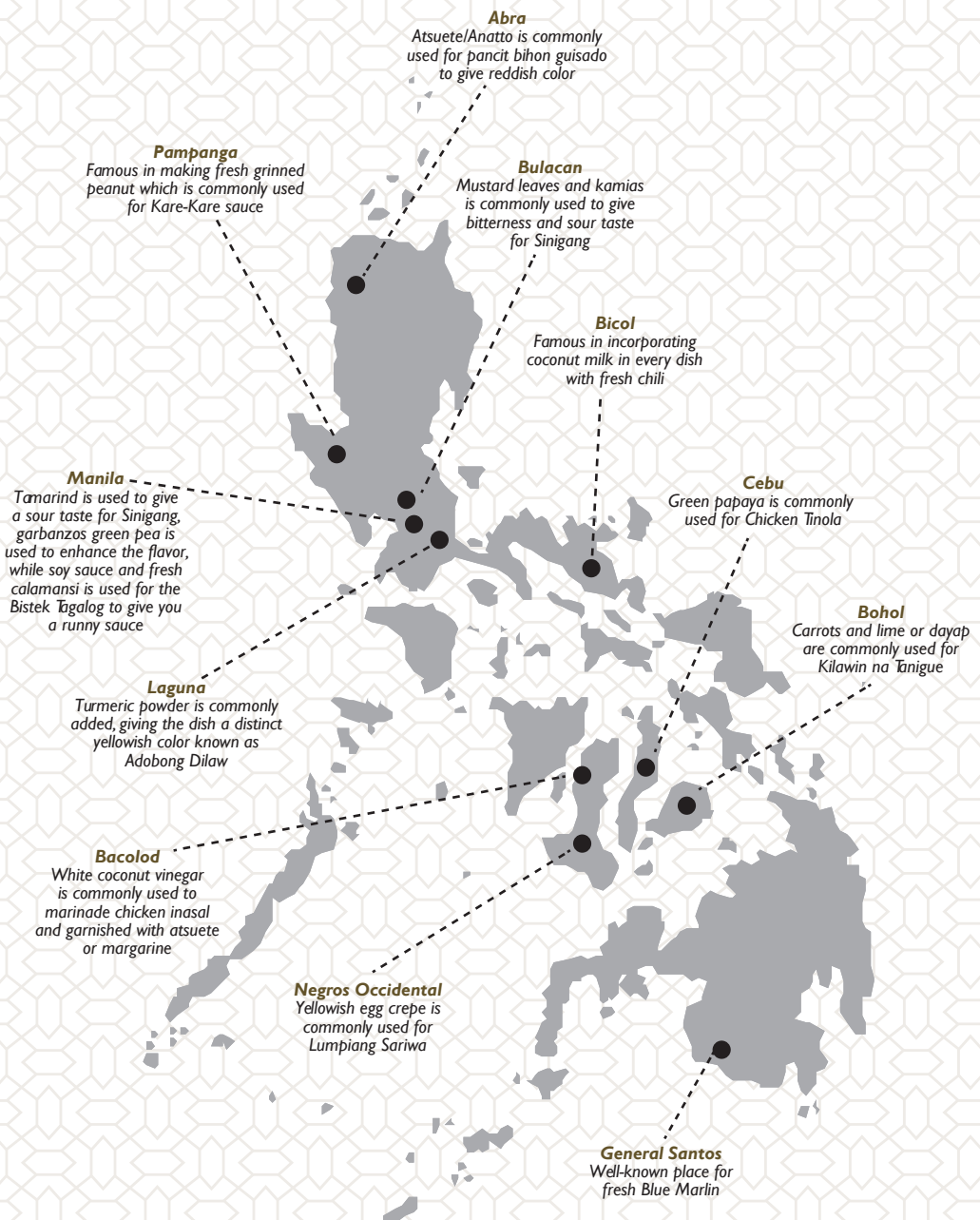
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# Filipino Cuisine

Today, Philippine cuisine continues to evolve as new techniques and ingredients find their way into the country. The style of cooking the 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 is taken from the Spanish, and is a light meal or snack especially in the afternoon, similar to the concept of afternoon tea. Makati Shangri-La, Manila offers an afternoon weekend buffet with the traditional Merienda from 3 p.m. to 6 p.m.

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 our sustainable purveyor and replicated by our chefs to let you experience the traditional taste of each region.






## Filipino

### Starter





-  **GF S King Fish Ceviche “Kilawin na Tanigue”** 380  
*coconut vinegar marinated with ginger and chili, tomato and lime*  
Bohol - Central Visayas Region VII
-  **DE Vegetables wrapped in Crepes “Lumpiang Sariwa”** 380  
**P/L** *minced pork and vegetable wrap with peanut sauce*  
Negros Occidental - Negros Island Region XVIII

### Soups

-  **Chicken Ginger Soup “Chicken Tinola Traditional “** 610  
*served with green papaya, ginger and chilli leaves*  
Cebu - Central Visayas Region VII
-   **Pork Sour Soup “Pork Sinigang”** 540  
**P/L** *native pork and tamarind soup with kang kong and vegetables*  
Manila - National Capital Region
- CC SF Salmon Sour Soup “Sinigang sa Miso”** 540  
*salmon with mustard leaves*  
Bulacan - Central Luzon Region III


All soups are served with garlic or plain rice

### Stews

-  **BN Oxtail Stew “Kare-Kare Buntot”** 690  
*oxtail and beef tripe stew in fresh peanut*  
*with long beans, eggplant, pechay*  
Pampanga - Central Luzon Region III
-   **Braised Pork and Chicken in Soya and Vinegar** 610  
**P/L SY “Chicken & Pork Adobo”**  
*braised in light soya, coconut vinegar with garlic*  
*and turmeric powder*  
Laguna - Calabarzon Region IV-A
- BSY Beef Stew “Beef Pochoero”** 720  
*stewed with vegetables and saba bananas*  
Pampanga - Central Luzon Region III
-  **Goat Stew “Kalderetang Kambing”** 720  
*lamb in spicy tomato sauce with green peas,*  
*chick peas, potatoes and carrots*  
Manila - National Capital Region

All stews are served with Taro leaves in spicy coconut sauce “Laing” (Bicol)  
and a choice of garlic or plain rice

### Noodles

- SF SY Stir-fried Cellophane Noodles “Sotanghon Guisado”** 680  
*cellophane noodles with shrimp, chicken, pork crackling*  
*and vegetables*  
Bicol - Region V
-  **SF Stir-fried Vermicelli Noodles “Pancit Bihon”** 680  
**SY** *vermicelli noodles with shrimp, chicken, pork crackling*  
*and vegetables*  
Abra - Cordillera Administrative Region

 Rooted in Nature  Signature Dish **B** Beef **CC** Celery and Celeriac **D** Dairy  
**E** Eggs **G** Gluten-free **N** Nuts **P/L** Pork/Lard **S** Spicy **SF** Shellfish **SY** Soy

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## Filipino

### Plancha

-   **E Grilled Chicken Marinade “Chicken Inasal”** 680  
**SSY** *coconut white vinegar and kalamansi-marinated chicken*  
*Bacolod - Negros Island Region XVIII*
- SY Grilled Blue Marlin “Malasugue Fillet”** 720  
*sail fish fillet with spices and soy sauce*  
*General Santos - Soccsksargen Region Region XII*
-  **Grilled Grouper Fish “Lapu Lapu”** 1,350  
*served with lemon and parsley*  
*Manila - National Capital Region*
- B SDS Beef Sautéed with Onions, Garlic “Beef Steak Tagalog”** 850  
**SY** *marinated beef tenderloin, sautéed onions*  
*and crispy garlic*  
*Manila - National Capital Region*

*All stews are served with Taro leaves in spicy coconut sauce “Laing” (Bicol)*  
*and a choice of garlic or plain rice*

### Vegetarian

- E Eggplant Omelet “Tortang Talong”** 480  
*smoked eggplant*  
*Bicol - Region V*
- D Stewed Pumpkin and String Beans** 480  
*“Ginataang Kalabasa at Sitaw”*  
*stewed pumpkin and string beans in coconut milk*  
*Pampanga - Central Luzon Region III*
- SFV Stir-fried Cellophane Noodles “Sotanghon Guisado”** 480  
*cellophane noodles with vegetables*  
*Bicol - Region V*

### Desserts

-  **D SM Assorted Kakanin** 420  
*Suman sa lihiya with caramel sauce, sticky rice cake,*  
*palitaw, cassava cake*
- D Ube Panacotta** 250  
*with coconut and mango*
- D Crème Brûlée** 250  
*with orange blossom and warm madeleines*
- D Sago Gulaman** 250  
*with coffee jelly and chocolate ice cream*
- D Exotic Fruit Tiramisu** 250  
*mascarpone cream, pineapple salsa, white chocolate*
- Local Fresh Fruits** 480  
*mango, pineapple, watermelon, dragon fruit*
- D E Cheese** 820  
*malagos farm cheese platter pineapple chutney*  
*and crackers*

 *Rooted in Nature*  *Signature Dish* **B** Beef **D** Dairy **E** Eggs **S** Spicy  
**SDS** Sulphur Dioxide and Sulphites **SF** Shellfish **SM** Sesame **SY** Soy

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## *Beverages*

### *Blended Coffee Coolers*

<b>Manilla-Vanilli</b>	355
<i>espresso, vanilla syrup, fresh milk</i>	
<b>Nutellatini</b>	355
<i>espresso, Nutella, fresh milk</i>	
<b>Tiramisú</b>	355
<i>espresso, cream cheese, sugar syrup, fresh milk</i>	

### *Blended Ice Coolers*

<b>Orange Mango Smoothie</b>	340
<i>orange juice, mango juice, fresh milk, sugar syrup</i>	
<b>Oreo Colleta Milkshake</b>	340
<i>fresh milk, sugar syrup, oreo cookies</i>	
<b>Pineapple Frosty</b>	340
<i>pineapple juice, yogurt, sugar syrup</i>	

### *Fresh Juices*

<b>Buko</b>	240
<b>Carrot</b>	415
<b>Green Mango</b>	415
<b>Mango</b>	415
<b>Orange</b>	415
<b>Pineapple</b>	415
<b>Watermelon</b>	415

### *Chilled Juices*

<b>Calamansi, Cranberry, Pineapple, Tomato</b>	275
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### *Flavored Iced Teas*

<b>Dalandan, Lemon, Lychee, Passion Fruit</b>	255
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### *Mocktails*

<b>Cucumber Lemonade</b>	245
<i>fresh cucumber juice, lime juice, apple syrup</i>	
<b>The Mint Cooler</b>	245
<i>fresh mint leaves, lemon juice, honey and soda water</i>	
<b>Virgin Manila Sunshine</b>	245
<i>sweet iced tea, pineapple juice, orange juice coconut milk, sugar syrup</i>	
<b>Waterloo</b>	245
<i>watermelon juice, pineapple juice, lime juice, peach purée and lychee syrup</i>	

## *Beverages*

### *Coffee Selection*

<b>Americano, Café Latte, Double Espresso</b>	260
<b>Cappuccino, Decaffeinated</b>	260
<b>Macchiato, Single Espresso</b>	205

### *Natural Spring, Mineral Water*

<b>Evian Spring Water, 330ml</b>	220
<b>Evian Spring Water, 750ml</b>	320
<b>Wilkins Mineral Water, 500ml</b>	190

### *Sparkling Water*

<b>Badoit, 330ml</b>	225
<b>Badoit, 750ml</b>	320
<b>Perrier, 330ml</b>	225
<b>San Pellegrino, 500ml</b>	315

### *Soft Drinks*

<b>Coke, Coke Light, Coke Zero, Royal Tru-Orange, Sprite</b>	235
<b>Pepsi, Pepsi Light, Pepsi Max, 7-Up</b>	235
<b>Ginger Ale, Soda Water, Tonic Water</b>	235



# Beverages

## Cocktails

<b>Cosmopolitan</b>	410
<i>Absolut vodka, Cointreau, cranberry juice, lime juice</i>	
<b>Cucumber Martini</b>	385
<i>Beefeater gin, cucumber juice, almond syrup</i>	
<b>Long Island Iced Tea</b>	475
<i>Beefeater gin, Absolut vodka, Havana Club 3 years rum Cazadores tequila, triple sec, lemon juice, cola</i>	
<b>Mai Tai</b>	410
<i>Havana Club 3 years, Havana Club 7 years, triple sec almond syrup, lime juice</i>	
<b>Mango Martini</b>	385
<i>Bombay Sapphire gin, cointreau, mango juice orange juice, grenadine syrup</i>	
<b>Manila Sunshine</b>	385
<i>proudly filipino made lambanog (local coconut wine) pineapple juice, triple sec, Tanduay rum</i>	
<b>Margarita</b>	385
<i>Cazadores tequila, triple sec, lime juice</i>	
<b>Mojito</b>	385
<i>Bacardi Gold rum, lime, mint leaves, sugar syrup, soda water</i>	
<b>Moscow Mule</b>	385
<i>Absolut vodka, lemon juice, Angostura, ginger ale</i>	
<b>Piña Colada</b>	385
<i>Bacardi Superior rum, pineapple juice, coconut cream</i>	

## Fruit Daiquiris

*Havana Club 3 Years  
calamansi juice, lime juice & sugar syrup*

<b>Banana</b>	385
<b>Mango</b>	385
<b>Passion Fruit</b>	385
<b>Pineapple</b>	385
<b>Strawberry</b>	385

# Beverages

## International Beers

<b>Asahi, Japan</b>	425
<b>Corona, Mexico</b>	425
<b>Hoegaarden, Belgium</b>	425
<b>Kirin, Japan</b>	425
<b>Stella Artois, Belgium</b>	425
<b>Tsingtao, China</b>	425

## Local Beers

<b>Cervesa Negra Dark Lager</b>	245
<b>Red Horse</b>	245
<b>San Miguel Light</b>	245
<b>San Miguel Pale Pilsen</b>	245
<b>San Miguel Premium</b>	335
<b>San Miguel Super Dry</b>	245

## Vodka

<b>Absolut &amp; Flavors, Sweden</b>	385	4,800
<b>Absolut Elyx, Sweden</b>	665	8,000
<b>Belvedere, Poland</b>	535	6,100
<b>Cîroc, France</b>	695	8,000
<b>Grey Goose, France</b>	530	6,050
<b>Kettle One, Netherlands</b>	535	6,100
<b>Skyy, United States</b>	470	5,500
<b>Smirnoff Red, Russia</b>	330	3,800
<b>Stolichnaya Elit, Russia</b>	695	8,000
<b>Stolichnaya, Russia</b>	385	4,800
<b>42 Below, New Zealand</b>	340	4,035

## Gin

<b>Beefeater, England</b>	385	4,800
<b>Bombay Sapphire, England</b>	385	4,800
<b>Boodles, England</b>	385	4,800
<b>Bulldog, England</b>	535	5,500
<b>Citadelle, France</b>	695	8,000
<b>Gilbey's Special Dry, England</b>	355	4,035

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## *Beverages*

### *Gin*

<b>Hendrick's, Scotland</b>	525	7,955
<b>London No. 1, England</b>	955	11,425
<b>Martin Millers, England</b>	840	10,000
<b>Tanqueray 10, Scotland</b>	695	8,000
<b>Tanqueray, Scotland</b>	365	5,800
<b>The Botanist, Scotland</b>	695	8,000

### *White Rum*

<b>Havana Club 3 yrs, Cuba</b>	355	4,730
<b>Bacardi Superior, Bermuda</b>	330	3,810
<b>Pirassununga Cachaca 51, Brazil</b>	355	4,730
<b>Tanduay, Philippines</b>	330	3,810

### *Dark Rum*

<b>Havana Club 7 yrs, Cuba</b>	765	8,740
<b>Bacardi Gold, Bermuda</b>	355	4,400
<b>Captain Morgan, Puerto Rico</b>	355	4,400
<b>Don Papa, Philippines</b>	365	6,600
<b>Matusalem Añejo, Dominican Republic</b>	355	4,400
<b>Matusalem Solera, Dominican Republic</b>	355	4,400
<b>Mount Gay Eclipse, Barbados</b>	765	8,740
<b>Tanduay, Philippines</b>	330	3,810

### *Tequila*

<b>Olmecca Reposado</b>	340	4,400
<b>Don Julio Reposado</b>	805	9,300
<b>Jose Cuervo Gold</b>	330	3,810
<b>Jose Cuervo Silver</b>	330	3,810

### *Whiskey*

#### *Blended Whisky*

<b>Ballantine's Finest, Scotland</b>	315	5,670
<b>Ballantine's 12 yrs, Scotland</b>	315	5,670
<b>Chivas Regal 12 yrs, Scotland</b>	315	5,670
<b>J&amp;B Rare, Scotland</b>	315	5,670

# Beverages

## Whisky / Whiskey

### Blended Whisky

<b>Johnnie Walker Black, Scotland</b>	315	5,670
<b>Johnnie Walker Blue, Scotland</b>	960	17,280
<b>Johnnie Walker Double Black, Scotland</b>	340	6,120

### Single Malt

<b>Glenfiddich 12 yrs, Speyside Scotland</b>	380	6,120
<b>Glenlivet 12 yrs, Moray Scotland</b>	380	6,120
<b>Glen Moray 12 yrs, Speyside Scotland</b>	440	7,920
<b>Laphroaig 10 yrs, Islay Scotland</b>	460	8,280
<b>Macallan 12 yrs, Highland Scotland</b>	470	7,920
<b>Macallan 15 yrs, Highland Scotland</b>	980	14,700
<b>Talisker 10 yrs, Islay Scotland</b>	580	10,660
<b>Tobermory 15 yrs, Island Scotland</b>	680	9,750

### American Whiskey

<b>Jack Daniel's</b>	315	5,670
<b>Knob Creek 9 yrs</b>	870	12,450
<b>Rittenhouse</b>	315	5,670
<b>Woodford Reserve</b>	760	13,680

### Irish Whiskey

<b>John Jameson</b>	315	4,500
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### Cognac

<b>Martel Cordon Blue</b>	840	9,500
<b>Martel VSOP</b>	650	5,500
<b>Hennessy Paradis</b>	3,200	49,000
<b>Hennessy VS</b>	410	4,705
<b>Hennessy VSOP</b>	530	6,050
<b>Hennessy XO</b>	880	10,080
<b>Remy Martin Louis XIII</b>	16,935	395,000
<b>Remy Martin VSOP</b>	530	6,050
<b>Remy Martin XO</b>	880	10,080

## *Beverages*

### *Armagnac*

<b>Bas Armagnac 15 years</b>	900	9,800
<b>Bas Armagnac 25 years</b>	1,100	11,000
<b>De Lord 1961</b>	2,745	39,200
<b>De Lord 1984</b>	1,100	11,000

### *Brandy*

<b>Carlos 1, Brandy de Jerez, Philippines</b>	415	5,100
<b>Fundador, Brandy de Jerez, Philippines</b>	330	3,810
<b>Lepanto, Brandy de Jerez, Spain</b>	885	10,640

### *Port*

<b>Ferrera Branco Bianco</b>	315	3,810
<b>Quinta Do Porto 10 Years</b>	430	4,705

### *Sherry*

<b>Apostoles</b>	890	8,500
<b>Nectar Pedro Ximenez</b>	340	4,400
<b>Tio Pepe</b>	340	4,400

### *Eau de Vie*

<b>Grappa Barili Di San Guido, Italy</b>	1,110	13,330
<b>Grappa Jacopo Poli Barrique, Italy</b>	395	5,500

### *Liqueurs*

<b>Amaretto Disaronno, Italy</b>	330	3,810
<b>Bailey's, Ireland</b>	330	3,810
<b>Benedictine, France</b>	330	3,810
<b>Cointreau, France</b>	330	3,810
<b>Drambuie, Scotland</b>	330	3,810
<b>Fernet Branca, Italy</b>	330	3,810
<b>Galliano, Italy</b>	330	3,810
<b>Grand Marnier, France</b>	330	3,810
<b>Jägermeister, Germany</b>	330	3,810
<b>Malibu, Barbados</b>	330	3,810
<b>Mandarin Napoleon, Netherlands</b>	395	4,705
<b>Passoã, France</b>	330	3,810
<b>Sambuca, Italy</b>	330	3,810
<b>Tia Maria, Jamaica</b>	330	3,810

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