



SHANGRI-LA  
MACTAN  
CEBU

# ROMANTIC DINING

E X P E R I E N C E

## Love is in the Air

*Indulge in an exquisite private dining experience where passion and flavours intertwine, creating a romantic symphony for your senses.*

*Welcome to a world of romance, where each dish tells a tale of love, and an idyllic venue ignites the flames of desire.*

*Our meticulously crafted menu and intimate dining locations are designed to awaken the deepest emotions and leave you with cherished memories to last a lifetime.*



# OBSERVATORY

*Step into a realm of cosmic enchantment at The Observatory, where your love story unfolds amid coastal blues. Perched atop a gentle cliff overlooking the ocean, this exclusive dining spot offers an unparalleled celestial experience. Soft candlelight will illuminate your table as you savour culinary delights, while the distant sound of crashing waves serenades your ears.*

*Let the magic of the night sky inspire your conversations and create unforgettable moments of blossoming romance.*



Inclusions: Set Menu for Two (2) Persons | Bouquet for the Lady | Bottle of Wine (Red or White) | Venue Decoration & Table Set up | Personal Server | Venue Usage for Four (4) Hours





# OBSERVATORY

Php 26,000 net

## AMORÉ DEL MARE

### WINE

Indigo Eyes Cabernet Sauvignon

### HOT ENTRÉE

Seafood Chowder 🐠🐟

*Charred Salmon, Grouper, Clams, Confit Tomato, Saffron Potatoes, Carrot, Dill, Grilled Rye Bread*

### HOT ENTRÉE

Smoked BBQ Bohol Prawns 🐠🐟🌿

*Prawn Broth, Mango Salsa, Avocado Mousse, Coriander*

### MAIN COURSE

Darling Downs Wagyu Tenderloin (MB5+ - 200 gm) 🐠🌿

*Mashed Potato, Roasted Garlic, Onion Soubise, Confit Cherry Tomato, Petit Herbs*

### SWEETS

Chocolate Forest 🐠🍷

*Milk Chocolate Mousse, Chocolate Soil, Glazed Cherries, Chocolate Twigs, Berry Sorbet*



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



# OBSERVATORY

Php 24,640 net

## PEARL OF PASSION

### WINE

Faustino Viura Chardonnay

### COLD ENTRÉE

**Ash Baked Beetroot Salad**   


*Roasted Beets, Rocket Pesto, Orange Segments, Toasted Pine Nuts, Braised Quinoa, Romaine Lettuce*

### HOT ENTRÉE

**Pan Seared Scallops**   


*Broiled Cauliflower Purée, Cauliflower Fondants, Vanilla Apple, Chorizo Crumbs, Sea Grapes*

### MAIN COURSE

**Norwegian Salmon Steak**  

*Caper Butter Sauce, Polenta, Toasted Hazelnuts, Green Zucchini, Fresh Dill*

### SWEETS

**Cebu with Love** 

*Smoked Cebu Mango Cheesecake, Mango Jelly, Ivory Whipped Ganache, Brandy Snap*



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



# OBSERVATORY

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Php 22,400 net

## OCEAN'S KISS

### WINE

Tempus Two Silver Series - Pinot Gris

### COLD ENTRÉE

#### Beef Tartare

*Charred Pear, Ponzu, Red Radish, Fried Shallot, Confit Egg Yolk, Rye Bread Crisps*

### HOT ENTRÉE

#### Roasted Tomato Soup

*Confit Tomato, Whipped Malagos Goats Cheese, Parmesan Crisp, Basil Oil, Chives*

### MAIN COURSE

#### Seared Barramundi

*Sweetcorn Purée, Charred Corn Nibs, Kale, Puffed Wild Rice, Curried Veloute, Mixed Greens*

### SWEETS

#### Pineapple Twist

*Glazed Pineapple, Calamansi Pastry Cream, Pistachio, Lime Zest, Coconut Sorbet*



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



# OBSERVATORY

Php 28,000 net

## THE PEARL OF APHRODITE

WINE



Taltarni Sparkling Wine

COLD ENTRÉE

**Tuna Kinilaw** 

*Green Nam Jim, Coconut Cream, Green Chili, Basil*

HOT ENTRÉE

**Smoky Cauliflower and Celery Soup**   



*Charred Cauliflower and Celery, Cauliflower Crumbs, Chive Oil*

MAIN COURSE 1

**Grilled Grouper and US Scallops, Vegetable Provencale, Chickpea Salsa**  

*Grouper Fillet and Scallops, Vegetable Stew with Tomato, Zucchini, Eggplant, Sweet Pepper, Chickpeas with Fresh Herbs*

SORBET

**Manila Creamery, Mango Berries Sorbet**  

MAIN COURSE 2

**Darling Downs Wagyu Rib-eye MB5+, Foie Gras, Onion Soubise** 

*Grilled Australian Wagyu Rib-eye 200gm, Pan Grilled Foie Gras, Truffle Mashed Potato, Mushroom Chimichurri, Confit Young Carrot*

SWEETS

**Salted Caramel Smoes Tart**  

*Graham Cracker, Dark Chocolate Pudding, Salted Marshmallow Meringue, Brown Sugar Caramel, Pistachio*



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## G A Z E B O

*Embark on a journey of romance as you follow the pathway adorned with lush greens and vibrant flowers, leading you to The Gazebo. As you stroll hand in hand, the fragrant scents and hues of the floral tapestry are sure to ignite the senses, creating a symphony of colours and aromas. Arriving at The Gazebo, nestled along the pristine shoreline, you will be captivated by the breathtaking views that unfold before you as you feel the intimacy of this exclusive dining oasis.*

*While indulging in epicurean pleasures, let the serene ambiance, surrounded by the soothing sound of crashing waves, inspire tender moments of connection.*



Inclusions: Set Menu for Two (2) Persons | Bouquet for the Lady | Bottle of Wine (Red or White) | Venue Decoration & Table Set Up  
Personal Server | Venue Usage for Four (4) Hours





## G A Z E B O

Php 22, 400 net

### WINE

**Bottle of Red or White Wine**

### ANTIPASTI TO SHARE

**Tagliere di Salumi** 🍖🥙

*Regional Italian cold cuts, marinated olives, flat bread, artichoke & cheese dip*

### PASTA

**Aragosta** 🦞

*Homemade Tagliolini with lobster, cherry tomato Bisque & basil*

### SECONDO

**Bistecca di Manzo**

*Cube roll wagyu mb5,  
Brussel sprouts & black garlic mayo*

### CONTORNI

*Truffle French Fries & mixed salad*

### DOLCE

**Tiramisu Classico** 🍰

*Classic tiramisu*



pork/lard



alcohol



gluten free



vegan



rooted in nature



nuts



dairy



vegetarian



shellfish

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

# C A B A N A

*Surrender to the allure of The Cabana, a cozy hideaway perched on a gentle rise overlooking the beach.*

*This intimate oasis offers a private haven for lovers seeking solace and connection. From your elevated vantage point, marvel in panoramic views of the sun-kissed beach, stretching endlessly as far as the eye can see. Let the waves become the soundtrack to your love story as you partake in curated gourmet selections.*

Inclusions: Set Menu for Two (2) Persons | Bouquet for the Lady | Bottle of Wine (Red or White) | Venue Decoration & Table Set Up  
Personal Server | Venue Usage for Four (4) Hours





# C A B A N A

Php 20,000 net

## ANTIPASTI TO SHARE

Tagliere Di Salumi 🍷 🍷

*Regional Italian cold cuts, marinated olives, flat bread, artichoke & cheese dip*

## PASTA

Aragosta 🍷

*Homemade Tagliolini with lobster, cherry tomato bisque & basil*

## SECONDO

Bistecca di Manzo

*Cube roll wagyu mb5, brussel sprouts & black garlic mayo*

## CONTORNI

*Truffle french fries & mixed salad*

## DOLCE

Tiramisu Classico 🍷

*Classic tiramisu*

🐷 pork/lard

🍷 alcohol

🌾 gluten free

🌱 vegan

🌿 rooted in nature

🥜 nuts

🥛 dairy

🌿 vegetarian

🦞 shellfish

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



# N I P A   H U T

*Discover the rustic charm of The Nipa Hut, a tropical retreat where the sound of the coastal blues merges with the melodies of your hearts. You will be serenaded by the soothing whispers of the hanging bamboos as it dances with the wind, creating a melodic backdrop as one indulges in a gastronomic experience for the senses. Enchant yourselves with the wide, breathtaking vista unfolding before you as you dine in the hut.*

*Transport to a world where time stands still, and love reigns supreme.*

Inclusions: Set Menu for Two (2) Persons | Bouquet for the Lady | Bottle of Wine (Red or White) | Venue Decoration & Table Set Up

Personal Server | Venue Usage for Four (4) Hours



## N I P A H U T

Php 15,000 net

### ANTIPASTO

Bufala e Melanzane 🌱 🌾

*Buffalo burrata, roasted aubergines & oregano salmoriglio*

### PRIMO

Gambero e Zucchine 🌱

*White prawn spaghetti & zucchini*

### SECONDO

Tagliata di Manzo

*Rump cap wagyu mb5, mashed potato, brussel sprouts  
& black garlic mayo*

### DOLCE

Panna cotta di cocco e lime con ananas e menta

🌱 🌾 🌱

*Coconut & lime pannacotta, pineapple & mint*



pork/lard



alcohol



gluten free



vegan



rooted in nature



nuts



dairy



vegetarian



shellfish

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



# S p e c i a l   A r r a n g e m e n t s

## PHOTOGRAPHER / VIDEOGRAPHER

- *This is generally discouraged in the food & beverage outlets. For special arrangements, prior management approval is required.*
- *Only 1 photographer/videographer is allowed in the luxury dining venue.*
- *Permits and documents must be signed at least one day prior to the reservation.*

## DECORATION / SETUP MODIFICATION

- *Additional decorations are highly discouraged in the food & beverage outlets. For special arrangements, prior management approval is required.*
- *Decorations that involve sticking, nailing, tying, or pinning on the pillars of the venue are prohibited. We strive to preserve the luxury dining venue's original look and feel, and avoid causing any damage to hotel property (this includes arch balloons, backdrops, mega centrepieces, and venue decorations).*
- *Any other additions or modifications to the current setup of the luxury dining venue must be declared at least two days before the reservation date for management approval and will be charged accordingly.*
- *Permits and documents must be signed at least one day prior to the reservation.*

## ENTERTAINMENT

- *Serenaders, violinists and other types of entertainment are subject to management approval. This should be declared upon reservation or at least two days before the reservation date.*
- *Any entertainment will be paid for separately by the guest in cash.*
- *Any equipment required from the hotel will be charged accordingly.*
- *Permits and documents must be signed at least one day prior to the reservation.*



## T e r m s   &   C o n d i t i o n s

- *Prior reservation required. Please indicate your preferred date and time to secure your reservation.*
- *Full payment is required to guarantee the reservation.*
- *Bookings with prepayments may be re-booked within one month of the original reservation date, subject to management approval and availability of the luxury dining venues.*
- *Package rates may vary depending on current hotel promotions.*
- *Cancellations must be made at least 24 hours before the reservation date.*
- *Senior Citizens are entitled to a 20% discount in accordance with Philippine law.*
- *This offer qualifies you for Shangri-La Circle Award Points. Terms and conditions of the Shangri-La Circle programme apply.*





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*In the realm of our romantic dining experience, where love and flavours intertwine,  
every moment becomes a celebration of passion and connection.*

*As the candlelight dances and the symphony of flavours unfold, let your hearts be  
filled with the sweet melodies of togetherness. Indulge in the magic of shared moments,  
where time slows down and love takes center stage.*

*From the picturesque views to the tantalizing delicacies, our romantic dining  
experience creates memories that will forever be etched in the tapestry of your love  
story.*

*Together, let us create an enchanting journey that whispers,  
'Forever starts here.'*

