



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

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



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.



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 Smores Tart  

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



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

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.



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G A Z E B O

Php 22, 400 net

WINE

Bottle of Red or White Wine

ANTIPASTI TO SHARE

Burrata e Gamberi 🍷

Burrata cheese, a quenelle of prawns, tomatoes, and balsamic vinegar

Insalata di Mare 🍷 🍴

Sous vide calamari, prawn, fresh mango and burrata cream with potato salad

PASTA

Spaghetti alla Chitarra Aragosta 🍷 🍴

Handmade “Chitarra” style spaghetti with lobster in tomato sauce

SECONDO

Controfiletto di Manzo

Grilled wagyu ribeye, cauliflower and peas, red wine jus

DOLCE

Crema Bruciata all’arancia 🍷

Orange and white chocolate Catalan burnt cream



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
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C A B A N A

Php 20,000 net

ANTIPASTI TO SHARE

Burrata e Gamberi 🍷

Burrata cheese, a quenelle of prawns, tomatoes, and balsamic vinegar

Insalata di Mare 🌿 🍷

Sous vide calamari, prawn, fresh mango and burrata cream with potato salad

PASTA

Spaghetti alla Chitarra Aragosta 🌿 🍷

Handmade "Chitarra" style spaghetti with lobster in tomato sauce

SECONDO

Controfiletto di Manzo

Grilled wagyu ribeye, cauliflower and peas, red wine jus

DOLCE

Crema Bruciata all'arancia 🍷

Orange and white chocolate Catalan burnt cream



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
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N I P A H U T

Php 15,000 net

ANTIPASTO

Insalata di Mare

Sous vide calamari, prawn, fresh mango and burrata cream with potato salad

PASTA

Ravioli ai Gamberi

Rainbow ravioli filled with burrata and prawn, tomato sauce, basil pesto, and mozzarella fondue

SECONDO

Filetto di Manzo “Impressionista”

An artist's impression of beef fillet mignon, rainbow potato purée, spinach and truffle sauce

DOLCE

Tiramisu

Classic Tiramisu



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

Special Arrangements



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.'*

