



IN-ROOM
DINING MENU

The Peninsula Manila has just the right solution for those days when all you want to do after a long day is to stay in — have a long soak in the tub, catch the latest news or a movie on TV — and order in. Whether it's a simple snack like our regular favorites Chicken and Pork Adobo, Caesar Salad or a Pen Beef Burger, or something more substantial from our restaurants, you can rest assured that everything you order from our 24-hour Room Service menu will be freshly made with quality ingredients.

The Peninsula Manila Room Service menu offers a selection of local specialties and ingredients as well as international favorites. Our choices are creative and flavorful, and designed for efficient delivery to your room. You may choose from full meal options or à la carte choices to mix and match. We also have offerings for babies and children and “To Go” fare that is airline security-friendly, and can be delivered to the front drive as you jump in the car on the way to catch a flight. Just tell us what you want and we will create something special just for you.

BREAKFAST

BREAKFAST À LA CARTE

6:00 am to 11:00 am

Eggs Benedict Forest ham or smoked salmon, poached egg, hollandaise sauce on English muffin	1,290	Buttermilk Pancakes Blueberry compote or maple syrup	990
Farm Fresh Two Eggs Any Style Served with bacon or English sausage, grilled tomato, hashbrown potatoes	1,190	French Toast Brioche, cinnamon sugar, banana compote	990
Adobo Fried Rice Braised pork belly, fried egg	1,190	Bircher Muesli Greek yoghurt, green apple, nuts, toasted oats	990
Pork Tocino or Longganisa or Daing na Bangus Garlic fried rice or plain rice, fried egg, atchara	890	Bakery Basket Croissants, muffins, rolls, rye bread and toast <i>Served with butter, honey and preserves</i>	890
		Seasonal Fruit Platter	790

BREAKFAST SET MENUS

CONTINENTAL BREAKFAST 1,590 per person

Fresh fruit juice
Seasonal fruit platter
Freshly baked bakery basket
with butter, honey and preserves
Tea, coffee or hot chocolate

FILIPINO BREAKFAST 2,390 per person

Fresh fruit juice
Seasonal fruit platter
Ensaymada and pan de sal
served with butter, honey and preserves
Pork tocino or longganisa or daing na bangus
garlic fried rice or plain rice, fried egg, atchara
Tea, coffee or hot chocolate

AMERICAN BREAKFAST 2,490 per person

Fresh fruit juice
Seasonal fruit platter
Freshly baked bakery basket
with butter, honey and preserves
Choice of two eggs omelette
sunny side up or scrambled
Served with bacon or English sausage,
grilled tomato, hashbrown potatoes
Tea, coffee or hot chocolate

CHINESE BREAKFAST 2,290 per person


Dim sum selection
Congee with condiments
Stir-fried noodles
Hot soy milk
Jasmine or green tea

ALL-DAY DINING

ALL-DAY DINING

11:00 am to 11:00 pm

SALADS & APPETIZERS

Fresh Burrata and Tomato Basil cream, balsamic reduction, ciabatta	1,490
Chicken Quesadilla Cheddar, cilantro-lime sour cream, guacamole and mango lime salsa	1,290
Caesar Salad Romaine lettuce, bacon, croutons, Parmesan, white anchovy <i>Choice of grilled chicken breast or grilled prawns</i>	990 add 200
 Asparagus Bisque Coconut milk, baguette, tomato oil	990 (regular) 550 (half)
Nomad Caviar 30 g Isigny crème fraîche, condiments, blinis	6,090

SANDWICHES

Australian Wagyu Beef Burger Bacon, sautéed mushroom Emmental cheese	1,290
Poached Tuna Sandwich Guacamole, Gruyère cheese, Kaluga caviar	1,090
The Peninsula Club Turkey ham, fried egg, bacon, lettuce, tomato	1,090
Chicken Katsu Sando Panko crust, katsu sauce, crunchy slaw, milk brioche	890

All sandwiches are served with a choice of green salad or French fries

PASTA

Shrimp Linguine Creamy garlic sauce, parsley, chili flakes	1,390
Pulled Pork Mac & Cheese Cheddar cheese, barbecue sauce, spring onions	1,390
Pesto Tagliatelle Basil, pine nuts, garlic, Parmesan	1,290
Spaghetti Bolognese Wagyu ground beef, pomodoro sauce	1,290

ALL-DAY DINING

11:00 am to 11:00 pm

MAIN COURSES

Rib-eye harris ranch 300 g	3,590
French fries, green asparagus, Béarnaise sauce	
Baby Back Ribs	1,890
Honey chipotle sauce, baked potato, corn on the cobb	
Herb Crusted Asian Seabass	1,790
Potato, artichoke, mussel, saffron velouté	
Pan-seared Norwegian Salmon	1,690
Orzo tomato, zucchini, lemon dill sauce	

LOCAL FAVORITES

Kare-Kare	1,490
US beef brisket, banana heart, bok choy, peanut, shrimp paste	
Bistek Tagalog	1,490
Angus beef tenderloin, onion, soy-calamansi, scallions	
Sinigang Salmon Belly	1,190
Tamarind broth, salmon belly, vegetables	
Chicken and Pork Adobo	1,090
Garlic, soy sauce, vinegar	

All our local favorites are served with a choice of steamed or garlic rice

TO SHARE

Cheese and Charcuterie Board	1,790
Crackers, quince jelly, honey and olives	
Japanese-Style Fried Chicken	1,690
Cabbage, Japanese mayo, lemon	
Spicy Garlic Prawns	1,890
Extra virgin olive oil, paprika, garlic, ciabatta	
Grilled Schübli	1,790
Grainy mustard, French fries	
Beef Salpicao	1,990
US beef tenderloin, mushroom, celery, herbs	

DESSERTS

Mango Torte

Almond dacquoise, fresh mango, vanilla cream, served semi-frozen

Strawberry Tres Leches

Sponge, three kinds of milk, strawberry gelée

Apple Pie Cheesecake

Pecan toffee, caramelized Granny Smith apple with brown sugar, and oat crust

Chocolate Truffle Cake

Flourless chocolate cake, 70% chocolate ganache, and mascarpone whipped cream

790 per item

S P I C E S



À LA CARTE

11:00 am – 2:00 pm
6:00 pm – 10:00 pm

APPETIZER AND SALAD

Yam Som-O Refreshing pomelo salad with lime, chili, peanuts	990
Kinilaw Calamansi-and-vinegar-marinated tuna loin, green mango, chili peppers	1,290
Bun Ga Nuong Vietnamese noodle salad with lemongrass chicken	990
Nam Tok Salad Grilled Angus beef, lemongrass, shallots, cilantro, basil, chili flakes, toasted rice powder, citrus-fish sauce	1,290
Yam Pla Duk Fu Crispy catfish salad with green mango, lime, shallots	1,090
Gai Hor Bai Toey Thai pandan-wrapped chicken, sweet soy dipping sauce, pickled cucumber	990
Tord Mun Goong Deep-fried shrimp cakes, plum sauce	1,190
Chả Giò Deep-fried Vietnamese spring rolls with minced chicken and prawn, coriander, and glass noodles	1,290
Satay Gai Lemongrass-marinated chicken skewer; peanut sauce	990



À LA CARTE

11:00 am – 2:00 pm
6:00 pm – 10:00 pm

SOUP

Sup Daging Beef soup, tomatoes, potatoes, carrots, spices	1,290
Tom Kha Gai Chicken soup with coconut milk, lemongrass, kaffir lime	990
Seafood Laksa Rice noodles in coconut soup with prawns, scallops, mussels, calamari, fish cakes, bean sprouts, fried tofu	1,190
Naan Bread Plain Garlic Cheese	490

CURRY

Asam Pedas Kari Ikan Malay spicy sour tamarind fish curry, okra, onions, tomatoes	1,490
Kaeng Kiew Warn Gai Green chicken curry in coconut milk with eggplant and basil	1,290
Murgh Makhani Butter chicken served with silky tomato gravy	1,290
Rogan Josh Aromatic lamb shank with dried chili, cashew nut, and onion sauce	1,590
Beef Rendang Stewed beef, shredded coconut, lemongrass, kaffir leaves	1,790

(All curries are served with steamed fragrant jasmine rice)



À LA CARTE

11:00 am – 2:00 pm
6:00 pm – 10:00 pm

MAIN COURSES

Pla Neung Manao Steamed fish with lemongrass, chili, fish sauce, lime juice	1,590
Tom Nuong Baked tiger prawns with garlic hollandaise	1,790
Sambal Udang Prawns, homemade sambal sauce, tomatoes, onions, cucumbers	1,490
Ayam Masak Merah Braised chicken, egg, onions, tomatoes, lemongrass, sweet and sour chilli sauce	1,490
Pad Kraprao Stir-fried Thai basil chicken with long bean, onion, chili peppers	1,290
Asam Goreng Beef short ribs with tamarind sauce	1,690

(All served with steamed fragrant Jasmine rice)

NOODLES AND RICE

Penang Style Char Kway Teow Fried flat rice noodle, prawns, chicken, chives, bean sprouts, egg, chili, flat rice noodles	1,490
Phad Thai Sautéed rice noodles with shrimp, vegetables, peanuts	1,290
Mee Goreng Fried noodles with chicken, shrimp, bok choy, fried shallots, sambal oelek, oyster sauce	1,290
Nasi Goreng Fried rice with shrimp, chicken, and chili, topped with fried egg, satay	1,290



NATURALLY PENINSULA

11:00 am – 2:00 pm
6:00 pm – 10:00 pm

Cauliflower Tikka Masala Roasted cauliflower, tomato, garam masala, coriander, paprika, steamed rice	990
Sweet and Sour Tofu Red bell pepper, pineapple, tofu, basmati rice	990
Pak Boong Fai Deng Wok-fried water spinach with yellow beans, chili, and oyster sauce	890
Tempe Goreng Deep-fried tempe, garlic, coriander, turmeric, sambal, steamed rice	890
Rau Xiao Stir-fried vegetables, garlic, ginger	890

Naturally Peninsula Cuisine is prepared with natural, nutritious plant-based ingredients, designed to support a wellness lifestyle.



DESSERT

11:00 am – 2:00 pm
6:00 pm – 10:00 pm

Kaow Niew Mamuang
Mango sticky rice, coconut milk
890

Kluay Buat Chi
Poached banana with palm sugar, coconut cream
890

Bubur Cha-Cha
Sweet potatoes with coconut milk
890

Wun Gati Bai Tuey
Pandan coconut jelly
890

Tropical Fruit Platter
790



MEDITERRANEAN

M E N U

11:00 am – 11:00 pm

STARTERS

Falafel Tahini sauce, Fattoush salad	1,290
Mediterranean Sampler Hummus, babaganoush, saksuka, tabbouleh, pita bread	990
Mücver Zucchini fritters, garlic yoghurt	890

MAIN COURSES

Beef Kofta Ground beef, yoghurt sauce, French fries	1,690
Biryani Choice of Chicken or Fish	1,590
Shish Tawook Marinated Chicken and vegetable skewers, garlic yoghurt	1,490

DESSERTS

Baklava (six pieces) Filo pastry, chopped nuts, syrup	1,190
Rice Pudding With pistachio and cinnamon	790
Basboussa Moist semolina cake, syrup and coconut	790

LATE - NIGHT MENU

LATE-NIGHT DINING

11:00 pm to 6:00 am

SALADS & APPETIZERS

Fresh Burrata and Tomato	1,490
Basil cream, balsamic reduction, ciabatta	
Chicken Quesadilla	1,290
Cheddar, cilantro-lime sour cream, guacamole and mango lime salsa	
Caesar Salad	990
Romaine lettuce, bacon, croutons, Parmesan, white anchovy	
<i>Choice of grilled chicken breast or grilled prawns</i>	<i>add 200</i>

SANDWICHES

Australian Wagyu Beef Burger	1,290
Bacon, sautéed mushroom Emmental cheese	
Poached Tuna Sandwich	1,090
Guacamole, Gruyère cheese, Kaluga caviar	
The Peninsula Club	1,090
Turkey ham, fried egg, bacon, lettuce, tomato	

All sandwiches are served with a choice of green salad or French fries

PASTA

Shrimp Linguine	1,390
Creamy garlic sauce, parsley, chili flakes	
Pesto Tagliatelle	1,290
Basil, pine nuts, garlic, Parmesan	
Spaghetti Bolognese	1,290
Wagyu ground beef, pomodoro sauce	

LATE - NIGHT DINING

11:00 pm to 6:00 am

DESSERTS

Mango Torte

Almond dacquoise, fresh mango, vanilla cream, served semi-frozen

Strawberry Tres Leches

Sponge, three kinds of milk, strawberry gelée

Apple Pie Cheesecake

Pecan toffee, caramelized Granny Smith apple with brown sugar, and oat crust

790 per item

DEEP SLEEP BEVERAGE

TEA

290 each

Chamomile

Naturally caffeine-free
whole chamomile flowers

Lemon Balm

A member of the mint family and smells
slightly sweet and citrusy

Organic Nighty Night

Passionflower blended with calming herbs
like chamomile and linden flower

JUICE

420 each

Fresh Pineapple Juice

SMOOTHIE

390 each

Banana Almond

Banana, almond milk, turmeric

Something About Berries

Raspberry, blueberry, strawberry,
blackberry

MILK

290 each

Warm Full Cream Milk

Warm Almond Milk

Warm Skimmed Milk

Warm Oat Milk

KID'S CORNER

KIDS MENU

BREAKFAST

Silver Dollar Pancakes

Served with maple syrup

Scrambled Farm Eggs

Served with potato and a choice of bacon or sausage

Small Fresh Tropical Fruit Plate

Bircher Muesli

Served with apple and nuts

490 per item

ALL DAY

Chicken Nuggets

Served with potato wedges and barbecue sauce

Filipino Style Spaghetti

Mac 'n' Cheese

Fish Fingers

Served with rice, tartar sauce

Cheeseburger

With bacon, lettuce, tomato and served with French fries on the side

690 per item

SWEETS

Baked Cheesecake

Vanilla and Strawberry Ice Cream

Seasonal Fruit Salad

Chocolate Brownie, Caramel Sauce

490 per item

BEVERAGE

B E V E R A G E

7:00 am to 11:00 pm

COCKTAIL

650 each

MANILA MANILA

Citrus-infused vodka, calamansi,
homemade pandan syrup,
sparkling wine

PASSIONISTA

Sauvignon blanc, gin, orange liqueur,
passionfruit, ginger beer

COLD BREW MARTINI

Salted caramel vodka, coffee liqueur,
cold brew concentrate

FANCY FREE

Bourbon whiskey,
Maraschino liqueur, bitters

ALL THAT JELLY

Gin, dry vermouth, raspberry jam,
egg white

MEZCALITA

Jalapeño-infused Mezcal, grapefruit,
agave nectar, black salt

GIN & TONIC

700 each

ARC BOTANICAL (PHILIPPINES)

Dalandan and calamansi

IRON BALLS (THAILAND)

Pineapple and cinnamon stick

THE BOTANIST (SCOTLAND)

Orange and rosemary

MONKEY 47 (GERMANY)

Grapefruit and mint

PLYMOUTH (ENGLAND)

Lemon and basil

CHOICE OF TWO BERRIES

Blackberry, strawberry,
blueberry, raspberry

BEER

Engkanto Double IPA	550
Corona Extra	400
Sapporo Premium	400
Cervesa Negra	280
Red Horse Extra Strong	260
San Miguel Pale Pilsen	260
San Miguel Light	260

BEVERAGE

7:00 am to 11:00 pm

MOCKTAIL

400 each

SUN CHASERS

Orange, pineapple, ginger beer, bitters

DON'T CALL ME SHIRLEY

Lemon, lime, seltzer, bitters

BLOSSOM

Lychee, raspberry, lime, basil

YU

Grapefruit, orange, lime, fuji apple

FRESHLY SQUEEZED FRUIT JUICE

420 each

Dalandan, Coconut, Calamansi,
Watermelon, Pineapple, Mango

FLAVORED ICED TEA

320 each

Lychee, Mango, Raspberry,
Apple, Passionfruit, Lemon

WATER

STILL

Evian

300 (330 ml)

600 (750 ml)

SPARKLING

San Pellegrino

300 (250 ml)

600 (750 ml)

COFFEE/ CHOCOLATE

290 each

Served hot or iced

Espresso, Americano,
Latte, Cappuccino,
Café Mocha, Dark Chocolate

TEA SELECTION

290 each

HERBAL

Chamomile

Moroccan Mint

GREEN

Sencha

Jasmine

ROOIBOS

Vanilla Bourbon

BLACK

English Breakfast

Earl Grey

W I N E S

B E V E R A G E

CHAMPAGNE ROSÉ

SALON DE NING ROSE BY DEUTZ

Champagne, France

Bottle 13,500

CHAMPAGNE

THE PENINSULA BRUT BY DEUTZ

Champagne, France

Glass 2,000 Bottle 9,800

AMALUNA ORGANIC BRUT

Casablanca Valley, Chile

Glass 900 Bottle 4,300

WHITE WINE

THE PENINSULA CHARDONNAY

Sonoma Coast, USA

Glass 1,200 Bottle 5,800

THE PENINSULA CHARDONNAY

Sonoma Coast, USA

Glass 1,200 Bottle 5,800

JULES TAYLOR SAUVIGNON BLANC

Marlborough, New Zealand

Glass 900 Bottle 4,300

ADEGA PONTE DA BOGA

ALBARIÑO

Reberia Sacra, Spain

Glass 900 Bottle 4,300

MENADEVERDEJO

Castilla Y Leon, Spain

Glass 900 Bottle 4,300

BARONS DE ROTHSCHILD SAGA

Bordeaux, France

Glass 800 Bottle 3,800

ROSÉ WINE

CHÂTEAU D' ESCLANS

WHISPERING ANGEL

Côtes de Provence, France

Glass 1,200 Bottle 5,800

RED WINE

THE PENINSULA PINOT NOIR

Sonoma Coast, USA

Glass 1,200 Bottle 5,800

SAN FELIPE CHIANTI

CLASSICO DOCG

Toscana, Italy

Glass 1,200 Bottle 5,800

BODEGA SAN ROMAN PRIMA

TEMPRANILLO

Toro, Spain

Glass 1,000 Bottle 4,800

RAMSAY CABERNET SAUVIGNON

North Coast, USA

Glass 900 Bottle 4,300

TERRAZAS DE LOS ANDES

RESERVA MALBEC

Mendoza, Argentina

Glass 800 Bottle 3,800