



Chocolate Tinsel Town

Sweet Christmas Celebrations at
Marco Polo Ortigas Manila







Sweet holidays will fill up this yuletide season!

As you celebrate the favourite time of the year, we take you to an unforgettable journey with overflowing mirth and merriment. We untangle the joys of the season, inspired by the delight and bliss that sweet chocolates bring. Remember the old times when you crave for the sweet treat, and all of those good memories paired with it. After all, it's the season of sweet greetings.

May you and your loved ones be filled with peace, joy, and prosperity.

Happy Holidays from all of us at Marco Polo Ortigas Manila!

Frank Reichenbach
General Manager





Holiday's Best

This season of goodwill, share best-loved goodies as thoughtful little gifts to family and friends. These treats are prepared in gift hampers, with love and care.

Express how special they are with make-your-own's.



Decadent 3,450

Marzipan Stollen
Balsamic Vinegar Glaze
Leberwurst Paté
Academia Barilla Orecchiette Pasta
Extra Virgin Olive Oil with Lemon
Swiss Milk Chocolate with Hazelnuts
Mrs. Bridges Sticky Tomato and
Cayenne Pepper Relish
Chocolate Santa Claus

Sumptuous 5,300

Balsamic Vinegar Glaze
Academia Barilla Orecchiette Pasta
Leberwurst Paté
Twinnings Apple, Cinnamon,
and Raisin Tea
Extra Virgin Olive Oil with Lemon
Swiss Milk Chocolate with Hazelnuts
Mackays Scottish Fruit Preserves
Mrs. Bridges Sticky Tomato
and Cayenne Pepper Relish
English Fruit Cake
Chocolate Santa Claus
Hazelnut Dragees

Indulgent 8,400

Hand-Crafted Pralines
Balsamic Vinegar Glaze
Academia Barilla Orecchiette Pasta
Leberwurst Paté
Mixed Spanish Olives
Loison Panettoncino, 6
Mrs. Bridges Banoffee Curd
Twinnings Apple, Cinnamon,
and Raisin Tea
Extra Virgin Olive Oil with Lemon
Swiss Milk Chocolate with Hazelnuts
Mackays Scottish Fruit Preserves
Mrs. Bridges Red Pepper
and Garlic Salsa
Mrs. Bridges Sticky Tomato
and Cayenne Pepper Relish
English Fruit Cake
Chocolate Santa Claus
Hazelnut Dragees

Make Your Own Hamper

Select at least 10 a la carte items and create your own personal gift hamper:

| | | | |
|----------------------------|-------|---|-----|
| Chocolate Santa | 125 | Vanillekipferl Cookies | 500 |
| Chocolate Squirrel | 225 | Cinnamon Star Cookies | 500 |
| Chocolate Bell | 625 | Pistachio and Orange Biscotti | 500 |
| Chocolate Bear | 875 | Macarons, 6 | 650 |
| Swiss Milk Chocolate Bar | 250 | Extra Virgin Olive Oil with Lemon | 450 |
| Hazelnut Dragees | 440 | Balsamic Vinegar Glaze | 470 |
| Loison Panettoncino, 6 | 465 | Academia Barilla Orecchiette Pasta | 265 |
| Christmas Fruit Cake | 625 | Mixed Spanish Olives | 500 |
| Dundee Cake | 625 | Mrs. Bridges Sticky Tomato and Cayenne Pepper Relish | 415 |
| Marzipan Stollen | 440 | Mrs. Bridges Red Pepper and Garlic Salsa | 515 |
| Gingerbread House | 1,225 | Leberwurst Paté | 290 |
| Mince Pies, 4 | 440 | Twinnings Apple, Cinnamon, and Raisin Tea | 440 |
| Mrs. Bridges Banoffee Curd | 525 | Mackays Scottish Fruit Preserves | 750 |

Wines

| | |
|------------------------------------|-------|
| Talamonti Moda | 1,000 |
| Batasiolo Barolo Boscareto | 3,500 |
| NV Moët & Chandon Brut Impérial | 4,000 |

Festive Roasts

Show grand gestures with grand gifts to share, in this grand feast.

The hotel's finest savouries, which are roasted to perfection, are perfect takeaways for that celebration at home.

Angus Prime Rib of Beef with Garden Vegetables, Roasted Potatoes, Horseradish Sauce, and Red Wine Jus

Christmas Turkey with Garden Vegetables, Roasted Potatoes, Cranberry Sauce, and Rosemary Jus

Pineapple Honey Glazed Ham with Garden Vegetables, Roasted Potatoes, Pineapple Sauce, and Barbecue Sauce

Chinese Goose, Stir-Fried Mixed Vegetables, and Fried Rice, with Special Sauce

Chicken Relleno with Garden Vegetables, Roasted Potatoes, and Rosemary Jus

Pork Belly with Garden Vegetables, Roasted Potatoes, Apple Sauce, and Rosemary Jus

For convenience, these items come packaged in the hotel's own thermal bags.

Orders must be placed a minimum of two full working days prior to the pick up time.

For more details, please call (632) 720 7777 or email restaurant.mnl@marcopolohotels.com



Wings of Hope

This year, bring hope to less fortunate kids through the Wings of Hope campaign.

Give a smile by sending them a Philippine Eagle stuffed toy, available at Php 600, together with a heartfelt message they could keep in this favourite time of the year.

The Philippine Eagle Foundation conducts research, rescue, and education efforts to save and protect our endangered Philippine Eagles.

Adopt a Philippine Eagle today.

For enquiries, please ask any of our associates, or visit the hotel front desk on Level 24.



Urban Escape Gift Certificates

Meaningful staycations make great presents for any occasion!
Gift Certificates for the Urban Escape Package
are on sale this month.

PHP 6,000

- Weekend overnight accommodation
- Buffet breakfast for 2 persons, and up to 2 kids under 6 years old
 - Complimentary wireless internet access
 - 10% savings on restaurants and lounges

Price includes applicable taxes and service charge.

Gift certificates are valid until March 31, 2019.

Conditions apply.



Please visit the front desk on Level 24 to purchase.





Decadent Holiday Feast

Treat the family with a lavish and savoury feast with all-time favourite classics that are perfect for this holiday season.
What's more blissful than a spread of good food with the best company.

Celebrate the season with a wide spread of holiday delights for sumptuous lunch or dinner.

December 1 - 30

| | Lunch | Dinner |
|---------------------|-------|--------|
| Monday to Thursday | 1,600 | 2,250 |
| Friday and Saturday | 1,600 | 2,650 |
| Sunday | 2,650 | 2,250 |

December 24

Christmas Eve

| | |
|-------------|-------|
| Lunch | 1,800 |
| Dinner | 3,800 |
| Noche Buena | 1,650 |

December 25

Christmas Day

| | |
|--------|-------|
| Lunch | 2,650 |
| Dinner | 2,650 |

December 31

New Year's Eve

| | |
|--------|-------|
| Lunch | 1,800 |
| Dinner | 3,800 |

January 1, 2018

New Year's Day

| | |
|--------|-------|
| Lunch | 2,650 |
| Dinner | 2,650 |

Inclusive of one (1) coffee or tea per person

Prices are in PHP and already include service charge and tax.



Euphoria
EST. 1998

Truffle Noir

ALTOS
DEL PLATA

CAPE
MENTELLE

COULOMMIE
NO LAIT CRU
LE GRANDORGE



Sumptuous Christmas Eve Spread

Christmas Eve, December 24

Dinner: 6:00 PM to 10:30 PM

Appetisers and Salads

Fillet of Beef Carpaccio on Grain Mustard Dressing, with Shaved Grana Padano and Arugula Leaves
Mussel and Shrimp Cocktail
Parma Ham and Melon, in Basil Oil with Sesame Grissini
Vodka, Beetroot, and Citrus-Cured Salmon Gravlax with Garlic Flutes
Forest Mushroom Couscous with Lemon Thyme-Scented Olive Oil
Green Asparagus, Conpoy, and Wood Ear Fungus, in XO Dressing
Milano Salami, Fusilli, Grilled Vegetables, Basil Pesto, and Pine Nuts
Seafood On Ice with Condiments (Oysters, Prawns, Crab, Green-Lipped Mussels, Clams)
Sushi and Sashimi with Traditional Condiments
Assorted Garden Greens and Salad Vegetables, with Dressings and Accompaniments

Cheese, Charcuterie, and Antipasti

Bresaola, Fuet, Landjäger, Milano Salami, Iberico Chorizo
Semi-Dried Tomatoes, Marinated Grilled Artichoke Hearts, Cornichons, Lampascioni, and Feta Cheese In Herb Oil
White Anchovies, Marinated Olives, Pickled Quail Eggs
Gorgonzola, Taleggio, Caprice des Dieux, Pont-l'Évêque, Gruyère, Manchego
Artisan Breads and Rolls

Soups

Hot and Sour Szechuan Seafood Soup
Cream of Cauliflower with Vintage Cheddar Cheese and Thyme

Asian Noodle Station

Selected Noodles, Spicy Beef Broth, Chicken Broth
Shrimp, Chicken, Beef, Pork, Bean Sprouts, Cabbage, Carrots, Shiitake Mushrooms, Spring Onion
Egg, Tofu, Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery

Roasted Christmas Turkey with Stuffing, Chipolatas, Cranberry Sauce, and Rosemary Jus
Roasted Angus Beef Rib Eye with Yorkshire Pudding, Red Wine Jus, and Horseradish Sauce
Caramelised Spiced Honey Ham
Roasted Potatoes, Buttered Brussel Sprouts, Honey Glazed Carrots, and Snow Peas

From The Grill

Beef Tenderloin and Shiitake Mushroom Brochette,
Scallops with Prosciutto Ham,
Salmon, Lamb Kofta

Pasta

Linguine with Clams, Parsley, Chili, and Olive Oil
Fusilli with Salami, Mushrooms, and Basil Pesto
Penne with Grilled Vegetables and Pomodoro Sauce

Signature Dishes

Assorted Seafood Tempura with Dipping Sauce
Crispy Skin Duck Breast on Mango Basil Sauce
Slow-Braised Lamb Shoulder with Redcurrants and Tarragon

Filipino

Duck Leg Adobo, Bagnet with Chili Orange Glaze, Red Snapper Sarciado
Angus Beef Brisket Kalderata with Gruyere and Basil Oil, Pinakbet

Indian

Tikka (Chicken, Lamb, and Prawn), Beef Madras, Pork Vindaloo, Dal Makhani
Papadums, Chapati, Lime Pickle, Raita, Mango Chutney

Rice

Steamed Jasmine Rice
Basmathi Rice with Lentils, Currants, Cumin Seeds, and Ghee
Binagoongan Fried Rice with Shrimp, Mango, and Tomato

Dessert

Macaron Christmas Tree
New Zealand Ice Cream (Affogato, Chocolate Caramel Crunch, Vanilla, Mango Passion Yoghurt
Steamed Fruit and Ginger Pudding, with Brandy Butter and Vanilla Custard
Mince Pies, Christmas Fruit Cake, Yule Log, Meringue Nests, with Passion Fruit Cream and Strawberries
Key Lime Pie, Leche Flan, Red Velvet Cake, Ube, Mango, and Coconut Cheesecake, Seasonal Fresh Fruit
Marco Polo Ortigas Manila Signature Cake Chocolate Haven



Noche Buena Midnight Fete

Christmas Eve, December 24

11:00 PM to 12:00 MN

Cold

Salad Bar with Condiments

Salted Egg Salad with Tomato, Onion, And Cucumber

Traditional Filipino Macaroni Salad with Raisins, Apple, Pineapples, and Ham

Eggplant Salad with Mango, Shrimp Paste, Onions, and Tomatoes

Soup

Traditional Filipino Lomi Soup, Egg Drop Soup with Crab Meat

Grill

Bbq Pork Belly, Chicken Inasal, Soy-Marinated Bangus Belly

Condiments: Atchara, Soy Sauce with Onions and Chili, Vinegar with Chili

Hot Items

Steamed Rice, Aligue Rice with Raisins and Green Peas, Pancit Canton Topped with Danggit Flakes

Fish Fillet Escabeche, Pork Humba, White Chicken Adobo with Grilled Pineapple Tid-Bits

Chopsuey with Chicken Liver, Filipino Picadillo with Fried Quail Eggs and Fried Banana

Chinese Dim Sum

Pork Siu Mai, Chicken Feet, Pork Spareribs

Dessert

Filipino Ice Cream, Puto Bumbong , Bibingka, Leche Flan, Buko Pandan, Assorted Fruits



Christmas Day Feast

Christmas Day, December 25

Lunch: 12:00 PM to 2:30 PM | Dinner: 6:00 PM to 10:30 PM

Appetisers and Salads

Parma Ham Grissini and Melon and Basil Salad, Shrimp Cocktail

Chicken, Pear, Celery, and Pecan Nuts in Cajun Dressing

Classic Niçoise Salad, Seafood on Ice with Condiments, Sushi and Sashimi with Traditional Condiments

Assorted Japanese Appetisers, Assorted Garden Greens and Salad Vegetables with Dressings and Accompaniments

Cheese, Charcuterie, and Antipasti

Assorted Cold Cuts (three types), Selected Cheeses (five types)

Vegetable Crudités, Dried Fruits and Nuts, Olives, Cornichons, Capers, Pickled Onions

Semi-Dried Tomatoes, Artisan Breads and Rolls

Soups

Tomato Soup with Mussels and Pimiento, French Onion Soup with Cheese Flutes

Asian Noodle Station

Selected Noodles, Spicy Beef Broth, Chicken Broth, Shrimp

Chicken, Beef, Pork, Bean Sprouts, Cabbage, Carrots, Shiitake Mushrooms, Spring Onion, Egg, Tofu

Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery

Roasted Christmas Turkey with Stuffing, Chipolatas, Cranberry Sauce, and Rosemary Jus

Twice-Cooked Crispy Pork Belly, Caramelised Spiced Honey Ham

Roasted Potatoes, Buttered Brussel Sprouts, Honey Glazed Carrots and Snow Peas

From The Grill

Tilapia, Pork Barbecue, Squid, Beefsteak
Prawn and Salmon Brochette

Pasta

Linguine with Clams, Parsley, Chili, and Olive Oil
Fusilli with Parmesan Cream, Ham, and Mushrooms
Penne with Grilled Vegetables and Pomodoro Sauce

Signature Dishes

Fillet of Pork with Mushrooms, Spinach, Lemon and Grain Mustard Sauce
Lancashire Hot Pot
Salmon Cakes with Caper and Dill Mayonnaise

Filipino

Laing and Wing Beans with Salted Fish, Beef Bulalo, Crispy Pork Kare-Kare
Stuffed Squid with Onions, Tomato, and Ginger, Braised Chicken with Pineapple and Coconut Cream

Indian

Tikka (Chicken, Lamb and Prawn), Rogan Josh, Palak Paneer, Seafood Curry
Papadums, Chapati, Lime Pickle, Raita, Mango Chutney

Rice

Steamed Jasmine Rice, Coconut Rice with Garden Peas and Coriander, Yang Chow Fried Rice

Dessert

Macaron Christmas Tree
Steamed Fruit and Ginger Pudding with Brandy Butter and Vanilla Custard
Ice Cream Selections, Mince Pies, Christmas Fruit Cake, Yule Log, Raspberry Chocolate Slice
Tiramisu, Leche Flan, Red Velvet Cake, Chocolate Marble Cheesecake, Seasonal Fresh Fruit
Marco Polo Ortigas Manila Signature Cake Chocolate Haven



Indulgent New Year's Eve Relish

New Year's Eve, December 31

Lunch: 12:00 PM to 2:30 PM | Dinner: 6:00 PM to 10:30 PM

Appetiser and Salad

Three Fish Carpaccio on Wasabi and Pickled Ginger Dressing, Crab, Avocado, and Apple Tian
Port Wine and Chicken Liver Parfait with Melba Toast
Smoked Atlantic Salmon with Grilled Asparagus and Honey in Mustard Dill Dressing
Roasted Mushrooms with Lemon and Thyme, Hot and Sour Thai Style Beef Salad with Mango
Risotto, Flaked Tuna, Pimiento and Fava Beans in Saffron Dressing
Seafood On Ice with Condiments (Oysters, Prawns, Crab, Green-Lipped Mussels, and Clams)
Sushi and Sashimi with Traditional Condiments
Assorted Garden Greens and Salad Vegetables with Dressings and Accompaniments

Cheese, Charcuterie, and Antipasti

Bresaola, Fuet, Landjäger, Milano Salami, Iberico Chorizo
Semi-Dried Tomatoes, Marinated Grilled Artichoke Hearts, Cornichons
Lampascioni, Feta Cheese In Herb Oil, White Anchovies, Marinated Olives, Pickled Quail Eggs
English Blue Stilton, Truffled Brie, Comté, Cambozola, Appenzeller, Morbier
Artisan Breads and Rolls

Soup

Double Strength Tarragon Scented Beef Consommé with Port Wine and Flaky Cheese Straws
Chicken, Crab, and Sweetcorn Soup with Chinese Black Vinegar

Asian Noodle Station

Selected Noodles, Spicy Beef Broth, Chicken Broth
Shrimp, Chicken, Beef, Pork, Bean Sprouts, Cabbage, Carrots, Shiitake Mushrooms
Spring Onion, Egg, Tofu, Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery

Iberico Pork Loin with Apple Sauce
Roasted Angus Prime Beef Rib with Yorkshire Pudding, Red Wine Jus and Horseradish Sauce
Chinese Barbecue Duck, Gratinated Potatoes with Cream and Cheese, Broccoli and Cauliflower Polonaise
Stir-Fried Asian Greens with Shiitake Mushrooms

Pasta

Linguine with Clams, Parsley, Chili, and Olive Oil
Fusilli with Shrimps, Mussels, Capers, Olives, Chili, and Anchovy
Penne with Lamb Shank Ragout

Signature Dishes

Medallion of Beef with Parmesan, Onion Crust, and Red Wine Onion Jus
Leek, Potato, and Gruyere Cheese Cannelloni on Cepe Cream, with Roasted Shimeji Mushrooms
Seafood Thermidor Pots

Filipino

Beef Humba with Fried Garlic Chips, Red Snapper Paupiette in Coconut Cream
Broiled Chicken Thighs with Pineapple Glaze, Batchoy with Misua

Indian

Tikka (Chicken, Lamb and Prawn), Palak Gosht
Goan Fish Curry, Dhal Curry Papadams, Chapati, Lime Pickle, Raita, Mango Chutney

Rice

Steamed Jasmine Rice, Coconut Rice with Garden Peas and Coriander, Yang Chow Fried Rice

Dessert

New Zealand Ice Cream (Affogato, Chocolate Caramel Crunch, Vanilla, and Mango Passion Yoghurt)
Chocolate Fountain, Banoffee Cake, Pecan Pie
Choux Bun with Salted Caramel and Hazelnut Crust, Forest Berry Panna Cotta
Sacher Torte Slice, Yuzu and Mango Savarin, Dark Chocolate Mousse with Brandied Prunes
Linzer Slice, Seasonal Fresh Fruit
Marco Polo Ortigas Manila Signature Cake Chocolate Haven



New Year's Celebrations

New Year's Day, January 1, 2018

Lunch: 12:00 PM to 2:30 PM | Dinner: 6:00 PM to 10:30 PM

Appetiser and Salad

Gazpacho and Oyster Shooter, Mushroom Cous Cous with Lemon and Thyme
Hot and Sour Thai Beef Salad, Prawns, Mussels and Grapes in Dill Yoghurt Dressing
Seafood On Ice with Condiments, Sushi and Sashimi with Traditional Condiments, Assorted Japanese Appetisers
Assorted Garden Greens and Salad Vegetables with Dressings and Accompaniments

Cheese, Charcuterie, and Antipasti

Assorted Cold Cuts (three types), Selected Cheeses (five types)
Vegetable Cruditees, Dried Fruit and Nuts
Olives, Cornichons, Capers, Pickled Onions, Semi-Dried Tomatoes
Artisan Breads and Rolls

Soup

Clam Chowder
Chicken, Leek, and Potato Broth

Asian Noodle Station

Selected Noodles, Spicy Beef Broth, Chicken Broth
Shrimp, Chicken, Beef, Pork, Bean Sprouts, Cabbage, Carrots, Shiitake Mushrooms
Spring Onion, Egg, Tofu, Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery

Roasted Sirloin of Beef with Yorkshire Pudding and Red Wine Jus
Roasted Leg of Pork
Roasted Potatoes, Ratatouille, Cauliflower with Cheese Sauce

From The Grill

Tilapia, Pork Barbecue, Squid
Beefsteak, Prawn and Salmon Brochette

Pasta

Linguine with Clams, Parsley, Chili and Olive Oil
Fusilli with Smoked Salmon, Shiitake Mushrooms and Coriander Cream
Orecchiette with Pepperoni and Tomatoes

Signature Dishes

Spinach, Ricotta, and Fontina Cheese Canneloni with Roma Tomato Sauce and Marinated Grilled Artichoke Hearts
Slow Braised Angus Beef Short Ribs in Green Peppercorn and Tarragon Cream
Fillet of Red Snapper with Hot and Sour Green Papaya Salad and Tamarind Chili Sauce

Filipino

Beef Pohero, Rellenong Bangus, Crispy Bicol Express
Chicken Binakol, Stir-Fried Kangkong with Garlic and Tofu

Indian

Tikka (Chicken, Lamb and Prawn), Butter Chicken
Cauliflower with Tomatoes, and Spices, Prawn Curry
Papadums, Chapati, Lime Pickle, Raita, Mango Chutney

Rice

Steamed Jasmine Rice, Coconut Rice with Garden Peas and Coriander, Yang Chow Fried Rice

Dessert

Ice Cream Selections, Chocolate Fountain, Lemon Meringue Pie
Green Tea and Coconut Cake, Strawberries Romanoff
Fruit Mousse Trilogy, Lamingtons, Coffee Crème Caramel, Caramel Cheesecake, Seasonal Fresh Fruit
Marco Polo Ortigas Manila Signature Cake Chocolate Haven





Lung Hin

Treasured Repast

Transport in a culinary masterpiece that features authentic flavors of Hong Kong through the classic dishes at Lung Hin.

December 24 and December 25

Lunch: 12:00 PM to 2:30 PM | Dinner: 6:00 PM to 10:00 PM

Set A

聖誕煎鵝肝拼燒雞

Pan-Fried Foie Gras and Crispy Hong Kong Chicken

芝士焗老虎蝦球 (煎意粉底)

Baked Fresh Tiger Prawn Ball with Cheese and Vermicelli

金湯野米海皇羹

Braised Canadian Wild Rice with Seafood Soup

松露蜜糖豆煎班球

Pan-Fried Garoupa Fillet with Truffle Oil and Sugar Peas

脆香金蒜牛排粒

Crispy Diced Steak with Golden Garlic

原只蒸大螃蟹

Steamed Live Crab with Red Vinegar

番茄聖誕時蔬

Stir-Fried Seasonal Vegetables with Tomatoes

洋蔥鴨粒炒飯

Fried Rice with Roasted Duck Meat and Onions

精美甜點

Chinese Pastry

聖誕綠茶椰漿啫喱

Christmas Green Tea Mixed Coconut Jelly

23,800++ for 10 persons

Set B

燒汁煎鵝肝燒賣

Steamed Pork Siu Mai with Foie Gras and Truffle Sauce

鴻運乳豬拼盆

Crispy Suckling Pig Platter

法式焗龍蝦

Baked Lobster with Cheese Sauce and Vermicelli

花膠竹筍濃雞湯

Double-Boiled Chicken with Fish Maw and Bamboo Pith Soup

清蒸石斑魚

Steamed Garoupa with Supreme Soy Sauce

蒜茸蒸活鮑魚

Steamed Live Abalone with Garlic

聖誕快樂燒雞

Christmas Roasted Chicken

碧綠雙耳炒西蘭花

Stir-Fried Broccoli with White and Black Fungus

瑤柱XO鮮蝦醬炒飯

Fried Rice with Dry Scallop and XO Sauce

琥珀牛油果沙沙

Chilled Avocado Sago

29,880++ for 10 persons

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



Lung Hin

Auspicious Celebrations

December 31, 2017 to January 1, 2018

Lunch: 12:00 PM to 2:30 PM | Dinner: 6:00 PM to 10:00 PM

Set A

鴻運乳豬拼盆

Crispy Suckling Pig Platter

芝士焗老虎蝦

Baked Tiger Prawns with Cheese in Superior Broth

瑤柱海參三絲羹

Braised Sea Cucumber with Dried Scallop
and Shredded Mushroom Soup

臘腸蒸海斑

Steamed Garoupa with Chinese Sausage in Supreme Soy Sauce

黃油花雕蒸螃蟹

Steamed Live Crab with Chinese Wine

茶香鮑角煎小雞

Pan-Fried Diced Abalone with Chicken
and Tea Leaves in Barbecue Sauce

椒鹽牛小排

Pan-Fried Beef Ribs with Salt and Pepper

蠔汁磨菇西蘭花

Braised Broccoli with Button Mushroom in Oyster Sauce

鹹蛋黃鮮蝦荷葉飯

Salted Egg Yolk and Shrimp in Lotus Leaf

五子紅棗茶

Hot Sweetened Longan with Red Dates

新年合桃年糕

Chinese Pastries

26,800++ for 10 persons

Set B

北京片皮鴨 兩食

Roasted Peking Duck (2 Way)

法式焗龍蝦

Baked Lobster with Cheese Sauce and Vermicelli

西芹泡花枝帶子

Sautéed Scallop with Squid and Celery

濃雞湯小米遼參

Double-Boiled Chicken Soup with Sea Cucumber

蟲草花蒸大斑球

Steamed Garoupa Fillet with Cordyceps Flower

鮑角海參一品窩

Braised Diced Abalone and Sea Cucumber,
with Assorted Seafood, in Hot Pot

古法椒鹽鴨件

Deep-Fried Duck Bone with Salt and Pepper

金銀耳高湯浸時蔬

Poached Seasonal Vegetable with Black Fungus
in Supreme Stock

燒汁牛柳粒燜伊府麵

Stewed E-Fu Noodles with Barbecue Diced Beef

香芒西米露

Chilled Mango Sago with Coconut Milk

新年合桃年糕

Chinese Pastries

32,880++ for 10 persons

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



Yuletide Home

Celebrate the yuletide season with the special ones in a home away from home.
As the jingle bell rings and Santa comes, plan your celebrations for a meaningful journey.

| Holiday Room with Breakfast | Superior | Deluxe | Premier |
|--|----------|--------|---------|
| December 15 to 30, 2017 January 1 to 14, 2018 | 6,000 | 6,400 | 7,500 |

Except December 24 and 31, 2017

Rates are in PHP and are for single and double occupancy. Rates already include service charge and taxes.

All offers include these benefits:

- Buffet breakfast for two (2) adults, and up to two (2) children, under 6 years old
- Complimentary wireless internet access
- Access to the indoor infinity pool and fitness centre
- Christmas Eve and New Year's Eve Mass on December 24 and 31 at the Ballroom

Terms and Conditions:

- Rates are valid for up to two (2) adults and two (2) children, under 6 years of age only.
- Offers may not be combined with any other promotional offers, discounts and certificates.
- Applicable to Superior, Deluxe, and Premier rooms only.
- Pre-payment is required, and booking is non-cancellable and non-refundable.
- Offers are subject to space availability. Other terms and conditions apply.

For more details, please call (632) 720 7777 or email resv.mnl@marcopolohotels.com







Sparkling New Year

At the stroke of midnight, raise that glass to a good year that was, and embrace another year of feasting and new opportunities. Amidst the stunning skyline of the metro, toast through a sky full of twinkling fireworks to greet the new year.

SHIMMER PACKAGE
1,850++ for three to four persons

Beef Salpicao with Roasted Garlic Cloves, Shallots, and Scallion

Shrimp Tempura with Pickled Ginger and Wasabi Mayonnaise

Breaded Spaghetti and Cheese Parcels with Tomato Salsa

Potato Wedges with Bacon, Chives, and Yoghurt Dip

DAZZLE PACKAGE
3,055++ for five to six persons

Sizzling Pork Sisig

Vegetable and Glass Noodle Spring Rolls with Sweet Chili, Green Mango, and Coriander Sauce

Chicken Satay with Peanut Sauce, Compressed Rice Cake, Cucumber and Onion

Beef Salpicao with Roasted Garlic Cloves, Shallots and Scallion

Goujons of Garoupa with Lemon and Tartare Sauce

Garlic Fried Rice

Potato Wedges with Bacon, Chive and Yoghurt Dip

Cover charge at **1,400 per person**
Includes one welcome drink

Crowd-favourite, Spellbound Band, takes the centre stage from 9:30 PM.

December 31, 2017
Vu's Sky Bar and Lounge, Level 45

Book until December 28, 2017 to avoid disappointment.

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



Blissful Celebrations

Celebrate special occasions with colleagues, families, and friends. Our chocolate laboratory brings packages that will bring harmony to each gathering—an ingredient to that meaningful journey.



Festivities Schedule

Experience the unforgettable combination of overflowing indulgent goodies, and sweet memories, made with love from the hotel's chocolate factory.

Harmonious Melodies

Listen to the sweet symphony of Christmas carols as you gaze around the halls of the tinsel town. Choirs from different groups are coming in to serenade the guests, and make you feel the holiday light.

Every Friday, Saturday, and Sunday evening this December

7:00 PM to 9:00 PM • Sky Lobby, Level 24

Here Comes Santa Claus

Rudolph's bell is ringing! Santa Claus is coming in his sleigh to get Christmas wishes, and take snapshots with the nice kids!

December 10 and 17

11:00 AM to 2:00 PM • Sky Lobby, Level 24

December 24

6:00 PM to 9:00 PM • Sky Lobby, Level 24

December 25

12:00 NN to 3:00 PM • Sky Lobby, Level 24

Night Divine

The spirit of Christmas and New Year will not be complete without the long-standing tradition of celebrating the anticipated holy mass. Rejoice in holiday tidings for this festive season.

December 24

8:00 PM and 10:00 PM • Grand Ballroom, Level 7

December 31

8:00 PM • Grand Ballroom, Level 7

Prior reservations are recommended.

Please call **(632) 720-7777** or email **manila@marcopolo-hotels.com**

Visit **www.marcopolohotels.com**

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