



MAKATI
SHANGRI-LA
MANILA



Chinese Engagement
PACKAGES

PACKAGE INCLUSIONS



TEA CEREMONY

- Two (2) bespoke engagement cakes with fondant icing
- Twelve (12) servings of orange juice
- Twelve (12) bowls of misua
- Twelve (12) bowls of sweet tea soup with red dates, wintermelon, and hard-boiled eggs
- Corsage for the bride
- Boutonnière for the groom



RECEPTION

- Your choice of set or lauriat menu specially prepared by our talented culinary team
- 2-hour continuous flow of sodas, iced tea and chilled juices
- Floral centerpiece for all guest tables
- Specially designed menu and name cards for the VIP tables

- Overnight stay in a Deluxe Room with breakfast for two (2) persons for the bride
- Overnight stay in a Deluxe Room with breakfast for two (2) persons for the groom

Eligibility of Shangri-La Circle Members to earn Shangri-La Circle points.

CHINESE SET MENU

MENU OPTIONS	FIRST 50 PERSONS	IN EXCESS OF 50 PERSONS
Chinese Plated Menu 1	Php 355,888	Php 4,500
Chinese Plated Menu 2	Php 405,888	Php 4,700
Chinese Plated Menu 3	Php 455,888	Php 6,500
Chinese Plated Menu 4	Php 505,888	Php 6,850

Rates are quoted in Philippine Pesos (PHP), inclusive of 12% VAT,
10% service charge and applicable government taxes
Rates may change without prior notice.



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CHINESE SET MENUS

MENU 1

開胃拼盤

Assorted appetizer

沙律大明蝦 / 素春卷 / 醉雞卷 / 紫菜海鮮卷

Shrimp salad,

Vegetarian spring roll,

Drunken chicken roll,

Seaweed seafood roll

竹笙海味羹

Seafood and bamboo fungus soup

XO醬蒸大海斑片

Steamed sea grouper with XO sauce

蜜椒翡翠炒和牛柳粒

Stir-fried US beef cubes with garden greens

蠔皇乾貝花菇扒時蔬

Braised mushrooms with dried scallops and vegetables in oyster sauce

鮮蝦仁燴伊麵

Braised E-fu noodles with prawns

楊枝甘露配芝士蛋糕

Mango sago pomelo with cheese egg tart

MENU 2

開胃拼盤

Assorted appetizer

香芒果醬煙鴨片 / 醉雞卷 / 涼拌海蜇 / 金瓜醬蝦球

Sliced duck with mango jam,

Drunken chicken roll,

Marinated red jellyfish with spring onion oil,

Prawns with pumpkin sauce

蟲草花響螺燉雞湯

Stewed chicken soup

with cordyceps flower and sea conch

紅棗雲耳蒸大海斑片

Steamed grouper fillet with red dates and snow fungus

XO醬蘆筍炒澳洲帶子

Stir-fried Australian scallops with asparagus in XO sauce

鮑汁花菇燴鮑魚時蔬

Braised abalone with mushrooms and vegetables in oyster sauce

荷葉臘味糯米飯

Glutinous rice with preserved meat wrapped in lotus leaf

紅豆沙湯圓配提拉米蘇

Sweetened red bean soup with tiramisu

CHINESE SET MENUS

MENU 3

開胃拼盤

Assorted appetizer

撈汁海螺 / 玫瑰醬皇雞卷 / 涼拌海蜆 / 紫菜海鮮卷 /

日式燒鰻魚

Marinated sliced sea conch

with soya sauce and vinegar

Homemade soy sauce chicken roll

Marinated red jellyfish with spring onion oil

Seaweed seafood roll

Grilled eel Japanese style

野菌乾貝鮑魚仔燉雞湯

Stewed chicken soup with abalone,

Dried scallop and wild mushroom

XO醬蒸銀鱈魚

Steamed cod fish with XO sauce

紅酒燴美國牛臉頰

Braised US beef cheek in red wine

蠔皇花菇海參扒時蔬

Braised mushrooms with sea cucumber

and vegetables in oyster Sauce

上湯焗大明蝦配麵線

Baked king prawns with Xiamen noodles

in superior soup

楊枝甘露配茉莉茶蛋糕

Mango sago pomelo with Jasmine tea flavor cake

MENU 4

開胃拼盤

Assorted appetizer

撈汁鮑魚仔 / 北京鴨 / 金瓜醬蝦球 /

涼拌海蜆 / 照燒鰻魚

Marinated abalone with soya sauce and vinegar

Roasted Beijing duck roll

Prawns with pumpkin sauce

Marinated red jellyfish with spring onion oil

Grilled eel Japanese style

港式佛跳牆

Buddha jumps over the wall

蟲草花雲耳蒸鱈魚

Steamed cod fish with cordyceps flower

and snow fungus

蜜汁蘆筍炒煎和牛粒

Stir-fried US wagyu beef cubes with asparagus

XO醬西蘭花炒澳洲帶子

Stir-fried Australian scallops with broccoli

in XO Sauce

上湯焗波士頓龍蝦配麵線

Baked Boston lobster with Xiamen noodles

in superior soup

紅棗蓮子凍配提拉米蘇

Sweetened red dates and

lotus seeds with tiramisu

CHINESE LAURIAT MENU

MENU OPTIONS	FIRST 5 TABLES	IN EXCESS OF 5 TABLES
Chinese Lauriat Menu 1	Php 348,888	Php 57,888
Chinese Lauriat Menu 2	Php 375,888	Php 62,888
Chinese Lauriat Menu 3	Php 408,888	Php 70,888
Chinese Lauriat Menu 4	Php 435,888	Php 75,888

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CHINESE LAURIAT MENUS

MENU 1

开胃冷菜 APPETIZER

五香牛展, 陈醋海蜇, 紫菜海鲜卷
Spiced Beef, jellyfish, seaweed seafood roll

乳猪大拼盘 TRIO BARBECUE SAMPLER

乳猪件, 豉油雞, 煙燻鴨
Suckling pig, soy sauce chicken, smoked duck

汤 (位) SOUP (INDIVIDUAL)

红烧蟹肉金菇鱼鳔羹
Braised seafood soup
with fish maw, conpoy

主菜 MAIN COURSE

腰果西兰花炒虾球
Stir-fried shrimp ball with cashew nut and broccoli
蜜汁焗伊比利腩排
Honey-glazed Iberian pork ribs
港式清蒸石斑鱼
Steamed grouper in Hong Kong style
櫻花蝦黃燻湯娃娃菜
Braised baby cabbage with Sakura shrimp
鮮蟹肉海鮮炒饭
Seafood fried rice with fresh crab meat

甜品 DESSERT

杨枝甘露 / 脆香芝麻球
Mango pomelo sago,
crispy sesame ball, chamomile ricotta

MENU 2

开胃冷菜 APPETIZER

醉雞卷/ 五香分蹄/ 香油海蜇
Drunken chicken roll, braised pig trotters,
jellyfish with sesame oil

乳猪大拼盘 TRIO BARBECUE SAMPLER

烤乳猪件/港式烧鸭 / 蜜汁叉燒
Suckling pig, roasted duck, BBQ Pork

汤 (位) SOUP (INDIVIDUAL)

干貝巴西菇螺肉炖鸡汤
Double-boiled chicken soup with conpoy,
sea whelk and mushroom

主菜 MAIN COURSE

新巢百花荔枝球
Deep-fried prawn lychee ball
蜜椒澳洲柳粒配時蔬
Honey pepper Australian beef cubes and
seasonal vegetables
港式蒸石斑鱼
Steamed grouper Hong Kong style
蠔皇海參灵芝菇西蘭花
Braised sea cucumber with Bailing mushroom and broccoli
草菇燻伊面
Braised E-fu noodles with straw mushrooms

甜品 DESSERT

冰鎮海底椰蘆薈/ 豆沙窩餅
Chilled sea coconut aloe vera, red bean paste pancake,
dark chocolate earl grey

CHINESE LAURIAT MENUS

MENU 3

开胃冷菜

APPETIZER

迷你八爪魚，涼伴黑木耳，醉雞卷
Baby octopus, marinated black fungus,
Drunken chicken roll

烧烤

BARBECUE

鸿运烤乳猪伴海蜇（半只）
Fired stone roasted suckling pig with
jellyfish salad (half portion)

汤（位）

SOUP (INDIVIDUAL)

雪蛤海味羹
Braised hasma seafood treasure soup

主菜

MAIN COURSE

XO酱芦笋炒澳带子大虾球

Wok-fried scallop, prawn ball and asparagus in XO sauce

中式澳洲牛柳

Chinese style Australian beef tenderloin

港式蒸老虎斑鱼

Steamed tiger grouper Hong Kong style

鲍汁香菇百靈菇扒時蔬

Seasonal vegetables with abalone sauce
and duo mushrooms

黃燜湯焗大蝦伊面

Braised E-fu noodles with baked prawn

甜品

DESSERT

杨枝甘露，豆沙窩餅

Mango pomelo sago, red bean paste
pancake, lavender tea macaroon

MENU 4

开胃冷菜

APPETIZER

千層峰/ 煙燻素鵝/ 醉雞卷
Braised pig ears, beancurd roll,
drunken chicken roll

烧烤

BARBECUE

鸿运烤乳猪伴海蜇（半只）
Fired stone roasted suckling pig with
jellyfish salad (half portion)

湯（位）

SOUP (INDIVIDUAL)

干貝巴西菇螺肉炖鸡汤
Double-boiled chicken soup with conpoy,
sea whelk and mushroom

主菜

MAIN COURSE

荔枝百花球配芥末醬

Deep-fried prawn lychee with mayonnaise

黑椒芦笋炒安格斯牛仔粒

Wok-fried Australian beef cubes with asparagus
and black pepper sauce

港式蒸龍虎斑

Steamed grouper Hong Kong style

蠔皇原只鮑魚冬菇扒時蔬

Braised baby abalone with mushroom and Chinese vegetables

荷葉蒸臘味飯

Steamed glutinous rice with preserved meat wrapped in lotus leaf

甜品

DESSERT

冰鎮海底椰蘆薈/ 豆沙窩餅

Chilled sea coconut aloe vera,
red bean paste pancake, dark chocolate earl grey

