



MAKATI  
SHANGRI-LA  
MANILA



*Celebration*  
PACKAGES



## PACKAGE INCLUSIONS

One hundred (100) servings of our Makati Shangri-La signature mocktail as welcome drink

Twenty (20) dozens assorted canapés

2-hour continuous flow of sodas, iced tea and chilled juices

A bottle of champagne for the couple's toast

A bespoke 3-layered display cake with fondant icing

Specially designed menu and name cards for VIP tables

Floral centerpieces for all guest tables

Overnight stay in a Deluxe Suite with breakfast for (2) persons for the celebrant

Eligibility of Shangri-La Circle members to earn Shangri-La Circle Award Points




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## WESTERN SET MENUS

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Set Menu 1	Php 595,000	Php 4,800
Set Menu 2	Php 670,000	Php 5,500
Set Menu 3	Php 725,000	Php 6,500
Set Menu 4	Php 810,000	Php 7,000

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



# WESTERN SET MENUS

## SET MENU 1

Brioche toast, creamy manchego,  
tomato marmalade, Iberian ham,  
pistachios, olives

Wild porcini mushroom

Layer crab, avocado, salmon cake,  
jackfruit and spiced plantain crisp

Braised short rib and cajun  
prawn brochette, grain mustard purée,  
papaya gremolata

Banana chocolate mousse cake  
and mocha ice cream

## SET MENU 2

Foie gras pistachio,  
grilled radicchio salad,  
roasted beets, strawberry

Beef tartare, charred avocado  
and brioche toast

Lemon and basil panna cotta

Lamb loin and braised shank,  
spring legumes and red cabbage

Chocolate and passion fruit bavaois,  
almond crumble, lime cream

## SET MENU 3

Artichoke and wild mushroom terrine  
with duck confit, micro lettuce and  
herb blossom

Smoked butternut squash bisque  
with dry beef and blue cheese roll

Orange grenadine and bombay gin sorbet

Pan-fried sea bass with potato,  
vegetable strudel capers and olive tapenade

Carrot duo with pistachio crust and  
cream cheese vanilla ice cream,  
pistachio sauce

Petit fours

## SET MENU 4

Smoked duck carpaccio, pumpkin seeds,  
mustard greens, crème fraîche, vincotto

Roast celeriac and bean soup

Truffle gnocchi king oyster,  
Maitake mushrooms, baby kale and  
parmesan

Peach sorbet with caramelized ginger

Grilled cod fillet and lobster ravioli,  
tomatoes, asparagus,  
green peppercorn sauce

Cinnamon and bourbon pear, sable breton,  
cocoa tuiles, preserved fruit jelly





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## CHINESE SET MENUS

MENU OPTIONS	FIRST 100 PERSONS	IN EXCESS OF 100 PERSONS
Set Menu 1	Php 710,888	Php 5,888
Set Menu 2	Php 810,888	Php 6,888
Set Menu 3	Php 910,888	Php 7,888
Set Menu 4	Php 1,010,888	Php 8,888

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# CHINESE PLATED SET MENUS

## SET MENU 1

### 開胃拼盤

Assorted platter

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

### 竹筴海味羹

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 shrimps

### 楊枝甘露配芝士蛋糕

Mango sago pomelo  
with cheese egg tart

## SET MENU 2

### 開胃拼盤

Assorted platter

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 tiramisù

## SET MENU 3

開胃拼盤

Assorted platter

撈汁海螺 / 玫瑰醬皇雞卷 / 涼拌海蜇 /

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 in Japanese style

野菌乾貝鮑魚仔燉雞湯

Stewed chicken soup

with abalone, dried scallops

and wild mushrooms

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

## SET MENU 4

開胃拼盤

Assorted platter

撈汁鮑魚仔 / 北京鴨 / 金瓜醬蝦球 /

涼拌海蜇 / 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 in 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





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## CHINESE LAURIAT SET MENUS

MENU OPTIONS	FIRST 10 TABLES	IN EXCESS OF 10 TABLES
Set Menu 1	Php 695,888	Php 57,888
Set Menu 2	Php 745,888	Php 62,888
Set Menu 3	Php 815,888	Php 70,888
Set Menu 4	Php 865,888	Php 75,888

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# CHINESE LAURIAT SET MENUS

## SET MENU 1

### APPETIZER

五香牛展 / 陈醋海蜇 / 紫菜海鮮卷  
Spiced beef, jellyfish,  
Seaweed seafood roll

### TRIO BARBEQUE SAMPLER

乳猪件 / 豉油雞 / 煙燻鴨  
Suckling pig,  
Soy sauce chicken,  
Smoked duck

### SOUP

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

### MAIN COURSE

腰果西兰花炒虾球  
Stir-fried shrimp ball with cashew nuts and broccoli

蜜汁焗伊比利腩排骨  
Honey glazed Iberian pork ribs

港式清蒸石斑鱼  
Steamed hybrid grouper Hong Kong style

櫻花蝦黃燻湯娃娃菜  
Braised baby cabbage with sakura shrimp

鮮蟹肉海鮮炒飯  
Seafood fried rice with fresh crab meat

### DESSERT

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

## SET MENU 2

### APPETIZER

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

### TRIO BARBEQUE SAMPLER

烤乳猪件 / 港式燒鴨 / 蜜汁叉燒  
Suckling pig, roasted duck,  
barbecue pork

### SOUP

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

### 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

蠔皇海參靈芝菇西蘭花  
Braised sea cucumber  
with Bailing mushroom and broccoli

草菇燻伊面  
Braised E-fu noodles with straw mushrooms

### DESSERT

冰鎮海底椰蘆薈 / 芝麻球  
Chilled sea coconut aloe vera, crispy sesame ball,  
pistachio fruit pavlova

## SET MENU 3

### APPETIZER

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

### TRIO BARBEQUE SAMPLER

鴻運烤乳豬伴海蜆 (半只)  
Fired stone roasted suckling pig with  
jellyfish salad (half portion)

### SOUP

雪蛤海味羹  
Braised hasma seafood treasure soup

### MAIN COURSE

X.O醬芦筍炒澳帶子大蝦球  
Wok-fried scallops, prawn ball and  
asparagus in XO sauce

中式澳洲牛柳  
Chinese style Australian beef tenderloin

港式蒸老虎斑魚  
Steamed tiger grouper Hong Kong style

鮑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

### DESSERT

楊枝甘露 / 豆沙窩餅  
Mango pomelo sago, red bean paste pancake,  
lavender tea macaroon

## SET MENU 4

### APPETIZER

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

### TRIO BARBEQUE SAMPLER

鴻運烤乳豬伴海蜆 (半只)  
Fired stone roasted suckling pig with  
jellyfish salad (half portion)

### SOUP

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

### MAIN COURSE

荔枝百花球配芥末醬  
Deep-fried prawn lychee with mayonnaise

荔枝百花球配芥末醬  
Wok-fried Australian beef cubes  
with asparagus and black pepper sauce

港式蒸石斑魚  
Steamed grouper Hong Kong style

蠔皇原只鮑魚冬菇扒時蔬  
Braised baby abalone  
with mushroom and Chinese vegetables

荷葉蒸腊味飯  
Steamed glutinous rice with  
preserved meat wrapped in lotus leaf

### 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

TO REQUEST A PROPOSAL, PLEASE EMAIL  
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