



SHANGRI-LA
THE FORT
MANILA

Debut

TAKE CENTRE STAGE FOR A GRAND COMING-OF-AGE

Celebrate an important milestone with Shangri-La The Fort, Manila.

Curate a bespoke celebration for the special day and choose from more than twenty (20) event spaces spanning over 6,000 square metres.

Our dedicated events specialists are committed to providing you with international culinary options of topnotch quality as well as warm and attentive service.

We're here to make this special celebration come true.





CELEBRATE THIS SPECIAL MOMENT THROUGH THE FOLLOWING:

Your choice of Western or Chinese menu specially prepared by our internationally renowned culinary team

Continuous flow of sodas, iced tea, and chilled juices for two (2) hours

Bespoke 3-layer display cake in fondant icing

Eighteen (18) Ecuadorian roses

One (1) bottle of prosecco for the celebrant's toast

Floral centrepieces for all guest tables

Specially designed menu and name cards for the VIP tables

Two-night stay in an Executive Suite with breakfast for two (2) persons for the debutante

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

WESTERN SET MENUS

Menus	First 100 Persons	Rate Per Person in excess of 100
Wishful Celebrations Western Set Menu I (4-course)	455,000	3,400
Enchanting Memories Western Set Menu II (4-course)	495,000	3,900
Splendid Occasion Western Set Menu III (4-course)	555,000	4,500
Celebration to Remember Western Set Menu IV (5-course)	615,000	5,100

WESTERN BUFFET MENUS

Menus	First 100 Persons	Rate Per Person in excess of 100
Flavourful Celebrations Western Buffet Menu I	485,000	3,800
Captivating Birthdays Western Buffet Menu II	525,000	4,200
Debuts by Shangri-La Western Buffet Menu III	555,000	4,500

Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable government taxes.
Rates are subject to change without prior notice.

WESTERN SET MENUS

WISHFUL CELEBRATIONS SET MENU I

Prawn and Pomelo

Marinated artichoke, sun-dried tomato,
garden greens, mango gel, cucumber, radish,
extra virgin olive and citrus vinaigrette

Cream of Mushroom Soup

Truffle cream, chives

Seared Atlantic Salmon Fillet

Saffron risotto, grilled zucchini, broccoli florets,
roasted king oyster mushroom, gremolata

Salted Caramel New York Cheesecake

Almond crisp and berries coulis

Freshly brewed coffee and selection of tea

ENCHANTING MEMORIES SET MENU II

Seafood Medley

Seared scallops, dill-marinated tiger prawn, pomelo,
roasted cherry tomatoes, radish, citrus jelly,
herb vinaigrette

Broccoli Cream Soup with Prosciutto Slivers

Almond crumble, lemon cream

Grilled USDA Beef Tenderloin

Garlic mashed potatoes, green beans with bacon,
oven-roasted tomatoes, balsamic jus

Mango Jelly Banana Mousse

Fresh mangoes, meringue drops, chocolate sauce

Freshly brewed coffee and selection of tea



SPLENDID OCCASION

SET MENU III

Braised Duck Leg Terrine with Apricot and Pistachio

Roasted apple slices, toasted sourdough,
garden greens, grain mustard sauce

Pan-seared Barramundi Fillet

Carrot and ginger barley risotto, salsa verde,
oven-dried cherry tomatoes

Herb-crusted Angus Beef Tenderloin

Manchego potato cake, vegetable medley, port wine jus

Blueberry Hazelnut Slice

Raspberry sauce, whipped white chocolate cream

Freshly brewed coffee and selection of tea

CELEBRATION TO REMEMBER

SET MENU IV

Seafood Medley

Smoked beetroot-cured salmon, seared scallops, octopus,
marinated mussels, radish, arugula, burnt orange, black pepper,
kalamata cream, ikura

Herb-crusted Atlantic Salmon Fillet, Balsamic Reduction

Spinach risotto, Grana Padano shavings

Lemon Saffron Sherbet

Grilled USDA Beef Tenderloin and Grilled Prawn

Garlic mashed potatoes, green beans with bacon,
oven-roasted tomatoes, balsamic jus

Dark Chocolate Praline Cake

Seasonal berries, raspberry coulis, meringue shards

Freshly brewed coffee or selection of tea

WESTERN BUFFET MENUS

FLAVOURFUL CELEBRATIONS BUFFET MENU I

APPETISERS AND SALADS

Beetroot-cured salmon with pickled cucumbers
Sliced Parma ham rolls filled with herbed cream cheese
Thai-style poached prawn salad with crunchy vegetables
Penne pasta salad with roasted Mediterranean
vegetables and pesto vinaigrette
Fresh Vietnamese spring rolls with crispy vegetables
and herbs, sweet chili dip and peanut sauce
Thinly sliced roast beef with green bean salad
and grain mustard mayo

SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce
Tomato, cucumber, carrots, radish, sweet corn,
garbanzo beans, croutons, olives
Balsamic vinaigrette, ranch dressing, yoghurt and herb dressing

SOUP

Creamy seafood chowder
Croutons and fresh parsley

CARVING STATION

Herb-roasted pork porchetta
Mustard gravy, chimichurri

MAIN COURSE

Beef bourguignon
Wok-tossed prawns with celery, bell peppers and chili
Grilled nyonya marinated chicken thighs,
turmeric baby potatoes
Herb-crusted red snapper fillet, light citrus cream sauce
Salt and pepper crispy pork ribs
Braised e-fu noodles with vegetables and straw mushrooms
Honey and thyme carrots batonnettes
Egg fried rice

DESSERT

Fresh seasonal sliced fruit platter
Chocolate apricot brownie
Cheesecake with blueberry compote
Traditional bread and butter pudding with vanilla sauce
Classic crème caramel
Manjari chocolate crunch chocolate mousse cake
Vanilla panna cotta with forest berry compote
Freshly brewed coffee or selection of tea



CAPTIVATING BIRTHDAYS BUFFET MENU II

APPETISERS AND SALADS

Maki roll platter, soya, gari and wasabi

(California maki, spicy tuna, prawn with cream cheese)

Norwegian smoked salmon platter, apple capers,
lemon, onion rings and black pepper

Caprese salad

(Tomato and mozzarella cheese salad with pesto vinaigrette)

Mixed seafood and vegetable salad with tomato and olive oil dressing

Charcuterie platter, toasted sourdough, artichoke hearts, grain mustard

(Parma ham, beef pastrami, mortadella, salami)

SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce

Tomato, cucumber, carrots, radish, sweet corn,
garbanzo beans, croutons, olives

Balsamic vinaigrette, ranch dressing, yoghurt and herb dressing

SOUP

Cream of pumpkin with crabmeat and chives

Garlic croutons

LIVE RISOTTO STATION

Truffle-scented or prawn with broccoli,
Parmesan shavings, herb oil

MAIN COURSE

Roasted beef tenderloin with
mushroom sauce and oven-roasted potatoes

Steamed barramundi fillet in superior soy and ginger sauce

Stir-fried mixed seafood with vegetarian

XO sauce and trio of bell peppers

Classic European pork stew with carrots, potato and thyme

Cajun-marinated chicken thigh with tomato

and onion salsa on sautéed sweet corn

Braised e-fu noodles with seafood and vegetables

Butter-tossed mixed vegetables with herbs

Steamed jasmine rice

DESSERT

Fresh seasonal sliced fruit platter

Warm apple cobbler with vanilla sauce

Tiramisu cake

Mixed berry crumble tartlet

Dark chocolate mousse with sugar almonds

Lemon meringue tartlet

Selection of native desserts

Selection of French pastries

Freshly brewed coffee or selection of tea



DEBUTS BY SHANGRI-LA

BUFFET MENU III

APPETISERS AND SALADS

Poached prawn cocktail on shredded iceberg lettuce, cocktail sauce
 Norwegian smoked salmon platter, apple capers, lemon,
 onion rings and black pepper
 Sliced prosciutto with honeydew melon and black pepper
 Couscous salad with roasted vegetables, oregano citrus vinaigrette
 Chinese barbecue platter
(Honey roasted pork shoulder, crispy chicken, roasted duck)

SELECTION OF GREENS

Romaine, iceberg, and oakleaf lettuce
 Tomato, cucumber, carrots, radish, sweet corn,
 garbanzo beans, croutons, olives
 Balsamic vinaigrette, ranch dressing, yoghurt and herb dressing

SOUP

Seafood hot and sour with aged vinegar, chili oil

DIM SUM AND SNACKS

Crispy seafood wontons
 Vegetable spring rolls
 Fried calamari
 Lemon, Thai sweet chili, soy sauce, chili paste

CARVING STATION

Roasted USDA beef rib eye with mustard,
 horseradish and peppercorn sauce

MAIN COURSE

Grilled lamb chops, mint chutney and grain mustard gravy
 Seafood in Thai red curry gravy with vegetables
 Oven-roasted boneless chicken thighs braised in lemon and potatoes
 Seared Atlantic salmon fillet on cream of spinach, lemon butter sauce
 Sweet and sour pork with lychees and peppers
 Penne pasta tossed in pesto with Grana Padano shavings
 Seasonal buttered vegetables
 Vegetable fried rice

DESSERT

Fresh seasonal sliced fruit platter
 Chocolate apricot brownie
 Traditional bread and butter pudding with vanilla sauce
 Classic crème caramel
 Strawberry panna cotta
 Moist ube cake with white chocolate ganache
 Lemon meringue tartlet
 Selection of French pastries

Freshly brewed coffee or selection of tea

CHINESE SET MENUS

Menus	First 100 Persons	Rate Per Person in excess of 100
Azaleas Chinese Set Menu I	688,888	5,888
Lotus Chinese Set Menu II	788,888	6,888
Peony Chinese Set Menu III	888,888	7,888

LAURIAT MENUS

Menus	First 100 Tables	Rate Per Table in excess of 10
Austin Chinese Lauriat Menu I	678,888	57,888
Granville Chinese Lauriat Menu II	728,888	62,888
Kowloon Chinese Lauriat Menu III	798,888	69,888

Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable government taxes.
Rates are subject to change without prior notice.

CHINESE SET MENUS



AZALEAS

CHINESE SET MENU I

开胃冷菜 APPETISER

芝士海苔凤尾虾
Fried chives with shrimps and seaweed, mozzarella cheese in sweet chili sauce

陈醋海蜇皮
Jellyfish salad with aged black vinegar and chili oil

广东烧鸭
Cantonese-style roasted duck platter with plum sauce

虫草花金针菇菠菜塔
Spinach enoki mushroom and cordyceps flower

汤 SOUP

人参鸡肉炖鱼肚干贝汤
Double-boiled chicken broth with fresh ginseng, fish maw, conpoy

主菜 MAIN COURSE

黑椒安格斯牛仔粒
Stir-fried Angus beef cubes with homemade pepper sauce

油醋汁葱烤鳕鱼配蛋白
Balsamic glazed Atlantic cod, fluffy egg white, crispy leeks

海鲜银牙炆伊面
Wok-fried e-fu noodles with seafood and bean sprouts

甜品 DESSERT

香甜菠萝酥
Pineapple puff

巧克力板栗蛋糕
Sliced chestnut layered chocolate cake

核桃露黑芝麻汤圆
Walnut soup with black sesame glutinous rice ball

Jasmine green tea

LOTUS
CHINESE SET MENU II

开胃冷菜
APPETISER

陈醋海蜇皮
Jellyfish salad with
aged black vinegar and chili oil

麦片芥末沙拉虾球
Wasabi flavored prawns with oatmeal

蜜汁叉烧
Honey glazed barbecue pork

广东烧鸭
Cantonese-style roasted duck platter
with plum sauce

汤
SOUP

虫草花鸡炖辽参花胶汤
Double boiled sea cucumber with
fish maw, chicken, cordyceps flower soup

主菜
MAIN COURSE

蒜片黑椒鹅肝牛仔粒
US beef tenderloin, foie gras
in crispy garlic pepper sauce

辣咖喱酱煎澳洲肺鱼柳配菠菜
Pan-fried Barramundi fish fillet with
spinach in spicy curry sauce

荷香腊味鲍鱼饭
Fried rice with 12 head abalone,
Chinese sausage and preserved meat
in lotus leaf

甜品
DESSERT

招牌楊枝甘露
Chilled mango and sago cream

香蕉巧克力蛋糕
Banana chocolate cake

芝麻球
Swan-shaped taro puff pastry

Jasmine green tea





PEONY
CHINESE SET MENU III

开胃冷菜
APPETISER

京陵低温咸水鸭
24-hour marinated salted duck

蜜汁叉烧
Honey glazed barbecue pork

烤乳猪件
Roasted suckling pig
with hoisin sauce

桂花酱老虎虾球配烤杏仁
Crispy tiger prawn with baked almond
in osmanthus sauce

汤
SOUP

人参鸡肉炖鱼肚干贝汤
Double-boiled chicken broth
with fresh ginseng, fish maw, conpoy

主菜
MAIN COURSE

黑椒安格斯牛仔粒
Stir-fried Angus beef cubes with
homemade pepper sauce

虫草花清蒸大西洋银鳕鱼柳
Steamed cod fish with cordyceps flower
in light soy sauce

金汤12头鲍鱼捞饭
Braised 12 head abalone with fried rice,
pumpkin superior broth

甜品
DESSERT

招牌楊枝甘露
Chilled mango and sago cream

蛋挞
Baked egg tart

草莓慕斯蛋糕
Strawberry mousse cake

Jasmine green tea

LAURIAT MENUS

AUSTIN

LAURIAT MENU I

开胃冷菜

APPETISER

黑松露蘑菇酱甜核桃西生菜沙拉
Lettuce salad with crispy sesame walnut
in black truffle and mushroom sauce

蜜汁豉油鸡
Honey soy chicken

香菜蒜末黑木耳
Marinated black fungus with coriander and garlic

糖醋排骨
Jiangnan-style sweet sour pork ribs

烧烤

BARBECUE

烧味拼盘
(广东烧鸭, 陈醋海蜇, 五香酱牛)
Cantonese-style barbecue meat combination
(*Roasted duck, spicy jelly fish, beef shank*)

汤

SOUP

松茸菌鸡炖筒肚鲍鱼汤
Double-boiled chicken with fish maw and abalone,
matsutake mushroom soup

主菜

MAIN COURSE

素XO酱西芹炒虾仁
Wok-tossed shrimps with celery in vegetarian XO sauce

蒜片黑椒安格斯牛仔粒炒鹅肝
Stir-fried Angus beef cubes with homemade pepper sauce

麦片芥末沙拉虾球
Deep-fried wasabi flavored prawns with oatmeal

清蒸深海老虎斑鱼
Steamed tiger grouper in soy sauce

蚝皇菜胆扣冬菇
Poached bok choy with braised mushroom in oyster sauce

荷香芋头海鲜炒饭
Fried rice with dried seafood, pork belly and taro in lotus leaves

甜品

DESSERT

中西美点映双辉
Selection of Western and Asian delights

Jasmine green tea



GRANVILLE

LAURIAT MENU II

开胃冷菜 APPETISER

陈醋海蜇皮
Jellyfish salad with aged black vinegar and chili oil

京陵低温咸水鸭
24-hour marinated salted duck

香菜蒜末黑木耳
Marinated black fungus with coriander and garlic

虫草花金针菇菠菜塔
Spinach enoki mushroom and cordyceps flower

烧烤 BARBECUE

乳猪烧味拼盘
Flamed trio barbecue sampler
(Honey glazed Iberico pork, roasted Peking duck, suckling pig)

汤 SOUP

松茸菌鸡炖筒肚鲍鱼汤
Double-boiled chicken with fish maw and abalone, matsutake mushroom soup

主菜 MAIN COURSE

XO酱兰花炒带子配核桃
Wok-fried US scallops with broccoli and sesame walnut in XO sauce

蒜片黑椒安格斯牛仔粒炒鹅肝
Stir-fried Angus beef cubes with homemade pepper sauce

红鱼籽芥末酱大虾球
Crispy wasabi coated prawn balls with seasonal fruit

清蒸深海老虎斑鱼
Steamed tiger grouper in soy sauce

蚝皇菜胆扣冬菇
Poached bok choy with braised mushroom in oyster sauce

荷香芋头海鲜炒饭
Fried rice with dried seafood, pork belly and taro in lotus leaves

甜品 DESSERT

中西美点映双辉
Selection of Western and Asian delights

Jasmine green tea



KOWLOON

LAURIAT MENU III

开胃冷菜 APPETISER

陈醋海蜇皮
Jellyfish salad with aged black vinegar and chili oil

香菜蒜末黑木耳
Marinated black fungus with coriander and garlic

五香红酒酱牛肉
Spiced marinated Angus beef shank with Chinese parsley

京陵低温咸水鸭
24-hour marinated salted duck

烧烤 BARBECUE

广东烧鸭
Guangdong fire roasted duck

汤 SOUP

虫草花鸡炖辽参花胶汤
Double-boiled sea cucumber with fish maw, chicken, cordyceps flower soup

主菜 MAIN COURSE

桂花酱老虎虾球配烤杏仁和水果
Crispy tiger prawns with fruits and baked almonds
in osmanthus sauce

芦笋黑椒炒牛仔粒
Wok-fried US beef cubes with asparagus
and black pepper sauce

炸釀蝦鉗洛神花醬
Crispy stuffed crab claw with hibiscus sauce

蚝皇自制豆腐扣鲍鱼
Braised 12 head abalone with homemade tofu
in oyster sauce

清蒸深海老虎斑鱼
Steamed tiger grouper in soy sauce

廣東道招牌炒飯
Canton Road signature fried rice,
shrimp and US scallop

甜品 DESSERT

中西美点映双辉
Selection of Western and Asian delights

Jasmine green tea



Discover more at
shangri-la.com/fort