



SHANGRI-LA  
THE FORT  
MANILA

*Kiddie Birthdays*

# ANOTHER TRIP AROUND THE SUN

Celebrate your child's special day with Shangri-La The Fort, Manila.

Curate a bespoke celebration of their 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 your child's birthday wishes come true.







## CELEBRATE YOUR CHILD'S NEXT MILESTONE THROUGH THE FOLLOWING:

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

One (1) round of soda, iced tea, or chilled juice

Bespoke 2-layer display cake in fondant icing

Stage backdrop and entrance decor

Table centrepieces

Party host

Fun activities for the kids (choice of 3):

*Arts & crafts, face paint, glitter tattoo, nail salon, hair salon, balloon twister, piñata, pop a balloon, ring toss*

Play time at Adventure Zone for the celebrant and four (4) kids for a maximum of three (3) hours

Two (2) overnight stays in a Deluxe Room with breakfast for two (2) persons for the family

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

## WESTERN SET MENUS

Menus	First 50 Persons	Rate Per Person in excess of 50
Wishful Celebrations   Western Set Menu I (4-course)	280,000	3,500
Enchanting Memories   Western Set Menu II (4-course)	300,000	3,900
Splendid Occasion   Western Set Menu III (4-course)	350,000	4,800
Celebration to Remember   Western Set Menu IV (5-course)	380,000	5,500

## WESTERN BUFFET MENUS

Menus	First 50 Persons	Rate Per Person in excess of 50
Flavourful Celebrations   Western Buffet Menu I	310,000	3,800
Captivating Birthdays   Western Buffet Menu II	330,000	4,200
Birthdays by Shangri-La   Western Buffet Menu III	350,000	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



## BIRTHDAYS 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 50 Persons	Rate Per Person in excess of 50
Azaleas   Chinese Set Menu I	405,888	5,888
Lotus   Chinese Set Menu II	450,888	6,888
Peony   Chinese Set Menu III	500,888	7,888

# LAURIAT MENUS

Menus	First 5 Tables	Rate Per Table in excess of 5
Austin   Chinese Lauriat Menu I	394,888	57,888
Granville   Chinese Lauriat Menu II	423,888	62,888
Kowloon   Chinese Lauriat Menu III	454,888	69,888

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# 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

#### 炸酿蝦鉗洛神花醬

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  
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