



SHANGRI-LA  
THE FORT  
MANILA

*Ting Hun*



## **CHINESE ENGAGEMENT PACKAGE INCLUSIONS**

*Curate your experience of perfect moments through the following exclusives:*

### **FOR THE TEA CEREMONY**

*Two (2) Bespoke engagement cakes in fondant icing*

*Twelve servings of red berry juice*

*Twelve bowls of misua*

*Twelve bowls of sweet tea soup*

*Contains two red dates, two pieces of winter melon, two hard boiled eggs*

*Corsage for the Bride*

*Boutonniere for the Groom*

### **FOR THE RECEPTION**

*Indulge in a sumptuous Set or Lauriat menu specially prepared by our Culinary team*

*One hour continuous flow of sodas, chilled juices or iced tea*

*Floral centrepieces for all guest tables*

*Specially designed menu cards and menu folders*

*Overnight stay in an Executive Suite with breakfast for (2) persons for the bride*

*Overnight stay in a Deluxe Room with breakfast for (2) persons for the groom*

*Eligibility of Shangri-La Circle Members for Shangri-La Circle Award Points*

| CHINESE SET MENUS            |                    |                                |
|------------------------------|--------------------|--------------------------------|
| MENUS                        | FIRST (50) PERSONS | RATE IN EXCESS OF (50) PERSONS |
| Chinese Set Menu I           | PhP 495,888 net    | PhP 7,888 net                  |
| Chinese Set Menu II          | PhP 545,888 net    | PhP 8,888 net                  |
| Chinese Set Menu III         | PhP 595,888 net    | PhP 9,888 net                  |
| Chinese Set Menu IV          | PhP 645,888 net    | PhP 10,888 net                 |
|                              |                    |                                |
| LAURIAT MENUS                |                    |                                |
| MENUS (table for 10 persons) | FIRST (5) TABLES   | RATE IN EXCESS OF (5) TABLES   |
| Chinese Lauriat Menu I       | PhP 445,888 net    | PhP 68,888 net                 |
| Chinese Lauriat Menu II      | PhP 480,888 net    | PhP 75,888 net                 |
| Chinese Lauriat Menu III     | PhP 515,888 net    | PhP 82,888 net                 |
| Chinese Lauriat Menu IV      | PhP 550,888 net    | PhP 89,888 net                 |

**\*\* Above rates inclusive of applicable government taxes and service charge.**

**\*\* Rates are subject to change without prior notice**



**CHINESE SET MENU I**  
*(maximum 200 guests)*

**APPETIZERS**

**开胃冷菜**

Fried chives with shrimps and seaweed, mozzarella cheese in sweet chili sauce  
Jellyfish Salad with aged black vinegar and chili oil  
Cantonese Style Roasted Duck Platter with plum sauce  
Spinach enoki mushroom and cordyceps flower combination  
芝士海苔凤尾虾, 陈醋海蜇皮, 广东烧鸭, 虫草花金针菇菠菜塔

**SOUP**

**汤**

Double-boiled Chicken Broth with Fresh Ginseng and Fish Maw, Conpoy  
人参鸡肉炖鱼肚干贝汤

**MAIN COURSES**

**主菜**

Stir-fried Angus Beef Cubes with Homemade Pepper Sauce  
黑椒安格斯牛仔粒  
  
Balsamic-glazed Atlantic Cod, fluffy egg white, crispy leek  
油醋汁葱烤鳕鱼配蛋白  
  
Wok-fried E-fu noodles with seafood and bean sprouts  
海鲜银牙炆伊面

**DESSERTS**

**甜品**

Pineapple puff, Sliced Chestnut Layered Chocolate Cake  
Walnut soup with black sesame glutinous rice ball  
香甜菠萝酥, 巧克力板栗蛋糕, 核桃露黑芝麻汤圆  
  
Jasmine green tea

**CHINESE SET MENU II**

*(maximum 200 guests)*

**APPETIZER**

**开胃冷菜**

Cantonese Style Roasted Duck Platter with plum sauce  
Braised pork trotter with roasted green pepper sauce  
Crab sticks with shrimp paste wrapped bean curd roll in basil sauce  
Steamed salted egg and century egg with minced green onions sauce  
广东烧鸭, 烧椒蒜茸蹄膀卷, 罗勒酱腐皮鲜虾蟹柳卷, 葱茸三色蒸蛋方

**SOUP**

**汤**

Double-boiled pork ribs with fish maw and black garlic soup  
养生黑蒜肉排炖鱼肚汤

**MAIN COURSES**

**主菜**

Baked 6-head tiger prawns and wasabi mayonnaise, cheese with purple potato in curry sauce  
咖喱汁芥末芝士焗老虎虾配紫薯墩

US beef tenderloin, foie gras in crispy garlic pepper sauce in rice wrapper basket  
雀巢蒜片黑椒鹅肝牛仔粒

Balsamic-glazed Atlantic Cod with crispy green apple and fried rice with crab meat, egg white  
油醋汁烤银鳕鱼配脆青苹果圈和蟹肉炒饭

**DESSERTS**

**甜品**

Hot sweet osmanthus peanut glutinous rice ball  
Baked sakura-shaped walnut and green tea paste puff  
Chestnut layered chocolate cake  
桂花酒酿花生汤圆, 樱花核桃绿茶酥, 栗子夹心巧克力蛋糕

Jasmine green tea



**CHINESE SET MENU III**  
*(maximum 200 guests)*

**APPETIZER**

**开胃冷菜**

BBQ honey-roasted pork shoulder

Fire stone-roasted suckling pig

24-hour marinated salted duck

Stuffed crab shell and scallop mozzarella cheese

蜜汁叉烧, 烤乳猪件, 京陵低温咸水鸭, 芝士带子酿蟹壳

**SOUP**

**汤**

Double-boiled Chicken Broth with fresh ginseng and fish maw, Conpoy

人參鸡肉炖鱼肚干贝汤

**MAIN COURSES**

**主菜**

Wok-fried U.S. scallops with broccoli and sesame walnut in black truffle sauce

黑松露酱西兰花炒带子配核桃

Wok-fried Angus Beef with snow peas in XO Sauce

XO酱甜豆安格斯牛仔粒

Pan-fried grouper fillet with mango and sweet chili, Hong Kong egg noodles in onion soy sauce

芒果酸辣汁酱石斑鱼配葱油蛋面

**DESSERTS**

**甜品**

Chilled mango & sago cream

Deep-fried lychee ball with custard and pine nuts

Strawberry mousse cake

招牌杨枝甘露, 荔枝流沙松仁奶黄酥, 草莓慕斯蛋糕

Jasmine green tea



## CHINESE SET MENU IV

*(maximum 200 guests)*

### APPETIZER

#### 开胃冷菜

Baked pumpkin, black truffle and chicken puff  
Fire stone-roasted suckling pig  
Guangdong fire-roasted duck  
Jellyfish Salad with aged black vinegar and chili oil  
松露南瓜酥, 脆皮烤乳猪, 广东烧鸭, 红油陈醋海蜇皮

### SOUP

#### 汤

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

### MAIN COURSES

#### 主菜

Sautéed U.S. Wagyu beef tender cubes with mushroom and basil in black pepper  
九层塔黑椒菌菇炒和牛仔粒

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

Baked baby lobster with mashed green beans, broccoli and egg noodles with basil in garlic sauce  
青豆泥焗小龙虾配罗勒酱蛋面

### DESSERTS

#### 甜品

Almond soup in coconut crème fraîche  
Swan-shaped taro puff pastry  
Guava cheese mousse cake  
Tropical seasonal fruit combination  
冰花杏仁露, 飘香天鹅酥, 时令水果, 番石榴芝士蛋糕

Jasmine green tea

**CHINESE LAURIAT MENU I**

**APPETIZER**

**开胃冷菜**

Jellyfish Salad with aged black vinegar and chili oil  
Marinated black fungus with coriander and garlic  
Crab sticks with shrimp paste wrapped bean curd roll in basil sauce  
Steamed salted egg and century egg with minced green onions sauce  
红油陈醋海蜇皮 · 香菜蒜末黑木耳 · 罗勒酱腐皮鲜虾蟹柳卷 · 葱茸三色蒸蛋方

**BARBECUE**

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

**SOUP (Individual)**

**汤**

Double-boiled sea conch soup with chicken and fresh ginseng  
鲜人参土鸡炖螺头汤

**MAIN COURSES**

**主菜**

Wok-tossed prawns with celery and chili in XO Sauce  
XO酱西芹彩椒炒虾球  
Crispy cod fish and mango roll with raspberry mayonnaise sauce  
芒果银鳕鱼卷配树莓蛋黄酱  
Slow-braised U.S. Wagyu beef tenderloin with edamame in roselle tea sauce  
洛神花酱美国和牛眼肉配毛豆  
Steamed green grouper with ginger and light soy sauce  
清蒸深海青石斑鱼  
Poached broccoli with braised mushroom and oyster sauce  
蠔皇西兰花扣冬菇  
Xiamen-flavor fried thin noodle, assorted seafood, julienne pork, Napa cabbage  
厦门海鲜炒线面

**DESSERTS**

**甜品**

Hot sweet osmanthus peanut glutinous rice ball  
Baked coconut desiccated winter melon, peanut cake  
Oolong milk chocolate cake  
桂花酒酿花生汤圆配椰蓉糖冬瓜花生饼和乌龙茶巧克力蛋糕

Jasmine green tea

## CHINESE LAURIAT MENU II

### APPETIZER

#### 开胃冷菜

Spicy green papaya, dried shrimp, and pomelo salad  
Spinach enoki mushroom and cordyceps flower combination  
Smoked Huadiao chicken roll with chives mustard sauce  
Five-spiced grouper fillets in roselle tea sauce  
辣味青木瓜西柚沙拉, 虫草花金针菇菠菜塔, 韭香芥末酱熏花雕鸡卷, 洛神花茶五香醉斑鱼

### BARBECUE

Cantonese Style Roasted Duck Platter with plum sauce  
广东烧大鸭配酸梅酱

### SOUP (individual)

#### 汤

Braised seafood soup with sea cucumber and fish maw, shrimps, pumpkin  
金汤海参鱼肚蟹肉羹

### MAIN COURSES

#### 主菜

Wok-fried U.S. scallop with celery and sesame walnut in XO sauce  
XO酱西芹炒带子配核桃  
Crispy prawn ball with kataifi in mayonnaise and orange sauce  
橙汁千丝面沙拉虾球  
Stir-fried Angus Beef Cubes with Homemade Pepper Sauce  
黑椒安格斯牛仔粒  
Steamed green grouper with ginger and light soy sauce  
清蒸深海青石斑鱼  
Poached broccoli with braised sea conch and Bailing mushroom in oyster sauce  
西兰花鲍汁白灵菇扣海螺片  
Canton Road signature fried rice, shrimp and U.S. scallop  
广东道招牌炒饭

### DESSERTS

#### 甜品

Almond soup in coconut crème fraîche  
Baked coconut desiccated winter melon, peanut cake  
Guava mousse cake  
冰花杏仁露配白莲蓉芝麻球和番石榴慕斯蛋糕

Jasmine green tea

### CHINESE LAURIAT MENU III

#### APPETIZER

##### 开胃冷菜

Lettuce salad with crispy sesame walnut in black truffle and mushroom sauce  
Deep-fried fish with five spice  
Jellyfish Salad with aged black vinegar and chili oil  
Marinated chayote with dried plum  
黑松露蘑菇酱西生菜沙拉, 五香醉斑鱼, 陈醋海蜇皮, 话梅酱腌佛手瓜

#### BARBECUE

1/2 Fire stone-roasted suckling pig  
鸿运对半烤乳猪

#### SOUP (individual)

##### 汤

Double-boiled Chicken Broth with fresh ginseng and fish maw, Conpoy  
人参鸡肉炖鱼肚干贝汤

#### MAIN COURSES

##### 主菜

Australian scallop, prawn ball, and asparagus with sweet walnut in XO sauce  
XO酱芦笋虾球澳带子甜核桃  
Crispy wasabi-coated prawn ball with seasonal fruit  
红鱼籽青芥末酱大虾球  
U.S. beef tenderloin, foie gras in crispy garlic pepper sauce  
蒜片黑椒鹅肝牛仔粒  
Crispy free-range whole chicken with crispy oatmeal and garlic  
麦香脆皮炸子鸡  
Steamed tiger grouper with ginger and light soy sauce  
清蒸深海老虎斑鱼  
Fried rice with roasted duck and conpoy, black truffle sauce wrapped in lotus leaf  
黑松露酱烤鸭瑶柱荷叶饭

#### DESSERTS

##### 甜品

Walnut soup with black sesame glutinous rice ball  
Deep-fried lychee ball with custard and pine nuts  
Mango mousse cake  
核桃露黑芝麻汤圆 配荔枝流沙松仁奶黄酥和芒果慕斯蛋糕  
Jasmine green tea

## CHINESE LAURIAT MENU IV

### APPETIZER

#### 开胃冷菜

Spinach enoki mushroom and cordyceps flower combination

Deep-fried fish with five spice

Jellyfish Salad with aged black vinegar and chili oil

Braised pork trotter with roasted green pepper sauce

虫草花金针菇菠菜塔, 洛神花茶五香醉斑鱼, 红油陈醋海蜇皮, 烧椒蒜茸蹄膀

### BARBECUE

鸿运对半烤乳猪

1/2 Fire stone-roasted suckling pig

### SOUP (individual)

汤

Double-boiled sea cucumber with fish maw, chicken, cordyceps flower soup

虫草花鸡炖辽参花胶汤

### MAIN COURSES

主菜

Wok-fried U.S. scallop with broccoli and sesame walnut in XO sauce

XO酱兰花炒带子配核桃

Crispy stuffed cherry tomato with mozzarella cheese cuttlefish ball, lemon custard

柠檬酱芝士番茄墨鱼球

Wok-fried Iberico pork neck and eringi mushroom in roselle sauce

洛神花酱鲍菇意大利猪颈肉

Crispy pigeon with lemongrass and prawn crackers

香茅脆皮乳鸽皇

Steamed tiger grouper with ginger and light soy sauce

清蒸深海老虎斑鱼

Fried rice with pork belly and dried seafood, radish, crispy peanuts

闽南海味萝卜焖饭

### DESSERTS

甜品

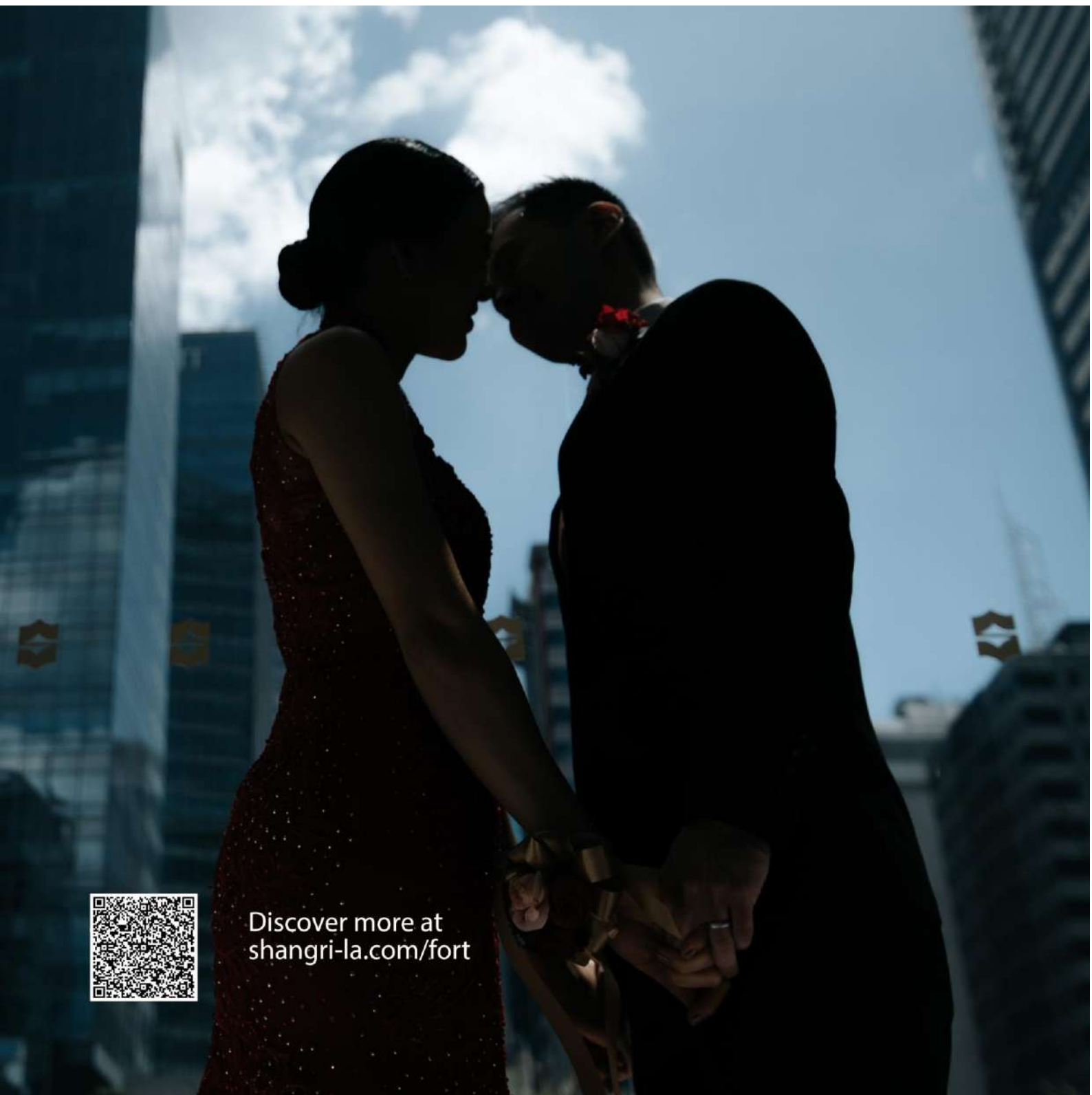
Walnut soup with black sesame glutinous rice ball

Lemongrass with lychee and coconut milk jelly

Banana mousse cake

核桃露黑芝麻汤圆, 香茅荔枝椰奶啫喱和香蕉慕斯蛋糕

Jasmine green tea



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