



SHANGRI-LA  
THE FORT  
MANILA

*Ting Hun*

# TO NEW BEGINNINGS

Embark on your journey of a lifetime with Shangri-La The Fort, Manila.

Curate a bespoke celebration of your special day with us 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 dream celebration come true.







## CURATE YOUR EXPERIENCE OF PERFECT MOMENTS THROUGH THE FOLLOWING:

### FOR THE TEA CEREMONY

Two (2) bespoke engagement cakes in fondant icing

Twelve (12) servings of red berry juice

Twelve (12) bowls of misua

Twelve (12) bowls of sweet tea soup with red dates,  
wintermelon, hard boiled eggs

Corsage for the bride

Boutonnière for the groom

### FOR THE RECEPTION

Your choice of set or lauriat menu specially prepared by our internationally renowned culinary team

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

Floral centrepieces for all guest tables

Specially designed menu and name cards for the VIP tables

Overnight stay in an Executive Suite 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 MENUS

Menus	First 50 Persons	Rate Per Person in excess of 50
Azaleas   Chinese Set Menu I	385,888	5,888
Lotus   Chinese Set Menu II	435,888	6,888
Peony   Chinese Set Menu III	485,000	7,888
Rose   Chinese Set Menu IV	535,888	8,888

# LAURIAT MENUS

Menus	First 5 Tables	Rate Per Table in excess of 5
Austin   Chinese Lauriat Menu I	380,888	57,888
Granville   Chinese Lauriat Menu II	405,888	62,888
Kowloon   Chinese Lauriat Menu III	440,888	69,888
Peking   Chinese Lauriat Menu IV	465,888	74,888

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

招牌杨枝甘露  
Chilled mango and sago cream

蛋挞  
Baked egg tart

草莓慕斯蛋糕  
Strawberry mousse cake

Jasmine green tea



ROSE  
CHINESE SET MENU IV

开胃冷菜  
APPETISER

双味腐皮卷  
Pan-fried carrots and spinach  
wrapped with dried bean curd roll

广东烧鸭  
Guangdong fire roasted duck

化皮烤乳猪件  
Fire stone roasted suckling pig

炸酿蟹钳洛神花酱  
Crispy stuffed crab claw  
with hibiscus sauce

汤  
SOUP

土鸡炖松茸菇花胶鲍鱼汤  
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

牛油果沙拉酱煎斑鱼腩配香橙  
Pan-fried grouper fillet with orange  
in avocado mayonnaise

上汤芝士焗小龙虾配伊面  
Buttered half baby lobster with broccoli and  
e-fu noodles in cheese sauce

甜品  
DESSERT

桂花酒酿花生汤圆  
Hot sweet osmanthus peanut glutinous rice ball

飘香天鹅酥  
Swan-shaped taro puff pastry

芒果芝士蛋糕  
Mango cheesecake

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

炸酿虾钳洛神花酱  
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



## PEKING LAURIAT MENU IV

### 开胃冷菜 APPETISER

京陵低温咸水鸭  
24-hour marinated salted duck

蒜香韭菜豆干  
Garlic tossed dried bean curd and green chives

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

洛神花茶五香醉斑鱼  
Deep fried fish with five spice

### 烧烤 BARBECUE

鸿运烤全体乳猪  
Firestone roasted suckling pig (whole)

### 汤 SOUP

红烧干贝海鲜鱼肚羹  
Braised dried seafood, fish maw, sea cucumber soup

### 主菜 MAIN COURSE

XO酱芦笋虾球澳带子  
Australian scallops, prawn balls and asparagus in XO sauce

黑椒罗勒鲍菇炒澳洲和牛仔粒  
Sautéed wagyu beef tender cubes with mushroom and basil in black pepper sauce

脆皮芥末沙拉酱海鲜卷配香菜  
Deep fried crispy seafood roll with coriander and wasabi mayonnaise

蚝皇12头鲍鱼扣腊味萝卜糕  
Braised 12 head abalone with radish cake in oyster sauce

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

海鲜鲜菇炆伊面  
Wok-fried e-fu noodles with seafood and bean sprouts

### 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](https://shangri-la.com/fort)