

ROOMSERVICE



KEEPING YOU GOING ALL DAY!

PLACE
AN ORDER
WITH YOUR
DETAILS

When placing an order, please provide

Name

Room Number

Special Requests

Please inform your server of any food allergies, food intolerance, dietary requirements, or religious interest that you or any party may have.

Prices are inclusive of VAT and subject to local tax & service charge

APPETIZER & SALAD

Grilled Romaine Salad Php 625

Grilled Romaine, classic Caesar dressing, Parmesan disc, garlic croutons.

Caprese Salad Php 590

Fresh mesclun greens paired with ripe tomatoes, creamy burrata cheese, and aromatic basil, drizzled with herb oil and balsamic reduction.

Harvest Salad Php 500

A refreshing mix of mixed greens and cucumber, topped with Pinoy dressing and kesong puti.

Sushi Moriawase Php 650

Mix of flavors with our assorted sushi featuring torched salmon, unagi, tamago, California maki, and tekamaki.

Mozzarella Pops Php 600

Breaded mozzarella paired with smoked bacon pomodoro.

Hot Cheese Dip Php 575

With our tasty lavash bread topped with Lucban longanisa, kesong puti, and Quezo de bola for a crunch and piled with kangkong (water spinach), lettuce, and arugula.

Honey Sriracha Chicken Wings Php 475

Tender chicken wings with sweet and spicy honey sriracha glaze and sesame seeds. Dip in creamy blue cheese sauce for the perfect flavor balance.

HEALTHY CORNER

NYOB (Not Your Ordinary Burger) Php 750

Plant-based burger, featuring a homemade vegan mayo, tomato, and crisp onion, all nestled between soft bread. served alongside golden frites.

Baked Falafel Php 525

Chickpea croquette wrapped in a flour tortilla, topped with creamy hummus and a kick of sriracha.

SOUP

Seafood Pho Php 550

Dive into a seafood delight featuring mussels, shrimp, and succulent salmon belly, glazed with hoisin and sriracha.

Truffle Wild Mushroom Soup Php 450

A blend of oyster, button, and shiitake mushrooms. Complemented by sesame pretzels.

Ginger Carrot Bisque Php 450

This velvety soup is combined with fresh ginger, carrots, and sesame pretzels.

Soup of the Day Php 375

Daily soup special.

ASIAN

Cutlet Curry Php 1,075

Crispy vegan schnitzel served alongside steamed rice and bathed in flavorful Japanese curry.

Hainanese Chicken Rice Php 850

Succulent poached chicken paired with aromatic rice, crisp cucumber, and a side of clear chicken soup with scallion-ginger sauce, chili-garlic sauce, and a sweet soy reduction.

LOCAL FAVORITES

Salmon in Tamarind Miso Broth Php 1,100

Grilled salmon fillet and salmon head, accompanied by creamy taro mash, baby red radish, and tender bok choy. All are immersed in a flavorful Tamarind Miso broth, served with a side of white steamed rice.

Bagnet Kare Kare Php 1,050

Crispy Pork Belly, complemented by a rich peanut sauce. Paired with summer vegetables and a touch of native shrimp paste. Served alongside white steamed rice.

Grilled Chicken Inasal Php 675

Marinated grilled chicken fillet. Served alongside pickled vegetables, sautéed veggies, native lime, and soy sauce. Paired with white steamed rice.

WESTERN

U.S. Ribeye Steak Php 2,625

USDA Ribeye, grilled and served with Red wine au jus. Accompanied by carrots, cherry tomatoes, crisp haricot verts, and a side of creamy polenta.

Salmon Cauliflower Php 1,450

Seared salmon fillet with cauliflower rice. Enhanced with a touch of chili flakes, garlic and saffron sauce.

Hickory Back Ribs Php 1,050

Back ribs coated in hickory BBQ sauce. Served with a side salad and grilled corn cob.

INDIAN

MEATS

Tandoori Chicken Php 950

Spiced chicken paired with kachumber salad, served with Basmati rice and papadam.

Butter Chicken Php 825

Chicken fillet immersed in a rich tomato butter curry sauce. Served alongside soft naan bread and crispy papadam.

VEGETABLES

Dal Chana Masala Php 775

Split chickpea stew, accompanied by soft chapati and papadam.

Vegetable Curry Php 725

Assorted vegetables, paired with soft chapati and papadam.

PIZZA & PASTA

BRICK OVEN

Quattro Formaggi Php 625

Tomato sauce base topped with a blend of Blue cheese, mozzarella, goat's cheese, and Parmesan cheese.

Margherita Pizza Php 575

Tomato sauce base and melted Mozzarella, adorned with slices of fresh tomato and basil.

Salsiccia Pizza Php 575

A classic combination of tomato sauce, melted Mozzarella, and a kick of chili flakes. Topped with savory Italian sausage and Bratwurst.

CHEF'S PASTA SPECIAL

Shrimp Fettucine Php 625

Brandy-infused sauce, succulent shrimp, and a side of garlic bread.

Make Your Own Pasta Php 575

With your choice of:
Tagliatelle, Spaghetti, Farfalie, Fusili

Sauce: Carbonara, Bolognese, Basil Pesto, Seafood Aglio e Olio

SANDWICH

Burger 7 Php 625

USDA beef patty with romesco mayo, lettuce, tomato, onion, and american cheese. All are served alongside golden fries.

Club Sandwich Php 625

Bacon, grilled chicken, and scrambled eggs. Complemented by tomato, lettuce, and cucumber, it's served alongside golden fries.

DESSERT

Chocolate Crowne Cake Php 625

Crowne Plaza's signature cake. A moist chocolate sponge covered in rich creamy bitter chocolate gateau.

Burnt Cheesecake Php 625

A cheesecake baked at high temperature to achieve the scorched and caramelized top with a smooth inner texture that melts in your mouth.

Fruit Platter Php 575

Seasonal fruits

Bibingka Php 625

A Filipino rice cake made with glutinous rice flour, coconut milk, and sugar, cooked in a clay pot lined with banana leaves.

Puto Bumbong Php 625

A Filipino delicacy with butter, coconut, and a unique blend of purple yam flavor and glutinous rice chewiness.

FOR KIDS & EXTRAS

Burger Sliders Php 625

Pure beef patty in a soft slider bun, topped with mayonnaise, tomato ketchup, mustard, tomato slices, cucumber, and lettuce. Served with crispy French fries.

Crispy Chicken Fingers with Mushroom Gravy

Savor our crispy chicken breast, coated in bread crumbs, all-purpose flour, salt, and black pepper. It's served alongside a delectable mushroom gravy.

Spaghetti Bolognese Php 575

Enjoy our classic spaghetti with Bolognese sauce, infused with garlic and olive oil, and topped with a sprinkle of Parmesan cheese.

Spaghetti Carbonara Php 575

Featuring perfectly cooked spaghetti in cream sauce with bacon, garlic, olive oil, fresh milk, and a sprinkle of parmesan cheese.

French Fries Php 250

Mashed Potatoes Php 250

Buttered Vegetables Php 175

Basmati Rice Php 175

Garlic Rice Php 125

Steamed Rice Php 90

BEVERAGE MENU

WATER

Perrier	Php 375
Tonic	Php 350
Soda	Php 350
Bottled	Php 200

FRESH JUICE

Orange	Php 525
Apple	Php 525
Pineapple	Php 425
Mango	Php 425
Watermelon	Php 425
Lemon	Php 425
Fresh Buko	Php 330

COLD BEVERAGE

Crowning Iced Tea	Php 250
Chilled Orange Juice	Php 200
Chilled Apple Juice	Php 200
Chilled Mango Juice	Php 200

SODA

Coke	Php 225
Coke Light	Php 225
Coke Zero	Php 225
Sprite	Php 225
Royal	Php 225
Ginger Ale	Php 225

HOT BEVERAGE

Cafè Mocha	Php 275
Cappuccino	Php 275
Cafè Latte	Php 275
Doppio	Php 275
Decaf Brewed Coffee	Php 250
Brewed Coffee	Php 250
Macchiato	Php 225
Flat White	Php 225
Hot Chocolate	Php 225
Hot Milk	Php 225
Assorted Flavored Tea	Php 225

COCKTAIL

Beverages containing alcohol	
Whisky Sour	Php 400
Negroni	Php 400
Long Island	Php 375
Mojito	Php 375
Singapore Sling	Php 375
Daiquiri	Php 325
Margarita	Php 325
Screw Driver	Php 325
Tequila Sunrise	Php 325



Holiday Inn
& Suites

— BY IHG —

MANILA GALLERIA