

# ADAM LAKER

BIENVENUE AU SOFITEL PHILIPPINE PLAZA MANILA

Our Executive Chef is delighted to present this room service menu for your enjoyment. We invite you to experience the sophistication and variety of a fine dining restaurant, while unwinding in the comfort of your bedroom.

Bon appétit!

BIEN CORDIALEMENT



**ADAM LAKER**  
GENERAL MANAGER



# ROOM SERVICE BREAKFAST MENU

## BREAKFAST SETS

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### CONTINENTAL BREAKFAST 770

(CONTINENTAL BREAKFAST IS AVAILABLE 24 HOURS A DAY)

Choice of fresh fruit juice: orange, mango, grapefruit, pineapple, watermelon or your "wake up call" smoothie from our list

Fresh seasonal fruits

Choice of plain, mango, strawberry or banana yoghurt

Choice of cereal: corn flakes, frosties, choco pops, rice crispies, low-fat muesli, all-bran or granola

Selection of morning pastries or toast

illy coffee, tea or hot chocolate

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### AMERICAN BREAKFAST 950

Choice of fresh fruit juice: orange, mango, grapefruit, pineapple, watermelon or your "wake up call" smoothie from our list

Fresh seasonal fruits

Choice of cereal: corn flakes, frosties, choco pops, rice crispies, low-fat muesli, all-bran or granola

Two eggs any style with bacon, turkey ham, pork or chicken sausage served with potato dauphinoise and caramelized cherry tomato

Selection of morning pastries or toast

illy coffee, tea or hot chocolate

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### FILIPINO BREAKFAST 850

Choice of fresh fruit juice: orange, mango, grapefruit, pineapple or watermelon

Fresh seasonal fruits

Fried egg, garlic rice with pickled papaya

Choice of beef tapa, longganisa, pork tocino or daing na bangus

Cacao Filipina, illy coffee or tea

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### JAPANESE BENTO BREAKFAST 900

Grilled salmon fillet

Japanese eggs omelette

Cold bean curd, steamed rice

Miso soup

Pickled laver and seasonal cut fruits

Decaffeinated coffee or Japanese sencha



\* All prices are inclusive of applicable government taxes and subject to 10% service charge





DE-LIGHT BREAKFAST SET 380 CALORIES  650

- Fresh seasonal fruits
- Plain low-fat yoghurt
- Egg-white omelette with greens
- Whole wheat toast
- Decaffeinated coffee or Japanese sencha

DE-LIGHT BREAKFAST SET 380 CALORIES 650

- Fresh seasonal fruits
- Low-fat milk
- Poached chicken breast
- Cereal bread
- Decaffeinated coffee or Japanese sencha

## FRUITS AND YOGHURTS

ASSORTED SLICED FRESH FRUITS 450

BASKET OF FRESH SEASONAL FRUITS 450

FRESH FRUIT SALAD 450

Marinated in fresh orange juice

ORGANIC PLAIN LOW-FAT YOGHURT 250

## CEREALS

PARFAIT 350

Vanilla yoghurt, berry compote, homemade granola

ORIGINAL BIRCHER MUESLI 380

Oats, apple, raisin, pecan

CEREALS 300

Corn flakes, frosties, choco pops, rice crispies, organic muesli, all-bran or granola

served with fresh milk, skimmed milk or soya milk

TRADITIONAL HOT OATMEAL 350

Sultanas and cinnamon sugar



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## EGGS AND OMELETTES

TWO EGGS ..... 550

Served with rosti potato and grilled tomato  
Sunny side up, over easy, scrambled, soft boiled, hard boiled or poached

With two side dishes of your choice:  
Bacon, ham, pork sausage, chicken sausage, turkey ham,  
ratatouille, assorted buttered vegetables, spiced grilled vegetables

.....  
THREE-EGG OMELETTE (P) ..... 580

Choice of:  
Cheese, mushroom, spring onions, bell pepper, ham, tomato,  
or fresh garden herbs served with bacon or sausage  
Rosti potato, grilled tomato

.....  
EGGS BENEDICT ..... 550

Poached eggs, hollandaise sauce, Canadian bacon on English muffins  
wilted greens, sautéed mushrooms

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CHORIZO PANDESAL (P) ..... 500

Spanish chorizo, tomato, kesong puti, pesto butter

## FROM THE BAKERY

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SELECTION OF MORNING PASTRIES ..... 380

Croissants, chocolate croissants, Danish pastries, mini baguette  
served with jam, honey and French butter

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BREAD AND TOAST ..... 300

White, whole wheat, raisin toast, rye rolls or dark seed bread  
served with jam, honey and French butter



PORK



VEGETARIAN



CHEF'S SPECIAL

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## BREAKFAST FAVORITES

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PANCAKES 400

With berry or banana compote, whipped cream, maple syrup

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FRENCH TOAST 400

Brioche, mixed berry compote, whipped cream, maple syrup

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WAFFLES 400

Berry or banana compote, whipped cream, maple syrup

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SELECTION OF NON-PORK COLD CUTS 750

Pastrami and turkey

Wheat crackers, mini French baguette, traditional condiments

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SMOKED SALMON BAGEL  600

Toasted and served with cream cheese

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CHEESE PLATE 580

Morning selection of middle cheeses, wheat crackers, dried fruits and nuts

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QUICHE LORRAINE  480

Savory egg custard pie, cheese and bacon

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## ASIAN BREAKFAST

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LOCAL BREAKFAST PLATE 600

Your choice of beef tapa, longganisa, tocino or daing na bangus served with garlic rice, salted egg and pickled papaya

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FRIED NOODLES 480

Shredded pork, shrimp, spring onions, bean sprouts

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CONGEE 480

Choice of plain, chicken or fish with traditional condiments

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DIM SUM BASKET  580

Siomai, hakau, asado bun with traditional condiments

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## KIDS BREAKFAST

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BREAKFAST OF CHAMPIONS	320
Egg cooked any style, chicken sausage, sautéed vegetables, toast or fried rice	
HAM & CHEESE OMELETTE	320
2-egg omelette, breakfast ham, mozzarella cheese grilled tomato, croissant	
PLAIN OR FLAVORED YOGHURT AND SEASONAL FRUIT TART	320
CHOCOLATE CHIP PANCAKES	320
3 mini pancakes studded with milk & white chocolate chips whipped butter, maple syrup	
CHOCO POPS WITH FRESH MILK	180
CHAMPORADO	200
Chocolate rice porridge with milk, biscotti	



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## DELICIOUS LOW-CALORIE GASTRONOMY

INVENTIVE, FLAVORFUL, EXCITING: DE-LIGHT BY SOFITEL QUIBERON THALASSA SEA & SPA MEANS MAXIMUM PLEASURE AND MINIMUM CALORIES.

Give in to the temptation of gourmet cuisine without compromising your healthy lifestyle goals. De-Light was developed by Sofitel Quiberon Thalassa sea & spa, an expert in nutrition and wellness located on France's invigorating Atlantic coast. Inspired low-calorie dishes have been created through innovative culinary techniques and an unwavering commitment to refined tastes and textures. Sofitel chefs worldwide are applying these principles and spreading De-Light, allowing you to dine healthily while enjoying magnifique blends of fine French and local culinary traditions.

### DE-LIGHT BREAKFAST

#### APPETIZERS

SHOOTER TRIO GAZPACHO	111KCAL		530
Watermelon, tomato with balsamic cherry tomato, pineapple cucumber with grilled pineapple, mango with lobster			
SALMON TATAKI	148KCAL		1,200
Mixed vegetables, wafu dressing			
GREEN MANGO OKRA SALAD	180KCAL		250
Shredded mango, fish sauce, lime juice			
TANDOORI PRAWN SALAD	275KCAL		930
Tandoori prawn, onion, tomato, cucumber			



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## MAIN

POACHED CHICKEN BREAST 227KCAL	950
Spring garden vegetables, tarragon nage	
SIMMERED LAPU-LAPU "AWANI STYLE" 282KCAL	780
Steamed fish, vegetables, light soy sauce	
POACHED TOFU 133KCAL	420
White asparagus, fresh shimeji mushroom, egg white sauce	
STEAMED MUSTARD FISH CURRY 317KCAL	1,450
Chilean seabass, mustard gravy, couscous, onion, tomato, Indian spices, masala	

## DESSERT

RED BERRIES CASSOLETTE 233KCAL	250
Raspberry, strawberry, black currant compote, light frozen yoghurt	
GREEN TEA SLICE CAKE 308KCAL	420
Low-fat cottage cheese, honey	
FRESH FRUIT COCKTAIL, MINT LEAVES 69KCAL	250



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## APPETIZERS AND SALADS

VITELLO TONNATO 	900
Poached veal, arugula, tuna sauce	
SMOKED SALMON	780
Chive cream cheese, tomatoes, capers, shallots, mini baguette	
SCALLOP CRUDO 	650
Avocado, asparagus coulis, baby arugula, baby radish, yuzu dressing	
CAESAR SALAD 	520
Romaine lettuce, caramelized pancetta, poached egg, focaccia croutons, Caesar dressing	
Add:	
grilled chicken or	240
grilled prawn	400
GRILLED STEAK SALAD	630
Succulent hanger steak, shaved asparagus, cherry tomato, roasted capsicum, gorgonzola, rosemary balsamic vinaigrette	
NICOISE	520
Lettuce, capsicum, tomato, onion, egg, tuna, potato French beans, anchovy, lemon olive oil dressing	
AVOCADO, TOMATO AND MOZZARELLA SALAD	550
Mixed greens, asparagus tips, lemon-thyme vinaigrette	
BAGNET & MANGO SALAD 	430
Crispy pork belly cubes, mango, tomato, red onion, cucumber, cilantro, Pinoy dressing	
SOUP	
FRENCH ONION	450
Gratinated with baguette crouton, gruyère cheese	
TRUFFLED CREAM OF MUSHROOM 	450
Mixed mushrooms, sautéed porcini, truffle oil	
CRAB MEAT	480
Fresh crab meat, shredded chicken, sweet corn	
PRAWN NOODLE SOUP	900
Yellow noodles, prawns, water spinach, sliced pork, bean sprout, prawn stock	

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## SANDWICHES

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BEEF BURGER 750  
Sesame bun, Swiss cheese, bacon, lettuce, onions, tomato  
recommended to be served medium-well

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VEGETABLE PANINI  500  
Toasted focaccia, olive tapenade, zucchini, capsicum, tomato, olives,  
buffalo mozzarella, basil

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CROQUE MONSIEUR  550  
Toast bread, cooked ham, aged comté cheese

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CLUB SANDWICH  550  
Grilled white bread, mayonnaise, lettuce, tomatoes, chicken breast, ham,  
crispy bacon, fried egg

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PHILLY CHEESE STEAK WRAP  650  
Warm soft tortilla, angus beef, sweet onions, bell peppers, mozzarella cheese

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PORTOBELLO MUSHROOM MELT  550  
Toasted focaccia, pesto, grilled portobello mushrooms, spinach, semi-dried tomato,  
mozzarella

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## PIZZA, PASTA AND QUICHE

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MARGHERITA  650  
Tomato sauce, fresh mozzarella cheese, fresh basil

You may add your favorite choice topping:  
ham, mushroom, olives, capers, onions, bacon, smoked salmon, parma ham,  
anchovy, sun dried tomato, artichoke

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TARTE FLAMBÉE  650  
Alsatian pizza, sour cream, bacon, onion

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GRILLED VEGETABLE LASAGNA  500  
Grilled eggplant, zucchini, spinach, semi-dried tomato, pomodoro sauce,  
bechamel, ricotta & mozzarella cheese

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BUCATINI BOLOGNESE 680  
Minced beef, tomato, & mushroom ragout, grated parmesan, Italian parsley

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CRAB LINGUINI  990  
Red crab, tomato saffron sauce, tomatoes, olives, arugula, caviar

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QUICHE LORRAINE  480  
Savory egg custard open pie, cheese, bacon



PORK



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## MAIN COURSES

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### WESTERN GRILLED OR PAN-SEARED

SEABASS	CHILEAN	180 GRAMS	1,800
SALMON	NORWAY	180 GRAMS	850
LOBSTER TAIL	PHILIPPINES	180 GRAMS	1,500
BEEF TENDERLOIN	US	180 GRAMS	1,750
COUNTRY PORK BELLY	US	180 GRAMS	800
LAMB CHOPS	AUSTRALIA	180 GRAMS	1,500
HALF-SPRING CHICKEN	PHILIPPINES	350 GRAMS	800

\*Choice of one starch, one vegetable and one sauce

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### STARCH

Mashed potato / French fries / potato gratin / grilled corn relish / plain or garlic rice

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### VEGETABLES

Steamed or buttered vegetables / ratatouille / mixed mushrooms / garden salad / coleslaw

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### SAUCES

Bordelaise (red wine base) / peppercorn (veal stock) / tartar (mayonnaise & herbs) / lemon butter (shallots, butter, lemon)



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## JAPANESE

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BENTO BOX SET 950

Simmered dish, Japanese pickles, steamed rice, miso soup, fruits

Choice of:

pork tonkatsu

assorted vegetable and shrimp tempura

assorted grilled skewers

crispy deep-fried chicken

four seasonal selection of sashimi

combination of meat and seafood, vegetables

assorted deep-fried skewers

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SUSHI BENTO BOX 750

Nigiri, maki roll, chirashi sushi, sushi ginger, simmered dish, miso soup, fruits

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RAMEN, TONKOTSU   650

Egg noodles, broth, pork belly, bamboo shoot, egg, scallions

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## ASIAN

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DRY CHICKEN CURRY NOODLE WITH VEGETABLE 550

Homemade noodles, chicken curry, egg, bean sprout

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YONG ZHOU FRIED RICE  680

Cantonese fried rice with egg, barbeque pork

prawns, spring onions

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CHOPSUEY  680

Wok-fried Asian vegetables, tofu, thicken natural broth

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HAINAN CHICKEN RICE 850

Poached aromatic chicken, fragrant rice

traditional condiments, steamed rice, clear soup

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INDIAN PANEER SET  600

Basmati rice, daal, paneer kadai masala, naan bread, pickles, papadum, salad

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INDIAN CHICKEN SET 700

Basmati rice, butter chicken, naan bread, pickles, papadum, salad

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KIMCHI STEW 690

Fermented kimchi with marinated pork and tofu

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KALBI JIM 900

Braised beef short ribs, plain rice, kimchi

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BIBIMBAP	850
Spicy chili rice, beef, vegetables, topped with egg	
BULGOGI (KALBI GRILL)	1,200
Sizzling skillet plate with thinly sliced marinated beef, seaweed broth steamed rice, kimchi	
CHICKEN AND PORK ADOBO	750
Filipino braised soy sauce garlic stew, Tagaytay greens garlic rice	
BULALO	850
Braised beef shank, bone marrow bouillon, local vegetables steamed rice	
SINIGANG	700
Sour tamarind broth, prawn, salmon head local vegetables, steamed rice	
CRISPY PATA	750
Deep-fried crackled pork shank, soy-vinegar sauce, pickled papaya, garlic rice	
COMFORT SNACKS	
SAMOSAS (HALF DOZEN) 	520
Vegetable, mint sauce, pickled vegetables	
SIGNATURE VEGETABLE SPRING ROLLS 	520
Vegan sausage, Davao goat cheese, semi-dried tomato, summer vegetable, aioli & tomato salsa	
DEEP-FRIED CHICKEN WINGS (HALF DOZEN)	520
Crispy tender wings, chili sauce	
POTATO CHIP BREADED PRAWNS	630
Crispy potato chip coating, wasabi mayonnaise	
FISH & CHIPS	650
Beer-battered snapper & French fries, tartar sauce, malt vinegar	



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SUSHI & MAKI ROLLS (DOZEN)	750
Chef's selection of sushi rolls and maki rolls pickled ginger, soy sauce, wasabi	
ARTISAN CHEESE PLATTER	750
Selection of imported cheeses dried fruits, toasted nuts and crackers	
TRUFFLE FRIES	350
Fresh shaved parmesan, truffle mayonnaise	

## KID'S MENU

VEGETABLE FRIED RICE, EGG	320
MINI BACON CHEESEBURGER	420
TERIYAKI MEATBALLS, STEAMED RICE	320
CLASSIC CHEESE PIZZA 	420
SPAGHETTI BOLOGNESE	370
FISH & CHIPS, TARTAR SAUCE	480
CHICKEN FINGERS, FRENCH FRIES	420
KIDS SIZE FRUIT PLATE	230

## DESSERT

TWO SCOOPS OF ICE CREAM	300
Chocolate fudge, cookies, chocolate and marshmallows	
APPLE CRUMBLIED TART	320
Mascarpone vanilla cream	
GRANDMOTHER STYLE CREAM	340
Vanilla, chocolate, pistachio	
DARK CHOCOLATE CAKE	400
Coffee flavor, passion fruit coulis	
MANGO CHEESECAKE	400
Baked cheesecake with fresh mangoes	
TROPICAL FRUIT PLATE	440
Freshly sliced assorted fruits	



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# LATE NIGHT MENU (11PM-6AM)

## APPETIZERS AND SALADS

SMOKED SALMON 780

Chive cream cheese, tomatoes, capers, shallots, mini baguette

SCALLOP CRUDO  650

Avocado, asparagus coulis, baby arugula, baby radish, yuzu dressing

CAESAR SALAD 520

Romaine lettuce, caramelized pancetta, poached egg, focaccia croutons, Caesar dressing

Add:

grilled chicken 240

grilled prawn 400

GRILLED STEAK SALAD 630

Succulent hanger steak, shaved asparagus, cherry tomato, roasted capsicum, gorgonzola, rosemary balsamic vinaigrette

NICOISE 520

Lettuce, capsicum, tomato, onion, egg, tuna, potato, French beans, anchovy, lemon olive oil dressing

AVOCADO, TOMATO AND MOZZARELLA SALAD  550

Mixed greens, asparagus tips, lemon-thyme vinaigrette

BAGNET & MANGO SALAD  430

Crisp pork belly cubes, mango, tomato, red onion, cucumber, cilantro, Pinoy dressing

## SOUP

FRENCH ONION 450

Gratinated with baguette crouton and gruyère cheese

TRUFFLED CREAM OF MUSHROOM  450

Mixed mushrooms, sautéed porcini, truffle oil



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## SANDWICHES AND COMFORT

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BEEF BURGER 750

Sesame bun, Swiss cheese, bacon, lettuce, onions and tomato  
recommended to be served medium-well

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VEGETABLE PANINI  500

Toasted focaccia, olive tapenade, zucchini, capsicum, tomato, olives,  
buffalo mozzarella, basil

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CLUB SANDWICH  550

Grilled white bread, mayonnaise, lettuce, tomatoes, chicken breast, ham,  
crispy bacon and fried egg

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FISH & CHIPS 650

Beer-battered snapper & French fries, tartar sauce, malt vinegar

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## PASTA

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BUCATINI BOLOGNESE 680

Minced beef, tomato & mushroom ragoût, grated parmesan, Italian parsley

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CRAB LINGUINI 990

Red crab, tomato saffron sauce, olives, arugula, lumpfish

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PORK



VEGETARIAN



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## MAIN COURSES

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### WESTERN GRILLED OR PAN-SEARED

SALMON	NORWAY	180 GRAMS	850
BEEF TENDERLOIN	US	180 GRAMS	1,750

\*Choice of one starch, one vegetable and one sauce

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### STARCH

Mashed potato / French fries / potato gratin / grilled corn relish / plain or garlic rice

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### VEGETABLES

Steamed or buttered vegetables / ratatouille / mixed mushrooms / garden salad / coleslaw

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### SAUCES

Bordelaise (red wine base) / peppercorn (veal stock) / tartar (mayonnaise & herbs) / lemon butter (shallots, butter, lemon)

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## ASIAN

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YONG ZHOU FRIED RICE  680

Cantonese fried rice with egg, barbeque pork, prawns, spring onions

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CHOPSUEY  680

Wok-fried Asian vegetables, tofu, thickened natural broth

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CHICKEN AND PORK ADOBO   750

Filipino braised soy sauce & vinegar stew, Tagaytay greens, garlic rice

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## KID'S MENU

VEGETABLE FRIED RICE, EGG	320
MINI BACON CHEESEBURGER	420
TERIYAKI MEATBALLS, STEAMED RICE	320
CLASSIC CHEESE PIZZA	420
SPAGHETTI BOLOGNESE	370
FISH & CHIPS, TARTAR SAUCE	480
CHICKEN FINGERS, FRENCH FRIES	420
TWO SCOOPS OF ICE CREAM	300
CRÈME BRÛLÉE WITH BISCOTTI	300

## DESSERT

CLAFOUTIS TART WITH PASSION COULIS	200
GRANDMOTHER STYLE CREAM	340
CHOCOLATE SOUL CRUNCH CAKE WITH RASPBERRY COULIS	400
MANGO CHEESECAKE	400
TROPICAL FRUIT PLATE	440



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