GOURMETBAR

by NOVOTEL

DAY N NIGHT

NON STOP AT THE BAR

Available from 10:00 pm to 6:00 am

GOURMETBAR by NOVOTEL

BREAKFAST EXCHANGE
24 hours

Traditional Filipino Breakfast — Php 670
Longganisa, beef tapa, bangus or pork tocino, garlic rice, fried free range egg, served with homemade atchara

Soup Buntut
Slow cooked oxtail soup with vegetables, potatoes flavored with nutmeg and cloves

**Prices are inclusive of taxes and service charge*

CHEF'S GOURMET BAR CREATION

Dinakdakan — Php 320
Grilled pork head parts with calamansi and soy sauce foam

Vietnamese Summer Rolls — Php 320
Prawns with lettuce and vegetables, wrapped in rice paper with peanut dip

Caesar salad — Php 670
Served with cold home-smoked salmon

FILIPINO COMFORT FOOD

Pancit Lucban — Php 470
All-time favorite from Quezon. Pancit noodles fried with pork and locally farmed vegetables (Contains pork)

Beef Kaldereta — Php 630
Traditional Filipino tomato based beef stew with potatoes, carrots, black olives, red bell peppers and served with steamed rice

Pala Pala Chicken Inasal — Php 530
Sweet marinated grilled chicken leg and thigh, served with steamed rice and atchara

Pork Adobo with Steamed String Beans — Php 530
Pork Belly marinated and simmered in soy sauce, red vinegar, garlic cloves, bay leaf and black peppercorn, served with potato, string beans and Dinorado rice (Contains pork)

INDIAN KITCHEN

Vegetable Curry — Php 470
Fresh vegetables simmered in Indian curry sauce

Butter Chicken — Php 670
Chicken cooked with tomato and cashew nut rich gravy with butter and fresh cream

Hyderabadi Chicken Dum Biryani — Php 730
Chicken cooked with Basmati rice & Hyderabadi spices, served with Raita

Roti — Php 90
One piece

DESSERT

Cake — Php 210
Please ask the server for the cake of the day

WINES WHITE

	Glass 150ML	Bottle 750ML
FRANCE		
Lumiere de France- Vin De Pays Du Gard, White Grenache Vermentino	Php 340	Php 1,360
Chateau Bonnet, Andre Lurton, Bordeaux		Php 2,750
Macon Villages Ferraud & Fills, Chardonnay		Php 3,050
Sancerre les Fondettes, Sauvignon Blanc		Php 3,350
J. Moreau, Chablis		Php 4,200
Grand Cru Clos St Landelin Rene MURE, Riesling AOC		Php 7,950
ITALY		
Zonin, Pinot Grigio	Php 380	Php 1,900
GERMANY		
Ruppertsberger Hofstück Gewürztraminer Kabinett	Php 520	Php 2,400
Balbach Estate Riverside, Riesling QBA		Php 2,500
Bibo & Runge, Riesling Dry		Php 2,950
A.Kessler, Riesling Kabinett		Php 3,350
Schloss Lieser, Riesling Kabinett		Php 3,900
AUSTRALIA		
Renmano Chairman Selection, Chardonnay	Php 340	Php 1,360
Richland, Sauvignon Blanc	Php 340	Php 1,360
Charlottes Street Chardonnay		Php 1,360
NEW ZEALAND		
Monkey Bay, Sauvignon Blanc		Php 2,100
The Infamous Goose Wild Rock, Sauvignon Blanc	Php 520	Php 2,450
Cloudy Bay, Sauvignon Blanc	Php 1,250	Php 6,100
CHILE		
Anakena, Sauvignon Blanc	Php 340	Php 1,360
Ventisquero, Chardonnay Clasico		Php 1,360
Ramirana, Chardonnay		Php 1,700
Travesia, Chardonnay		Php 2,300
Palo Alto Reserva, Sauvignon Blanc	Php 720	Php 3,470
ARGENTINA		
Medrano Terroir, Chardonnay		Php 1,360
Espiritu Criollo, Chardonnay Torrontes	Php 380	Php 1,770
CALIFORNIA		
Robert Mondavi Woodbridge, Chardonnay		Php 2,650

WINES ROSE

FRANCE		
Domaine Sainte-Eugenie Corbieres, Rose	Php 420	Php 2,100

WINES DESSERT

ITALY		
Zonin, Moscato	Php 340	Php 1,360
AUSTRALIA		
Banrock Station, Moscato		Php 1,500
GERMANY		
Dr. Bassermann-Jordan Deidesheimer Hohenmorgen Riesling Auslese 375 ml		Php 7,200

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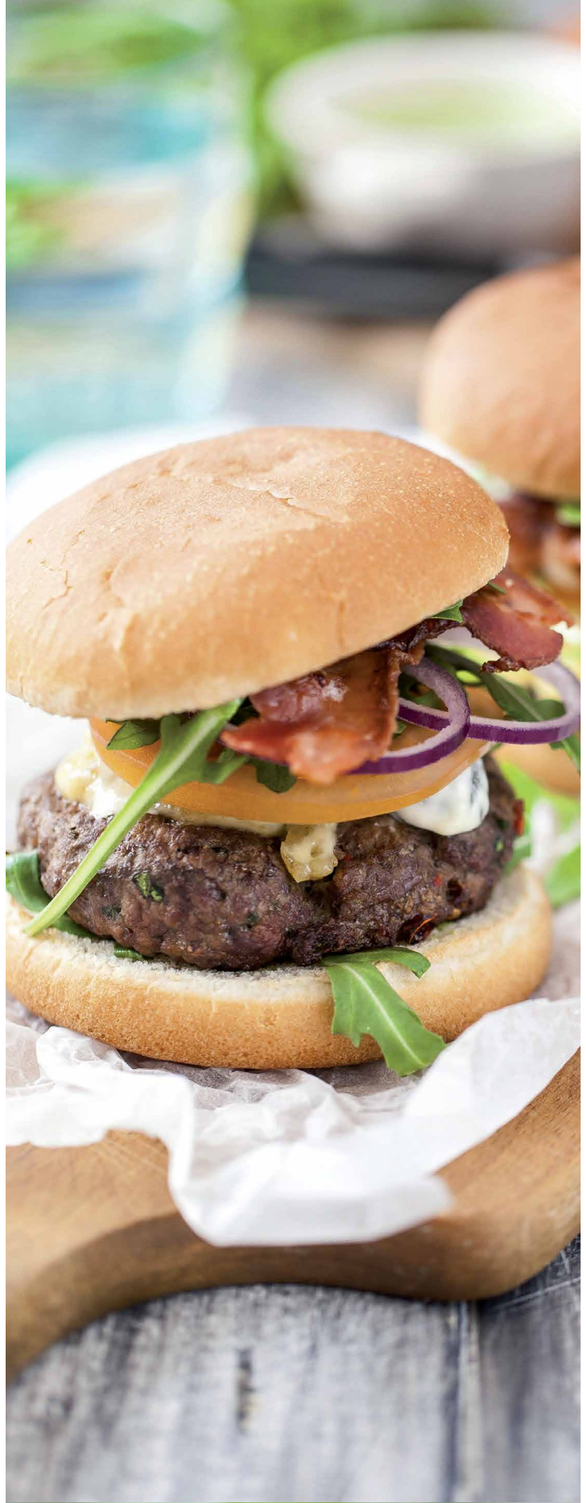

GOURMETBAR by NOVOTEL

Gourmet Bar is a collection of bar-restaurants you can find worldwide in Novotel hotels. In Gourmet Bar by Novotel, you can enjoy local & international cuisine, simple and yet genuine, in a casual setting. Whether you want to eat or just simply have a drink, our Gourmet Bar has that extra something you can find only at Novotel.

Operation Hours 24/7

Tapas by definition are appetizers or snacks served in small plates that are locally adapted and originally from Spain. Tapas can vary from town to town based on available regional ingredients.

These can range anywhere from chunks of tuna, onions and olives on skewers, to a famous Filipino pork delicacy named Dinakdakan. Tapas have become very popular in most bars in the Philippines and are best enjoyed with a glass of wine or beer.

Everybody loves tapas, as guests are able to sample a variety of dishes at reasonable prices.

¡Que aproveche! (Enjoy!)

CHEF'S TASTING PLATTER
(CHOICE OF 3 TAPAS)
Php 1000

TAPAS

DINAKDAKAN
Grilled pork head salad aromatised with calamansi soy sauce foam
Php 320

OSTRA ESCABECHADOS
Marinated fresh oyster with capsicum and sherry wine vinegar foam
Php 370

HOMEMADE BOCCONCINI AND ORGANIC CHERRY TOMATOES
Marinated cherry tomatoes and mozzarella with truffle-basil pesto and aged balsamic oil
Php 470

NORWEGIAN SMOKED SALMON AND AVRUGA CAVIAR
Served with chives buffalo mozzarella garnished with crispy sweet potato
Php 670

CLASSIC SPANISH TAPAS

SPANISH OMELETTE
Dehydrated serrano ham, organic greens from Novotel's El Dorado Farm
Php 320

STUFFED BRAVAS
With tomato and aïoli
Php 260

GAMBAS AL AJILLO
Prawns from Roxas in garlic, bio olive oil, chili, and sweet paprika, served with garlic bread
Php 520

FRIED CHORIZO BILBAO
Served with garlic bread
Php 370

*Prices are inclusive of taxes and service charge

WINES RED

	Glass 150ML	Bottle 750ML
FRANCE		
Alexis Lichine Pays Dóc, Cabarnet Sauvignon		Php 1,580
Pasquier Desvignes, Cotes Du Rhone		Php 1,900
J. Moreau, Pinot Noir	Php 460	Php 1,990
Saint Jaques De Siran, Bordeaux		Php 2,950
Ferraud & Fils, Macon Rouge		Php 2,950
Chateau De Lidonne Terte De Cibelle, Cotes De Bourg		Php 3,600
Chateau La Croix Saint-Pierre, Cotes De Bordeaux Blaye		Php 3,800
Famille Perrin Reserve, Cotes du Rhone, Rouge		Php 4,500
Pasquier Desvignes, Chateauneuf du Pape		Php 5,670
Gevrey Chambertin, J.C. Boisset, Pinot Noir		Php 8,300
Vosne Romanee, Berthaud Gerbet		Php 15,200
ITALY		
Frescobaldi Remole, Toscana IGT		Php 2,650
Castigloni, Chianto, Frescobaldi, Chianti Blend		Php 2,750
SPAIN		
Torres, Coronas Tempranillo		Php 2,100
Bodegas Ramon Bilbao, Crianza	Php 500	Php 2,400
Lucero Del Alba Tempranillo		Php 2,950
Elias Mora, Crianza		Php 6,700
AUSTRALIA		
Renmano Chairman Selection, Cabernet Sauvignon	Php 340	Php 1,360
Richland, Shiraz	Php 340	Php 1,360
Banrock Station, Merlot	Php 360	Php 1,500
Lindemans Bin 50, Shiraz		Php 2,200
Penfolds Rawson's Retreat, Merlot		Php 2,500
Penfolds Rawson's Retreat, Shiraz Cabernet		Php 2,500
NEW ZEALAND		
Monkey Bay, Merlot		Php 2,100
Gravel Pit Red Wildrock, Merlot Malbec	Php 520	Php 2,400
Kim Krawford, Pinot Noir		Php 3,250
Stone Bay, Pinot Noir	Php 720	Php 3,450
CHILE		
Anakena, Cabernet Sauvignon	Php 340	Php 1,360
Ramirana, Cabernet Sauvignon	Php 380	Php 1,700
Travesia, Cabernet Sauvignon		Php 1,770
Carmen, Syrah		Php 2,300
Sta. Rita Reserva, Cabernet Sauvignon		Php 2,500
Palo Alto Reserva, Cabernet Sauvignon, Carmenere, Shiraz	Php 720	Php 3,470
ARGENTINA		
Medrano Terroir, Malbec	Php 340	Php 1,360
Espiritu Criollo, Shiraz Malbec		Php 1,770
ROMANIA		
La Umbra, Pinot Noir	Php 360	Php 1,700
CALIFORNIA		
Robert Mondavi Woodbridge, Merlot		Php 2,650
Menage A Trois, Cabernet Sauvignon		Php 2,650
Robert Mondavi Private Selection, Cabernet Sauvignon		Php 3,550
Robert Mondavi Private Selection, Merlot		Php 3,550
SOUTH AFRICA		
Fleur du Cap, Cabernet Sauvignon		Php 2,750
Fleur du Cap, Pinotage		Php 2,750
Lions Drift, Pinotage		Php 3,250

*Prices are inclusive of taxes and service charge

NON ALCOHOLIC CRAFT COCKTAIL

UNLEADED CUCUMBER
Lime, cucumber, mint leaves,
house made sour, soda

STRAWBERRY SPLASH
Strawberry syrup, lychee juice,
green tea

SUN KISSED FIZZ
Mango juice, calamansi juice,
lemonade

APPLE & MINT
Apple juice, calamansi juice, fresh apple,
mint leaves, lemonade

Php 290

SPARKLING WINES

	Glass 150Ml	Bottle
FRANCE		
Charles De Fere, Brut Chardonnay		Php 2,500
Blanc Foussy, Demi sec, Chardonnay		Php 2,200
ITALY		
Prosecco Spumante, Toso	Php 470	Php 2,200
Martini Prosecco		Php 2,200
CHILE		
Palo Alto, Brut	Php 380	Php 1,900

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CRAFT COCKTAILS

ROSEMARY-BERRY MOJITO
White rum, lychee juice, strawberry syrup,
mint leaves, lime juice and lemonade

FORTRESS SANGRIA
Red wine, brandy, grenadine, orange, lime,
lemon, cinnamon and lemonade

HAZELNUT MARGA & RITA
Frangelico, tequila, calamansi juice

HONEY MAKER'S
Maker's mark, Palawan honey,
Angostura bitters, calamansi juice, egg white

THRILLA IN MANILA
Whisky, cranberry juice, guava puree,
basil leaves

TROPICAL DREAM
Light rum, dark rum, grenadine,
pineapple juice, orange juice, calamansi juice

THE BALLADEER
Vodka, midori liqueur, lemon juice,
pineapple juice, lemon grass

G-B SLING
Vodka, lychee liqueur, passion fruit puree,
orange juice, mint leaves

SABROSO AMANTE
Vodka, merlot wine, pineapple juice,
strawberry syrup, lime juice

MOVIES STAR
Prosecco sparkling wine, triple sec,
peach liqueur, pineapple juice, lemon juice

Php 380

CHAMPAGNES

	Glass 150Ml	Bottle
MOET & CHANDON, BRUT IMPERIAL	Php 1,050	Php 5,250
TAITTINGER, BRUT RESERVE		Php 5,250
MOET & CHANDON, ROSE IMPERIAL		Php 5,900
DOM PERIGNON, BRUT		Php 19,500

CHEF'S GOURMET BAR CREATIONS
ASK US FOR OUR SPECIAL OFFERS

Light and delicious.....Not your usual main lineup.

We bring influences from around the world to create dishes showcasing the freshness of produce and craftsmanship of our culinary team. We use a wide range of ingredients harvested from our very own El Dorado farms in San Mateo, Rizal. Flavors are bold and modern as we innovate on culinary classics such as Risotto alla Milanese and Black Linguine with Talangka paste.

These creations cater to your gastronomic preferences whether it's Filipino or Italian, pasta or stew, meat or vegetarian options. Ask our Chefs for the specials of the day and our servers for wine or cocktail pairing recommendations.

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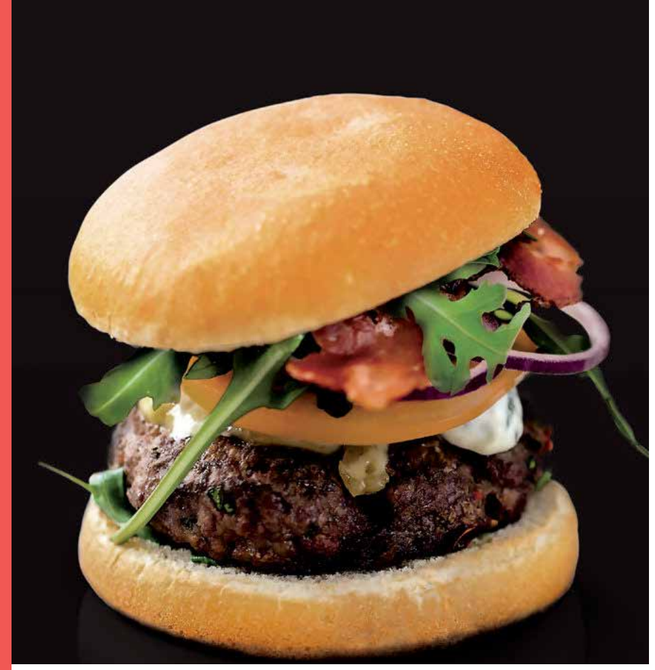
PASTA AND NOODLES

Black Linguine with Crab Paste — Php 390
Homemade black pasta with talangka paste, locally farmed rocket, and crispy Maya-Maya cubes

Fettuccine allo Scoglio — Php 390
Homemade flat pasta with fresh sustainable seafood in white wine sauce and shaved Bottarga

Bavette Con Organico Verdure Miste — Php 370
Homemade bavette pasta, grilled organic vegetables, sundried tomato, capers and fresh basil

Risotto alla Milanese — Php 490
A classic saffron risotto with bone marrow and crispy pancetta



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SANDWICHES, BURGERS AND SLIDERS

Beef Caldereta Sliders — Php 490
With red onion, gherkins, and organic Baguio lettuce in pandesal

Chicken Panini — Php 370
Pan fried organic chicken breast with cheese and crispy bacon served with potato salad

Vegetables Panini — Php 370
Organic lettuce, grilled vegetables and cheese served with potato salad

Club Classic — Php 760
Home-smoked wild salmon and farmed prawns in ciabatta slider

Chef's Double Burger — Php 670
Minced pure grass fed beef, topped with Comté cheese, fried eschalots, bacon, organic grown tomato, and romaine lettuce served in pandesal

Bocadillos with Pimiento — Php 490
Cooked ham and manchego cheese

BRANDY

Fundador	30ML	Php 210
Carlos 1	30ML	Php 240
Armagnac	30ML	Php 620

COGNAC

REMY MARTIN VSOP	30ML	Php 500
HENNESSY VSOP	30ML	Php 500
REMY MARTIN CLUB	30ML	Php 880
REMY MARTIN X.O.	30ML	Php 1,300
HENNESSY X.O.	30ML	Php 1,300

RUM

CAPTAIN MORGAN SPICED RUM	30ML	Php 240
BACARDI SUPERIOR, BACARDI GOLD	30ML	Php 240
BACARDI 8YRS, DON PAPA	30ML	Php 350
KRAKEN SPICED RUM	30ML	Php 500

LIQUEURS

FOR A SMOOTH START

Ricard, Campari	30ML	Php 250
Pere Kermann's Absinthe	30ML	Php 250

FOR A SWEET FINALE

Southern Comfort, Malibu, Midori, Limoncello, Amaretto, Jagermeister	30ML	Php 300
Sambuca, Grappa, Cointreau, Drambuie, Grand Marnier	30ML	Php 300
Baileys, Tia Maria, Frangelico, Kahlua, Galliano, Midori	30ML	Php 300

SHERRY & PORT

Sandeman	30ML	Php 350
Taylor's 10yrs	30ML	Php 400
Harvey Bristol Cream	30ML	Php 350
Tio Pepe	30ML	Php 350

BEERS FROM AROUND THE WORLD

LOCAL CRAFT BEER

San Miguel Pale Pilsen, San Miguel Light	330ML	Php 170
San Miguel Super Dry, Premium Beer, Cerveza Negra San Miguel Apple, San Miguel Lemon	330ML	Php 190
Local Craft Beer	330ML	Php 250

IMPORTED BEER

Heineken	330ML	Php 210
Corona, Sapporo, Guinness Stout,	330ML	Php 290
Stella Artois, Hoegaarden	330ML	Php 290
Paulaner (Hefe-Weizen or Dunkel) Paulaner Non-Alcoholic	500ML	Php 290

DRAFT BEER

San Miguel Pale Pilsen	330ML	Php 210
Paulaner (Dunkel or Naturtrub)	500ML	Php 340

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SCOTCH WHISKY
SINGLE MALT

GLENLIVET 10 years	30ML	Php 320
GLENFIDDICH 12 years	30ML	Php 420
TALISKER 10YRS 10 years	30ML	Php 500
OBAN 14YRS 14 years	30ML	Php 630
BRUICHLADDICH, THE CLASSIC LADDIE 12 years	30ML	Php 670
MACALLAN SHERRY OAK 12 years	30ML	Php 670
MACALLAN FINE OAK 12 years	30ML	Php 770
MACALLAN DOUBLE CASK 12 years	30ML	Php 770
LAGAVULIN 12YRS 12 years	30ML	Php 1,050

SCOTCH WHISKY
BLENDED

J&B Rare	30ML	Php 290
Chivas Regal	30ML	Php 290
Johnnie Walker Black Label	30ML	Php 350
Johnnie Walker Double Black Label	30ML	Php 500
Johnnie Walker Platinum Label	30ML	Php 920
Johnnie Walker Blue Label	30ML	Php 1,150
Royal Salute 21yrs	30ML	Php 1,150

GIN

Tanqueray, Bombay Sapphire, Beefeater	30ML	Php 240
Botanist, Hendricks	30ML	Php 400
Monkey 47 Schwarzwald Dry Gin	30ML	Php 500

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JAPANESE WHISKY

NIKKA ALL MALT	30ML	Php 400
SUNTORY KAKUBIN	30ML	Php 440
HIBIKI SUNTORY MASTERS SELECT	30ML	Php 840
YAMAZAKI SINGLE MALT	30ML	Php 850

WHISKEY

BOURBON WHISKEY	30ML	
Jim Beam		Php 240
Wild Turkey/Honey		Php 290
Maker's Mark		Php 350
CANADIAN WHISKEY	30ML	
Canadian club		Php 290
Crown Royal		Php 350
IRISH WHISKEY	30ML	
Jameson, Bushmill		Php 290
TENNESSEE WHISKEY	30ML	
Jack Daniel		Php 350
Gentleman's Jack		Php 710

VODKA

Smirnoff Red	30ML	Php 210
Stolichnaya	30ML	Php 230
Absolut Blue, Absolut Citron, Absolut Kurant, Absolut Mandrin	30ML	Php 340
Grey Goose, Belvedere	30ML	Php 500

TEQUILA

Tequila Rose	30ML	Php 210
Jose Cuervo Silver, Jose Cuervo Gold	30ML	Php 210
Patron XO, Patron Silver, Patron Gold	30ML	Php 450
1800 Reposado	30ML	Php 450
1800 Anejo	30ML	Php 500
Don Julio	30ML	Php 650

SOUP

Gazpacho (chilled soup) *A classic Spanish cold soup with tomato, cucumber, and capsicum bruschetta*	Php 370
Scallop & Champagne Velouté	Php 470

Le Mont Gourmand

15 portions of homemade artisan ice cream and sherbets served with macarons, nuts, mixed berries coulis, chocolate and caramel sauce, garnished with whipped cream.

Php 1250

PIZZA! PIZZA! PIZZA!

Pizza Calabrese *Spianata calabra, roasted bell peppers, and mozzarella*	Php 370
Pizza Pampanga *Mozzarella cheese, pork tocino, and longganisa*	Php 370
Pizza Lungga Bresaola Con Rucola e Grana *Mozzarella cheese, Parma ham, rocket leaves and Parmesan flakes*	Php 470
Stromboli Pizza *Rolled pizza, organic vegetables, spinach capsicum, eggplant, and tallegio cheese*	Php 370

DESSERTS

Churros, 2 ways *With vanilla ice cream and chocolate sauce*	Php 280
Tiramisu *A classic Italian dessert of lady fingers soaked in coffee syrup, layered with mascarpone dredged with cacao on top, and Kahlúa infusion*	Php 420
Ginataang halo-halo *A concoction of Filipino flavors cooked in coconut milk*	Php 210
Fresh Fruits Mosaic *Fresh fruit cubes with lemon mint sorbet*	Php 290
Homemade Gelato / Sorbet	Php 110/140 Per Scoop
Selection of 3 Sorbet or Gelato	Php 260/320

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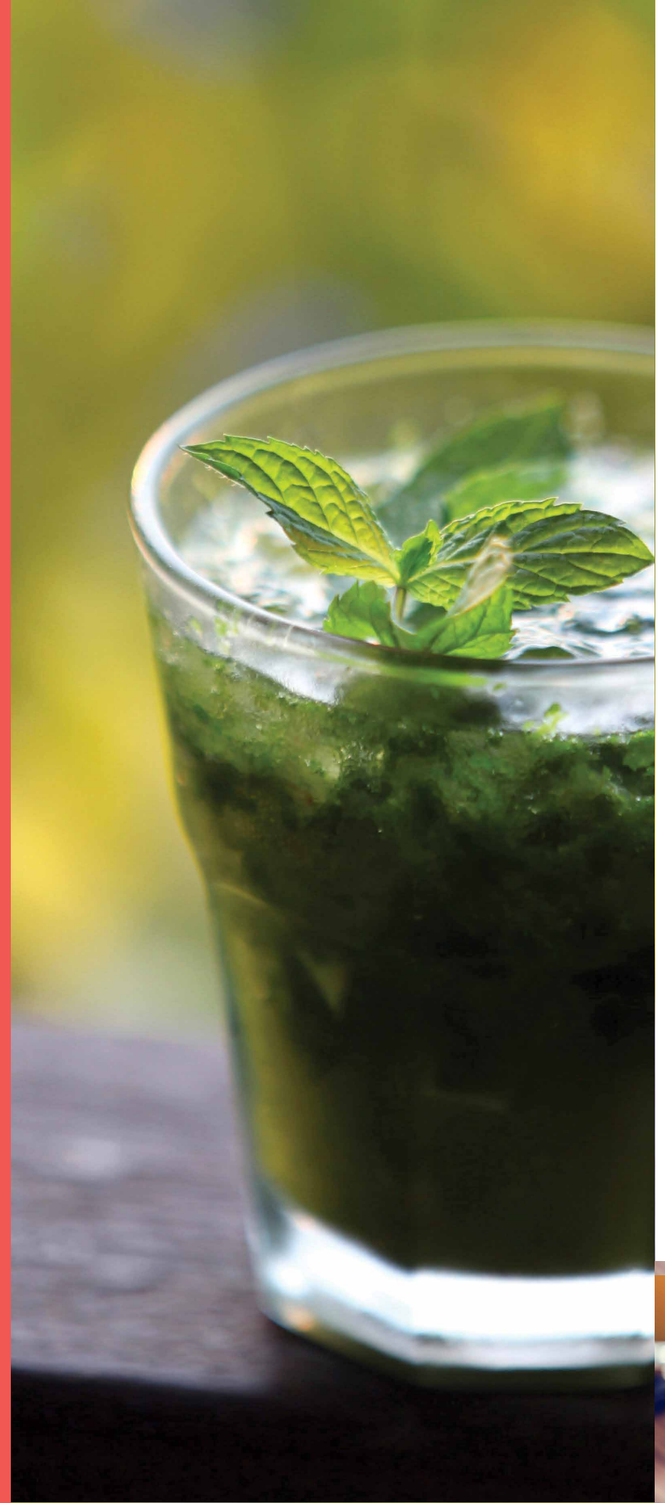
BEVERAGE MENU

Operation Hours 24/7



SODA AND WATER

Coke, Coke Light, Coke Zero, Sprite, Royal	330ML	Php 150
Schweppes Club Soda, Schweppes Tonic, Ginger Ale	330ML	Php 160
Evian	330ML	Php 250
Perrier	330ML	Php 250
San Pellegrino	500ML	Php 250
Antipodes Sparkling	500ML/1L	Php 380/670
Antipodes Still	500ML/1L	Php 380/670
Local Bottled Water	500ML	Php 130

WELLNESS DRINK
HEALTHY JUICE

Stress Buster *Fresh apple, carro and cucumber*	Php 380
Aurora Goddess *Pineapple, apple, orange, carrot, and watemelon*	
Veggie Delight *Carrot, tomato, cucumber and celery*	

BARISTA CORNER
CLASSIC COFFEE

Espresso, Americano, Iced Coffee	Php 160
Cappuccino, Macchiato, Café Latte, Latte Macchiato	Php 240
Mocha / Caramel / Vanilla Crème	Php 240
Hot Chocolate	Php 240

LOOSE TEA & INFUSION

BLACK TEA (English breakfast, Darjeeling, Earl Grey) GREEN TEA (Jasmine Tea, Sencha Senpai) Peppermint Tea, Manila Mango, Chamomile Novotel Signature Iced Tea	Php 160

FRESH FRUIT SHAKE

Ripe Mango, Green Mango, Pineapple, Watermelon	Php 270

MILK SHAKE

Vanilla, Strawberry, Chocolate, Avocado (Seasonal)	Php 290

FRUIT JUICE

Pineapple, Apple, Cranberry, Grapefruit, Mango, Tomato, Orange (Chilled)	Php 160
Freshly Squeezed Orange juice	Php 320

ENERGY DRINK

Gatorade	Php 210
RedBull	Php 260

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