

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

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

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

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

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



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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

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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

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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

PANCAKES 400

With berry or banana compote, whipped cream, maple syrup

FRENCH TOAST 400

Brioche, mixed berry compote, whipped cream, maple syrup

WAFFLES 400

Berry or banana compote, whipped cream, maple syrup

SELECTION OF NON-PORK COLD CUTS 750

Pastrami and turkey

Wheat crackers, mini French baguette, traditional condiments

SMOKED SALMON BAGEL  600

Toasted and served with cream cheese

CHEESE PLATE 580

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

QUICHE LORRAINE  480

Savory egg custard pie, cheese and bacon

ASIAN BREAKFAST

LOCAL BREAKFAST PLATE 600

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

FRIED NOODLES 480

Shredded pork, shrimp, spring onions, bean sprouts

CONGEE 480

Choice of plain, chicken or fish with traditional condiments

DIM SUM BASKET  580

Siomai, hakau, asado bun with traditional condiments



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KIDS BREAKFAST

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

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

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

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

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

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


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

PIZZA, PASTA AND QUICHE


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

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

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

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

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

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



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MAIN COURSES

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

STARCH

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

VEGETABLES

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

SAUCES

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



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JAPANESE

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

SUSHI BENTO BOX 750
Nigiri, maki roll, chirashi sushi, sushi ginger, simmered dish, miso soup, fruits

RAMEN, TONKOTSU   650
Egg noodles, broth, pork belly, bamboo shoot, egg, scallions


ASIAN

DRY CHICKEN CURRY NOODLE WITH VEGETABLE 550
Homemade noodles, chicken curry, egg, bean sprout

YONG ZHOU FRIED RICE  680
Cantonese fried rice with egg, barbeque pork
prawns, spring onions

CHOPSUEY  680
Wok-fried Asian vegetables, tofu, thicken natural broth

HAINAN CHICKEN RICE 850
Poached aromatic chicken, fragrant rice
traditional condiments, steamed rice, clear soup

INDIAN PANEER SET  600
Basmati rice, daal, paneer kadai masala, naan bread, pickles, papadum, salad

INDIAN CHICKEN SET 700
Basmati rice, butter chicken, naan bread, pickles, papadum, salad

KIMCHI STEW 690
Fermented kimchi with marinated pork and tofu

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 CRUMBLLED 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

BEEF BURGER 750

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

VEGETABLE PANINI  500

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

CLUB SANDWICH  550

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

FISH & CHIPS 650

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

PASTA

BUCATINI BOLOGNESE 680

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

CRAB LINGUINI 990

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



PORK



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MAIN COURSES

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

STARCH

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

VEGETABLES

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

SAUCES

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

ASIAN

YONG ZHOU FRIED RICE  680

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

CHOPSUEY  680

Wok-fried Asian vegetables, tofu, thickened natural broth

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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