

MARCO POLO
ORTIGAS, MANILA
马尼拉奥迪加斯马哥孛罗酒店

IN-ROOM DINING SELECTIONS

BREAKFAST

6:00 AM - 11:00 AM

ALL DAY MENU

11:00 AM - 11:00 PM

SUPPER MENU

11:00 PM - 6:00 AM

OUR PLANET | OUR HOME

Marco Polo Ortigas Manila looks to make a positive impact on the environment and takes a proactive approach to social responsibility and the impact that we have on the environment.

In Room Dining menu have been designed to give you a wide variety of quality dishes that are socially and sustainably sourced as well as offering health-conscious dishes.

We work with local suppliers to provide us with the best quality and fresh products for our chefs to work with.

Our team of talented Chefs take pride in the dishes they create, always keeping in mind the social impact that they have.

Our teams work to reduce the waste that goes back into our environment.

We ask only that you eat responsibly and do your part to save our planet by reducing leftover food waste.



vegetarian dish



vegan dish



sustainable dish



spicy dish



source locally



signature dish



contains seafood



contains pork



contains nuts



healthy balance



gluten free

This menu may contain nuts and other allergens. Please let us know if you have any allergies, special dietary needs or restrictions & we will happily enhance your dining experience.

Prices are in Philippine Peso (PHP) inclusive of 12% VAT, and applicable government taxes.

IN-ROOM DINING SELECTIONS

Experience true home-style tastes specially curated for you
by our team of talented chefs to enjoy throughout your stay with us.

CONTINENTAL BREAKFAST

2,020

Selection of Chilled Juices

Orange, Pineapple, Guava or Mango

Seasonal Fresh Fruit Plate

Choice of Yoghurt (Full or Low-Fat Greek Style)

Choice of One Cereal:

- Corn Flakes
- Koko Crunch
- Coco Pops
- Bran Flakes

Choice of Full or Low-Fat Milk

Platter of Charcuterie, Smoked Salmon and Cheese   

Assorted Bakeries, Fruit Preserves, Honey, and Butter

Pot of Coffee (Americano or Decaf Americano)

or Pot of Tea Green Tea (Jasmine or Sencha), or Black Tea (English Breakfast or Earl Grey)

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special dietary needs or restrictions & we will happily enhance your dining experience.

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JAPANESE BREAKFAST

1,900

Selection of Chilled Juices

Orange, Pineapple, Guava, or Mango

Seasonal Fresh Fruit Plate

Miso Soup

Pan-Roasted Salmon with Green Asparagus

Fermented Soy Beans, Pickled Ginger, Radish, and Steamed Rice

Pot of Coffee (Americano or Decaf Americano)
or Pot of Tea Green Tea (Jasmine or Sencha), or Black Tea (English Breakfast or Earl Grey)

FILIPINO BREAKFAST

1,900

Selection of Chilled Juices

Orange, Pineapple, Guava, or Mango

Seasonal Fresh Fruit Plate

Choice of:

• Chicken Arroz Caldo

Rice Congee, Hard-boiled Egg, Fried Garlic, and Calamansi

• Deep-Fried Bangus Milk Fish

Your Choice of:

Garlic or Steamed Rice

Fried or Scrambled Egg

Traditional Condiments

• Pork Longganisa

Your Choice of:

Garlic or Steamed Rice

Fried or Scrambled Egg

Traditional Condiments

Pandesal

Fruit Preserves, Butter, and Classic Ensaymada

Pot of Coffee (Americano or Decaf Americano)

or Pot of Tea Green Tea (Jasmine or Sencha), or Black Tea (English Breakfast or Earl Grey)

AMERICAN BREAKFAST

1,900

Selection of Chilled Juices

Orange, Pineapple, Guava, or Mango

Seasonal Fresh Fruit Plate

Homemade Pancakes

Maple Syrup and Whipped Cream

Two Eggs, Any Style

Scrambled, Fried, Poached, or Boiled

Smoked Bacon, Pork Sausage, Hash Brown, and Baked Beans 

White or Wheat Toast

Fruit Preserves, Honey, and Butter

Pot of Coffee (Americano or Decaf Americano)

or Pot of Tea Green Tea (Jasmine or Sencha), or Black Tea (English Breakfast or Earl Grey)

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CHINESE BREAKFAST

1,900

Selection of Chilled Juice

Orange, Pineapple, Guava, or Mango

Seasonal Fresh Fruit Plate

Rice Porridge with condiments

Steamed Pork Buns, Siu Mai, and Hakaw Dim Sum (two of each)



Served With Chili Paste, Soy Sauce, and Calamansi

or

Stir-Fried Egg Noodles, Green Beans, Carrots, Cabbage, Bokchoy, and Leeks



Choice of Prawn or Chicken

Pot of Tea

Green Tea (Jasmine or Sencha), or Black Tea (English Breakfast or Earl Grey)

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BREAKFAST A LA CARTE

FRESH FRUIT, YOGHURT, AND CEREALS

SELECTED SEASONAL FRESH FRUIT   510

NATURAL GREEK-STYLE YOGHURT WITH HONEY   370
Choice of Full Cream or Low Fat

CEREALS 475

Choice of One:

- Corn Flakes
- Coco Pops
- Bran Flakes
- Koko Crunch

*All Cereals are Served with Full or Skimmed Milk

BAKERY SELECTION OF CROISSANTS, MUFFIN, DANISH PASTRY 820
PAIN AU CHOCOLAT, WHITE OR WHEAT TOAST, AND FRUIT PRESERVES,
HONEY, BUTTER, OR MARGARINE

PANCAKES 660
Served With Whipped Cream, Chocolate or Maple Syrup, and Roasted Almonds

HOMEMADE BIRCHER MUESLI   545
Yoghurt, Raisins, Oatmeal, Apple, and Honey

EGG DISHES

TWO EGGS, ANY STYLE 950

Scrambled, Fried, Poached, or Boiled
Smoked Bacon, Pork Sausage, Grilled Tomato, Mushrooms,
Hash Browns, and Baked Beans

THREE EGG OMELET 890

Spinach, Parsley, Tomato, Mushrooms, Capsicum, Ham, Cheese,
and Wheat Toast

FLUFFY EGG WHITE OMELET 890

Tomato, Mushrooms, Hash Brown,
and White or Wheat Toast

TWO POACHED EGGS ON TOASTED ENGLISH MUFFIN 1,090

Spinach, Ham, Hollandaise Sauce, Grilled Tomato,
Mushrooms, and Hash Browns

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SALADS AND STARTERS

LEMONGRASS SALMON GRAVLAX



Lemongrass Cured Salmon, Pickled Red Onions,
Citrus Lemon, Caper Dressing, and Toasted Brioche

1,045

TOMATO & BURRATA SALAD



Creamy Burrata Cheese, Heirloom Tomatoes,
Basil Pesto, Olive Oil, and Sourdough

1,045

BEETROOT, ORANGE & FETA CHEESE SALAD



Pickled Sweet Beetroot, Orange Segments, Coriander,
Feta Cheese, Pomegranate Seeds, and Orange Olive Oil Dressing

935

CLASSIC CAESAR SALAD



Romaine Lettuce, Hard Boiled Eggs, Reggiano Parmesan,
Crispy Bacon, and Caesar Dressing

935

Add Extra:

Add Chicken

100

Add Prawns

150

SOUPS

TOMATO SOUP



Oven Roasted Vine Ripened Tomato Soup,
and Garlic Bread Croutons

825

CHICKEN NOODLE SOUP



Double Chicken Broth, Rice Noodles,
Poached Chicken, Leeks, Bokchoy, and Enoki Mushrooms

770



LEMONGRASS SALMON
GRAVLAX

LOCAL FAVORITES

PORK LONGGANISA



Choice of Fried or Scrambled Egg, and Garlic or Steamed Rice

755

PORK TOCINO



Choice of Fried or Scrambled Egg, and Garlic or Steamed Rice

685

CRISPY FRIED BANGUS (MILK FISH)



Choice of Fried or Scrambled Egg, and Garlic or Steamed Rice

810

BEEF TAPSILOG



Pickled Papaya, Fried or Scrambled Egg, and Garlic or Steamed Rice

890

Add Extra:

Fried Egg (one piece)	140
Cup of Steamed Rice	140
Cup of Garlic Rice	140

CHICKEN ARROZ CALDO



Rice Congee, Hard-boiled Egg, Fried Garlic, and Calamansi

470



CEBU LECHON
PORK

LOCAL FAVORITES

SISIG   755

Stir Fried Pork Belly, Onion, Chili, Garlic, Calamansi, and Steamed Rice

CHOPSUEY   860

Sautéed Carrots, Broccoli, Cauliflower, Green Beans, Sayote, Red Onion, Bell Pepper, Bokchoy, and Steamed Rice

SINIGANG    935

Pork/Salmon/Prawn Tamarind Broth, Vegetables, and Steamed Rice

CHICKEN ADOBO  990

Braised Half Chicken, Piquant Soy Sauce, and Steamed Rice

PINAPUTOK NA TIYAN NG BANGUS      1,045

Steamed, Stuffed Milk Fish, Tomato, Onions, Ginger, and Steamed Rice

KARE KARE   1,045

Braised Oxtail, Vegetables, Creamy Peanut Sauce, and Steamed Rice

BEEF CALDERETA  1,320

Beef Stew, Tomato, Carrots, Potatoes, Bell Peppers, Pickled Gherkins, and Steamed Rice

CEBU LECHON PORK    1,320

Oven Roasted, Rolled Pork Belly, Lemongrass, Onion, Garlic, and Steamed Rice

PINAPUTOK NA
TIYAN NG BANGUS



ASIAN FAVOURITES

PERI-PERI PRAWNS

Grilled King Prawns, Peri - Peri Sauce,
Crispy Garlic, and Steamed Rice

Entrée | 1,210
Main | 1,760

THAI GREEN CURRY

Spicy Green Curry Paste, Coconut Milk, Bamboo Shoots,
Eggplant, Lemongrass, Kafir Lime, and Jasmine Rice

1,045

Add Extra:
Add Chicken 110
Add Prawns 150

NASI GORENG

Fried Rice, Chicken, Prawns, Garlic, Chilli, Sweet Soy Sauce,
Fried Egg, Vegetable Atchara, and Prawn Crackers

1,045

MIE GORENG

Stir Fried Egg Noodles, Chicken, Prawns, Sambal, Vegetables,
Chili, Fried Shallots, and Cucumber

1,045

LAMB ROGAN JOSH

Braised Lamb Shoulder in an Aromatic Sauce of Kashmiri Chilies,
Yoghurt, Cardamon, Cinnamon, Cloves, and Cilantro Basmati Rice

1,540

PANEER MAKHANI

Indian Rich Tomato Butter Curry, Garam Masala,
Paneer Cheese, Cilantro, and Basmati Rice

1,155



NASI GORENG

NOODLE SELECTIONS

BEEF EGG NOODLE SOUP



Roast Beef Broth with Beef Strips, Carrots, Cabbage, Bokchoy, and Leeks

690

CHICKEN HOFAN NOODLE SOUP

Homemade Aromatic Broth with Chicken Strips, Carrots, Cabbage, Bokchoy, and Leeks

690

DAN DAN NOODLE



Spicy Nutty Broth, Ground Pork, Sichuan Pepper, Scallions, and Home-Made Chili Sauce

760

PANCIT CANTON



Cantonese-Style Egg Noodles, Chicken, Squid Balls, Prawn, and Vegetables

850

PANCIT GUISADO



Glass Noodles, Seafood, Chicken Liver, and Vegetables

820

WOK FRIED FLAT RICE NOODLES



Hofan Noodles with Fragrant Vegetables
Choice of Pork or Chicken

820

PIZZA

MARGHERITA 	990
Homemade Tomato Sauce, Fresh Mozzarella, and Basil	
PEPPERONI 	1,100
Spicy Pepperoni, Melted Mozzarella, and Tomato Base	
MEAT LOVERS 	1,210
Ham, Bacon, Pepperoni, Sausage Topped, and Mozzarella	

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PASTA

PENNE CARBONARA



Classic Italian Pasta. Crispy Bacon, Egg, and Parmesan Cheese

1,045

SPAGHETTI & MEATBALLS

Homemade Beef Meatballs, Rich Tomato Sauce, Spaghetti, and Parmesan Cheese

1,155

FRUTTI DI MARE



Fettuccini with Prawns, Mussels, Squid in White Wine, Garlic and Fresh Tomato Sauce

1,375

FRUITTI DE MARE



INTERNATIONAL RECOMMENDATIONS

SPINACH & TRUFFLE RAVIOLI 	1,155
Homemade Pasta, Spinach, Ricotta Cheese, Truffle, Parmesan Cheese, White Wine, Herbs, and Cream Sauce	
NORWEGIAN SALMON FILLET  	2,145
Pan Seared 180gm Salmon, Green Asparagus, Courgettes, Baby Potatoes, Lemon Velouté, and Herb Oil	
BEER BATTERED FISH & CHIPS 	1,595
Beer Battered Market Fish, Tartare Sauce, Lemon Wedges, and French Fries	
ORGANIC CHICKEN BREAST  	1,595
Oven Roasted Chicken Breast, Chorizo Sausage, Butternut Pumpkin, Pickled Onions, Jerez Vinegar, and Chicken Jus	



ORGANIC CHICKEN BREAST

INTERNATIONAL RECOMMENDATIONS

U.S. BRAISED BEEF



2,035

Marinated USDA Braised Beef in Red Wine, Mushrooms, Cocktail Onion, Crispy Prosciutto, and Mashed Potato

STEAK AU POIVRE



3,080

Grilled 350gm Australian Ribeye Steak, Watercress Salad, Chimichurri Sauce Au Poivre, and French Fries

U.S. PRIME TENDERLOIN

2,750

Grilled 200gm American Beef Tenderloin, Mashed Potato, Sautéed Vegetables, and Beef Jus



STEAK AU POIVRE

SANDWICHES

TRUFFLE MUSHROOM BURGER



Balsamic and Rosemary Sautéed Mushrooms, Goats Cheese, Caramelized Onion, and Truffle Aioli

990

SMOKED CHICKEN BLT



Rye Bread with Smoked Chicken Breast, Bacon, Lettuce, Tomato, and Pommery Mayonnaise

935

CUCINA CLUB SANDWICH



Turkey Ham, Bacon, Lettuce, Tomato, Cucumber, Egg, Mayonnaise, and Cheese Loaf Bread

1,045

PULLED PORK BURGER



Pulled Baby Back Pork Ribs, Fresh Apple Coleslaw, Smoked Chill Mayonnaise, and Sesame Bun

1,155

PRAWN & CRAB ROLL



Cooked Prawns, Jumbo Crab Meat, Romaine Lettuce, Citrus Mayonnaise, Homemade Soft Roll, and French Fries

1,375

GRASS-FED BEEF BURGER

Australian Beef Minced Patty, Double Cheddar, Pickled Onions, Gherkins, Lettuce, Tomatoes, Truffle Mayonnaise, Sesame Seed Bun, and French Fries

1,375

Add Extra:

Add Fried Egg

120

Add Bacon

120



PRAWN CRAB ROLL

DESSERTS

CREME BRULEE



Caramelized Vanilla Creme Brulee and Fresh Berries

495

NOUGAT PARFAIT



Frozen Caramelized Almond Parfait and Raspberry Coulis

495

BASQUE CHEESECAKE

Burnt Cheesecake and Fresh Berries

495

COUNTRY STYLE CHEESE BOARD

Selection of Cheeses, Toasted Bread, Crackers, Dried Figs, Fresh Pear, and Chutney

1,375



CREME
BRULEE

KIDS MENU

SPAGHETTI BOLOGNESE

Beef Minced, Tomato Sauce, Spaghetti Pasta, and Parmesan Cheese

715

BEEF CHEESEBURGER

Grilled Beef Patty, Sesame Bun, Cheese, Tomato Sauce, and French Fries

715

SMOKED CHICKEN SANDWICH

White or Wheat Toast, Smoked Chicken, Cheddar Cheese, Lettuce, Tomato, and French Fries

605

HAM AND CHEESE TOASTIE

White or Wheat Toast, Ham, Cheese, and French Fries

605

BOWL OF STEAMED VEGGIES

Seasonal Garden Vegetables



385

FLAVORED ICE CREAM

Choice of 3 Scoops: Mango, Vanilla, Chocolate or Ube

440

TROPICAL FRUIT SALAD

Pineapple, Honeydew, and Watermelon



550

SUPPER MENU

11:00 PM - 6:00 AM

SALADS

TOMATO & BURRATA SALAD



Creamy Burrata Cheese, Heirloom Tomatoes,
Basil Pesto, Olive Oil, and Sourdough

1,045

BEETROOT, ORANGE & FETA CHEESE SALAD



Pickled Sweet Beetroot, Orange Segments, Coriander,
Feta Cheese, Pomegranate Seeds, and Orange Olive Oil Dressing

935

CLASSIC CAESAR SALAD



Romaine Lettuce, Soft Boiled Eggs, Reggiano Parmesan,
Crispy Bacon, and Caesar Dressing

935

Add Extra:

Add Chicken

100

Add Prawns

150



TOMATO & BURRATA SALAD

ASIAN SPECIALTIES

SINIGANG



935

Choice of Pork, Salmon or Prawn Tamarind Broth, Vegetables, and Steamed Rice

CHICKEN ADOBO



990

Braised Half Chicken, Piquant Soy Sauce, and Steamed Rice

THAI GREEN CURRY



1,045

Spicy Green Curry Paste, Coconut Milk, Bamboo Shoots, Eggplant, Lemongrass, Kafir Lime, and Jasmine Rice

Add Extra:

Add Chicken 110

Add Prawns 150

LAMB ROGAN JOSH



1,540

Braised Lamb Shoulder in an Aromatic Sauce of Kashmiri Chilies, Yoghurt, Cardamon, Cinnamon, Cloves, and Cilantro Basmati Rice

PANEER MAKHANI



1,155

Indian Rich Tomato Butter Curry, Garam Masala, Paneer Cheese, Cilantro, and Basmati Rice



THAI GREEN CURRY

INTERNATIONAL RECOMMENDATIONS

NORWEGIAN SALMON FILLET



2,145

Pan Seared 180gm Salmon, Green Asparagus, Courgettes, Baby Potatoes, Lemon Velouté, and Herb Oil

ORGANIC CHICKEN BREAST



1,595

Oven Roasted Chicken Breast, Chorizo Sausage, Butternut Pumpkin, Pickled Onions, Jerez Vinegar, and Chicken Jus

U.S PRIME TENDERLOIN

2,750

Grilled 200gm American Beef Tenderloin, Mashed Potato, Sauteed Vegetables, and Red Wine Jus

PASTA CHOICE

PENNE CARBONARA



1,045

Classic Italian Pasta, Crispy Bacon, Egg, and Parmesan Cheese

SPAGHETTI & MEATBALLS

1,155

Homemade Beef Meatballs, Rich Tomato Sauce, Spaghetti, and Parmesan Cheese



NORWEGIAN
SALMON FILLET

SANDWICHES | BURGERS

SMOKED CHICKEN BLT



935

Rye Bread, Smoked Chicken Breast, Bacon, Lettuce, Tomato, Pommery Mayonnaise, and French Fries

GRASS-FED BEEF BURGER

1,375

Australian Beef Minced Patty, Double Cheddar, Pickled Onions, Gherkins, Lettuce, Tomatoes, Truffle Mayonnaise, Sesame Seed Bun, and French Fries

Add Extra:

Add Fried Egg

120

Add Bacon

120

GRASS-FED
BEEF BURGER



DESSERT

CREME BRULEE

Caramelized Vanilla Creme Brulee, and Fresh Berries

495

BASQUE CHEESECAKE

Burnt Cheesecake and Fresh Berries

495

COUNTRY STYLE CHEESE BOARD

A Selection of Cheeses, Toasted Bread, Crackers, Dried Figs, Fresh Pear, and Chutney

1,375

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BASQUE CHEESECAKE

BEVERAGES

JUICES

CHILLED JUICES 400
Orange, Pineapple, Guava, Mango, or Apple

FRESH JUICES 555
Watermelon, Orange, Mango, Melon, Pineapple, or Calamansi

ENERGY JUICE FUSIONS
Morning Punch: Carrot, Pineapple, or Ginger Green 350
Avenue: Kale, Apple, Celery, or Cucumber 385

EAST WEST SOUR
Calamansi, Lime, and Club Soda

WATER SELECTION 400
Acqua Panna 500ml 435
Evian 330ml 435
San Pellegrino 500ml 400
Perrier 330ml

COFFEE
Brewed 225
Americano 225
Decaf Americano 225
Latte 270
Cappuccino 270
Espresso 225
Double Espresso 270
Macchiato 270
Matcha Latte 270

TEA

Pure Chamomile Flower	220
Sencha Green, Extra Special	220
Green Tea Jasmin	220
Original Earl Grey	220
Peppermint Tea	220
Mango and Strawberry Tea	220
Brilliant Breakfast Tea	220

SODAS

330

Coke Regular, CokeLight, Coke Zero, Royal, Sprite,
Schweppes Soda Water, Schweppes Tonic Water, or Ginger Ale

HEALTHY SMOOTHIES

Strawberry Banana Oats	730
Tropical Smoothie, Mango, Banana, and Pineapple	405
Greenie Smoothie, Spinach, Avocado, and Banana	430

LOCAL BEER

San Miguel Pale Pilsen 330ml	340
San Miguel Light 330ml	340
San Miguel Super Dry 330ml	340

IMPORTED BEER

Heineken 330ml	350
Stella Artois 330ml	400
Corona 330ml	540

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WINE BY THE GLASS/BOTTLE

Glass of House Red or White	500
Bottle of House Red or White	2,350

CHAMPAGNE AND SPARKLING WINE

	GLASS	BOTTLE
Moet and Chandon Imperial Brut	1,680	10,250
Prosecco Toso	620	3,410

COCKTAILS

Classic Margarita	575
Screw Driver	575
Long Island Iced Tea	575
Cosmopolitan	575
Whisky Sour	575
Old Fashioned	575

MOJITO

Classic, Watermelon, or Mango Raspberry	540
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MARTINI

Classic, Espresso, or Dirty	575
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LIQUOR

TEQUILA

	SHOT	BOTTLE
Jose Cuervo Gold	525	7,310
Patron Añejo	910	10,230

SCOTCH WHISKY

Johnnie Walker Red	470	6,570
Johnnie Walker Black	585	8,040
Johnnie Walker Double Black	655	12,400
Chivas Regal 18yrs	870	12,400

SINGLE MALT SCOTCH WHISKY

Glenfiddich 12yrs	800	11,250
Macallan 12yrs	1,270	12,420

GIN

Tanqueray	525	7,290
Bombay Sapphire	525	7,290
Hendricks	720	10,230

BOURBON

Jim Beam	465	6,550
Jack Daniels	580	8,020

VODKA

Grey Goose	715	14,590
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RUM

Bacardi Light	365	6,550
Don Papa	625	10,650

COGNAC

Hennessy XO	2,000	30,000
Hennessy VSOP	1,200	14,000
Remy Martin XO	2,000	30,000
Remy Martin VSOP	900	12,000

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