

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 TO 11:00 AM

ALL DAY MENU

11:00 AM TO 11:00 PM

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



contains gluten

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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 (Whole or Low-Fat Greek Style)

Choice of Cereals

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

Choice of Whole 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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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)

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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

Choice of Garlic or Steamed Rice

Choice of Fried or Scrambled Egg

Traditional Condiments

• Pork Longganisa

Choice of Garlic or Steamed Rice

Choice of 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)

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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**

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

*All Cereals are Served with Full-Fat 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

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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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LOCAL FAVOURITES

PORK LONGGANISA

755

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

PORK TOCINO

685

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

CRISPY FRIED BANGUS (MILK FISH)

810

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

BEEF TAPSILOG

890

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

Add Extra:

140

Fried Egg (one piece)

Cup of Steamed Rice

Cup of Garlic Rice

CHICKEN ARROZ CALDO

470

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

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SALADS AND STARTERS

LEMONGRASS SALMON GRAVLAX

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

935

TOMATO & BURRATA SALAD

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

935

BEETROOT, ORANGE & FETA CHEESE SALAD

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

715

CLASSIC CAESAR SALAD

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

Add Chicken Php 100

Add Prawns Php 150

715

SOUPS

TOMATO SOUP

Oven Roasted Vine Ripened Tomato Soup, and Garlic Bread Croutons

730

CHICKEN NOODLE SOUP

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

620

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LEMONGRASS SALMON
GRAVLAX



TOMATO & BURRATA SALAD

LOCAL FAVORITES

SISIG



685

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

SINIGANG



825

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

CHOPSUEY



860

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

PINAPUTOK NA TIYAN NG BANGUS



935

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

CHICKEN ADOBO



935

Braised Half Chicken, Piquant Soy Sauce, and Steamed Rice

KARE KARE



935

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

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**PINAPUTOK NA
TIYAN NG BANGUS**



CEBU LECHON
PORK

ASIAN FAVOURITES

PERI-PERI PRAWNS

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

Entrée | 1,760

Main | 1,210

THAI GREEN CURRY

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

Add Chicken | Php 110

Add Prawns | Php 150

1,045

NASI GORENG

935

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

Add Chicken | Php 100

Add Prawns | Php 150

MIE GORENG

935

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

Add Chicken | Php 100

Add Prawns | Php 150

LAMB SHOULDER

1,210

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

PANEER MAKHANI

935

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

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

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THAI GREEN CURRY



NASI GORENG

NOODLE SELECTIONS

BEEF EGG NOODLE SOUP



690

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

CHICKEN HOFAN NOODLE SOUP

690

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

DAN DAN NOODLE



760

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

PANCIT CANTON

850

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

PANCIT GUISADO

820

Glass Noodles, Seafood, Chicken Liver, and Vegetables

WOK FRIED FLAT RICE NOODLES



820

Hofan Noodles with Fragrant Vegetables
Choice of Pork or Chicken

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NORWEGIAN
SALMON FILLET



ORGANIC
CHICKEN BREAST

INTERNATIONAL RECOMMENDATIONS

SPINACH & TRUFFLE RAVIOLI

Homemade Pasta, Spinach, Ricotta Cheese, Truffle, Parmesan Cheese, White Wine, Herbs, and Cream Sauce

1,045

NORWEGIAN SALMON FILLET

1,760

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

BEER BATTERED FISH & CHIPS

1,045

Beer Battered Market Fish, Tartare Sauce, Lemon Wedges, and French Fries

ORGANIC CHICKEN BREAST

1,320

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

IBERICO PORK LOIN

1,760

Iberico Pork Loin, Smoked Apple Coleslaw, Caramelized Peach, Pumpkin Puree, and Pork Jus

U.S. BRAISED BEEF

1,320

Marinated US 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

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IBERICO PORK LOIN



STEAK AU POIVRE

PASTA

PENNE CARBONARA

880

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

SPAGHETTI & MEATBALLS

935

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

FRUTTI DI MARE

1,045

Fettuccini and Prawn

PIZZA

MARGHERITA

880

Homemade Tomato Sauce, Fresh Mozzarella, and Basil

PEPPERONI

935

Spicy Pepperoni, Melted Mozzarella, and Tomato Base

MEAT LOVERS

990

Ham, Bacon, Pepperoni, Sausage Topped, and Mozzarella

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SANDWICHES

TRUFFLE MUSHROOM BURGER

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

825

SMOKED CHICKEN BLT

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

880

CUCINA CLUB SANDWICH

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

935

PULLED PORK SANDWICH

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

935

PRAWN & CRAB ROLL

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

1,210

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 Fried Egg | Php 50

Add Bacon | Php 100

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PRAWN CRAB ROLL

GRASS-FED
BEEF BURGER



DESSERTS

CREME BRULEE

495

Caramelized Vanilla Creme Brulee and Fresh Berries

NOUGAT PARFAIT

495

Frozen Caramelized Almond Parfait and Raspberry Coulis

BASQUE CHEESECAKE

495

Burnt Cheesecake and Fresh Berries

COUNTRY STYLE CHEESE BOARD

1,375

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

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BASQUE CHEESECAKE



CREME
BRULEE

KIDS MENU

SPAGHETTI BOLOGNESE 715

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

BEEF CHEESEBURGER 715

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

SMOKED CHICKEN SANDWICH 605

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

HAM AND CHEESE TOASTIE 605

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

CHICKEN NUGGETS 605

Barbecue Sauce and French Fries

BOWL OF STEAMED VEGGIES  385

Seasonal Garden Vegetables

FLAVORED ICE CREAM 440

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

TROPICAL FRUIT SALAD  550

Pineapple, Honeydew, and Watermelon

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SUPPER MENU

11:00 PM - 6:00 AM

SALADS

TOMATO & BURRATA SALAD **935**

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

BEETROOT, ORANGE & FETA CHEESE SALAD **715**

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

CLASSIC CAESAR SALAD **715**

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

Add Chicken | Php 50

Add Prawns | Php 100

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ASIAN SPECIALTIES

SINIGANG

825

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

CHICKEN ADOBO

935

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 Chicken | Php 50

Add Prawns | Php 100

LAMB SHOULDER

1,210

Braised Lamb Shoulder In An Aromatic Sauce Of Kashmiri Chilies, Yoghurt, Cardamon, Cinnamon, Cloves, and Cilantro Basmati Rice

PANEER MAKHANI

935

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

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INTERNATIONAL RECOMMENDATIONS

NORWEGIAN SALMON FILLET

1,760

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

ORGANIC CHICKEN BREAST

1,320

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, Sautéed Vegetables, and Red Wine Jus

PASTA CHOICE

PENNE CARBONARA

880

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

SPAGHETTI & MEATBALLS

935

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

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SANDWICHES | BURGERS

SMOKED CHICKEN BLT

880

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 Fried Egg | Php 100
Add Bacon | Php 150

DESSERT

CREME BRULEE

495

Caramelized Vanilla Creme Brulee, and Fresh Berries

BASQUE CHEESECAKE

495

Burnt Cheesecake and Fresh Berries

COUNTRY STYLE CHEESE BOARD

1,375

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

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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

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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

Coke Regular, CokeLight, Coke Zero, Royal, Sprite, Schweppes Soda Water, Schweppes Tonic Water, or Ginger Ale	330
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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	365
Stella Artois 330ml	365
Corona 330ml	365

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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

Jose Cuervo Gold
Patron Añejo

SHOT	BOTTLE
525	7,310
910	10,230

SCOTCH WHISKY

Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Double Black
Chivas Regal 18yrs

470	6,570
585	8,040
655	12,400
870	12,400

SINGLE MALT SCOTCH WHISKY

Glenfiddich 12yrs
Macallan 12yrs

800	11,250
1,270	12,420

GIN

Tanqueray
Bombay Saphire
Hendricks

525	7,290
525	7,290
720	10,230

BOURBON

Jim Beam
Jack Daniels

465	6,550
580	8,020

VODKA

Smirnoff
Grey Goose

470	6,570
715	14,590

RUM

Bacardi Light
Don Papa

365	6,550
625	10,650

COGNAC

2,190	32,100
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