ALL-DAY DINING MENU

Available from 12 noon

Aofel Okura MANILA

2 Portwood Street (formerly Palm Drive), Resorts World Manila, Newport City, Pasay City 1309 Metro Manila, Philippines T: +63 2 5318 2888

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和らぎ The Spirit of Yawaragi

Yawaragi 和らぎ is a verb which means "to be completely at ease".

From the very beginning, we believe in doing everything with the spirit of "Wa" – the Japanese word for harmony. At Yawaragi, our guests will experience the feeling of serenity.



SALADS

Caesar salad	600
Romaine lettuce and croutons with Parmesan cheese in classic Caesar dressing Add a choice of:	
Char-grilled chicken breast 200	
Grilled prawns 500 Grilled salmon 350	
Griffed Satifion 550	
Prawn and pomelo salad	850
Prawn and pomelo tossed in a special sweet chili sauce and coriander leaves	
APPETIZERS	
Croquettes	450
Serrano ham and Manchego cheese with smoked aioli	
Shrimp gambas	550
Butter-poached prawns in paprika, chili, and garlic	
Beef salpicao	800
Sautéed beef tenderloin, garlic sauce	
	1.250
Cheese platter	1,350
Selection of imported cheeses with dried fruits, nuts and honey	
COUD	
SOUP	
Potato and onion potage	350

350
350
350

Selected from the finest seasonal ingredients

PASTA

Spaghetti bolognaise	500
Braised beef, garlic, plum tomatoes, parsley	
Fettuccini carbonara	650
Pancetta, black pepper, Parmeggiano Reggiano, cream, egg yolk	0,00
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Scampini linguine	800
Spicy prawns, garlic, cherry tomatoes	
Sun dried tomate toote farfalle	650
Sun-dried tomato pesto farfalle	030
Garlic, parmesan, olive oil, home-grown basil	

BURGERS, CLUBS & SANDWICHES

Served with two (2) side dishes

Okura signature burger		900	
All-natural 200g Angus beef, bac Choice of: cheddar cheese • Swi		chipotle mayonnaise	
Triple decker club			900
Grilled chicken, bacon, fried egg	, lettuce, tomato, cheddar che	ese, dijonnaise	
Ebi katsu sando			800
Deep-fried shrimp with mustard, on white bread	shredded cabbage, and tonka	itsu sauce	
Beef katsu sando			950
Deep-fried US beef tenderloin waard tonkatsu sauce on white bre	,	2,	
Japanese sandwiches sampler			1,000
Sampler of four (4) Japanese sandwiches - beef katsu, prawn, egg, ham and cheese			
Side dishes (select two)			
Crispy French fries	Green salad	Home-made potato chips	
Creamy coleslaw	Onion rings	Japanese potato salad	

Please inform your server of any special dietary requirements, intolerances, and allergies, as our menu items may contain allergens. Prices are in Philippines peso, inclusive of 12% value-added tax (VAT), subject to 10% service charge and applicable local tax. Prices are subject to change without prior notice.

JAPANESE SPECIALTIES

Signature Japanese curry	1,500
Special Japanese curry with beef and assortment of vegetables and fruits; served with side salad and sesame dressing	
Chicken karaage	850
Japanese-style fried chicken, shredded cabbage with sesame dressing, simmered vegetables, pickles, and Japanese mayonnaise	
Pork tonkatsu	600
Breaded pork cutlet with tonkatsu sauce, Japanese rice, shredded cabbage on sesame dressing	

MAKI

California maki	850
Roll with cucumber, avocado, crab meat, and flying fish roe	
Tekka maki	550
Roll with local tuna and sushi rice, served with soy sauce and wasabi	
Salmon maki	500
Roll with fresh salmon and sushi rice, served with soy sauce and wasabi	

ENTRÉES

Barbecue ribs	950
24-hour sous vide ribs, sautéed green beans, cherry tomato confit,	
herb-roasted marble potatoes	
Salmon fillet	890
Pan-seared salmon, rasuba nage, summer vegetable panache,	
herbed potatoes	
Grilled beef short rib	950
Slow-cooked beef short rib, parsley mash, Cipollini mushrooms,	
pine nuts salsa, and red wine jus	
Fish and chips	500
Beer-battered market fish, steak fries, remoulade sauce	

FILIPINO FAVORITES

Served with steamed rice

Chicken adobo	600
Slow-cooked chicken in a tangy cane vinegar, sugar, soy sauce, garlic	
Kare-kare	950
Traditional Filipino stew in savory peanut sauce and shrimp paste	
Beef kaldereta	900
US beef rib stew cooked in tomato sauce with potato, capsicum,	
carrots, and cheese	
Sinigang	650
Traditional sour stew with a choice of:	
Shrimp	
Salmon belly	
Pork belly	
Beef ribs	

SWEET ENDINGS

Mille feuilles			480
Vanilla bean crème	e patisserie, flaky puff pastry l	ayers, fresh berries	
Okura matcha red	bean cake		480
Honey matcha laye	rs filled with sweetened red b	ean paste, matcha buttercream	
Leche flan			420
Fresh fruits, coconu	it macaroon, caramel glaze		
Dulce de leche che	esecake		420
Cheese cake, dulce	de leche, lemon chocolate cru	inch, white chocolate ganache	
24-karat moist cho	ocolate mousse cake		400
Premium moist dar	k chocolate cake		
Halo-halo			500
00	of shaved ice mixed with fruit ram, evaporated milk	preserves, beans,	
Fresh fruits in seas	son		650
Four (4) kinds of se	easonal fruits		
Ice cream selection	ı.		400
Choice of:			
Green tea	Roasted almond	Strawberry	
Vanilla	Chocolate	Salted caramel	

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ALL-DAY BREAKFAST MENU

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BAKERY BASKET

Pastry selection	750
An assortment of premium butter and chocolate croissant, Danish pastry and muffin of the day, soft roll, baguette and multi-grain roll Served with all-natural seasonal marmalades, fruit preserves, and butter	
Toast	400
Choice of white, whole wheat, or wild grain toast	

Served with all-natural seasonal marmalades, fruit preserves and butter

PORRIDGE

Congee	550
Chinese rice porridge with yutiao, fried garlic, calamansi and century egg Choice of: Chicken, pork or shrimp	
<i>Arroz caldo</i> Ginger-infused Filipino rice porridge with chicken and boiled egg	350
<i>Champorado</i> Sweet rice porridge flavored with cocoa served with dried fish and milk	350

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BREAKFAST

Eggs Benedict			
Soft-poached eggs s With traditional h With smoked salm		nglish muffin	675 800
Savory breakfast			750
		rice, eggs and pickled papaya d milkfish, or homemade longganisa	
Steak and eggs			3,100
Char-grilled 200g Au caramelized onions	istralian beef tenderloin, frie	d eggs, and potatoes with	
Let's make an omelet your way			450
Three (3) whole egg	s or egg whites with your ch	noice of three (3) fillings:	
Asparagus	Mushroom	Smoked salmon	
Bacon	Green peppers	Onion	
Ham	Spinach	Cheddar cheese	
Add to your breakfa	ist		280
Choice of:			
Bacon	Daing na bangus		
Baked beans	Hash browns		