



IN-ROOM DINING MENU

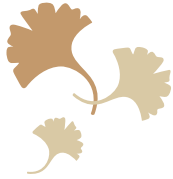
Breakfast available from 6:00 am to 11:30 am

All-day menu available from 11:30 am onwards

Hotel Okura
MANILA

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BREAKFAST MENU

Available from 6:00 am to 11:30 am

To order *room service*, please press the  *In-room Dining button* on your telephone.

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BREAKFAST SETS

<i>Continental breakfast</i>	1,100
Market-select fruit juice – choice of mango, orange, pineapple, or watermelon	
Pastry selection: croissant, Danish pastry, and hard rolls	
Choice of two (2) cold cuts and cheeses	
Two (2) farm eggs any style	
Fresh fruits in season	
Choice of freshly brewed coffee or tea	
<i>Japanese breakfast</i>	1,400
Tamago yaki	
Miso soup with green onions, tofu, and wakame seaweed	
Gratinated salmon served with grated daikon radish	
Simmered spinach marinated with sesame, stewed lotus root	
Japanese steamed rice, Japanese pickles and seasoned nori seaweed	
Fresh fruits in season	
Green tea	
<i>American breakfast</i>	1,100
Market-select fruit juice – choice of mango, orange, pineapple, or watermelon	
Two (2) farm eggs any style	
Pork sausages, hash browns, and your choice of cured bacon or cooked ham	
Assortment of freshly baked croissants, breakfast pastries, and muffins	
Toast: choice of plain or whole wheat	
Butter and fruit preserves	
Fresh fruits in season	
Choice of freshly brewed coffee or tea	
<i>Signature Filipino breakfast</i>	1,100
Market-select fruit juice – choice of mango, orange, pineapple, or watermelon	
Two (2) farm eggs any style	
An assortment of pastries: ensaymada, pan de sal, and home-baked soft rolls	
Garlic rice with a choice of two (2) mains: chicken or pork tocino, pork longganisa, beef tapa, or fried milkfish	
Fresh fruits in season	
Choice of freshly brewed coffee or tea	

Please inform your server of any special dietary requirements, intolerances, and allergies, as our menu items may contain allergens.

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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

BREAKFAST CLASSICS

Golden waffles 500

Served with vanilla cream, berries, and maple syrup

Traditional American pancake 500

Served with Nutella and maple syrup

BREAKFAST

Eggs Benedict

Soft-poached eggs served with hollandaise on English muffin

With traditional ham 675

With smoked salmon 800

Savory breakfast 750

Classic Filipino favorites served with garlic fried rice, eggs and pickled papaya
Choice of beef tapa, pork or chicken tocino, fried milkfish, or homemade longganisa

Steak and eggs 3,100

Char-grilled 200g Australian beef tenderloin, fried eggs, and potatoes with caramelized onions

Let's make an omelet your way 450

Three (3) whole eggs or egg whites with your choice of three (3) fillings:

Asparagus Mushroom Smoked salmon

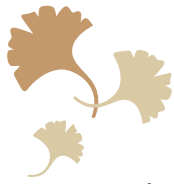
Bacon Green peppers Onion

Ham Spinach Cheddar cheese

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ALL-DAY DINING MENU

Available from 11:30 am to 2:00 am

Last call for order at 1:30 am

Japanese menu available from 11:00 am to 9:00 pm

Last call for order at 8:00 pm

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SALADS

<i>Caesar salad</i>	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	
<i>Prawn and pomelo salad</i>	850
Prawn and pomelo tossed in a special sweet chili sauce and coriander leaves	

SOUP

<i>Aji spiced pumpkin soup</i>	400
Spiced-roasted pumpkin with sour cream, roasted almonds, and garlic bread	
<i>Wild mushroom soup</i>	500
Creamy soup with shiitake mushrooms and garlic bread	

PASTA

<i>Scampini</i>	800
Spicy prawns, garlic, cherry tomatoes	
<i>Sun-dried tomato pasta</i>	650
Garlic, parmesan, olive oil, home-grown basil	

BURGERS, CLUBS & SANDWICHES

Served with two (2) side dishes

<i>Okura signature burger</i>	900
All-natural 200g Angus beef, bacon, crispy onions, traditional chipotle mayonnaise	
Choice of: cheddar cheese • Swiss cheese • blue cheese	
<i>Triple decker club</i>	900
Grilled chicken, bacon, fried egg, lettuce, tomato, cheddar cheese, dijonaise	
<i>Katsu sando</i>	750
Pork cutlet with mustard, shredded cabbage, and tonkatsu sauce on white bread	

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ENTRÉES

<i>Sous vide barbecue ribs</i>	950
24-hour sous vide ribs, sautéed green beans, cherry tomato confit, herb-roasted marble potatoes	
<i>Smoked beef short plate</i>	850
Slow-smoked beef with peppercorn sauce, buttered sweet corn, warm potato salad, mac and cheese	
<i>Spiced salmon</i>	950
Pan-seared spiced salmon with chimichurri sauce, pepper broccoli, and sautéed wild mushrooms; served with sweet corn rice pilaf	
<i>Gambas and chorizo</i>	850
Sautéed shrimps and chorizo in garlic butter, buttered French beans, romesco potato salad and steamed rice	
<i>Roasted Peruvian chicken</i>	850
Roasted chicken marinated in spices and Aztec corn; served with truffle mashed potato and crispy onion rings	

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JAPANESE MENU

Available from 11:00 am to 9:00 pm

APPETIZERS

<i>Edamame</i>	350
Boiled green soybeans	
<i>Tamago yaki</i>	400
Japanese sweet egg omelet	
<i>Dashi maki tamago</i>	450
Japanese egg omelet with dashi	

SUSHI

<i>Futomaki roll</i>	900
<i>California roll</i>	850
Roll with cucumber, mango, and flying fish roe	

NOODLES AND SOUP

<i>Miso soup</i>	260
<i>Cold green tea soba</i>	750
Buckwheat noodles with green tea, tofu, scallion, nameko mushroom, and wasabi	
<i>Niku udon</i>	800
Udon noodles with pork	

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JAPANESE RICE SETS

<i>Signature Japanese curry</i>	1,500
Special Japanese curry with beef and assortment of vegetables and fruits; served with side salad and sesame dressing	
<i>Chicken karaage set</i>	850
Japanese-style fried chicken, shredded cabbage with sesame dressing, simmered vegetables, pickles, and Japanese mayonnaise	
<i>Chicken teriyaki set</i>	850
Grilled chicken with teriyaki sauce, Japanese rice, simmered vegetables, and small dish	
<i>Salmon teriyaki set</i>	900
Grilled salmon with teriyaki sauce, Japanese rice, simmered vegetables, and small dish	

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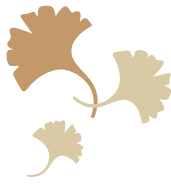
SWEET ENDINGS

<i>Matcha tiramisu</i>	500	
Green tea, ladyfingers layered with a light and airy mascarpone custard filling		
<i>Earl Grey panna cotta</i>	450	
Thick sweetened cream infused with fragrant Earl Grey tea		
<i>Strawberry charlotte</i>	450	
Vanilla sponge and creamy strawberry filling, topped with glazed strawberries		
<i>Mango sansrival</i>	500	
Layers of buttercream, meringue, chopped cashews, and mango		
<i>Fresh fruits in season</i>	650	
Four (4) kinds of seasonal fruits		
<i>Ice cream selection</i>	400	
Choice of:		
Green tea	Roasted almond	Strawberry
Vanilla	Chocolate	Salted caramel
Ube		

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BEVERAGE MENU

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FRESH JUICES

<i>Mango</i>	350
<i>Watermelon</i>	
<i>Carrot</i>	400
<i>Orange</i>	
<i>Pineapple</i>	

CHILLED JUICES

<i>Mango</i>	300
<i>Orange</i>	
<i>Apple</i>	
<i>Pineapple</i>	

SMOOTHIES

<i>Mango orange madness</i>	450
<i>Tropical island fruit</i>	
<i>Piña colada green</i>	
<i>Green breakfast</i>	

SODAS

<i>Coke Regular</i>	250
<i>Coke Light</i>	
<i>Coke Zero</i>	
<i>Sprite Regular</i>	
<i>Royal</i>	
<i>Sarsi</i>	

MINERAL WATER

<i>Evian 750 ml</i>	500
<i>Evian 350 ml</i>	280
<i>Acqua Panna 750 ml</i>	450

TEA

<i>Jasmine</i>	250
<i>Chamomile</i>	
<i>Organic green tea & peppermint</i>	

SPARKLING MINERAL WATER

<i>San Pellegrino Sparkling Water 400 ml</i>	370
<i>San Pellegrino Sparkling Water 750 ml</i>	430
<i>Ferrarelle Sparkling Water 330 ml</i>	370
<i>Ferrarelle Sparkling Water 750 ml</i>	450
<i>Perrier Sparkling Water 330 ml</i>	350
<i>Fever-Tree Soda Water 200 ml</i>	380

ICED TEA

<i>Lemon iced tea</i>	300
<i>Calamansi iced tea</i>	

COFFEE

<i>Café latte</i>	380
<i>Cappuccino</i>	
<i>Doppio espresso</i>	
<i>Brewed coffee</i>	250
<i>Caffè Americano</i>	
<i>Espresso</i>	200
<i>Affogato</i>	450
<i>Caffè mocha</i>	390
<i>Flat white</i>	280
<i>Long black</i>	300
<i>Fresh milk</i>	150
<i>Hot chocolate</i>	400

LOCAL BEER

<i>San Miguel Light</i>	300
<i>San Miguel Pale Pilsen</i>	
<i>San Miguel Premium All Malt</i>	
<i>San Miguel Cerveza Negra</i>	

IMPORTED BEER

<i>Kirin Ichiban</i>	450
<i>Asahi Super Dry</i>	
<i>Sapporo Premium</i>	
<i>Corona</i>	

CHAMPAGNE & SPARKLING

<i>Champagne</i>	<i>Glass</i>	<i>Bottle</i>
<i>NV Duval Leroy</i> Champagne, France		9,600
<i>Sparkling wine</i>		
<i>Chandon Brut</i> Yarra Valley, Australia		7,500

WHITE WINE

<i>Barefoot Sauvignon Blanc</i> California, USA	450	2,000
<i>Canyon Road Chardonnay</i> California, USA	450	2,000
<i>Beringer Main & Vine White Zinfandel</i> Napa Valley, USA	500	2,250

RED WINE

<i>Dark Horse Cabernet Sauvignon</i> California, USA	500	2,800
<i>Canyon Merlot</i> Napa Valley, USA	450	1,950
<i>The Stump Jump D'Arenberg Shiraz</i> McLaren Vale, Australia	700	2,850

SPARKLING SAKE

	<i>Glass</i>	<i>Bottle</i>
<i>Takara Seishi "Mio" Sparkling</i> (chilled) 300 ml Light, fruity, tingling, and dry style		1,750

SINGLE MALT SCOTCH WHISKY

<i>Dalmore 12 Year Old</i>		13,100
<i>Dalmore 15 Year Old</i>		22,200
<i>Dalmore 18 Year Old</i>		40,000
<i>Dalmore King Alexander III</i>		50,000

COGNAC

<i>Hennessy VS</i>		5,000
<i>Hennessy VSOP</i>		9,500
<i>Louis XIII</i>		600,000
<i>Remy Martin Club</i>		16,750

RUM

<i>Zabana Tropical Spiced Rum</i>		3,880
<i>Bacardi Superior</i>		1,580

BRANDY

<i>Fundador Light</i>		1,700
<i>Fundador Double</i>		1,700
<i>Fundador Supremo 18 Years Old</i> *World's Best Brandy at the International Wine & Spirits Competition 2019		52,000

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