

OPENING HOURS
6:30 AM TO 10:00 PM

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manila bay
KITCHEN



ISSUE 4 . SERIES 2023

SHERATON MANILA BAY

"WHERE FLAVORS AND STORIES GATHER."

BREAKFAST BUFFET

Monday to Friday:
6:30 to 10:00 am

Saturday and Sunday:
6:30 to 10:30 am

Php 1,350 nett

LUNCH EXPRESS

Salads, dessert buffet, and
your choice of a main course.

Monday to Thursday
11:30 AM to 2:00 PM
Php 1,099 nett

LUNCH BUFFET

A midday feast inclusive of
salads, appetizers, pasta,
desserts and more.

Every Friday
11:30 AM to 2:00 PM
Php 1,800 nett

PRE-DINNER HAPPY HOURS

WELL DESERVED!

Salads, hot and cold appetizers,
mix grill/carving, cheeses,
desserts, wines, beers, chilled
juices, soda, coffee & tea.

Sunday to Wednesday
6:30 PM to 9:00 PM
Php 1,800 nett

A CULINARY MELTING POT

DISCOVER CULTURE THROUGH FLAVORS AND STORIES.



Manila Bay has been the gateway to the Philippines for centuries. It has served as a natural harbor and a cultural melting pot where influences from across Asia and beyond gave birth to a vibrant and diverse community. Much like its namesake, Manila Bay Kitchen, offers diners an exceptional all-day dining culinary experience that showcases the best of international, regional, and local cuisine.

Our restaurant features an extensive menu, carefully crafted to showcase local signatures and an array of Asian cuisine, inspired by flavors from Thailand, Japan, and Korea, among others.

At the heart of the restaurant is our live kitchen where you can watch our skilled chefs expertly stretched and shaped doughs to create gourmet pizzas with handcrafted precision, meticulously blending ripe tomatoes and aromatic herbs and spices from our organic plant boxes. Manila Bay Kitchen also features an impressive "on the grill" selection of premium fish, seafood, and succulent steak including the famous Tomahawk "Kurobuta" and Angus Bone In Ribeye.

With its diverse gastronomic offering, Manila Bay Kitchen is truly a fascinating community center where locals and travelers alike share, dine, and gather in a celebration of diversity, culture, flavors, and stories.

DISCOVERY "BLANC"

Blanc, which means "white" in French, is a delicious and refreshing dessert that combines the flavors of sweet Philippine mango, rich and flavorful sticky rice, and cold and creamy coconut ice cream. It is served with thick caramel dip and ladyfingers brushed with confectionary sugar.

A signature dessert at MANILA BAY KITCHEN best enjoyed with coffee specialties. Discover!

PIZZA TO GO!

Freshly baked and ready to go.
To order please call
+632 5318 0788 local 3142

GATHER FOR DINNER BUFFET

Explore a feast beyond compare with a delectable buffet spread featuring authentic flavors of Manila Bay Kitchen's signature cuisine, local favorites and Asian street delicacies, market grill of fresh seafood catch-cook à la minute! and premium tender meat expertly carved to perfection.

Thursday to Saturday
6:30 PM to 9:30 PM

Php 2,800 nett per person
Php 600 nett Beverage add-on of
house wine, juices, local beers, & sodas.

Scan for OpenTable
Online reservation



APPETIZERS & SALADS

Beetroot Salad (V) 550

Roasted beetroot, spinach, artichokes, blue cheese, caramelized walnut, herb balsamic vinaigrette

Asian Beef Salad 🌶️ 750

Peppered striploin steak, onions, coriander, cucumber, tomato, lettuce, chili lime dressing

Caesar Salad

Cardini's Grand Classic 550
Remix with Grilled Chicken Breast 600
with Smoked Salmon 680
with Grilled Prawns 680

Kani Salad 420

Crabstick, shredded iceberg lettuce, mango, cucumber, sweet chili dressing

Chimichurri Beef Tacos 580

Grilled angus beef, shredded iceberg lettuce, cheese, jalapeño, onion, tomato salsa, tortilla flour

Chicken Wings (A) 550

Choice of Jack Daniel's BBQ or Korean spicy version
Sweet potato chips, gorgonzola dip

PIZZAS

Choice of traditional sourdough or thin crust

Margherita Pizza (V) 550

Basil leaves, oregano, tomato, mozzarella, house tomato sauce

Spinach Ricotta (V) 680

Spinach, ricotta, mozzarella, shiitake mushrooms, "Mornay" sauce

Pacific Pizza 750

Shrimp, octopus, mussels, clams, spicy tuyo in oil, spinach, mozzarella, Portobello mushroom, house tomato sauce

Pizza Meat Supreme (P) 850

Meat balls, pork bacon, smoked chicken ham, salami, bell pepper, mozzarella, house tomato sauce

Cajun Chicken & Salami 820

Spicy chicken strips, salami, zucchini, blue cheese, mozzarella, portabello mushroom, house tomato sauce

SOUPS

French Onion Soup 380

Fully gratinated "Au gruyere"!

Mushroom & Herb Soup (V) 400

Truffle oil, garlic crouton

SUSHI ROLLS

Sambal Tuna (S) 490

Spicy tuna, mango, Bonito flakes, sesame sauce

Avocado Roll (V) 480

Avocado, sweet potato, tofu, carrots, spring onion, tempura flakes, sweet wasabi sauce

Philly Salmon Roll 500

Salmon, Philadelphia cheese, cucumber, black tobiko, spring onion

Beef Tataki Roll 520

Angus beef tenderloin, beetroot, french beans, goat cheese, miso-balsamic sauce

Unagi Roll 550

Grilled eel, avocado, shrimp tempura, with teriyaki sauce

SUSHI & SASHIMI

Sashimi - 4 slices/order

Sushi- 2pcs/ order

	Sashimi	Sushi
Hamachi (Yellow Fish Tail)	500	300
Sake (Salmon)	350	250
Maguro (Tuna)	400	250
Tako (Octopus)	350	260
Unagi (Smoked Eel)	400	250

Assortments

3 Kinds 800 550
Salmon, Tuna, Unagi

5 Kinds 1200 850
Salmon, Tuna, Tako, Hamachi, and Unagi

PASTAS

Served with herb-garlic bread.

Curate Your Own 550

Choice of Pasta:

Penne
Fusilli
Fettuccine
Spaghetti

Choice of sauce:

Moringga Pesto
Crab and Shrimp "Aligue"
Chicken "Inasal - Alfredo"

TARTINE, BURGER & SANDWICH

Served with homemade potato fries
or house "Mesclun" salad

The "Club" 690

Grilled chicken, ham,
bacon, egg, tomato,
lettuce, country bread

Wagyu Beef Burger 750

U.S Wagyu beef patty,
bacon, emmental cheese,
egg, caramelized onions,
"Brioche" bun

Pork "Kurobuta" Tartine 550

Seared pork tenderloin,
poached cage-free eggs,
red radish, herb- honey
mustard, sourdough tartine

ASIAN RICE & NOODLES

Shoyu Ramen 550	Pad Thai 550
Shoyu noodle soup, shiitake mushrooms, fish cake, pork roulade, cage-free ajitsuke tamago	Stir fried rice noodles, prawns, beans sprout, egg, crushed peanut

Seafood Laksa 🌶️ 650	Nasi Goreng 🌶️ 530
Spicy noodle soup, with shrimp, squid, clams	Indonesian fried rice, shrimps, bok-choy, prawn crackers, cage-free egg, chicken satay, peanut sauce

REGIONAL SIGNATURES

Chicken Roulade "Adobo" 750	Tofu "Salpicao" (V) 550
Braised chicken roulade, potatoes, egg, steamed rice, balsamic adobo sauce	Stir-fried tofu, mushroom, worcestershire sauce, soy sauce, garlic rice

"Crispy Pata" 1200	Prawn & Salmon Sinigang 950
Deep-fried pork knuckle, atchara, soy onion sauce, liver sauce, spiced vinegar, steamed rice	Tamarind broth, prawn, salmon, local vegetables, steamed rice

Pork Kimchi 950
Braised pork "kurobuta" ribs, cabbage, kimchi, tofu, steamed rice

ON THE GRILL

All dishes accompanied by house salad, two sides, and one sauce

Fillet Mignon 2500	Tomahawk "Kurobuta" (P) 🌶️ 2800
250g Angus premium MS5	400g Berkshire premium pork chop, great marbling

Angus Bone In Ribeye 2700	Australian Rack of Lamb 🌶️ 2500
500g Australian hand-trimmed ribeye, well marbled	330g whole roasted rack of lamb marinated with fresh herbs

Garlic Rosemary Salmon 1200	Sides:
250 grams Norwegian salmon, béarnaise sauce	Homemade Potato Fries Whipped Potato Purée Vegetable Gratin Grilled Corn Creamed Garlic Spinach Steamed Japanese Rice

Sauces:
Pink & Green Peppercorn Sauce Béarnaise Sauce "Au jus" Teriyaki Sauce

For special dietary needs, Vegetarian or Vegan preferences, please connect with our culinary team.
We shall be delighted to hear about your special requests and accommodate them.

DESSERTS

Auro Chocolate Decadence Cake 380

Moist chocolate cake, Auro chocolate truffles, sable tart

Chiboust A la Framboise 420

Mascarpone cheese cake, raspberry cream, fresh berries

Mango Tart (V) 480

Philippine fresh mango, caramelized crust, whipped cream

"Blanc" 🌅 650

Le must try. Great for 2 !! ♡♡

ALL DAY BREAKFAST

"SILOG" By the Bay 820

Tapsilog, Longsilog or Bangsilog fried egg, garlic rice, coffee or tea

Continental Breakfast 980

Choice baked goods, cereals, fresh fruits, chilled juice, coffee or tea

LEGEND OF KUROBUTA PORK



The legend of Kurobuta Pork, also known as Berkshire pork, is one of culinary excellence and tradition. According to the legend, the breed originated in the Berkshire region of England, where it was reserved for the British aristocracy and was considered a delicacy.

These black pigs were highly prized for their unique marbling, exceptional flavor, and tenderness, which was a result of their genetics and the specific feeding methods used during their rearing. The pigs were raised on small farms where they were given plenty of room to move around and were fed a diet of high-quality grains and natural ingredients. Over time, the breed was brought to other countries including the Philippines, where it was raised with the same strict standards to ensure its quality. Today, Kurobuta is a premium meat considered to be "the wagyu of pork".

A signature of Manila Bay Kitchen, the **Tomahawk Kurobuta** is a culinary wonder of its own. Our version further elevates the Kurobuta experience with a premium tomahawk cut that adds flavor to the premium meat as it cooks, seasoned with a blend of herbs and spices, and then grilled to perfection by our culinary team.

THE ORIGIN OF LAKSA

There is nothing quite like laksa, and no two laksas are the same. The soup can be found in different iterations in four Southeast Asian countries, from the coasts of Thailand and Malaysia down to Singapore and Indonesia.

The local legend says that a Chinese Teochew immigrant from Guangzhou named Goh Lik Teck first began peddling this noodle dish along Kuching's Carpenter Street in the early 1940s. The dish was only made up of six (6) ingredients, which is claimed to how it got its name – the Hokkien term for six is "lak" and "sa" is slang for vermicelli.

Others said that Laksa got its name from the Sanskrit word "lakh," which means 100,000. There are three modern variations of laksa—Curry, Siamese, and Assam.

Curry laksa is spicy and includes coconut milk. It is found in Malaysia's Malacca and Johor states, and pops up in Singapore as Katong laksa, and in Indonesia as Bogor, Cibinong and Betawi laksa, to name a few. Each region has added its own unique ingredients to the mix, such as kaffir lime leaves, shredded chicken, or even snakehead fish.

Siamese laksa, found in Thailand, contains coconut milk and is informed by traditional Thai flavors such as red curry paste, while the white Assam laksa, which has tamarind but no coconut milk, is found in the Penang state of Malaysia.



Seafood Laksa