Sparkling Holidays

Explore, discover, and experience a grand holiday season with a well-deserved bottle of champagne. Relive timeless traditions and create new meaningful moments to treasure at the Marco Polo Ortigas Manila.
In the spirit of the Holidays, we celebrate the moments that make each encounter more meaningful and memorable. Rediscover glamour with wonder, as the Marco Polo Ortigas Manila ushers in another season of abundance and revelry. Join us as we raise our glasses to the year that was and the sparkling future that awaits.

May you and your loved ones be filled with joy, peace and prosperity!

Have a splendid holiday season!

Frank Reichenbach
General Manager
Celebrate the holidays with our signature flavours. The season’s choice delights are hand-crafted to perfection, and ideal for indulgence or as gifts.
WITH LOVE, SANTA

This season is best celebrated with a bite (or two) of this delightful treat. Let sumptuous fruit caramel cake tickle your taste buds with a tropical twist.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Raspberry Pâte de Fruit</td>
<td>500</td>
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<tr>
<td>Mango &amp; Passion Fruit Pâte de Fruit</td>
<td>405</td>
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<tr>
<td>Strawberry Pâte de Fruit</td>
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<tr>
<td>Tropical Fruit Caramel Cake</td>
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<tr>
<td>Ginger Bread</td>
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<td>Marzipan Stollen Bread</td>
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<td>Passionfruit Mallows</td>
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<td>Kiwi Mallows</td>
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<td>Dundee Cake</td>
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<td>Amaretti Cookies, 5</td>
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<td>Jammie Dodger Cookies, 5</td>
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<td>Cinnamon Star Cookie, 6</td>
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<td>Vanillekipfer, 6</td>
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<td>Squirrel Chocolate</td>
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<td>Minced Pies, 4</td>
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<td>Chocolate Bell</td>
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<td>Chocolate Bear</td>
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<td>Rice Crispies</td>
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<td>Lolly Snowman</td>
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<td>Lolly Santa</td>
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<td>Chocolate Christmas Tree</td>
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<td>Chocolate Box with Pralines, 5</td>
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<tr>
<td>Chocolate Santa</td>
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</tbody>
</table>

- Prices are in Philippine Peso. Inclusive of all applicable taxes and service charge.
- Exemption of VAT inclusion applies to guests who present Senior Citizen IDs and Persons with Disability (PWD) card.
- Associate discounts and Marco Polo Elite discounts do not apply to these items.
Celebrate with time-treasured culinary delights with those you hold most dear. Feast on a wide range of festive gastronomic staples in celebration of this season.

A GRAND FEAST

Christmas Eve Dinner  
6:00 PM to 10:00 PM  
3,850

Christmas Noche Buena  
11:00 PM to 12:00 MN  
1,850

Christmas Day  
Lunch | 12:00 PM to 2:00 PM  
Dinner | 6:00 PM to 10:30 PM  
2,988

New Year’s Eve Dinner  
6:00 PM to 10:30 PM  
3,850

New Year’s Day  
Lunch |12:00 NN to 2:00 PM  
Dinner | 6:00 PM to 10:30 PM  
2,988

• Prices indicated are in Philippine pesos and per individual guest.
• Rates provided are inclusive of service charge and applicable local taxes.
Appetisers and Salads

- Smoked Salmon Bruschetta, Horseradish Cream, Capers and Dill
- Tuna Carpaccio on Wasabi and Pickled Ginger Dressing
- Bayonne Ham with Melon and Basil Cocktail
- Classic Niçoise Salad
- Seafood on Ice with Condiments
- Sushi and Sashimi with Traditional Condiments
- Assorted Japanese Appetisers
- Assorted Garden Greens and Salad Vegetables with Dressings and Accompaniments

Cheese, Charcuterie and Antipasti

- Assorted Cold Cuts
- Selected Cheese
- Vegetable Cruditees, Dried Fruit and Nuts
- Olives, Cornichons, Capers, Pickled Onions, Sun Dried Tomatoes
- Artisan Breads and Rolls

Soups

- Szechuan Seafood Soup
- Forest Mushroom Cream Soup

Asian Noodle Station

- Selected Noodles
- Spicy Beef Broth
- Chicken Broth
- Shrimp, Chicken, Beef, Pork
- Bean Sprouts, Cabbage, Carrots, Shiitake Mushrooms, Spring Onion, Egg, Tofu
- Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery

- Roast Christmas Turkey with Stuffing, Chipolatas, Cranberry Sauce and Rosemary Jus
- Roast Beef Rib Eye
- Caramelised Christmas Ham
- Roast Potatoes, Buttered Brussel Sprouts, Honey Glazed Carrots and Snow Peas

A GRAND FEAST
Christmas Eve Buffet
24 December 2019
From the Grill

Snapper  
Pork BBQ  
Lamb Brochette  
Beef Tenderloin  
Salmon

Pasta

Linguine with Clams, Parsley, Chili and Olive Oil  
Fusilli with Parmesan Cream, Ham and Mushrooms  
Penne with Grilled Vegetables and Pomodoro Sauce

Signature Dishes

Piccata of Pork on Roma Tomato Sauce  
Seafood Ragout in Saffron, Dill and Dry Vermouth Cream  
Braised Beef with Mushrooms and Green Peppercorn Cream

Filipino Station

Ox Tripe and Beef Kare Kare  
Batangas-Style Adobo with Potatoes and Pineapples  
Lamang Dagat Gising Gising  
Chicken Asado Kapampangan style  
Inihaw na Tanigue Steak

Indian

Lamb Palak  
Paneer Makani  
Basmati Rice  
Buttered Chicken  
Prawn Tikka, Lamb Tikka, Chicken Tika  
Lime Pickle, Raita, Mango Chutney

Rice

Kung Pao Chicken  
Steamed Snapper with Tomatoes, Ginger and Soy  
Fried Rice with Chinese Sausage and Egg

Desserts

Ice Cream  
Steamed Christmas Pudding with Brandy Butter and Vanilla Custard  
Carrot Cake  
Mixed Dried Fruits Chocolate Rocher  
Yule Log Cake  
Toasted Pecan Sans Rival  
Santa Hat Strawberry Tart  
Christmas Tree Chocolate Rhum Balls  
Raspberry Patties with Milk Chocolate  
Cranberry and Orange Cake  
Red Velvet Brownies  
Mince Pie  
Ube Leche Flan  
Fresh Fruits
A GRAND FEAST

Noche Buena Dinner Buffet
24 December 2019

Appetisers

Selection of Lettuce, Cherry Tomato, Red Onions, Sweet Corn, Croutons, Carrots, Red radish, Thousand Island Dressing, Italian Dressing, Mango Dressing, Caesar Dressing
Chicken Galantine with Apricot Compôte
Pickled White and Red Radish with Spring Onions
Homemade Pickled Green Papaya with Dried Shrimp
Grilled Eggplant Salad with Bagoong Vinaigrette

Soup

Tinolang Native Chicken with Sili Leaves
Suwam na Mais with Ground Pork

Grilled Section

Marinated Baby Squid in Soy Calamansi and Garlic
Sinugba na Pork Liempo
Marinated Chicken Thigh in Asuete, Vinegar, Soy Sauce, Mahi Mahi Fillet

Main Dish

Pork Chop with Onion Rings
Pesang Boneless Bangus
Adobong Manok sa Gata
Pritong Talong with Bagoong
Beef Mechado

Chinese Station

Pork and Shrimp Siu mai
Chicken Feet
Asado Pork Mini Siopao
Pork Spareribs

Dessert Station

Halo Halo Station
Puto Bumbong
Bibingka
Buko Pie
Cucinta with Fresh Coconut Meat
A GRAND FEAST

Christmas Day Buffet
25 December 2019

Appetisers and Salads

- Octopus Carpaccio
- Salmon Gravlax with Yoghurt Mint Foam
- Greek Lemon Potato Salad with Dehydrated Parma Ham
- Roasted Herb Chicken Cobb Salad with Homemade Vinaigrette
- Grilled Pumpkin Cous Cous Salad with Rocket Lettuce
- Black Bean Corn Salad with Flour Tortilla Chips
- Cold Asparagus Soup with Crab Meat and Salmon Roe
- Seafood on Ice with Condiments
- (Oysters, Prawns, Crab, Green Lip Mussels, Clams)
- Sushi and Sashimi with Traditional Condiments
- Assorted Garden Greens and Salad Vegetables
  with Dressings and Accompaniments

Cheese, Charcuterie and Antipasti

- Bresaola
- Fuet
- Pastrami
- Milano Salami
- Iberico Chorizo
- Sun-dried Tomatoes
- Cornichons
- Pickled Onions
- Feta Cheese in Herb Oil
- White Anchovies
- Marinated Olives
- Fourme d’Ambert
- Taleggio
- Brie
- Reblochon
- Gruyére
- Manchego
- Artisan Breads and Rolls
Soups
Philadelphia Pepperpot
Lobster and Prawn Bisque

Asian Noodle Station
Selected Noodles
Spicy Beef Broth
Chicken Broth
Shrimp, Chicken, Beef, Pork
Bean Sprouts, Cabbage, Carrots,
Shiitake Mushrooms, Spring Onion
Egg, Tofu
Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery
Roast US Turkey with Stuffing, Chipolatas,
Cranberry Sauce and Rosemary Jus
Roast Angus Beef Rib Eye with
Red Wine Jus and Horseradish Sauce
Caramelised Christmas Ham
Roast Potatoes, Buttered Brussel Sprouts,
Honey Glazed Carrots and Snow Peas

From the Grill
Beef Tenderloin and Shiitake Mushroom Brochette
Scallops with Prosciutto Ham
Salmon
Lamb Kofta

Pasta
Linguine with Clams, Parsley, Chili and Olive Oil
Tagliatelle, Chorizo, Garden Peas and Pesto
Penne with Grilled Vegetables and Pomodoro Sauce

Signature Dish
Lamb Shank and Vegetable Couscous Moroccan Spiced Jus
Duck Confit on Braised Red Cabbage with Orange Jus
Poached Red Snapper with Grapes and Dry Vermouth Dill Cream

Filipino Station
Beef Morcon
Patang Kare Kare
Tinurbong Manok
Ginataang Labong na may Hipon at Saluyot
Pinangat na Talakitok
Indian Station

Lamb Rogan Josh
Paneer Makani
Chicken Jalfrezi
Vegetable pulao
Assorted Tikka
Papadums, Chapati
Lime Pickle, Raita, Mango Chutney

Asian/Rice

Thai Green Chicken Curry
Pork with Fermented Chili Paste and Scallion
Steamed Coconut Rice

Desserts

New Zealand Ice Cream
Steamed Christmas Pudding with Brandy Butter and Vanilla Custard
Carrot Cake
Mixed Dry Fruits Chocolate Rocher
Yule Log Cake
Toasted Pecan Sanzrival
Santa Hat Strawberry Tart
Christmas Tree Chocolate Rhum Balls
Raspberry Patties with Milk Chocolate
Cranberry and Orange Cake
Red Velvet Brownies
Mince Pie
Ube Leche Flan
Fresh Fruit
A GRAND FEAST

New Year’s Eve Dinner Buffet
31 December 2019

Appetisers and Salads

Chicken Liver Pâtè with Port Wine Glaze and Toasted Brioche
Tuna Tartare with Sesame and Pickled Ginger Dressing
Asparagus, Green Beans and Garden Peas with Mint and Feta Cheese
Cajun Spiced Chicken Salad with Celery and Pecan Nuts
Prawn and Mango Cocktail
Beef Carpaccio with Grain Mustard Dressing and Arugula Leaves
Seafood on Ice with Condiments (Oysters, Prawns, Crab, Green Lip Mussels, Clams)
Sushi and Sashimi with Traditional Condiments
Assorted Garden Greens and Salad Vegetables with Dressings and Accompaniments

Cheese, Charcuterie and Antipasti

Bayonne Ham
Landjäger
Smoked Pork Loin
Milano Salami
Iberico Chorizo
Sun Dried Tomatoes
Cornichons
Pickled Onions
Feta Cheese In Herb Oil
White Anchovies
Marinated Olives
Gorgonzola
Munster Cheese
Appenzeller
Pont-l’Évêque
Brie
Artisan Breads and Rolls
Soups
Oxtail Consommé with Tarragon and Cheese Straws
Cream of Cauliflower with Gruyere Cheese

Asian Noodle Station
Selected Noodles
Spicy Beef Broth
Chicken Broth
Shrimp, Chicken, Beef, Pork
Bean Sprouts, Cabbage, Carrots, Shiitake Mushrooms,
Spring Onion
Egg, Tofu
Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery
Iberico Pork Loin with Apple Sauce
Roast Angus Prime Beef Rib with
Red Wine Jus and Horseradish Sauce
Chinese BBQ Duck
Gratinated Potatoes with Cream and Cheese, Broccoli and
Cauliflower Polonaise
Stir-fried Asian Greens with Shiitake Mushrooms

Pasta
Linguine with Clams, Parsley, Chili and Olive Oil
Pappardelle with Lamb Ragout
Fusilli with Assorted Mushrooms and Cream

Signature Dish
Mini Surf and Turf with Tomato Hollandaise
Lemon Chicken Fricassee with Mushrooms
Red Snapper in Beer Batter with Lemon and Tartar Sauce

Filipino
Ginataang Tulingan at Green Papaya
Kalderetang Manok na Tagalog
Nilagang Okra na may Bagoong Isda
Dinaldalem na Lamang Loob ng Baboy
Hinornong Lomo ng Baka
Indian
- Lamb Rogan Josh
- Dhal Makhani
- Butter Chicken
- Peas Pulao
- Assorted Tikka
- Papadums, Chapati
- Mango Chutney, Raita, Lime Pickle

Asian/Rice
- Assorted Seafood with Fermented Black Beans and Bell Peppers
- Stir-fried Pork Fillet with Celery, Shiitake Mushrooms and Cashew Nuts
- Yang Chow Fried Rice

Desserts
- New Zealand Ice Cream
- Chocolate Fountain
- Traditional Apple Pie
- Trio of Chilled Cheese Cake (Lemon Grass, Mango, Plain)
- Lemon Cello Cake
- Espresso Crème Cake
- Strawberry Bavarois Cake
- White Chocolate and Raspberry Verrine
- Mango Pain de Gêne
- Orange Chocolate Flourless Cake
- Double Chocolate Fudge Cake
- Green Tea White Chocolate Brownies
- Mango and Mascarpone
- Milk Chocolate Pecan Nougatine
- Fresh Fruits
A Grand Feast

New Year’s Day Buffet
1 January 2020

Appetisers and Salads
- Gazpacho and Oyster Shooter
- Chicken, Ham, Salami, and Gruyere Cheese with Tarragon Dressing
- Thai Style Vermicelli Noodle and Seafood Salad
- Smoked Salmon and Herb Cream Cheese Roulade with Tomato Salsa
- Seafood on Ice with Condiments
- Sushi and Sashimi with Traditional Condiments
- Assorted Japanese Appetisers
- Assorted Garden Greens and Salad Vegetables with Dressings and Accompaniments

Cheese, Charcuterie and Antipasti
- Assorted Cold Cuts
- Selected Cheese
- Vegetable Crudité, Dried Fruits and Nuts
- Olives, Cornichons, Capers, Pickled Onions, Sun-dried Tomatoes
- Artisan Breads and Rolls

Soups
- French Onion with Cheese Flutes
- Cream of Chicken with Shiitake Mushrooms

Asian Noodle Station
- Selected Noodles
- Spicy Beef Broth
- Chicken Broth
- Shrimp, Chicken, Beef, Pork
- Bean Sprouts, Cabbage, Carrots, Shiitake Mushrooms, Spring Onion, Egg, Tofu
- Garlic Chips, Chili Paste, Sesame Oil, Soy Sauce, Coriander

Carvery
- Roast Beef Rib Eye with Red Wine Jus
- Crispy Roast Pork Belly
- Roast Potatoes, Ratatouille, Cauliflower with Cheese Sauce
From the Grill
- Tuna
- Pork Barbecue
- Squid
- Beef Steak
- Prawn and Salmon Brochette

Pasta
- Linguine with Clams, Parsley, Chili and Olive Oil
- Farfalle with Pesto and Smoked Ham
- Orecchiette with Pepperoni and Tomatoes

Signature Dishes
- Medallion of Beef with Parmesan Onion Crust and Red Wine Onion Jus
- Spinach and Ricotta Dumplings with Roma Tomato Sauce
- Prawns, Mussels and Salmon with Mushrooms and Tomatoes in Dill Cream

Filipino
- Fried Tawilis with Dip
- Pork Dinakdakan
- Sinanglaw Beef Intestine
- Adobong Sitaw with Bagnet
- Pocherong Manok

Indian
- Paneer Makhani
- Lamb Curry
- Chicken Biryani
- Papadums, Aloo Pratha, Naan Bread, Chicken Shawarma
- Prawn Tandoori, Chicken Tikka, Lamb Tikka

Asian and Rice
- Thai Massaman Beef Curry with Potatoes and Cashew Nuts
- Stir-fried Chili Squid
- Coconut Rice with Lime Leaves and Lemon Grass

Desserts
- Ice Cream
- Chocolate Fountain
- Traditional Apple Pie
- Trio of Chilled Cheese Cake (Lemon Grass, Mango, Plain)
- Lemon Cello Cake
- Espresso Crème Cake
- Strawberry Bavarois Cake
- White Chocolate and Raspberry Verrine
- Mango Pain De Gêne
- Orange Chocolate Flourless Cake
- Double Chocolate Fudge Cake
- Green Tea White Chocolate Brownies
- Mango and Mascarpone
- Milk Chocolate Pecan Nougatine
- Fresh Fruits
Rediscover the distinctive flavour of authentic Cantonese cuisine, through the culinary artistry of Lung Hin’s Hong Kong chefs, led by Executive Chef Ken Leung.

**Christmas Eve and Christmas Day**
- **Lunch** | 11:30 AM to 2:30 PM
- **Dinner** | 6:00 PM to 10:30 PM

**New Year’s Eve and New Year’s Day**
- **Lunch** | 11:30 AM to 2:30 PM
- **Dinner** | 6:00 PM to 10:30 PM
圣诞套餐
Christmas Set Menu
24 to 26 December 2019

Php 29,888 ++ per table of 10 persons

脆皮蟹柳卷伴沙律菜
Deep-Fried Crispy Crab Stick with Shrimp Rolls and Green Salad

香港明炉烧鹅
Hong Kong Roasted Golden Goose

海鲜菠菜羹
Braised Spinach with Seafood Soup

清蒸石斑鱼
Steamed Garoupa with Supreme Soy Sauce

招牌盐焗鸡
Signature Salt-Baked Chicken

水晶老虎虾球
Stir-Fried Crystal Prawns

香煎黑椒牛柳粒
Pan-Fried Diced Beef Cubes with Black Pepper

蒜茸炒香港时蔬
Stir-Fried Hong Kong Vegetables with Garlic

龙轩海皇炒饭
Lung Hin Fried Rice with Seafood and Dried Scallop

香芒椰汁啫哩
Chilled Mango and Coconut Jelly

*Prices are inclusive of VAT, subject to 10% service charge and applicable local government taxes
New Year Set Menu
30 December 2019 to 1 January 2020
Php 32,888 ++ per table of 10 persons

Crispy Roasted Suckling Pig (Half) with Chilled Marinated Jelly Fish
Deep-Fried Tiger Prawn Tail with Taro
Steamed Whole Japanese Fresh Scallop with Minced Garlic in XO Sauce
Braised Fish Lips with Dried Scallop Soup
Braised South African Abalone with Mushroom in Abalone Sauce
Steamed Garoupa in Supreme Soy Sauce
Crispy Roasted Baby Duck in Black Pepper
Deep-Fried Spare Ribs with Olive and Honey Sauce
Fried Vermicelli with Barbecue Pork and Diced Shrimps
Homemade-Style
Chilled Mango Sago with Coconut Milk

*Prices are inclusive of VAT, subject to 10% service charge and applicable local government taxes*
FESTIVE SIPS

Fancy cold nights with a cocktail in hand, while embracing mesmerising views.

Spiced Cocoa • Tango Spritzer • Sangria Twist
Revel in a splendid New Year’s Eve dinner as the constellation of lights roll in to welcome the year ahead, making for a magnificent view.

3,000 per person | Dinner
4,500 per person | Dinner with free flowing wine

• Prices are in Philippine Peso. Inclusive of all applicable taxes and service charge.
Raise your glass to the year that was. Join us for an amazing celebration to welcome 2020!

Special performance by Real Groove Band | 9 PM

Tickets are available at 1,850 per person, inclusive of one 200 ml Bottega Gold Prosecco as welcome drink.

• Prices are in Philippine Peso. Inclusive of all applicable taxes and service charge.
Spend the holidays with those you hold dear. Enjoy overnight hotel accommodations this season with these special rates:

For stays from 13 December 2019 to 12 January 2020 except 24 and 31 December 2019

For stays from 24 and 31 December 2019

Inclusions:
• Buffet breakfast for two adults and up to two children younger than six years of age.
• Complimentary high speed Internet access
• Use of indoor swimming pool and fitness centre

For more information on this special promotion, please contact the Reservations team via (+632) 7720 7777 or resv.mnl@marcopolohotels.com.

Terms and Conditions:
• *Rates are valid for two adults and two children younger than six years of age.
• Rates are in Philippine peso, and are inclusive of 10% service charge, 12% VAT and 0.7% local tax.
• These special rates are applicable to local guests only. Guests must present identification such as company ID, government-issued ID, passport or ACR upon reservation to avail this promotion.
• Pre-payment is required. Reservations are non-cancellable and non-refundable.
• For reservations passing 31 December 2019, a minimum stay of two nights is required.
• This offer cannot be used in conjunction with any other promotional offers, discounts, and certificates.
• This offer is subject to space availability.
• Other hotel terms and conditions apply.

YULETIDE HOME

Room Category Accommodations and Breakfast*
Superior 6,800
Deluxe 7,200
Premier 8,300

For stays from 24 and 31 December 2019

Room Category 24 December 2019* 31 December 2019*
(Christmas Eve) (New Year’s Eve)
Superior 7,000 8,500
Deluxe 7,400 8,900
Premier 8,500 10,000

* Rates are valid for two adults and two children younger than six years of age.
Join us as we celebrate Holy Mass in the spirit of season.
24 and 31 December 2019
8 PM | Ballroom, Level 7
Visit the Sky Lobby (Level 24) every weekend as St. Nick is checking his Good List twice!

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<tr>
<th>December 2019</th>
<th>Saturday</th>
<th>Sunday</th>
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<td>11:00 AM to 2:00 PM</td>
<td>7, 14, 21</td>
<td>1, 8, 15, 22</td>
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Santa Claus is back in town!
Simple treasures bring with them the most hope. Purchase a Philippine Eagle stuffed toy for PHP 650 to support the conservation efforts of Philippine Eagle Foundation.

Bring one home today.