

# DINE AT HOME

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*Enjoy curated cuisines in the safety and comfort of your home.*

GRAND | HYATT<sup>®</sup>

MANILA



# We bring sumptuous meals for your corporate meetings and virtual events.

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Free delivery within BGC or Food items may be picked up through our curbside service at the main driveway of the hotel from 10:00 AM to 6:00 PM, or using your preferred courier service.

For inquiries, please call +632 8838 1234 or email [mangh-events@hyatt.com](mailto:mangh-events@hyatt.com)

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# SET MENU 1

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PHP 1,500 NET

## APPETIZER

GRILLED CHICKEN  
pickled eggplants, grilled pumpkin  
shallots, green beans, soba noodles  
onion dressing

## MAIN COURSE

SLOW COOK PORK BELLY  
WITH BEER TERIYAKI GLAZE  
steamed Japanese rice

SAUTÉED SNAP PEAS  
bean sprouts, soy sauce

## DESSERT

GREEN TEA PANDAN  
CHIFFON CAKE

SODA

# SET MENU 2

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PHP 1,500 NET

## APPETIZER

CAESAR SALAD  
romaine lettuce, bacon  
parmesan cheese, garlic crouton

## MAIN COURSE

PORCHETTA  
crispy roasted pork belly, bacon  
grilled vegetables, baked potato  
sour cream, scallion

## DESSERT

GIANT CHOCOLATE CHIP CUPCAKE

SODA





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## SET MENU 3

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PHP 1,550 NET

### APPETIZER

HEIRLOOM TOMATO SALAD  
vine ripened heirloom tomato  
red onion, herbs, feta cheese  
olive, garlic

### MAIN COURSE

CRISPY FRIED CHICKEN  
buttered corn on the cob  
chicken gravy, steamed rice

### DESSERT

BANANA BREAD

SODA

## SET MENU 4

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PHP 1,600 NET

### APPETIZER

SOTO AYAM  
Indonesian chicken soup, turmeric  
egg, glass noodles, shredded chicken

### MAIN COURSE

INDONESIAN BEEF RENDANG  
steamed rice, cabbage, carrot, egg

### DESSERT

PANDAN ROULADE  
coconut cream, mango sauce

SODA

A minimum of 10 orders for set menus and an advance order of 72-hours is required.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system

# SET MENU 5

PHP 1,600 NET

## APPETIZER

TUNA TATAKI SALAD  
radish, pickled ginger, sesame seed  
dressing, avocado, seaweed

## MAIN COURSE

CURRY UDON NOODLES

CHICKEN BREAST  
egg, spring onions, vegetables

## DESSERT

GREEN TEA TART  
red beans, cherry sauce

SODA

# SET MENU 6

PHP 1,600 NET

## APPETIZER

HOT AND SOUR SOUP  
shitake mushroom, tofu, egg  
spring onions

## MAIN COURSE

WOK FRIED BEEF  
black pepper, broccoli, crispy garlic

STEAMED JASMINE RICE

## DESSERT

ALMOND PUDDING  
SEASONAL SLICED FRESH FRUITS

SODA





## SET MENU 7

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PHP 1,600 NET

### APPETIZER

#### MISO SOUP

Japanese fish broth, soft tofu, seaweed  
shiitake mushroom, toasted sesame

### MAIN COURSE

#### TONKATSU

Japanese crispy fried pork  
shredded cabbage, sesame dressing  
pickled vegetables, Japanese rice  
toasted sesame

### DESSERT

MATCHA GREEN TEA SWISS ROLL

SODA

## SET MENU 8

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PHP 1,600 NET

### APPETIZER

#### FRESHLY BAKED BREAD ROLLS

#### GREEK SALAD

peppers, red onion, cucumbers  
tomato, black olives, feta cheese  
olive oil

### MAIN COURSE

#### PAN ROASTED SEABASS

crushed green peas, bacon  
creamed potatoes, shellfish cream

### DESSERT

APPLE CINNAMON TART

salted caramel sauce

SODA

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# SET MENU 9

PHP 1,600 NET

## APPETIZER

### NICOISE SALAD

vine ripened tomato, boiled egg, olives  
beans, anchovies, tuna, olive oil

## MAIN COURSE

### BBQ BRAISED BEEF

slow cooked beef in Bourbon barbecue  
sauce, roasted root vegetables  
steamed rice

## DESSERT

### CHOCOLATE BROWNIES

### SODA

# SET MENU 10

PHP 1,650 NET

## APPETIZER

### CAESAR SALAD

romaine lettuce, parmesan cheese  
croutons, grilled chicken  
anchovy dressing

## MAIN COURSE

### BRAISED BEEF CHEEKS

shallots, mushrooms, bacon

### CREAMED POTATOES

spring onions

### ROASTED ROOT VEGETABLES

## DESSERT

### SWISS CHOCOLATE ROULADE

wild berry compote

### SODA





# SET MENU 11

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PHP 1,700 NET

## APPETIZER

FRESHLY BAKED BREAD ROLLS

CREAM OF CHICKEN SOUP

mushroom dumpling  
garden vegetables, herbs

## MAIN COURSE

CHICKEN KIEV WITH GARLIC

PARSLEY ROCKET BUTTER  
pumpkin risotto cake, pumpkin seeds  
parmesan brittle, olive oil

## DESSERT

SEASONAL FRUIT PLATTER

SODA

# SET MENU 12

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PHP 1,700 NET

## APPETIZER

FRESHLY BAKED BREAD ROLLS

CREAM OF TOMATO SOUP

basil, parmesan, croutons, olive oil

## MAIN COURSE

CRISPY PORK SCHNITZEL

CREAMED POTATOES

spring onion, kale

MUSHROOM SAUCE

sautéed green beans

## DESSERT

CHOCOLATE BROWNIE

vanilla bean cream, cherry sauce

SODA

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# SET MENU 13

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PHP 1,750 NET

## APPETIZER

HOT AND SOUR SOUP  
tofu mushrooms, tomato

## MAIN COURSE

WOK FRIED POMFRET  
minced pork, spring onion  
soy sauce, chili

STEAMED WHITE RICE

## DESSERT

SEASONAL FRESH FRUITS

SODA

# SET MENU 14

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PHP 1,750 NET

## APPETIZER

SEAFOOD CHOWDER  
mussels, clams, salmon, vegetables

## MAIN COURSE

ROAST CHICKEN BREAST  
chorizo, sour dough, sage stuffing

GRILLED VEGETABLES  
rice pilaf

## DESSERT

DULCE DE LECHE HONEY CAKE

SODA



# Feasts for 6

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# WESTERN CUISINE

## SET MENU **A**

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PHP 6,500 NET | SERVES 6

### APPETIZER

SEAFOOD CHOWDER  
corn vegetables

FRESHLY BAKED ROLLS

### MAIN COURSE

SLOW-SMOKED BARBECUE  
BEEF BRISKET  
grilled corn on the cob, baked potatoes  
sautéed green beans

### DESSERT

WHOLE STRAWBERRY CHEESECAKE

## SET MENU **B**

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PHP 8,500 NET | SERVES 6

### APPETIZER

CAESAR SALAD  
bacon, parmesan cheese  
grilled chicken, anchovy dressing

### MAIN COURSE

ROASTED BUTTERBALL TURKEY  
sautéed green beans, roasted carrots

### DESSERT

WHOLE FLORENTINE SIGNATURE  
CHOCOLATE CAKE



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# CHINESE CUISINE

## SET MENU **A**

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PHP 9,888 NET | SERVES 6

### APPETIZER

STEAMED CHICKEN  
spring onion, ginger sauce

CHAR SIU BARBECUED PORK  
century egg

BRAISED CRABMEAT SOUP  
sweet corn, dried scallop

### MAIN COURSE

TRADITIONAL WHOLE  
PEKING DUCK

SWEET AND SOUR PORK  
wok-fried vegetables, garlic  
vegetable Fried Rice

## SET MENU **B**

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PHP 11,988 NET | SERVES 6

### APPETIZER

FRESH FRUIT KING PRAWN SALAD  
cucumber, garlic, black vinegar

CHILLED BLACK FUNGUS  
homemade soy sauce, thai chili

HOT AND SOUR CHICKEN SOUP  
black fungus

### MAIN COURSE

TRADITIONAL WHOLE  
PEKING DUCK

CRISPY LEMON CHICKEN

MAPO TOFU  
minced beef, soy bean paste

WOK-FRIED KING PRAWN  
rice wine, black rice vinegar, honey

E-FU NOODLES  
mushroom, pork, sichuan vegetables

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# VEGAN SET MENU

PHP 6,000 NET | SERVES 6

## APPETIZER

ROASTED PUMPKIN SOUP  
toasted pumpkin seeds

HOMEMADE SOURDOUGH BREAD

## MAIN COURSE

LASAGNA  
roasted vegetables, tomato sauce, tofu  
cream sauce, vegan cheese

## DESSERT

WHOLE VEGAN CHOCOLATE  
BROWNIE





# Office Coffee Breaks

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## SET 1

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PHP 1,000 NET

FRESHLY BAKED SAUSAGE ROLL  
ketchup

CAESAR SALAD  
grilled chicken, anchovy dressing

SEASONAL FRESH FRUIT CUP

SODA, ICED TEA

## SET 2

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PHP 1,000 NET

FRESHLY BAKED QUICHE LORRAINE

TUNA SALAD  
Olives, cucumber, tomato, red onion  
lettuce leaves, lemon dressing

YOGURT WITH GRANOLA  
fruit compote

SODA, ICED TEA

## SET 3

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PHP 1,000 NET

BEEF AND MUSHROOM EMPANADA

GARDEN SALAD  
egg, spring onions, lemon, cheese, ham  
pineapple, honey lemon dressing

YOGURT WITH CHIA SEEDS

SODA, ICED TEA



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VEGAN CHOCOLATE  
BROWNIE  
PHP 1,000 NET



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CHOCOLATE MOCHA  
PHP 1,500 NET



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STRAWBERRY CHEESECAKE  
PHP 1,520 NET



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HAZELNUT PROFITEROLE  
PHP 1,850 NET



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HONEY DULCE DE LECHE  
PHP 1,850 NET



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STRAWBERRY-RASPBERRY  
SHORTCAKE  
PHP 1,850 NET



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SIGNATURE ALMOND  
FLORENTINE  
PHP 1,850 NET

# CAKES FOR ALL OCCASIONS

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\*Subject to availability



**GRAND HYATT MANILA**

8th Avenue corner 35th Street,  
Bonifacio Global City,  
Taguig City, 1634, Philippines

T +632 8838 1234

E [mangh-events@hyatt.com](mailto:mangh-events@hyatt.com)

[manila.grand.hyatt.com](http://manila.grand.hyatt.com)