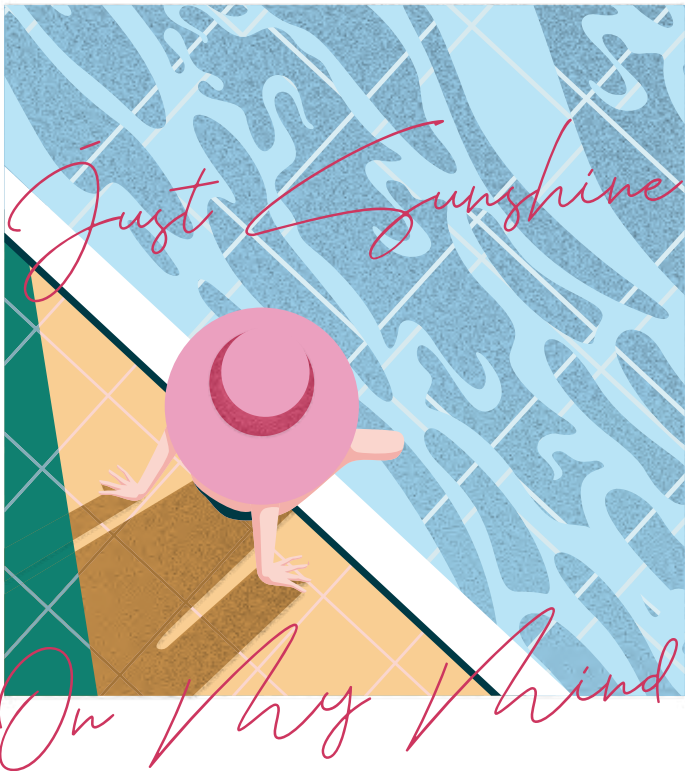
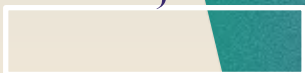


# Menu





It's never too early to have some fun! Eat delicious snacks and dishes to your heart's content while admiring the view of the majestic Manila Bay.



# Snack Attack!

Savor every bite...

**Jalapeño & Cheese Croquettes**   P550


Jalapeño Pepper, Ricotta, Kidney Beans, Mozzarella

**Pork Sisig Burrito Roll**     P750

Garlic Fried Rice, Lettuce, Calamansi Aioli

**Fish Finger Taco**   P750

Beer Battered Fish, Mexican Adobo Sauce, Pickles, Hard Taco

**Chicken Quesadilla**   P750

Served with Tomato Salsa, Guacamole and Sour Cream

**Shrimp & Pork Spring rolls**    P750

12pcs Shrimp & Pork Spring Rolls, Sweet Chili Sauce

## Major Munch

Your not-so-typical snacks start here...

**Beef Burger Sliders**   P1,100

US Beef Patty, Lettuce, Tomato, Relish Mayonnaise,  
Cheddar and Gherkin on a Charcoal Bun, French Fries

**Philly Cheese Steak Sandwich**  P1,100

Sautéed Peppers and mushroom, Marinated Steak on  
Vietnamese Baguette, French Fries

**All American Sandwich**   P875

Bacon-wrapped Sausage, Caramelized Onions, Yellow Mustard,  
Homemade Bun, French Fries

**Shrimp Po'boy Brioche**  P875

Beer Battered Shrimp, Wasabi Mayonnaise, Soft Baguette



At Admiral Hotel Manila - MGallery,  
your food is crafted with sustainability in mind.  
Our team is just around the corner to assist you about  
your dietary needs and restrictions.

## GRAB A SNACK

**Tandoori Chicken** (A)(D) (leaf) P800  
 Your choice of Salad or Wrap!  
 Spit-Grilled Tandoori Chicken, Tagayatay Tomato, Cucumber,  
 Roasted Sesame Dressing

**Grilled Chicken Caesar Wrap** (P)(A) (leaf) (D) P800  
 Let's make your typical salad into a wrap!

**Classic Caesar Salad** (P)(A) (leaf) (D) P800  
 Romaine, Shaved Parmesan, Candied Bacon,  
 Poached Egg, Croutons

**Add-on Grilled Chicken** P200  
**Add-on Grilled Prawn** P400

**Roasted Vegetable Toast** (leaf)(A)(D) (P) P800  
 Spit-Grilled Heirloom Vegetables, Pine Nuts,  
 Sundried Tomato Pesto, Provolone, Mizuna, Ciabatta

## Dirty Finger

Ohhh so finger-lickin good!

**Chicken Wings Patis Lemongrass** (A) (P) P800  
 Half Dozen P1,100  
 1 Dozen

**Garlic Chicken Wings** (A) P800  
 Half Dozen P1,100  
 1 Dozen

**Honey Bagoong** (A) (P) P800  
 Half Dozen P1,100  
 1 Dozen

**Salt & Pepper Squid** (A)(D) P650  
 Chili Sauce

**Truffle Parmesan Fries** (A) (P) (leaf) P650  
 Parmesan, Truffle Mayonnaise

**Nachos** (P)(A) P900  
 Corn Tortilla Chips, Seasoned Ground Beef, Cheddar Cheese,  
 Nacho Cheese served with Tomato Salsa, Sour Cream  
 and Guacamole

## Fish & Chips (A)

Beer Battered Fish Fingers, Tartar Sauce, French Fries

P900

# Still Hungry?

It's now or never...

## Truffle Mac & Cheese (A)

Truffle, Aged Cheddar, Béchamel

P950

## Shrimp & Champignon Gambas (A)(D)

Cooked in White Wine and Light Tomato Sauce,  
Garlic Confit, Button Mushrooms

P950

## Beef Salpicao (A)

Garlic Confit, Garlic Chips, EVO, Pimenton

P980

## Cheese & Charcuterie Platter (P)(A)

Pickles, Cornichon, Dijon Mustard, Crackers, Jam

P1,750

## Beef Steak Tagalog Rice Bowl (A)(P)

Onion, Soja Glaze served with Atchara & Java Rice

P950

## Chicken Inasal Rice Bowl (A)(P)

Boneless Chicken Inasal Skewer served with Atchara & Java Rice

P850

# Sugar Rush

Indulge with these sweet treats!

## Ice Cream from the Parlor (A)(P)

Per Scoop

P130

## Seasonal Fresh Fruit Platter (D)(P)

P480



Proudly cooked with cage-free eggs.

(A) Contains Allergen

(P) Contains Pork

(D) De-light / Healthy Option

(P) Local

(S) Sustainable

(V) Vegan

(Ve) Vegetarian

(G) Gluten Free



Fun Under  
the Sun



# Tropical Tipple

You want to see your hidden talent? Our bartender will show you how.

*BTG*

## **Admiral Red Sangria**

Gin, Rosso Vermouth, Cointreau, Guava Syrup, Red Wine

*P500*

## **Admiral White Sangria**

Vodka, Bianco Vermouth, Cointreau,  
Mango Syrup, White Wine

*P500*

## **Admiral Rosé Sangria**

Rose Wine, Orange Juice, Lychee Syrup,  
Cointreau, Vodka, Bianco Vermouth

*P600*

## **Flamingo**

Dark Rum, Campari, Pineapple Juice,  
Lime Juice, Agave Syrup

*P500*

## **Ginger Sour**

Bourbon Whiskey, Honey Ginger Shrub,  
Lemon Juice, Egg White

*P500*

## **Chili Margarita**

Tequila Blanco, Jalapeños, Lemon Juice,  
Mango, Agave Syrup

*P500*

## **Turon**

Don Papa 7yrs Rum, Banana Liqueur,  
Lime Juice, Jackfruit Cordial

*P500*

## **Ibiza**

White Rum, Triple Sec, Pistachio Orgeat,  
Lime Juice, Dark Rum, Passion Fruit Foam

*P600*

## **Pesto**

Vodka, Alfonso Olorosso, Overproof Rum,  
Lemongrass Syrup, Lime Juice, Cherry Tomato, Basil,  
Tabasco, Salt, Pepper, Worcestershire Sauce

*P500*

## **Pink Skies**

Grapefruit Soda, Mezcal Durango, Strawberry Balsamic Shrub

*P600*

# The Classics

Keepin' it light and authentic.

*BTG*

## Espresso Martini

Vodka, Coffee Liqueur, Espresso, Sugar Syrup

*P500*

## Maple Old Fashioned

Whiskey, Maple Syrup, Angostura Aromatic Bitters

*P500*

## Coffee Negroni

Gin, Coffee-Infused Campari, Rosso Vermouth

*P600*

## Admiral Mule

Ginger-Infused Vodka, Lime Juice, Ginger Beer, Lemongrass Syrup

*P500*

## Watermelon Mojito

White Rum, Watermelon, Lime Juice, Mint Leaves, Soda Water

*P500*

# Mocktails

Booze-free drinks that are perfect for your IG feed!

## Miami Vice

Coconut Syrup, Strawberry Syrup, Pineapple Juice, Coconut Cream, Lemon Juice

*P400*

## Blueberry-Yuzu Lemonade

Blueberry, Yuzu Cordial, Lemon Juice, Sprite

*P400*

## Sour Mango

Green Mango Syrup, Mint Leaves, Lemon Juice, Sprite

*P400*

## Sunset Punch

Pineapple Juice, Peach, Passion Fruit, Strawberry, Lemon Juice

*P400*



# Vinu by the Bay

If one glass is good for you, just imagine what a bottle can do!

*BTG*

*BTB*

## SPARKLING

**Bellino Prosecco**

*P450*

*P2,500*

## WHITE

**François Lurton "Les Fumées Blanches"**  
Sauvignon Blanc

*P525*

*P2,500*

**Pago Mota, De La Tierra De Castilla,**  
Chardonnay 2021

*P525*

*P2,500*

**Gerald's Dry**  
Riesling

*P525*

*P2,500*

**Domaine de Mauperthuis, Chablis**  
Chardonnay

*P725*

*P4,000*

## RED

**Le Fou**  
Pinot Noir

*P525*

*P2,500*

**Habla La Tierra**  
Tempranillo

*P600*

*P2,700*

**Bread and Butter**  
Cabernet Sauvignon

*P950*

*P5,000*

**Château Simard, St. Emilion**  
Bordeaux

*P1,200*

*P5,500*

For the complete wine selections, our sommelier  
would gladly present the master wine list.  
He is just there somewhere.

WINES

# Booze Boosters

Bottoms up your favorite tipples over the sweeping sunset views and maybe you can have two..

	<i>BTG</i>	<i>BTB</i>
<b>BEERS</b>		
San Miguel – Pale Pilsen, Light, Apple		<i>P230</i>
Asahi Super Dry		<i>P450</i>
Engkanto Mango Nation Hazy IPA		<i>P500</i>
Engkanto Green Lava Double IPA		<i>P500</i>
Hitachino White Ale		<i>P550</i>
<b>GIN</b>		
Widges	<i>P350</i>	<i>P4,900</i>
Bombay Sapphire	<i>P350</i>	<i>P5,250</i>
Arc Botanical	<i>P500</i>	<i>P7,500</i>
Tanqueray No. 10	<i>P680</i>	<i>P9,520</i>
Hendricks	<i>P800</i>	<i>P11,200</i>
Monkey 47	<i>P950</i>	<i>P9,500</i>
<b>RUM &amp; CACHACA</b>		
Plantation – 3 Stars	<i>P350</i>	<i>P4,900</i>
Plantation – Original Dark	<i>P350</i>	<i>P4,900</i>
Sailor Jerry	<i>P350</i>	<i>P4,900</i>
Don Papa 7 YO	<i>P450</i>	<i>P6,300</i>
Bacardi 8 YO	<i>P550</i>	<i>P8,250</i>
<b>VODKA</b>		
Tried & True	<i>P350</i>	<i>P4,900</i>
Agimat	<i>P350</i>	<i>P4,900</i>
Absolut Blue	<i>P350</i>	<i>P7,000</i>
Grey Goose	<i>P500</i>	<i>P7,500</i>
Belvedere	<i>P650</i>	<i>P9,100</i>
Kauffman Soft Private Collection	<i>P1,000</i>	<i>P14,000</i>

All prices are inclusive of 12% VAT, local government taxes and 10% service charge.

*BTG**BTB*

## TEQUILA

Arette Blanco	<i>P450</i>	<i>P6,750</i>
Jose Cuervo	<i>P450</i>	<i>P9,000</i>
Patron Silver	<i>P670</i>	<i>P10,050</i>
Patron Reposado	<i>P860</i>	<i>P12,900</i>
Patron Anejo	<i>P1,200</i>	<i>P18,000</i>
Mezcal Derrumbes - Oaxaca	<i>P1,200</i>	<i>P18,000</i>

## WHISKY

Johnnie Walker Black Label	<i>P350</i>	<i>P4,900</i>
Singleton 12 YO	<i>P500</i>	<i>P7,000</i>
Maker's Mark	<i>P500</i>	<i>P7,000</i>
Ezra Brooks 99 Proof (Boubon / Rye)	<i>P500</i>	<i>P7,500</i>
Monkey Shoulder	<i>P500</i>	<i>P7,500</i>
Woodford Reserve	<i>P950</i>	<i>P7,000</i>
Glenlivet 15 YO	<i>P1,200</i>	<i>P13,300</i>
Glenfiddich 15 YO	<i>P1,400</i>	<i>P19,600</i>
The Macallan Double Cask 12 YO	<i>P1,700</i>	<i>P23,800</i>
The Macallan Double Cask 15 YO	<i>P2,900</i>	<i>P40,600</i>
Johnnie Walker Blue Label	<i>P2,900</i>	<i>P43,500</i>

## COGNAC

Hennessy VS	<i>P560</i>	<i>P7,840</i>
Martell VSOP	<i>P750</i>	<i>P10,500</i>
Hennessy VSOP	<i>P850</i>	<i>P11,900</i>
Remy Martin VSOP	<i>P900</i>	<i>P12,600</i>
Remy Martin 1738	<i>P1,200</i>	<i>P16,800</i>



# Sunset Glass

Who says a great drink won't give you a great time?

## COFFEE

Espresso	P180
Americano	P220
Café Latte	P260
Cappucino	P280
Flat White	P260
Macchiato	P220
Black Coffee	P280
Iced Coffee	P220

## WATER

Perrier 330ml	P350
750ml	P500
Evian 330ml	P350
750ml	P500
Antipodes Still 500ml	P550
Still 1L	P850
Sparkling 500ml	P550
Sparkling 1L	P850

## SODA & TEA

Coca Cola Regular, Zero	P180
Royal Orange	P180
Sprite Regular	P180
Vida Lemon Sparkling, Zero Salty Lychee	P180
Fever Tree Elderflower, Ginger Ale, Ginger Beer, Indian Tonic Mediterranean Tonic, Soda Water	P220
Admiral Iced Tea	P250

## CHILLED JUICE

Apple	P250
Mango	P250
Orange	P250
Pineapple	P250
Guava	P250

## FRESH JUICE

Orange	P290
Mango	P290
Lemon	P290
Melon	P290
Watermelon	P290

## TEA

### Dilmah

Brilliant Breakfast	P250
Original Earl Grey	P250
Pure Chamomile	P250
Pure Peppermint Leaves	P250
Rose with French Vanilla	P250
Green Tea with Jasmine	P250

