



FOOD  
**EXCHANGE**  
ARANETA CENTER  
MANILA



INDIAN  
EXCHANGE



Indian Vegetarian Breakfast

Masala dosa, plain dosa  
or Masala uttapam  
Served with Sambar and chutneys,  
and Masala chai

Php 630

Chicken Tikka Salad

Tandoori chicken  
with lime on salad  
and Indian spices

Php 420

Kadai Paneer

Cottage cheese cooked  
with red onion, bell pepper and spices,  
Served with rice, roti or naan bread

Php 530

Yellow Dal Tadka

Yellow lentil tempered with Indian spices.  
served with rice, roti or naan bread

Php 370

Biryani of the Day

Choice of fresh vegetable, meat or fish  
cooked with basmati rice and spices,  
Served with Raita

Php 680

Alleppey Fish Curry

Fresh sustainable white snapper and  
raw mango cooked in Kerala spices  
and coconut milk.

Served with rice, roti or naan bread

Php 780

CHINESE  
EXCHANGE



Chinese Breakfast

Sustainable seafood congee  
with condiments or  
homemade noodle soup  
Dim sum of the day  
Longjing tea or soya milk

Php 880

Homemade Noodle Soup

Choice of your favorite noodles,  
vegetables, meat, and condiments  
from the Chinese buffet

Php 370

Kung Pao Chicken

Diced chicken stir fried with Szechuan  
chili, peppercorn, red and green capsicum  
Served with steamed rice

Php 470

Authentic Spicy Beef Hofan

Beef tenderloin, onion, garlic,  
scallion, ginger, Shaoxing wine,  
and mung bean sprouts  
Served with homemade flat  
rice noodles

Php 680

Ma Po Tofu

Tofu with minced beef in chili sauce,  
Served with steamed denorado rice

Php 530

Wok-fried Sustainable Prawns

In hot bean sauce with leeks,  
ginger Szechuan pepper, and chili

Php 930

Steamed Grouper Fillet

Soya sauce, vegetables,  
steamed denorado rice

Php 980

FILIPINO  
COMFORT FOOD



Traditional Filipino Breakfast

Choice of beef tapa, longganisa,  
bangus or pork tocino,  
Served with garlic rice, fried free range egg,  
and homemade atchara

Php 680

Dinakdakan

Grilled pork head salad  
aromatized with calamansi,  
soya sauce foam, and  
pork cracklings

Php 320

Beef Kaldereta

Traditional Filipino tomato based  
beef stew with potato, carrots,  
black olive, and red bell pepper  
Served with steamed denorado rice

Php 630

Pancit Lucban

Stir fried pancit noodles  
with pork and locally farmed  
vegetables

Php 470

Pala Pala Chicken Inasal

Sweet marinated grilled chicken  
served with steamed denorado rice  
and atchara

Php 530

Pork Adobo with Steamed String Beans

Pork belly marinated and simmered  
in soy sauce, red vinegar, garlic cloves,  
bay leaf, whole black peppercorn, and  
potatoes served with string beans  
and steamed denorado rice

Php 530

ITALIAN  
EXCHANGE



Novotel City Breakfast

Choice of fresh juice: orange, watermelon,  
pineapple or juice of the day  
Selection of fruits  
Choose 3 from: Croissant, rolls, danish,  
baguette, whole wheat bread with  
fruit and coco jam, honey and butter  
Novotel blend coffee, signature tea  
or hot chocolate

Php 880

Gourmet Salad

Pan fried St. Daniel ham pocket filled  
with caprino, arucola, aged balsamico  
dressing, pine nuts

Php 840

Stone Oven Baked Pizza

Choice of 3 toppings from:  
Salami Napoli, cooked ham, St. Daniel,  
Pancetta, seafood, mushroom,  
pepper, arucola, artichokes,  
cherry tomato, olive, Tallegio cheese,  
blue cheese, truffle oil

Php 420

Bavette

With portobello mushrooms,  
Urbani truffle oil  
and dehydrated cherry tomatoes  
from Novotel's El Dorado Farm

Php 470

Tagliata di Manzo

Sliced beef tenderloin  
served with truffle mashed potatoes,  
shaved Parmesan, organic local  
arucola and veal jus

Php 1450

Seared sustainable line caught Tuna Loin

Seared tuna with shaved carrots,  
zucchini, asparagus and green pea  
risotto cake on vegetable sabayon

Php 1450

REGIONAL  
EXCHANGE



Japanese Breakfast

Miso soup with tofu, seaweed  
and spring onions. grilled salmon fillet,  
tamagoyaki, Japanese pickles,  
steamed rice. Japanese green tea

Php 1050

Soup Buntut

Slow cooked oxtail soup  
with vegetable, and potatoes  
flavored with nutmeg and cloves

Php 670

Vietnamese Summer Rolls

Sustainable farmed prawns  
with lettuce and vegetables  
wrapped in rice paper  
Served with peanut dip

Php 320

Beef Bulgogi

Marinated beef tenderloin  
with pears and carrots,  
served with steamed  
denorado rice

Php 840

Pad Thai

Stir fried rice noodles  
with sustainable farmed prawns,  
bean sprouts, tofu, egg  
and chopped peanuts

Php 530

Beef Rendang

Malaysian style beef curry  
cooked with coconut and spices,  
served with steamed rice

Php 630

DESSERT & CAKE  
EXCHANGE



Fresh Fruit Mosaic

Fresh fruit cubes  
with mint sorbet

Php 290

Ginataang Halo-Halo

A concoction of Filipino flavors  
cooked in coconut milk

Php 210

Hazelnut Opera

Layers of hazelnut sponge,  
hazelnut cream, chocolate ganache  
and crunchy feuilletine

Php 270

Leche Flan

Filipino caramel custard

Php 210

Tiramisu

Classic Italian dessert  
Lady fingers soaked in coffee syrup,  
layered with mascarpone, dredged  
with cacao topping and kahlúa infusion

Php 420

Ice N Cream or Sorbet

Homemade Gelato/Sorbet

Php 110/140 per scoop

Selection of 3 Gelato or Sorbet

Php 260/320

\*all prices are inclusive of taxes and service charge.

\*all prices are inclusive of taxes and service charge.