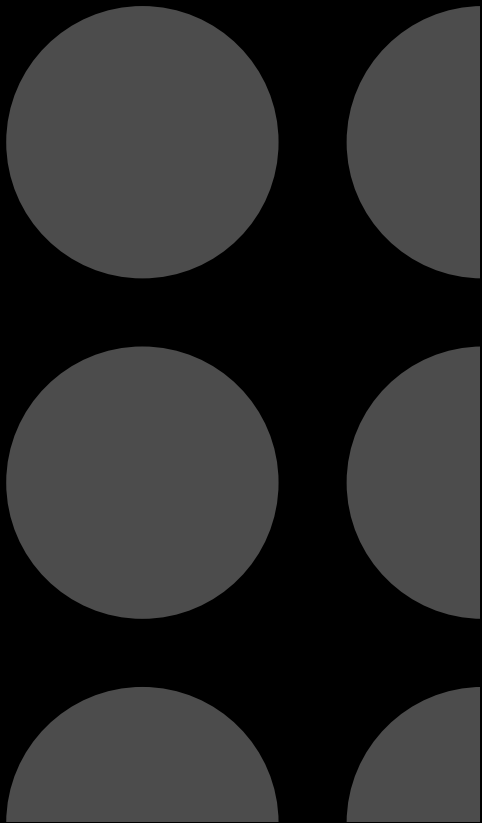




POOL BAR AND LOUNGE



THE 6TH

POOL BAR AND LOUNGE



NEAT SKEWERS

Parmesan stick with
Tasmanian pepper and
spring onion

Php 370

Dried mango from
El Dorado Garden and
bacon skewer

Php 470

Tuna skewers from Roxas
and Pancetta stick with coriander

Php 570

Sous Vide of beef skewer
with cashew nuts and maldo
sea salt

Php 630



DIP EAT GOOD!

Hummus Bi Tahini

Php 320

Chick pea and sesame puree,
served with Lebanese flat bread

Baba Ghannouj

Php 320

Organic eggplant and sesame puree
seasoned with garlic, lemon juice
and organic olive oil, served with khoubliz

Tzatziki

Php 320

Homegrown cucumber from
Novotel's El Dorado Farm
and dry yogurt salad infused with garlic
Served with pita bread

Sharing Platter

Php 530

Sampler of all three dips



FEATURED NIBBLES

Classic Onion Rings

Php 220

with melted cheese dip tomato salsa

Nachos

Php 270

with melted cheese dip tomato salsa

Fried Calamari

Php 320

with aioli dip

Chicken Lollipop

Php 320

with sweet chili sauce dip

Mozzarella Cheese Sticks

Php 370

with cocktail dip



*Prices are inclusive of taxes and service charge



THE HEAT IS ON

Kofta

Minced meat marinated
in herbs and spices
Served with roti and chutney

Php 480

Murgh Tikka

Homemade yogurt
and spice marinated chicken
Served with roti and coriander chutney

Php 480

Pork Skewer Philippine Recipe

Php 420

Marinated Free Range Chicken Breast

Php 450

Medallions of Pork

Php 630

Sous Vide Fillet of Beef

Php 1,150

Australian Lamb Chops

Php 1,350

All dishes are served with a side of your choice: pan fried potatoes or
fried garlic rice and panzanella from home grown tomatoes

GREAT 'WICH

Beef Slider

With red onion, gherkin
and organic Baguio lettuce
on pandesal

Php 500

The 6th Club Classic

Home - smoked wild salmon
and farmed prawns in ciabatta slider

Php 780

FRUITY RETREAT

Php 130

Watermelon Wedge | Whole Sliced Pineapple | Papaya with Calamansi

SHARING FEAT

Basket of sweet potato chips served with
tamarind ketchup, calamansi and mayonnaise

Php 270

Fried dilis basket with sweet potato fries, served
with spiced coconut vinegar and tomato dip

Php 370

Gambas al ajillo
Prawns from Roxas City roasted in garlic
bio olive oil and sweet paprik
served with garlic bread

Php 480

PREATY FRESH

Fatoush

Arabic bread salad with organic oil, romaine
lettuce, tomato, red onion, and mint

Php 270

Panzanella

Infused home grown tomato salad with tapenade
and ciabatta on a tuscan bread

Php 320

Greek Villages Salad, Bio-Dynamic Grown

Tomato, cucumber served with greek feta,
calamata olives and lathoxitho

Php 370

EATALIAN CORNER

Pizza lungga with organic rucola

Php 480

Spaghetti with Meatballs

Php 530

Fettuccini Carbonara

Php 580

Pizza Bianco and rosemary served with potato crisps

Php 580

SWEET TREATS

Ginataang Halo-halo

A concoction of Filipino flavors
cooked in coconut milk

Php 160

French Mignardise

Php 220

Philippine Sliced Fruits Served with Young Cheese and Honey

Php 270





*Prices are inclusive of taxes and service charge



NOVOTEL MANILA ARANETA CENTER

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