

TakeMeOut
by NOVOTEL MANILA ARANETA CITY

Flavors of Summer

m e

n u

)
N

TakeMeOut: Flavors of Summer

BAKERY

Php 400

Focaccia

Sea salt, extra virgin olive oil

Pan Brioche

½ dozen of sweet French-style sweet bun

Scones

½ dozen of classic English high tea pastry

Grissini

500g of Classic Turin-style bread stick

Pesto Garlic Shokupan 🍷

Basil pesto, cheese, garlic Japanese-style bread

FRESH PASTA

Php 330

Made with Italian mill flour, semolina, fresh eggs and extra virgin olive oil.

Paprika Tagliolini

500g of homemade paprika angel hair

Spinach Tagliolini 🍷

500g of homemade spinach angel hair

Tomato Fettucine

500g of homemade tomato pasta strips

Classic Fettucine

500g of homemade yolk pasta strips

SAUCE JAR

Php 600

Made only from the freshest ingredients from our El Dorado Garden, original recipe, no MSG.

Amatriciana 🐷 🌿 🔥

Slow-cooked tomato, bacon, onion, chili sauce (300ml)

Classic Pomodoro

Slow-cooked tomato, basil, oregano sauce (300ml)

Pesto Genovese 🌿

Basil, ricotta, pecorino, extra virgin olive oil, garlic pine nut sauce (300ml)

Puttanesca

Tomato, Kalamata olives, anchovies, capers, garlic sauce (300ml)

Gourmet Bangus 🐟 🍷

Lemon, pistachio, sun-dried tomato, capers, olives, extra virgin olive oil

Bolognese

Slow-cooked beef ragout sauce (300ml)

Ossobuco








Slow-cooked beef shank, red wine sauce (300ml)

🐷 -Pork 🌿 -Nuts 🐟 -Seafood 🌿 -Gluten free
🍃 -Vegetarian 🍷 -Recommended 🧒 -Kid's Choice 🔥 -Spicy






*Prices are inclusive of service charge and applicable government taxes.

TakeMeOut: Flavors of Summer

MAIN







- Roasted Beef Ribs**  Php 2,500
800g Roasted beef ribs, potatoes, coleslaw, corn on the cob
- Roasted Baby Back Ribs**  Php 1,800
500g Roasted baby back ribs, potatoes, coleslaw, corn on the cob
- Ossobuco**  Php 1,800
500g Slow-cooked beef shank, porcini mushroom sauce, mashed potatoes
- Roasted Cajun Chicken** Php 999
Potatoes, coleslaw
- Peri-Peri Chicken**  Php 999
Corn, potatoes, coleslaw
- Crispy Pork Belly Lechon**  Php 800
500g Roasted pork belly, lemon grass, garlic, spices
- Seared Salmon Steak**   Php 600
Carrots cashew nut Thai curry, cilantro, pickles

RISOTTO

- Prawn Risotto**   Php 520
Lemon, thyme
- Porcini Mushroom Risotto**   Php 520
- Saffron Risotto**  Php 490
Bone marrow, parmesan cheese

INDIAN CUISINE

- Palak Paneer**  Php 830
Cottage cheese, spinach gravy
- Dal Tadka**  Php 730
Spiced slow-simmered yellow lentils
- Kodi Biryani** Php 680
Slow-cooked Indian basmati rice chicken, raita
- Aloo Paratha**  Php 680
Potato, yoghurt, pickle
- Tarkari Biryani** Php 520
Slow-cooked Indian basmati rice, vegetables, raita
- Murgh Tikka Masala**    Php 500
Chicken cooked in tomato and cashew nut gravy

 -Pork  -Nuts  -Seafood  -Gluten free
 -Vegetarian  -Recommended  -Kid's Choice  -Spicy

*Prices are inclusive of service charge and applicable government taxes.

TakeMeOut: Flavors of Summer

PLANT-BASED

- | | |
|---|---------|
| Hummus Platter 🌱 | Php 590 |
| Hummus, pesto hummus, sun-dried tomato hummus, couscous, tzaziki, garlic flat bread platter | |
| Spinach Dumpling 🌱 | Php 490 |
| Tomato, eggplant, roasted onion | |
| Vegan Burger 🌱 🍷 | Php 450 |
| Greens, pickles, tomatoes, onion | |
| Vegan Sausage 🌱 | Php 450 |
| Mashed potatoes, caramelized onion | |
| Greek Salad 🌱 | Php 350 |
| Cucumber, onion, tomato Feta cheese, oregano | |

**Prices are inclusive of service charge and applicable government taxes.*