



GRAND
Cinnamon

BANQUET &
CONVENTION CENTRE



FILIPINO MENU

Hors D'oeuvres

NON-VEGETARIAN

- Pinoy Style Fried Chicken
Filipino Style Fried Chicken Bites
- Adobo Style Chicken Wings
Vinegar, Soy Sauce, Garlic
- Beef Empanada
Sour Cream, Chives Dip
- Crispy Tilapia Sticks
Panko Breading, Tartar Sauce
- Panara
Deep Fried Shrimp Wanton

Appetizers

SALADS

- Tossed Salad
A Medley of Tossed Fresh Garden Leaves, Topped with a Light Citrus Vinaigrette
- Cesar Salad
Herbed Croutons, Bacon Bits, Parmesan Cheese & Creamy Cesar Dressing
- Manila Salad
Crispy Greens, Napa Cabbage, Bell Peppers, Mandarin, Lemon Dressing
- Green Mango Salad
Jicama, Tomato, Green Onion, Red Onion, Lemon Sesame Dressing
- Macaroni Salad
Elbow Pasta, Mayonnaise, Cheddar Cheese, Pineapple
- Ensaladang Labanos
Radish Salad, Tomatoes, Scallions, Citrus Vinaigrette

VEGETARIAN

- Lumpiang Pritto
Vegetable Spring Rolls, Sweet Chilli Dip
- Fritto Queso
Crispy Fried Mozzarella
- Ensaladang Talong
Filipino-Style Roasted Eggplant, Tomato, Onions

SOUP-NON-VEGETARIAN

- Slow Cooked Beef Lauya Soup
Beef Broth Flavour with Scallions, Garlic, Fish Sauce
- Misua and Meatball Soup
Beef Broth, Flour Noodles, Beef Meatballs, Tomato
- Chicken Noodle Soup
Homemade Chicken, Egg Noodles and Vegetables
- Chicken and Miswa Soup
Chicken Broth, Scallions, Annato, Miswa Vermicelli

SOUP-VEGETARIAN

- Egg Drop Soup
Vegetable Broth, Scallions, Ginger, Egg
- Ginataang Sitaw at Kalabasa
Vegetable Broth, Coconut Milk, Squash, Long Beans, Chilli Peppers
- Sweet Potato Soup
Vegetarian Broth, Coconut Milk, Curry Spice
- Broccoli and Cheddar Soup
Creamy Broccoli Based Soup, Cheddar, Jack Cheese, Tabasco

Main Course

NON-VEGETARIAN

- Bistik
Beef Slices Cooked in Soy Sauce, Vinegar, Sliced Onions
- Mechado
Stewed Beef Slices, Tomato Gravy, Potatoes
- Kaldareta
Goat Stew in Tomato Sauce, Liver, Olive, Potatoes
- Adobong Manok
Chicken Adobo (Simmered Chicken Pieces in Vinegar, Soy Sauce, Garlic)
- Chicken Curry
Chicken, Potatoes, Phillipino Curry Spice
- Inasal na Manok
Grilled Marinated Chicken Thighs in a Mixture of Lime, Pepper, Vinegar, Annala
- Sarciadong Isda
Fish of the Day Simmered in Tomato, Onions, Egg
- Inihaw Na Tilapia
Grilled Tilapia Fillets, Lemongrass, Black Pepper

VEGETARIAN

- Pinakbet Stew
Squash, Eggplant, String Beans, Okra, Onion, Garlic, Soy Sauce
- Adobong Sitaw
String Beans (String Beans) Cooked in Adobo Style
- Pancit Canton
Flour Stick Noodles (Pancit Canton Noodles), Cabbage, Carrots, Shitake Mushroom, Soy Sauce
- Ginisang Ampalaya
Sauteed Bitter Melon, Garlic Onions, Tomato
- Adobong Kangkong
Water Spinach (Kangkong) Simmered in Soy Sauce, Vinegar and Garlic
- Steamed Market Vegetables

STARCH

- Plain White Rice
- Sinangag
Filipino Garlic Fried Rice, Scallions
- Egg Fried Rice
Scallions, Carrots, Peas, Egg, Sesame, Soy Sauce
- Mashed Potatoes
Cream, Butter, Scallions
- Oven Baked Potatoes
Garlic, Rosemary

COMPLIMENTARY

Tea/Coffee & Soft Drinks

PREMIUM STATION MENUS

Mexican Quesadilla

- Chicken
- Beef
- Vegetarian

Flame Italian Pasta

- Chicken
- Beef
- Vegetarian

Asian Pad Thai

- Chicken
- Beef

Classic/Modern Style Poutine

- Classic Cheese & Gravy
- Butter Chicke

Mini Burger Sliders

- Prime Angus Beef

Midnight Food Truck

- Old Fashion Poutine
- Pad Thai
- Corn Dog
- Funnel Cake
- Loaded Nachos
- Buffalo Chicken Bites

Bombay Pani Puri

Pav Bhaji

Bubble milk tea

- Taro
- Matcha Green Tea
- Passionfruit
- Mango

Authentic Kottu

- Chicken
- Mutton

Hopper

- Plain
- Egg

Dosa

- Plain
- Ghee
- Masala

Puttu & Omelet

Vada

- Classic Style

Camp Fire S'more

- Marshmallow / German Chocolate / Graham Cracker

Chocolate Waffle & Ice Cream

- Chocolate Chunks / Chocolate Sauces / Asst. Candies

Crêpe & Ice Cream

- Chocolate Sauces / Asst. Candies / Tasty Syrups

European Sweet Table

- Chocolate Fountain / French & Italian Pastries
Mini Gourmet Tarts / Asst. Fruits / Individual Desserts
/ Asst. Classic Cakes / Asst. Cheesecakes

Plated Dessert Menu

- Cheesecake: Choice of One
(Classic New York, Chocolate, Grand Marnier, Mango, Passionfruit)
- Vanilla Bean Pannacotta
- Tiramisu Cake with Baileys Irish Cream
- Chocolate Caramel Fudge Layer Cake with Berry Sauce
- Black & White Chocolate Mousse
Chocolate & Strawberry Coulis
- Purple Yam Ice Cream
- Tartufo Ice Cream
- Mandarin Bread Pudding with Vanilla Sauce
- Trio Dessert:
*Caramel Apple Brûlée,
Chocolate Opera Gateaux,
Raspberry Cheesecake Pop with Raspberry Coulis*

