





大江南北前菜精選 Appetizers and Cold Dishes Specially

中國藍前業精選拼盤 An array of Chinese cold dishes, house specialty of "China Blue" Barbecue honey glazed Matsusaka pork neck, sour plum, sweet vinegar marinated cherry tomatoes, pickled cabbage, jellyfish, and shredded top shell 460 極醬香菜撈萵筍豆皮 Marinated fresh beancurd sheet with coriander dried scallop sauce 440 Crispy vegetarian goose roll 460 蒜香甜醋撈雙筍柚子 Marinated pomelo and duo bamboo shoot with garlic caramel Chinese vinegar dressing 690

薑沙撈黑木耳手撕雞 Marinated chicken, mini black fungus and cucumber in fragrant ginger sauce

脆炸避風塘軟殼蟹 Fried soft shell crab, "Bi Fong Tang style"

螺肉絲皮蛋醬海蜇 Jellyfish, shredded top shell, and century egg salad

Prices are in Philippine Peso, include applicable VAT, and subject to government taxes and service charge.

Signature Dish Spicy Contains Nuts Sylvegetarian



1,050

1,080

750

Golden prawn toast, salted egg, and pickled cabbage	V / 100
● 香酥燈影牛肉片	730
Paper-thin crispy beef, sweet and spicy sauce	
● 必	400
■黑松霉蘋果雜內沙拉,烤素方	995
Chicken, green apple, and crispy bean curd salad with truffle dressing	
● 上海蜜汁燻鱼 Shanghai style soya braised fish	720
施炸烤素方、麼麼餅 Deep fried vectoring horse and heart of the	820
Deep-fried vegetarian bean curd sheet and pickled cucumber with momo wrappe	ers
● 白汁芝士煬帶子 Oven-baked scallop with creamy cheese dressing	1,500
動演者落條 Stir-fried shiitake mushrooms with sweet vinaigrette sauce	460
椒鹽酥炸白飯魚	
Deep-fried salt and pepper crispy silver bait	850











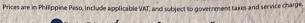




燕窩湯品 Bird's Nest Soup (per person)

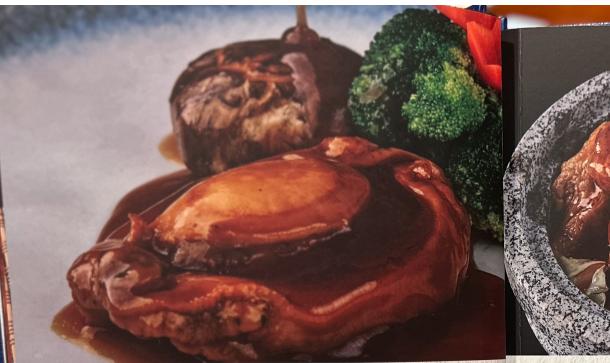
蟹粉燕窩类(位) Braised bird's nest soup with superior crab roe	3,750
海皇燕窩濃雞湯(位) Bird's nest, dried scallops, sea cucumber, and silken chicken soup	3,790
髮菜肉碎魚鳔燕窩羹 Braised bird's nest and top shell with fish maw minced pork sea moss soup	3,680
海鲜蛤蜊燕窩羹 Braised bird's nest and fresh clam seafood mushroom broth	3,750
魚唇鮑魚燕窩羹(位) Braised bird's nest, abalone, and dried fish lip soup	4,190
特色湯品	
Soup and Consoviné (per person)	Con M
珍品迷你佛跳墻(位) "Monk Jumps over the Wall" soup	3,500
日月魚藥膳嫩蹄筋烏雞 Double-boiled moon fish clam, healthy Chinese herb, pork tendon, black chicken consommé	690

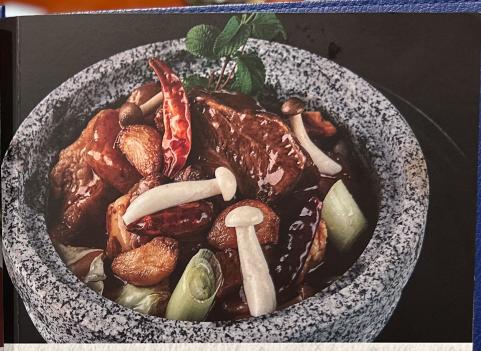
魚唇海鮮香菜鳳液羹 630 Braised fish lip and seafood soup with egg white and coriander 鮑魚帶子海參蟹粉羹 1,550 Superior crab roe, scallop, and sea cucumber with mini baby abalone soup № 海參豆腐老火雞湯(位) 770 Milky chicken soup with sea cucumber and silken tofu 海鲜黄潭子(位) Assorted seafood, eight-hour golden broth 800 酸辣海鲜湯 (位) Classic seafood hot and sour soup 630 魚鳔茭白牛肉羹 Braised fish maw, water bamboo, and minced beef assorted mushroom soup 580 **岁** 金菇杞子粟米豆腐羹 Sweet corn silken tofu soup with enoki mushroom and wolfberry 420 **炒** 養顏桃膠蟲草花湯 Double-boiled peach gum, mushrooms, and cordycep flower soup 480 每日例湯 (位) Special soup of the day 420











海珍,花膠 Classic Chinese Delicacies

1. At 45 ld: 11. At 25 A	2,490
火蒜蔥烤北菇海冬 Braised sea cucumber, roasted garlic, and shiitake mushrooms	2 (20)
● 金湯岩米百花海参 Braised sea cucumber with shrimp mousse, and Tibetan rock grains sauce	2,690
● 紅焼原隻鮑魚(2頭) Braised whole 2-head abalone, dried scallop, superior abalone sauce	5,800
黑蒜金湯烟原隻鮑魚(2頭) 煎釀鲜菇 Braised whole 2-head abalone with	5,990
stuffed shiitake mushroom, and black garlic golden sauce	4,190
飽魚海味煲 Braised abalone, assortment of sea treasure in a clay pot	4,190
■ 10頭鮑魚類魚鰈脆雲吞 Braised 10-head abalone mushroom and fish maw with fried wonton dried scallop sauce	3,500/
釀魚鳔虾干肉碎烟海多 Braised sea cucumber and stuffed fish maw with dried shrimp and minced pork sauce	

雲裳羽衣,山野馴牧 Pouttry & Meats

 ● 糖腰果仁牛仔粒 U.S beef tenderloin with Chinese candy cashew nut 	1,550
● 古法蘿蔔潤牛脸類 Wagyu beef cheeks and tendons with radish hot pot	2,100
▶ 野山椒爆牛柳粒 Wok-fried U.S. beef tenderloin, asparagus, and Hunan pepper	1,590
沙煲金菇美國牛肉水晶麵 Braised premium U.S. beef, duo mushroom, and crystal noodle in hot pot	1,380
● 三杯酒汁蘿勒娆雞煲 Taiwanese style three-cup chicken casserole	685
鮑魚仔魚鱗乾蔥茭白烟雞 Braised diced chicken and baby abalone, fish maw with fried shallot and spring onion	1,080
直政蕃萬妙梅頭肉,螺片 Stir-fried sliced top shell and pork with fermented black beans, ginger, and spring onions	780
賴千黃烟降筋火腩烟豆腐 Slow-cooked pork tendon and crispy pork belly with tofu garlic chili sauce	950
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	685
, 旅椒醬煤坳雞丁 Wok-fried spicy chicken, Sichuan style	720
草莽糖醋咕咾肉 Crispy pork with strawberries, sweet and sour sauce	800
遊風塘蒜香骨 Fried pork ribs with fried garlic, Hong Kong style	1,330
新疆孜然爆羊或牛柳絲,麼麼餅 Stir-fried Xinjiang cumin lamb or beef with leek and momo wrappers	680
五香辣子雞丁 Wok-fried chicken with Sichuan pepper corn	920
家鄭東坡肉配饅頭 Soya braised pork belly, steamed Mantou bun, Hangzhou style	920
怪味蒜米爆火腩 Wok-fried pork belly with garlic, sweet and sour soya sauce	950
蹄筋鲜菌烟肉排煲 Braised pork spareribs with pork tendon and wild mushroom	910
蒜香炸煙熏美國小排骨 Stir-fried U.S. baby pork rib with smokey barbecue garlic gravy sauce and pistachio grains	X

河鮮海味 Seafood

Seasonal Price Price starts from PHP 3,000 per kilo 游水基圍蝦 (白灼,椒鹽) 100gm or PHP 300 per 100 grams Live Shrimp (poached with ginger and Shaoxing wine or fried with five-spice salt) XO 替纱海蛤州 1,250 Stir-fried sea clam with signature XO sauce 全保存结束地 1,690 Deep-fried sea bass fish fillet with salted egg, fried garlic, and shallot 1,380 Simmered golden pomfret, sliced pork with shallot and ginger, traditional style 海鲜丘腐石窝焚 1,380 Braised seafood with bean curd served in a sizzling hot pot 2,280 Baked fresh oyster with ginger and spring onion in clay pot

Prices are in Philippine Pess, Include applicable VAI, and subject to government taxes and service charge.

















1 川式萬筍炒蝦球

Wok-fried sea prawn and fresh green bamboo shoot with Sichuan garlic sauce

椒鹽炸鮮魷

Crispy fried squid, five-spice salt

山葵香芒蝦球

Crispy fried shrimp, wasabi with mango salsa

Simmered snow fish with leek, duo of mushrooms hot pot

京燒蜜汁焗鳕魚

Oven-baked snow fish, honey teriyaki sauce, egg white, and crab meat

松露醬蘆筍炒帶子

Wok-fried scallops and asparagus with black truffle sauce

蟹粉百花煎帶子

Pan-fried scallops and shrimp mousse with crab roe sauce

辣子大海蝦跟炸饅頭

Wok-fried king prawn with red chili tomato sauce and served with fried Mantou bun

黑蒜大千炒帶子鲜蝦

Stir-fried scallop and shrimp with preserved black garlic

紹興酒薑絲上湯海蛤蜊

Poached fresh sea clam with Shaoxing wine superior stock

香芒酸柑汁炸蝦球軟殼蟹

Deep-fried soft shell crab and shrimps with calamansi mango dressing



遨遊四海 Live Seafood (Seasonal Pricing)

花蟹,青蟹,膏蟹

Spotted Crab

Price starts from PHP 8,500 per kilo or PHP 850 per 100 grams

Green Crab

Price starts from PHP 8,000 per kilo or PHP 800 per 100 grams

1,650

1,700

2,900

1,680

1,100

1,330

Fried spicy chili sauce

金湯極品醬燜粉絲

Stir-fried with signature XO sauce, golden broth and glass noodle

Fried with fermented black beans, ginger, and spring onions

Stir-fried with crispy garlic and shallots

Wok-fried butter with wild black pepper sauce

Prices are in Philippine Peso, include applicable VAT, and subject to government taxes and service charge.









 $Prices\ are\ in\ Phillippine\ Peso,\ include\ applicable\ VAT,\ and\ subject\ to\ government\ taxes\ and\ service\ charged$





Signature Dish 🎉 Spicy 🖉 Contains Nuts 🧩 Vegetarian





小青龍蝦

Live Lobster

Price starts from PHP 12,000 per kilo or PHP 1,200 per 100 grams

蒜茸蒸

Steamed with garlic

Steamed with olive black bean sauce and egg white

Baked with cheese in superior stock

Stir-fried with spicy sun-dried shrimps

Baked with cheese in superior stock

蒜茸粉絲蒸

Steamed with garlic and vermicelli

鲜果柑橘沙拉伴香芒沙沙

Deep-fried with citrus mayo, mango salsa, and tropical fruit

東星斑,海石斑

Spotted Grouper
Price starts from PHP 11,000 per kilo or PHP 1,100 per 100 grams
Sea Grouper
Price starts from PHP 5,000 per kilo or PHP 500 per 100 grams

Steamed Cantonese style

Fried with soya sauce

- 6香芒酸柑汁炸

Deep-fried with mango and calamansi sauce

Steamed with fragrant garlic and coriander sauce

Steamed minced pork with pickled choy sum soy sauce

古早潮州鹹菜蒸 Steamed Teochew style

蒜燒芋香火腩烱

Braised with crispy pork belly, fried garlic and taro

Spiced dried shrimps and soya beans (Taoso Steamed)











田園野趣,豆腐 Vegetables and Tofu

780 Homemade spinach tofu, spicy eggplant and minced chicken sauce 少 酸甜蓬藕炸 620 Stir-fried crispy lotus root with sweet and sour sauce ★ 素X.0.醬萵筍鲜菌小炒皇 680 Stir-fried assorted mushrooms with fresh green bamboo, and vegetarian XO sauce 什錦香菇蓮藕炒糖腰果 680 Stir-fried assorted fresh mushroom and lotus roots, with candy walnut 580 # 金勾肉菘炒長豆苗 Wok-fried string beans with spicy minced pork, dried shrimps, topped with meat floss 720 鹹魚肉碎茄子烟豆皮 Braised minced pork, eggplant, and fresh beancurd skin with salted fish 790 海寶上湯煮香港時蔬 Poached Hong Kong vegetables with sea treasures in superior stock 720 脆金沙南瓜 Crispy pumpkin coated with salted duck eggs 520 # 時令田園時蔬 Your choice of seasonal greens

XO sauce / spicy sun-dried shrimps / garlic / spiced soya beans / soya sauce / stir-fried / fermented tofu

XO醬炒/甘香醬炒/蒜茸炒/豆酥炒/豉油皇白灼/清炒/腐乳

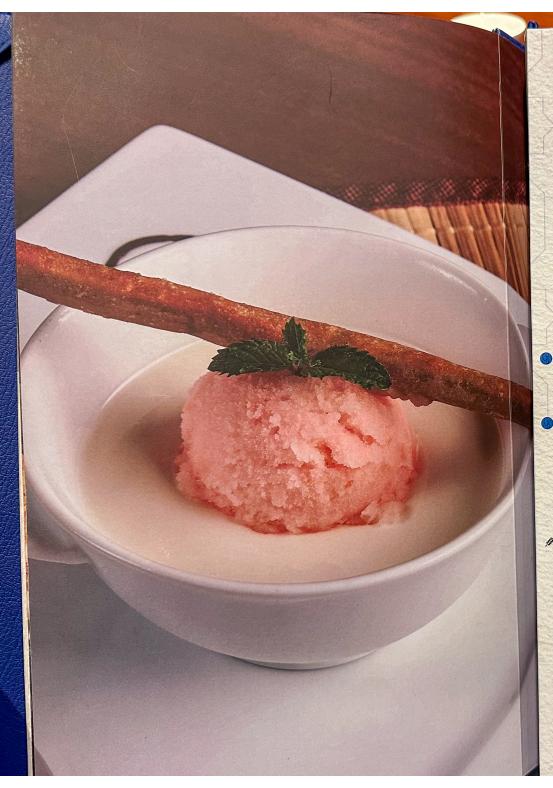












甜品誘惑 Dessents

燕窩配芭樂果凍冰糕與橘子 Bird's nest with guava jelly and dalandan sorbet, mandarin orange

養顏蒸寫杏汁水晶球 Almond cream with bird's nest and mini crystal dumpling

龍眼銀耳金果燉雪梨 Hot or cold Chinese pear in sun-dried longan syrup, ginkgo nuts, and snow fungus

■ 杏仁布丁, 荔枝雪芭
Almond pudding with lychee sorbet and ube stick

芒果班戟伴草莓雪糕 Mango crepes parcel with strawberry ice cream

● 芋香椰糖霜淇淋配三色芋丸 Gula Melaka caramel coconut ice cream and taro purée with sweet potato and taro chewy dumpling

Chilled sago cream with mango purée with vanilla ice cream

優格芒果冰淇淋抹茶海綿和黑沙水晶球 Yogurt mango ice cream with matcha sponge and truffle crystal ball

少 鲜時果拼盤 Seasonal local fruits 2,990

3,300

360

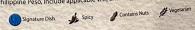
400

450 400

360

465

490









Chinese Ten Selection

Organic Superfine Dragon Well Long Jing Green Tea Drganic Superine Prager Herr Long unit Green Lea Superior grade, 100% certified organic green tea, this Dragon Well Long. Jing tea persists of a high level in picking Mell Long Jing tea persists of a high level in picking

Health Benefits
Contains antioxidants owers cholesterol Cancer-protective effects Controls blood sugar Protects the liver

Php 420

Beverages

Ripened Aged Loose Pu-Erh Tea

Generally stronger in flavor and belongs to the category of fully ermented tea, its bright reddish infusion has a rich aromatic lavor and is often aged. Unlike other teas which get stale over ime, pu-erh can mellow and improve with age like fine wine.

Health beneficial impacts for high cholesterol, diarrhea, tooth fecay, digestive problems, poor blood circulation, high blood pressure, asthma Promotion of weight loss Cardiovascular protection

hp 420

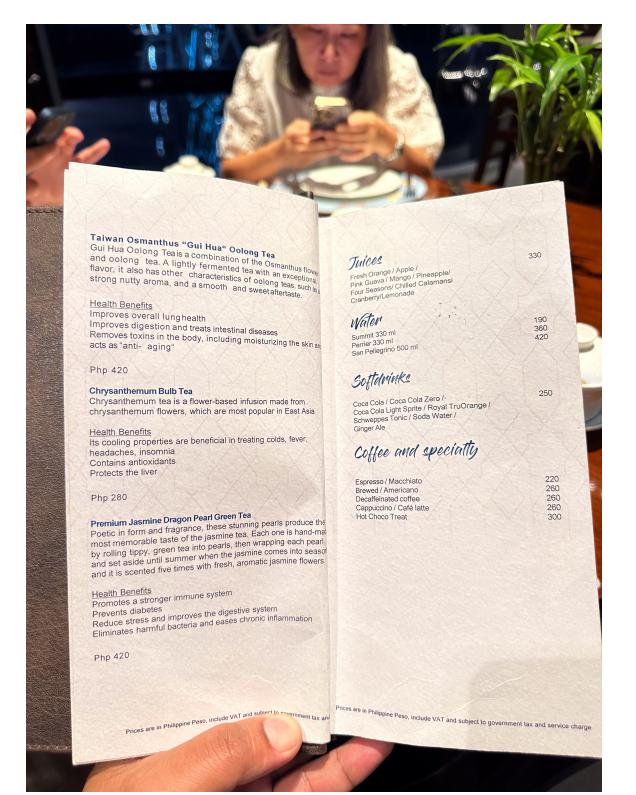
Tie Guan Yin "Iron of Goddess" Oolong Tea

The most famous among Oolong teas. "Guan Yin" was named after the Goddess of Mercy.

Health Benefits

Being lightly fermented, these teas are high in amino acids, vitamins, polyphenols and antioxidants. Reduces cholesterol, hardening of the arteries and risk of heart

Php 420



Wholesome Sips

EAST MEETS WEST

Brilliant breakfast tea with citrus hints of calamansi and lemonade

HIBISCUS ROSEMARY ICED TEA

Black tea with hibiscus and fresh rosemary

SPICED LEMONADE

Lemon puree with tabasco and cinnamon, topped with lemon soda

COCOA MILKSHAKE

Almond milk blended with caramel and cocoa

GREEN TEA SWIRL

Matcha green tea powder with cocoa and caramel, blended with soy milk and cream

APPLE BERRY CRUMBLE

250

250

250

350

350

390

600

Oats and almond flakes sweetened with seasonal berries and apple

Beer

250 San Miguel Pale Pilsen / San Miguel Light / Red Horse San Miguel Super Dry / Cerveza Negra / 290 290 San Miguel Premium

PREMIUM ALL MALT

Heineken Corona Sapporo

Stella Artois Tsingtao

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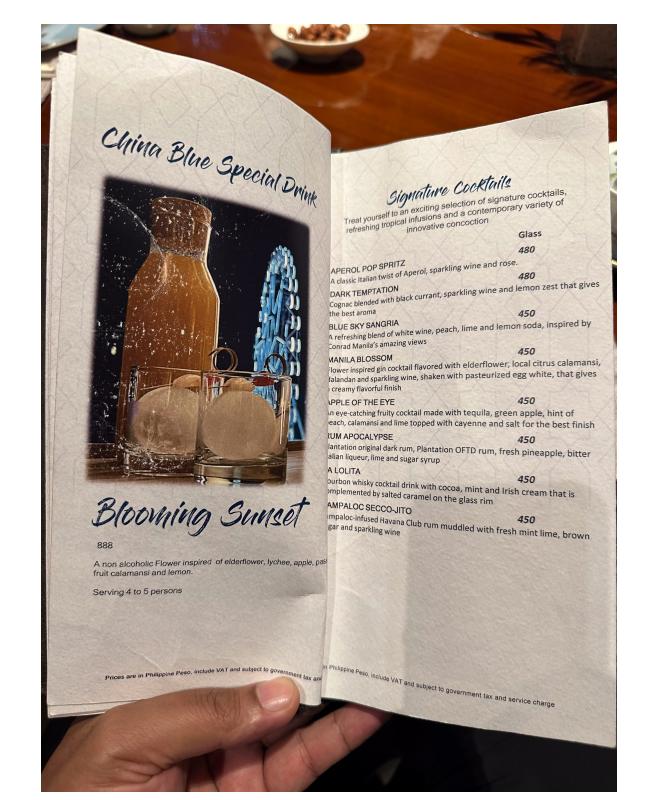
China Blue Special Drink



Spiced Berry Delight

A non alcoholic refreshing blend of strawberry, calamansi with the hint of gingerr, inspired by Conrad Manila's sunset view.

Serving 4 to 5 persons



Wines by the Glass

BUBBLES	Glass	Bottle
Zonin Prosecco, Veneto, Italy	650	3,200
WHITE Craggy Range "Te Muna" Sauvignon Blanc New Zealand	750	3,700
Renmano Chardonay . Australia	320	1,400
Farnese Trebbiano d'Abruzzo. Italy	328	2,000
RED		
Renmano Cabernet Sauvignon, Australia	395	1,800
Château d'Aussières Rouge, France	750	3,700
Château Mondain Bordeaux, France	550	2,650
astillo de Almansa, Garnacha	400	1,900
Tintorrera, Spain		
eppercorn Lane, Shiraz, Australia	400	1 900

