

The Writers Bar





AFTERNOON TEA

In eighteenth-century England, tea mania swept the country. Tea was enjoyed by Englishmen and women from all walks of life. Prior to the introduction of tea in Britain, the English had two main meal periods - breakfast and dinner. The former consisted of ale, bread and beef, while dinner was the more substantial meal at the end of the day. With the introduction of tea, a new dining tradition was born and quickly took hold.

One fateful day, Anna Maria, the seventh Duchess of Bedford (1788-1861) experienced what she called a "sinking feeling." In an effort to counter that feeling, she invited friends to join her for an afternoon embracing the traditional European tea service format - bread and butter sandwiches, assorted sweets, and of course, tea. This summer ritual proved so popular, the Duchess continued it upon returning to London, sending cards to friends to come for "tea and a walking of fields". The practice of inviting friends to "take in the afternoon" was soon adopted by other hostesses. A customary pattern of service emerged.



CURATORS HOUR

Available from 7:00 PM - 9:00 PM Daily

Indulge in a free-flow of selected red, white and sparkling wines from our cellar, paired with one round of a thoughtfully curated charcuterie sampler platter.

Cloudy Bay
Pinot Noir

| **Cloudy Bay**
Sauvignon Blanc

| **Chandon Brut**
Sparkling Wine

3,200 nett per person

HONEYLUXE AFTERNOON TEA

Available from 2:00pm to 3:30pm and 4:00pm to 5:30pm

CULINARY ART

Honey gorgonzola &
arugula mini-sandwich (d)

Honey-glazed chicken & cranberry jam
mini-sandwich (d)

Spinach crêpe with mousse made with
honey, goat cheese and walnuts (d)(n)

Smoked salmon with honey dill cream
cheese on rye bread (s)(d)

Prosciutto-wrapped
honeyed date skewers (p)(d)(gf)

PASTRY DELIGHTS

Dark chocolate
honeycomb pralines (d)(gf)

Honey tahini macarons (d)(n)

Raspberry pot de crème with
honeyed nuts (d)(n)(gf)

Honey lemon ginger mousse (d)

Burnt butter honey profiteroles (d)

Osmanthus-infused white chocolate
honey tarts (d)(n)

ACCOMPANIES

Honey scones (d)

Classics scones (e)(d)

Preserves and jams

Honey

Clotted cream (d)

Php 3,200 for two persons

inclusive of coffee or tea of your choice

Honey Berry Fizz Mocktail ala carte 360++

Upgrade for 500++ for 2 glasses of
Honey Berry Fizz Mocktail

Golden Rush Cocktail* ala carte 650++

Upgrade for 650++ for 2 glasses of
Golden Rush Cocktail

**contains alcohol*

(e) eggs • (d) dairy • (s) seafood • (p) pork • (v) vegetarian • (vg) vegan • (n) contain nuts • (gf) gluten-free • (l) local • (o) organic

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GASTRONOMIC DELIGHTS

DELI SELECTIONS

SNACK CORNER

Truffle Fries (vg)

*Crispy fried potato cuts
in truffle oil*
550

Chili Crab Spring Rolls (s)(e)

*Homemade spring rolls
Served with sweet and spicy dip*
700

Mezze Platter (vg)(d)(n)

*Selection of hummus, moutabel,
baba ganoush, marinated olives and
vegan feta cheese, served with pita bread*
800

Crispy Chicken Tenders (d)(e)

*Crispy fried chicken fingers
served with honey mustard sauce*
800

Beer-Battered Fried Calamari (e)(s)(d)

Served with aioli sauce
800

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Pork Spring Rolls (p)(e)(s)

*Ground pork with carrots, radish, lettuce,
Thai basil, cilantro, rice paper and nuoc cham*
900

Avocado Rice Tartine (vg)

*Rice cracker tartine with avocado and
seasonal fresh vegetables*
900

Hummus and Cucumber Wrap (vg)

*Hummus, fresh cucumber, crispy slaw and
chick peas in a wrap, served with side salad
and potato fries*
1,100

Cheese and Cold Cuts Platter (p)(d)(n)

*Assorted international cold cuts and
five imported cheeses, with dried fruits, nuts
and wafer crackers*
1,800

SANDWICHES AND MORE

Smoked Salmon Bagel (s)(e)(d)

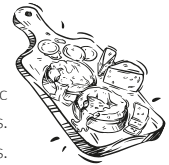
*Toasted bagel with cream cheese, smoked
salmon, salad and red onions*
900

The Club Sandwich (p)(e)(d)(n)

*Triple decker sandwich with grilled chicken,
bacon, tomatoes, lettuce and mayonnaise
on toasted white bread, served with potato fries*
1,100

The Beef Burger (p)(e)(d)(n)

*Grilled beef patty, lettuce, tomatoes,
mayonnaise and gherkin on a sesame seed bun,
with cheddar cheese, fried eggs and bacon,
served with potato fries*
1,200



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SALADS, SOUPS AND PASTAS

SALADS

Palawan Fish Ceviche (s)(n)

*Burnt coconut cream, toasted cashews,
calamansi essence*
550

Nicoise Salad (e)(s)

*Baby potatoes, quail eggs, onions, green beans,
and seared tuna loin in a light herb vinaigrette*
900

Garlic Prawn Caesar (p)(e)(s)(d)(n)

*Three grilled prawns in garlic butter,
with romaine lettuce, bacon bits, croutons,
anchovies and Caesar salad dressing*
1,100

SOUPS

Vegan Roasted Pumpkin (vg)(gf)

*Creamy roasted pumpkin soup,
served with pumpkin seeds*
550

Classic Onion (v)(d)

*Traditional onion soup, served with
gruyere toast*
550

Creamy Porcini Mushroom (v)(d)

*Creamy mushroom soup with
garlic croutons and aged balsamic*
650

FRESH PASTA

Vegan Pasta al Pomodoro (vg)

*Vegan pasta in tomato sauce
with fresh basil*
750

Beef Lasagna (p)(d)

*Traditional beef lasagna with
mozzarella cheese and fresh herbs*
1,000

Creamy Porcini Tagliatelle (v)(d)

*Tagliatelle with creamy porcini sauce,
roasted hazelnuts and grated parmesan*
1,050

Pesto-Scampi Penne (s)(d)

*Garlic prawns in pesto sauce,
with cherry tomatoes*
1,200

*All pasta dishes are also available
with gluten-free penne pasta*

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WORLD FLAVOURS

FILIPINO FAVOURITES

Chicken and Pork Adobo (p)(e)(gf)

Chicken and pork slow-braised in soy sauce, served with boiled egg and your choice of steamed or garlic rice

700

Beef Kaldereta (p)(s)(n)(gf)

Tomato-based stew with beef, chorizo, black olives and vegetables, served with your choice of steamed or garlic rice

1,050

Bulalo (s)(gf)

Slow-cooked beef shank with potatoes, corn and long beans, served with your choice of steamed or garlic rice

1,100

Yang Zhou Fried Rice (p)(s)(e)

Char siu pork and shrimp fried rice with egg, scallions, carrots, soy sauce and a side of chili sauce

650

Dim Sum Basket (p)(s)(e)

Trio of dim sum served with soy sauce and condiments

800

Wok Fried Noodles (p)(s)(e)

Chinese-inspired fried noodles, with carrots, snow peas, bean sprouts, oyster sauce, pork, chicken, shrimp and egg

950

ASIAN SECTION

Gambas al Ajililo (e)(d)

Nine gambas in garlic olive oil, served with toasted baguettes

1,200

Special Laksa (e)(s)(d)(n)

Homemade laksa with noodles, shrimp, fish balls, fried tofu, bok choy, fish cakes and bean sprouts

1,200

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WORLD FLAVOURS

ARABIC AND INDIAN SENSATIONS

Homemade Falafel (v)(d)

*Fried chickpea patties
with tahini sauce*
850

Fish Tajin (s)

*Arabic-style fish stew in green olive broth,
with basmati rice*
1,500

Arabic Mixed Grill (d)

*Assorted kebab and kofta, fresh tomatoes,
onions, sumac and lemons*
3,300

WESTERN DELIGHTS

Steamed Fish in Lemon Sauce (s)(d)

*Red snapper fillet in lemon sauce,
with sauteed vegetables and steamed rice*
1,500

Lamb with Red Wine Sauce (d)

*New Zealand lamb cutlets in red wine sauce,
with ratatouille and garlic-herb potatoes*
2,500

Steak Au Povire (d)

*Seared mignons of Australian beef tenderloin,
served with green peppercorn sauce, beans
and mashed potatoes*
2,900

ADD-ONS & EXTRAS

Choice of Sauces

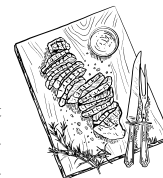
*Green Peppercorn, Red Wine (d),
Creamy Herb (d)(v) or Lemon (d)(v)*
250

Choice of Sides

*Seasonal Vegetables (vg)(gf),
Mashed Potatoes (d)(v), Potato Fries (v)
or Steamed Rice (vg)(gf)*
300

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DESSERTS

Vegan Coconut Chocolate Mousse (vg)(gf)

*Homemade vegan chocolate mousse
with coconut and dark chocolate*
600

NYC-Style Cheesecake (e)(d)(n)

*Classic New York cheesecake,
served with red berry compote*
600

Dark Chocolate Tart (e)(d)(n)

*Double chocolate tart with
caramelised pecan nuts and vanilla sauce*
600

Fresh Fruits Platter (l)(vg)(gf)

Five seasonal fruits, sliced and peeled to order
600

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SIGNATURE COCKTAILS

Our bar is an extension of our kitchen. This philosophy ensures that your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily and precisely executed by a handful of the region's sturdiest barkeeps.

We present to you our collection of fabulous cocktails to enjoy during your visit at The Writers Bar.

SIGNATURE COCKTAILS

Grand Guava Cosmopolitan

Vodka, fresh lime, pink guava and cranberries
450

Colonial Old-Fashioned

*Bourbon whiskey, Panutsa palm sugar,
orange bitters, orange peel*
450

Espresso Martini

*Fresh pulled espresso, Vodka,
Bailey's, Kahlua, coffee bean*
450

Lychee Martini

House-infused lychee vodka
500

Raffles Singapore Sling

*Gin, pierre ferrand dry curacao, dom benedictine,
cherry liqueur grenadine, fresh lime juice, pineapple juice,
angostura bitters*
600

Makati Luxury Sling

*Gin, pierre ferrand dry curacao, cherry blossom, dom
benedictine, fresh lime juice, pineapple juice,
angostura foam, 24k gold dust*
600

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THE CLASSICS

Considered as timeless standards, these cocktails are favored all over the world for their exquisite balance of flavors, rich history and tradition.

THE CLASSICS

Craft Gin & Tonic

*Gin, craft tonic water, fragrant leaf, grapefruit peel,
lime, juniper berries*
450

Negroni

Gin, Campari, sweet vermouth
500

Margarita

Tequila, fresh lime, Cointreau
500

Manhattan

Bourbon whiskey, sweet vermouth, bitters
670

Moscow Mule

Vodka, fresh lime, ginger beer
670

Side Car

Cognac, fresh lemon, Cointreau
810

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WINES, SPIRITS & MORE

CHAMPAGNES, SPARKLING AND ROSÉ

CHAMPAGNE

Moët & Chandon, Brut Imperial

Chardonnay, Pinot Noir, Pinot Meunier
1,700 / 8,200

Veuve Clicquot 'Yellow Label' Brut

Chardonnay, Pinot Noir, Pinot Meunier
9,400

Moët & Chandon Rosé Imperial

Chardonnay, Pinot Noir, Pinot Meunier
1,950 / 10,500

Moët & Chandon, Ice Imperial

Chardonnay, Pinot Noir, Pinot Meunier
10,500

Veuve Clicquot Rosé

Chardonnay, Pinot Noir, Pinot Meunier
12,000

Dom Pérignon Brut

Chardonnay, Pinot Noir
36,000

Krug Grande Cuvée

Pinot Noir, Chardonnay, Pinot Meunier
38,000

Dom Pérignon Rosé

Chardonnay, Pinot Noir
62,000

SPARKLING

Chandon Brut

Mendoza, Argentina

Chardonnay, Pinot Noir, Pinot Meunier
650 / 3,000

Raventós i Blanc De Nit

Sant Sadurní d' Anoya, Spain

Macabeo, Xarel-lo, Parellada, Monastrell
3,800

ROSÉ

Camille de Labrie Rose

Bordeaux, France

Grenache, Cinsault, Merlot, Marselan
550 / 2,600

Château d'Esclans

Whispering Angel

Côtes de Provence, France

*Grenache, Rolle, Cinsault, Syrah
and Mourvedre*
850 / 4,000

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WHITE

Susana Balbo Crios
Mendoza, Argentina

Torrontés
600 / 2,800

Château La Graviere
Bordeaux, France

Sauvignon Blanc, Semillon, Muscadelle
600 / 2,800

Terrazas de los Andes Reserva
Mendoza, Argentina

Chardonnay
770 / 3,600

Craggy Range 'Te Muna'
Marlborough, New Zealand

Sauvignon Blanc
800 / 3,800

Cloudy Bay, Marlborough

Sauvignon Blanc
1,100 / 5,000

WINES

RED

Warwick First Lady
Stellenbosch, South Africa

Cabernet Sauvignon
680 / 3,200

Terrazas de los Andes Reserva
Mendoza, Argentina

Malbec
760 / 3,600

Jim Barry Bros
Clare Valley, Australia

Shiraz
800 / 3,800

Clarendelle by Haut-Brion
Bordeaux, France

Merlot, Cabernet Sauvignon, Cabernet Franc
870 / 4,150

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BEERS

INTERNATIONAL

Sapporo, Japan	360
Heineken, Holland	365
Corona, Mexico	365

LOCAL

San Miguel Pale Pilsen	245
San Miguel Light	245
San Miguel Super Dry	280
Cerveza Negra	280
San Miguel Premium	325

DRAUGHT BEER

Weihenstephan Helle, Lager (300ml)	410
Weihenstephan Hefe Weissbier (300ml)	410
Heineken (330ml)	410
Pilsner Urquell (300ml)	460
Weihenstephan Helle, Lager (500ml)	550
Weihenstephan Hefe Weissbier (500ml)	550
Pilsner Urquell (500ml)	600

ALCOHOL-FREE

San Miguel Zero (330ml)	245
Weihenstephaner	
Original Helles 500ml	450
Hefeweissbier 500ml	450

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SPIRITS

VODKA

Ketel One	380
Titos	400
Haku	400
Belvedere	550
Grey Goose	450
Chase	600
Ciroc	600
Chopin	600
Crop Organic Artisanal	650
Kah Crystal Head	1200

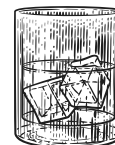
GIN

Bombay Sapphire	400	St. Laurent	
Tanqueray	400	Premium Dry	500
Tanqueray No. 10	500	Botanist	550
Sipsmith 1915	550	Rokku	550
Hendrick's	500	Plymouth Opir	550
Four Pillar		London Dry No. 3	580
Navy Strength	500	Filliers	
SLOE Sipsmith	600	Classic Dry 28	600
By the Dutch		Citadelle	600
Old Genever	600	Williams GB Extra	650
Iron Ball	650	Dry	
		Monkey 47	680
		Farmer's Organic	700

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SPIRITS

TEQUILA

1800 Silver	400
1800 Reposado	400
Patron XO	400
1800 Añejo	450
Volcan Blanco	550
Casa Noble Organic, Crystal Blanco	700
Casa Noble Organic, Reposado	700
Patron Silver	700
Patron Reposado	700
Casa Noble Organic, Añejo	750
Patron Añejo	750

RUM

Cachaca 51	350
Plantation Original Dark	350
Plantation 3 stars	380
Captain Morgan	380
Bacardi, 8 years	400
Myer's Dark Rum	400
Don Papa, 7 years	420
Mt. Gay	440
Novo Fogo	
Silver Cachaca	450
Barrel Aged	450
By the Dutch Batavia	
Arrack	500
Diplomatico	
Ambassador	1,800

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SPIRITS

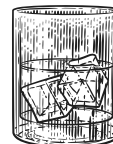
SINGLE MALT

Glenmorangie Original	700	Ardbeg, 10 years	900
Laphroaig, 10 years	600	Oban, 14 years	850
Glen Elgin, 10 years	600	Bruichladdich Laddie	880
Glenfiddich, 12 years	600	Bruichladdich Charlotte	950
Glenmorangie Lasanta	650	Lagavulin, 16 years	980
Glenmorangie Nectar D'or	700	Macallan, 12 years Single Malt	
Glenlivet, 12 years	650	Double Cask	1,100
Glenlivet, 15 years	750	Dalmore, 15 years	1,200
Bruichladdich Bere Barley	750	Macallan, 15 years Single Malt	
Dalmore, 12 years	750	Double Cask	1,350
Talisker, 10 years	780	Macallan Edition No. 3	1,500
Jura Superstition	780	The Glenlivet Archive, 21 years	1,650

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SPIRITS

COGNAC

Hennessy VS	550
Martell VSOP	600
Remy Martin VSOP	650
Remy Martin XO	1,750
Hennessy XO	1,850
Hennessy Paradis	4,200
Remy Martin Louis XIII	27,000

AMERICAN WHISKY

Wild Turkey, 8 years	450
Maker's Mark	450
Jack Daniel's	450
Knob Creek	550
Gentleman Jack	600
Koval Rye	680
Woodford Reserve	820

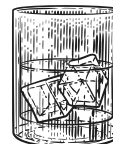
CANADIAN WHISKY

Canadian Club	400
Crown Royal	400

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SPIRITS

BLENDDED WHISKY

Ballantine's Finest	400
Dewar's White Label	400
Chivas, 12 years	400
Johnnie Walker, Black	400
Chivas Extra	550
Chivas 18 years	600
Johnnie Walker, Double Black	600
Jack Daniel No. 27	1,000
Johnnie Walker, Blue	1,400

IRISH WHISKY

Jameson	400
Bushmills	400

JAPANESE WHISKY

Suntory Kakubin	450
Mars Maltage Cosmo	1,100
Suntory Hakushu	1,200
Suntory Hibiki	1,350

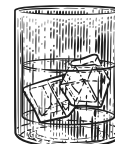
TAIWANESE WHISKY

Kavalan Classic Single Malt	880
Kavalan Sherry Oak	1,100

(e) eggs • (d) dairy • (l) local • (o) organic

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NON-ALCOHOLIC

SIGNATURE TEA

Raffles Makati Blend	400	Pai Mu Tan	450
English Breakfast	400	Japanese Sencha	450
Earl Grey Supreme	400	Genmaicha	450
Alfonso	400	Silver Moon	450
Sweet France	400	Moroccan	450
Pink Garden	400	Eternal Summer	450
Rooibos Cha	400	Lemon Bush	450
Comptoir de Indes	450	1837 White Tea	750
Royal Darjeeling	450	Oolong Prestige	850

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NON-ALCOHOLIC

MOCKTAILS

Strawberry Lychee Coolers (e)

Strawberry, lychee, tarragon, lemon, pasteurized egg
350

Berry Blue-Pea Fruit Tea

*Green Tea infused in rosemary, raspberry, strawberry,
lemon, blue pea*
350

Fraise Cucumber Fizz

Strawberry, cucumber, lemon, mint leaves, basil, sparkling soda
350

Fresh Orange Basil Fizz

Fresh orange juice, lemon, mint leaves, basil, sparkling soda
350

FRESH JUICE

Orange (l)	350
Mango (l)	350
Pineapple (l)	350
Watermelon (l)	350

LEMONADE

Calamansi	300
Mango Ginger	300

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NON-ALCOHOLIC

BREWED COFFEE

Regular	230
Decaffeinated	230
Espresso	230
Double Espresso	250
Cappuccino (d)	260
Latte (d)	260
Mocha (d)	270

SODA

Coke	230
Coke Light	230
Coke Zero	230
Sprite	230

STILL WATER

Raffles Still Water 350mL	120
Raffles Still Water 750mL	250
Evian 330 mL	280
Evian 750 mL	520

SPARKLING WATER

Raffles Sparkling Water 350mL	200
San Pellegrino 500mL	300
Perrier 330mL	300
Raffles Sparkling Water 750mL	350
San Pellegrino 750mL	450

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