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 sevice 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.

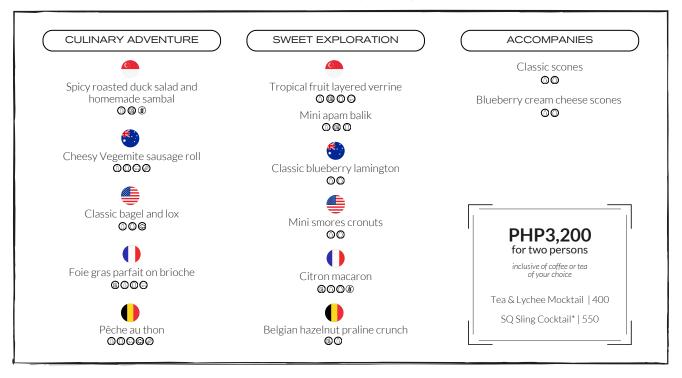
Cloudy Bay

Cloudy Bay Sauvignon Blanc Chandon Brut Sparkling Wine

3,200 nett per person

WORLD DELIGHTS AFTERNOON TEA

Available from 2.00pm - 5.30pm



☐ dairy ☐ eggs ᠍ nuts ☐ pork ☐ seafood ② soya ③ gluten-free ▼ vegetarian ② vegan

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.



DELISELECTIONS

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

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

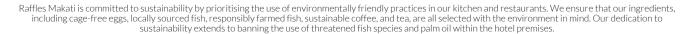
The Beef Burger (p)(e)(d)(n)

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, onioins, 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

Creamy Porcini Tagliatelle (v)(n)(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

ASIAN SECTION

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

Gambas al Ajilio (d)(s)

Nine gamabas 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 sasuce, beans and mashed potatoes 2.900

ADD-ONS & EXTRAS

Choice of Sauces

Green Peppercorn (d), 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 (I)(vg)(gf)

Five seasonal fruits, sliced and peeled to order 600

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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

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





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

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





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

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' Anoia, Spain

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

ROSÉ

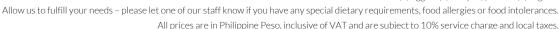
Camille de Labrie Rose Bordeaux, France

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

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



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

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

BEERS

INTERNATIONAL DRAUGHT BEER Sapporo, Japan 360 Weihenstephan Helle, Lager (300ml) 410 Heineken, Holland 365 Weihenstephan Hefe Weissbier (300ml) 410 Corona, Mexico 365 Heineken (330ml) 410 Pilsner Urquell (300ml) 460 Weihenstephan Helle, Lager (500ml) 550 Weihenstephan Hefe Weissbier (500ml) 550 Pilsner Urquell (500ml) 600 LOCAL ALCOHOL-FREE San Miguel Pale Pilsen 245 San Miguel Light 245 245 San Miguel Zero (330ml) San Miguel Super Dry 280 Weihenstephaner Cerveza Negra 280 Original Helles 500ml 450 San Miguel Premium 325 Hefeweishier 500ml 450

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



VODKA		GIN			
Ketel One	380	Bombay Sapphire	400	St. Laurent	
Titos	400	Tanqueray	400	Premium Dry	500
Haku	400	Tanqueray No. 10	500	Botanist	550
Belvedere	550	Sipsmith 1915	550	Rokku	550
Grey Goose	450	Hendrick's	500	Plymouth Opir	550
Chase	600	Four Pillar		London Dry No. 3	580
Ciroc	600	Navy Strength	500	Filliers	
Chopin	600	SLOE Sipsmith	600	Classic Dry 28	600
Crop Organic Artisanal	650	By the Dutch		Citadelle	600
Kah Crystal Head	1200	Old Genever	600	Williams GB Extra	650
		Iron Ball	650	Dry	
				Monkey 47	680
				Farmer's Organic	700

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



1800 Silver Cachaca 51 350 400 1800 Reposado 400 Plantation Original Dark 350 Patron XO 400 Plantation 3 stars 380 1800 Añeio 450 Captain Morgan 380 Volcan Blanco 550 Bacardi, 8 years 400 Casa Noble Organic, Crystal Blanco 700 Myer's Dark Rum 400 700 Casa Noble Organic, Reposado Don Papa, 7 years 420 700 Patron Silver Mt. Gav 440 Patron Reposado 700 Novo Fogo Casa Noble Organic, Añejo 750 Silver Cachaca 450 Patron Añejo 750 Barrel Aged 450

TEQUILA

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

By the Dutch Batavia

Arrack
Diplomatico
Ambassador

RUM

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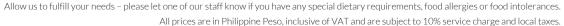
500

1.800

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

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





COGNAC

AMERICAN WHISKY

Hennessy VS	550	Wild Turkey, 8 years	450
Martell VSOP	600	Maker's Mark	450
Remy Martin VSOP	650	Jack Daniel's	450
Remy Martin XO	1,750	Knob Creek	550
Hennessy XO	1,850	Gentleman Jack	600
Hennesy Paradis	4,200	Koval Rye	680
Remy Martin Louis XIII	27,000	Woodford Reserve	820

CANADIAN WHISKY

Canadian Club	400
Crown Royal	400

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



BLENDED WHISKY

JAPANESE WHISKY

Ballantine's Finest	400	Suntory Kakubin	450
Dewar's White Label	400	Mars Maltage Cosmo	1,100
Chivas, 12 years	400	Suntory Hakushu	1,200
Johnnie Walker, Black	400	Suntory Hibiki	1,350
Chivas Extra	550		
Chivas 18 years	600		
Johnnie Walker, Double Black	600	TAIWANESE WHISKY	
Jack Daniel No. 27	1,000		
Johnnie Walker, Blue	1,400	Kavalan Classic Single Malt Kavalan Sherry Oak	880 1,100

IRISH WHISKY

Jameson	400
Bushmills	400

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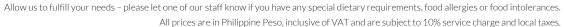


NON-ALCOHOLIC

SIGNATURE TEA

Raffles Makati Blend	400	Pai Mu Tan	450
English Breakfast	400	Japanese Sencha	450
Earlgrey 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

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





NON-ALCOHOLIC

MOCKTAILS

FRESH JUICE

Strawberry Lycne	e Coc	ners (e)	
Strawberry lychee tarragon	lemon.	pasteuri	7e.0

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

Fresh Orange Basil Fizz

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

Orange (I)	350
Mango (I)	350
Pineapple (I)	350
Watermelon (I)	350

LEMONADE

Calamansi	300
Mango Ginger	300

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



NON-ALCOHOLIC

BREWED COFFEE

STILL WATER

Regular Decaffeinated Espresso Double Espresso Cappuccino (d) Latte (d)	230 230 230 250 260 260	Raffles Still Water 350mL Raffles Still Water 750mL Evian 330 mL Evian 750 mL	120 250 280 520
Mocha (d)	270	SPARKLING WATER	
SODA		Raffles Sparkling Water 350mL San Pellegrino 500mL	200 300
Coke	230	Perrier 330mL	300
Coke Light	230	Raffles Sparkling Water 750mL	350
Coke Zero	230	San Pellegrino 750mL	450
Sprite	230		

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