

TakeMeOut

by NOVOTEL MANILA ARANETA CITY



BRINGING THE NOVOTEL BRAND
OF HOSPITALITY TO YOUR HOMES.

Ready to
Eat · Cook · Reheat





Ready To Eat



From our Healthy N Sustainable Garden at El Dorado Farm

Glazed Grilled Chicken 🍗

Lettuce, beans, avocado, nachos, corn,
pumpkin seed, flax seed, sesame, tagorashi,
sesame oil

Php 250

Caesar Salad 🥗

Lettuce, bacon, parmesan,
garlic anchovy dressing

Php 250



Appetizers

Chicken Wings 🍗

½ dozen, bbq sauce

Php 350



Lumpia Pork and Prawn 🐷🍤🌿

Crispy lumpia paper, thin spiced omelet, prawns, pork, carrots, spring onion, cheddar cheese, rice noodles

Php 350





Sandwiches



The Club 🍷
Classic chicken club sandwich
Php 380

🐷-Pork 🥜-Nuts 🐠-Seafood 🌱-Gluten free
🥬-Vegetarian 🍷-Recommended 🧒-Kid's Choice 🌶️-Spicy



Crispy Chicken Burger 🍔

Crispy breaded chicken breast with spicy homemade bbq sauce, ranch dressing, ripe tomato, onion slice, organic lettuce

Php 380





Flame Grilled Burgers



The Oink 🐷

Prime beef cut patty, crispy chorizo, honey sesame crispy bacon, golden spam bites, ripe tomato, onion slice, organic lettuce
Php 400

Vegan Burger 🌱 🍷

Greens, pickles, tomatoes, onions
Php 450



The Novotel Classic 🍔

Chef's double cheese burger,
prime beef cut patty, ripe tomato,
onion slice, organic lettuce

Php 420

**Take
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by NOVOTEL MANILA
ARANETA CITY





Pastas

Single Serving



Mac N Cheese

Creamy cheese sauce,
macaroni, garlic bread

Php 280



Bolognese Sauce

Penne, garlic bread

Php 280



Carbonara Sauce

Spaghetti, bacon, egg,
cream, garlic bread

Php 280



-Pork -Nuts -Seafood -Gluten free

-Vegetarian -Recommended -Kid's Choice -Spicy

Indian Specialties

Single Serving

Butter Chicken Masala 🍴 🍴

Tomato, cashew nut, Naan bread, basmati rice

Php 450



Vegetable Biryani 🍴 🍴

Fragrant basmati rice with vegetables

Php 290

Chicken Biryani 🍴

Fragrant basmati rice with chicken, spice

Php 290





Gourmet Pizzas

14"

Margherita Pizza 🐷 🌿 🍷
Tomato sauce, mozzarella, basil
Php 390

Hawaiian Pizza 🐷 🍷
Tomato sauce, mozzarella,
pineapple, corn, ham
Php 400

Meat Lover Pizza 🐷 🍷
Tomato sauce, mozzarella, corned
beef, pork sausage, chorizo, cheese,
oregano
Php 420

6 Cheese Pizza 🌿 🍷
Mozzarella, blue cheese, Asiago
cheese, Swiss cheese, brie cheese,
parmesan cheese
Php 420

Oozy Cheese Pizza 🌿 🍷
Focaccia pizza filled with robbiola
cheese, mascarpone, mozzarella,
parmesan cheese
Php 495



Chinese Cuisines

Sweet & Sour Pork 🐷

Pork belly, bell peppers, onion, pineapple, sesame, saffron rice

Php 250

Lemon Chicken 🍋

Crispy boneless chicken breast strips, tangy lemon sauce, sesame saffron rice

Php 250

Cantonese Fried Noodles 🍝

Fried egg noodles, carrots, bell pepper, onion, spring onion, egg, soya, sesame, oyster sauce

Php 250

Yang Chow Fried Rice 🍷 🍋 🍝

Wok-fried rice with sausage, vegetables, eggs, pork char siu

Php 250



🐷-Pork 🍋-Nuts 🍷-Seafood 🍝-Gluten free
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Rice Bowls

Single Serving

Bacon & Egg 🐷 🌿 🍷

Crispy bacon, soft boiled
egg, garlic fried rice

Php 250



Salmon Teriyaki 🍷 🌿

Seared salmon fillet,
teriyaki sauce, steamed rice

Php 250

Tonkatsu 🐷

Breaded pork cutlet,
Japanese curry, steamed rice

Php 250



Crispy Fried Chicken 🍗

Crispy boneless chicken thigh,
sweet chili sauce, honey mayonnaise
garlic sauce, steamed rice

Php 250



Pork Belly 🐷

Hong Kong-style slow-cooked
glazed pork belly, broccoli,
shiitake, steamed rice

Php 250

Beef Tapa 🍖

Seared marinated beef,
egg, garlic fried rice

Php 250



Sisig 🐷 🍷

Pork maskara, liver spread, onion, chili, ginger, calamansi, steamed rice
Php 300



Kaldereta 🐷 🍷

Beef, onion, garlic, tomatoes, potatoes, bell pepper, liver spread, steamed rice
Php 350

Contains pork because of liver spread.

Beef & Broccoli 🐷 🍷

Beef strips sautéed with oyster sauce and broccoli, egg, yang chow fried rice
Php 350

Contains pork because of yang chow.





Indulge Baked Goods

Cookies
Php 300 / Box of 6

Chocolate Chip 🍪
Chocolate Crinkles 🍪
Oatmeal 🍪



Cakes

Php 150 / slice
Php 800 / whole

Chocolate Moist Cake
Oreo Cheesecake



Bread Shop Boulangerie



Cinnamon Roll

Php 130 / pc

Pan Au Chocolat

Php 100 / pc

Croissant

Php 240 / box of 3

Garlic Cream Cheese Bun

Php 100 / pc

Ube Ensaymada

Php 80 / pc

Cheese Ensaymada

Php 80 / pc

Cheese Bread Roll 🍷

Php 100 / box of 6

Pan De Coco 🍷

Php 120 / box of 6





Gelato

Php 380 / pint

Oui Vanilla (Vanilla)

Rocher That (Ferrero Rocher) 🥜

Sweet Dreams Are Made Of Cheese (Cream Cheese Oreo)

Purple Dream (Ube)

Nutty For You (Peanut Butter) 🥜

Wake Me Up Before You Go-Go (Cafe Latte)

Papa Don Preach (Rum & Raisin) *alcohol infused

Vanilla Tapioca Loca (Taho Gelato)



🐷 -Pork 🥜 -Nuts 🐠 -Seafood 🌿 -Gluten free

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Gelato Cakes

Php 999 nett (1200 g)

Php 250 nett (430 g)

It Matcha Been Love (Green Tea)

Macch Made in Heaven (Caramel Macchiato)

Mango Tango (Mango)

Purple Dream (Ube Langka)

Rocher That (Ferrero Rocher) 🍫



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Ready To Cook



VACUUM-PACKED FROZEN MARINATED

Beef

Beef Bulgogi 500g

Australian beef tenderloin in
Korean brine

Php 800

Australian Beef Steak 200g

Garlic, rosemary, extra virgin olive oil

Php 800

Pork

Oven-Ready Pork Belly "Porchetta" 1kg 🐷 🍷

Rosemary, thyme, garlic

Php 900

Chicken

Chicken Inasal

Lemon, annatto, lemongrass, ginger,
pepper, garlic

Php 300

Southern-Style Fried Chicken 250g

Boneless chicken thigh, southern butter milk
brined, Chef Rhener's secret crispy fry mix

Php 300



🐷 -Pork 🥜 -Nuts 🐠 -Seafood 🌾 -Gluten free
🌿 -Vegetarian 👍 -Recommended 🧒 -Kid's Choice 🌶️ -Spicy



Ready to Cook

Missing Only Your Touch

Beef Bulgogi

1. Defrost the item in home fridge for 5-7 hours before cooking.
2. Open the packaging.
3. Heat the pan.
4. Put the beef in the hot pan and cook for 20 to 40 seconds depending on your preferred doneness and serve on a plate.

Serving suggestion

**This dish is best enjoyed with lettuce leaf, sliced garlic, kimchi, sliced spring onion, mint and Gochujang on the side.*

Australian Beef Steak

1. Defrost the item in home fridge for 5-7 hours before cooking.
2. Add salt and pepper.
3. Sear in really hot grill/pan for 90 seconds each side until sides are bright red in color.
4. Let the steak rest for a few minutes.
5. Take out the steak from the grill/pan.
6. Slice the meat, pour extra virgin olive oil and sea salt. Serve on a plate.

Serving suggestion

**This dish is best enjoyed with fresh garden lettuce leaf salad or sautéed potatoes on the side.*



Ready to Cook

Missing Only Your Touch

Southern-Style Fried Chicken

1. Defrost the item in home fridge for 5-7 hours before cooking.
2. Open the packaging, take out the chicken and pat dry using a paper towel.
3. Prepare the pot and oil for deep frying.
4. Open the flour mix. Add salt, pepper, and paprika (if available).
5. Coat all sides of the chicken with your flour mix.
6. Check if the temperature of the oil is between 170°C to 175°C.
7. Deep fry the chicken for 10 to 12 minutes.
8. Take out the crispy chicken from the pot and place it on a paper towel to get rid of the extra oil.
9. You may season again the crispy chicken with extra salt and pepper or chopped fine cilantro, chives and onion.

Serving suggestion

** This dish is best enjoyed with fresh salad, avocado, and pineapple on the side.*

Chicken Inasal

1. Defrost the item in home fridge for 5-7 hours before cooking.
2. Open the packaging.
3. Heat the pan.
4. Put the chicken in the pan and cook the breast part for 7 minutes on each side and the thigh for 12 minutes on each side.
5. Take out the chicken, put aside and let rest for 2 minutes.
6. Season with black and white sesame seeds and serve on a plate.

Serving suggestion

** This dish is best enjoyed with lemon garlic rice, soya sauce, calamansi and red chili.*

Porchetta

1. Defrost the item in home fridge for 5-7 hours before cooking.
2. Preheat the oven at 200°C.
3. Place the porchetta in baking tray.
4. Cook the porchetta for 90 minutes.
5. Lower down the oven temperature to 175°C.
6. Cook again for another 30 minutes.
7. Once ready, carefully take out from the oven and serve on a plate.

Serving suggestion

** This dish is best enjoyed with green fresh apple salad, or roasted carrots on the side.*

Ready To **Reheat**





VACUUM-PACKED, FROZEN TAKE AWAY MENU

Good for 2 persons

Sisig 250g 🐷

Pork maskara, liver spread, onion, chili, ginger, calamansi

Php 400

Kaldereta 250g 🐷 🌿 🍷

Beef, onion, garlic, tomatoes, potatoes, bell pepper, liver spread

Php 450

Contains pork because of liver spread.

Butter Chicken Masala 250g 🍷 🌿 🍷

Tomato, cashew nut

Php 450

Adobo 250g

Boneless Chicken 🌿

Bay leaves, garlic, pepper, soya sauce, vinegar

Php 400

Pork Belly 🐷 🌿 🍷

Bay leaves, garlic, pepper, soya sauce, vinegar

Php 400





VACUUM-PACKED, FROZEN TAKE AWAY MENU

Good for 2 persons

Ribs 🐷 🌶️ 🔥

½ dozen pork ribs, Korean chili paste Gochujang, rice wine

Php 900

Chicken Inasal 🌿 🍷

Grilled half-chicken, annatto oil, citrus, onion, garlic

Php 450

Pasta Sauce 250g

250g Bolognese 🌿 🍷

Chef Massimo's Grandmother's original beef ragout sauce

Php 300

250g Pesto 🌿 🍷 🍌

Original basil Genova pesto, parmesan, ricotta cheese, garlic, peanut

Php 300



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Ready to Reheat

Missing Only Your Touch

Oven Reheating Procedure

1. Defrost the item in home fridge for 5-7 hours before reheating.
2. Preheat the oven at 200°C.
3. Remove food from bag and place in oven tray.
4. Bake for 15 -20 minutes.

Skillet Reheating Procedure

1. Defrost the item in home fridge for 5-7 hours before reheating.
2. Remove food from bag and place in your skillet pan.
3. Reheat for 5-6 minutes.

Microwave Reheating Procedure

1. Defrost the item in home fridge for 5-7 hours before reheating.
2. Reheat the item in microwave for 2-3 minutes (cooking time depends on microwave brand).
3. Carefully remove the food from the bag.
4. Serve on a dish.



Ready to Reheat

Missing Only Your Touch

Chef 's Note

- Sauce: Reheating sauce using a skillet is recommended. If too dry, add a little bit of water.
- Braised Meat/Curry: Reheat in microwave. If necessary remove from vacuum bag, place in a serving dish, cover with plastic and reheat while stirring every 45 seconds
- Pesto Sauce: Don't reheat. Just defrost and toss with hot boiled pasta.

Important Note

- Don't defrost under running water.
- Don't defrost at room temperature.
- Don't remove the item from the bag while frozen.
- Don't refreeze if item has been already defrosted.
- Once defrosted without opening the bag, store at 3-5°C for a maximum of 2 days
- Once defrosted and bag has been opened, store at 3-5°C for a maximum of 24 hours.



Ready to un-wine-d

WINE TAKEAWAY SELECTIONS

Anakena, Cabernet Sauvignon - Chile

Full bodied wine with plum characters, a rich palate with a juicy fruit and lingering finish.

Php 695

Anakena, Sauvignon Blanc - Chile

A crisp and refreshing wine, displaying lemon and pink grapefruit aromas and flavors of tropical fruit.

Php 695

Renmano, Cabernet Sauvignon - Australia

Displays the aromas of blackberry, plum and dark berry. The fruit characteristics are balanced with a savory herb notes and spicy oak.

Php 695

Renmano, Chardonnay - Australia

The bouquet exhibits tropical, stone fruit character of pineapple and peach. The wine has the juicy fruit characters of white peach and yellow nectarine.

Php 695

NOW ACCEPTING ORDERS

Available from 11am to 7pm daily

Order

- To order, please call landline number +63 2 8990 7999 or mobile number +63949 886 5591 or email H7090-FB1@accor.com
- The order taker/cashier will handle inquiries and food orders through phone or email.
- Once orders are confirmed, guest will be advised of the amount to be paid.
- Orders will be prepared by the culinary team once payment has been confirmed.

Pay

- Payment can be made through credit card via payment link to be sent through email or through QR codes of Grab Food, GCash, Alipay or WeChat.



TM

Curbside Pick-up

- Guest to advise details on curb side pick up or by arranged 3rd party delivery service (GrabExpress, Lalamove, Mr. Speedy, etc.) for the order including time of pickup and name of rider.

FIND US ON **FOODPANDA** & **GRAB FOOD**



Take Me Out by Novotel Manila



TERMS AND CONDITIONS

1. Placement of orders is through mobile phone or email address provided.
2. A payment link will be sent for the pre-payment of the orders.
3. Proof of payment must be provided for orders to be prepared.
4. Cancellation or refund of prepaid orders will not be allowed.
5. Customer to specify if orders will be Curbside Pickup or delivered through a 3rd party delivery service.
6. If 3rd party delivery service is arranged, the time of pick-up and name of rider must be advised.
7. If Curbside Pickup is preferred, guest can pickup the orders at the designated pickup point located at the driveway of the hotel.
8. Items not picked up will not be reheated or replaced.
9. For bulk orders, lead time of 48 hours is recommended.
10. Rates are inclusive of government taxes.
11. Prices are subject to change without prior notice.