

# 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**



-Pork -Nuts -Seafood -Gluten free

-Vegetarian -Recommended -Kid's Choice -Spicy



# 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

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# 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**



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# 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

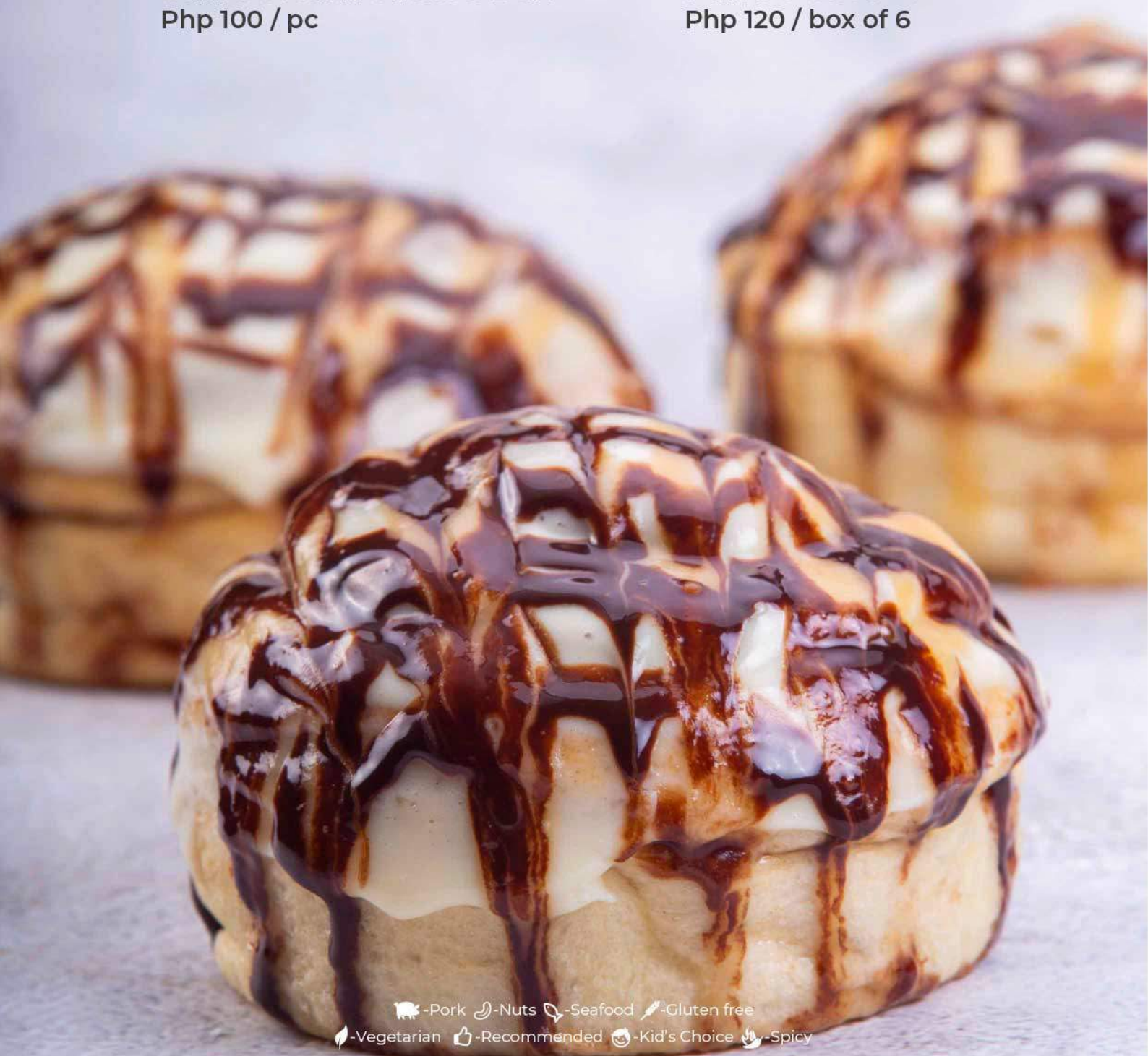
Garlic Cream Cheese Bun  
Php 100 / pc

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)





## 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) 🍫



-Pork -Nuts -Seafood -Gluten free  
 -Vegetarian -Recommended -Kid's Choice -Spicy

# 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



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# 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



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## 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**



🐷 -Pork 🥜 -Nuts 🌿 -Seafood 🍴 -Gluten free  
🍷 -Vegetarian 🍷 -Recommended 🍷 -Kid's Choice 🔥 -Spicy



# 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.
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### **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.
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# Ready to Reheat

## Missing Only Your Touch

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### **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.

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### **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 GCash, Alipay or WeChat.



### 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**



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## **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.