Manila Social

Rotisserie + Lounge

by Romea

Dinner Package

www.manilasocial.ca

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9 #102-340 Victoria Street

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Chef's Romeo's Dinner

Included with all buffets:

Warm rolls with signature butter House pickles and preserves House Filipino Spring Rolls

Vanila Social Rotisserie + Lounge by Romeo

Choose 3 Salads

Mixed greens with assorted dressings and vinaigrettes
Classic Caesar salad with Grana Padano and house-baked garlic croutons
German-style potato salad with fresh dill and pickles
Tomato and bocconcini salad with fresh basil, extra virgin olive oil, and balsamic vinegar
Greek salad with cucumber, tomatoes, peppers, red onions, olives, and feta cheese
Pasta salad with artichokes, charred peppers, olives, red onions, spinach, pesto dressing, and parmesan

Choose 2 Starches

Spanish-style rice with tomatoes and saffron
Garlic whipped potatoes
Slow-roasted baby potatoes with fresh herbs
Build-your-own baked potatoes with fixings
Filipino garlic rice
Potato gratin with parmesan
Filipino stir-fry (pancit) with pork, chicken, shrimp, rice noodles, and lemon

Choose 2 Vegetables

Roasted carrots with orange, dill, and dukkah
Fried Brussels sprouts with nduja vinaigrette and parmesan
Steamed bok choy and broccolini with X.O. sauce
Baked acorn squash with toasted pepitas and sage
Crisp corn ribs with Tajín spice and charred jalapeño ranch
Sautéed green beans with chili, garlic, and toasted sesame seeds
Cauliflower gratin with parmesan and chicharrón

Choose 2 Mains + 1 Vegetarian Option

Slow-roasted roast beef with house gravy and fixings (chef-carved) Braised beef short rib with peanut sauce, steamed broccoli, and charred eggplant Manila Social Signature Rotisserie Chicken

Roasted turkey breast with slow-cooked turkey thighs, house bread dressing with turkey sausage and dried fruits, gravy, and cranberry sauce

fruits, gravy, and cranberry sauce Grilled salmon with smoked cod couscous, wild mushrooms, snap peas, herbs, and sauce vierge

Roast pork (lechon-style) with preserved chutney and Filipino-style vinegar dipping sauce

Chicken adobo braised in soy and vinegar, served with braised mung beans

Filipino pork BBQ with pickles and sweet sauce

Moroccan chickpeas with roasted root vegetables (Vegan)

Malaysian-style jungle curry with peppers, zucchini, snap peas, and carrots, with marinated tofu (Vegan)

Desserts

Chef's selection of cakes, mousses, donuts, macarons, and pastries