






GLORIAMARIS

富臨魚翅海鮮酒家

LEVEL 4 OF GATEWAY MALL

  [gloriamarisbanquethall](#)

3F OF EASTWOOD MALL

  [gloriamariseastwood](#)



GLORIAMARIS

富臨魚翅海鮮酒家





做厨师, 我最大的希望是为顾客
提供美味的食物, 顾客对食物的赞美,
是我最大的成就。

谢

黎启华

As a chef, my biggest motivation is to provide delicious food for customers. I am delighted to see and hear customers that are satisfied with the food that I prepared.

Chef Li Qihua



作为一名厨师, 认真做好菜品,
不断创新来迎合客人口味, 顾客
至上, 客人吃得开心就是我们
厨师最大的收获。

谢谢

黄冠文

As a chef, the dishes I serve are carefully done. I constantly innovate to cater to the different taste of the guests. My greatest achievement is the customer having a pleasurable dining experience.

Chef Huang Guanwen

GLORIAMARIS

Throughout the years, GloriaMaris has made a name for itself;
a trusted name in Authentic Chinese Cuisine.

Serving delectable seafood delights and wide array of
Chinese delicacies to choose from, providing an incomparable
gastronomic experience that offers the best in Chinese fare.

GloriaMaris offers one-of-a-kind cooking tradition that is as
intricate as it gets. With carefully selected, skillful and inventive
Hong-Kong-trained chefs preparing every dish,
each meal is transformed into an art form basking in authenticity.

A taste of rich Chinese history in every meal.

Experience bold authentic Chinese cuisine only here at
GloriaMaris Gateway & Eastwood.





ABALONE 鲍鱼

Braised Australian Abalone in Brown Sauce (Whole)

红烧蚝皇澳洲鲍

P2500 per order

Braised Abalone with Local Sea Cucumber and Seamoss Hotpot (Sliced)

發菜鮑魚海參煲

S - P2000 L - P3600

Abalone Sea Cucumber and Black Mushroom (Sliced)

紅燒鮑魚海參煲

S - P2000 L - P3600



CHEF RECOMMENDATION
炸曼头



BEST SELLER
热卖菜品

SHARKSFIN 鱼翅

Braised Sharksfin in Superior Sauce 红烧高汤大鲍翅

P1700 per order

Braised Sharksfin with Crabroe Soup 蟹黄大生翅

S - P2200 L - P4300

Braised Shaksfin with Shredded Chicken Soup 红烧鸡丝翅

S - P2200 L - P4300

Braised Sharksfin with Assorted Seafood Soup 红烧鲍参肚翅

S - P2200 L - P4300

Braised Sharksfin with Crabmeat Soup 红烧蟹肉翅

S - P2200 L - P4300



ROASTING 烧味类



-   **Roasted Peking Duck** 北京片皮鸭
- Peking Duck 1 Way Skinning 北京鸭一吃
 - Peking Duck 2 Ways Minced with Lettuce 北京片皮鸭：兩吃 {片皮，炒鴨松生菜包}
- Half - P1500 Whole - P3000

Soy Chicken 豉油鸡
Half - P600 Whole - P1200

Hainan / White Chicken 海南鸡 本地/香港
Half - P600 Whole - P1200

-   **Suckling Pig with Seaweeds** 乳猪拼海蜇
Quarter - P1500 Half - P3000 Whole - P6000

Shredded Duck Fruits 烧鸭杂果沙律
S - P650 M - P970 L - P1300

Roasting Combination (Cold Cuts) 烧味拼盆
S - P650 M - P1300 L - P1950

Pork Asado 蜜汁叉烧
S - P400 M - P680 L - P980

-  **Lechon Macau** 脆皮烧腩仔
S - P500 M - P900 L - P1300

Seaweeds With Century Egg 皮蛋拼海蜇
S - P400 M - P600 L - P800

Asado / Soy Chicken Roasting Combination 豉油鸡拼叉烧 P400

Lechon Macau / Asado Roasting Combination 烧腩肉拼叉烧 P400

Fried Pigeon (Advance Order) 红烧乳鸽 P600 per piece

Peking duck originated from Beijing and it is prepared by skilled and experienced cooks. Its thin and crispy skin melts in your mouth. The slice of the juicy meat carefully wrapped in momo wrapper together with pieces of onion leeks and cucumber and dipped in hoisin sauce is overflowing in flavors. When you order, this dish is prepared in front of you for a more authentic experience.

SOUP 汤羹类

VEGETABLE 蔬菜类

-  **Bird's Nest Soup** 嫩燕窝
- Crabmeat Corn Soup** 蟹肉粟米羹
- Chicken Corn Soup** 鸡茸粟米羹
-  **Chicken And Asparagus Soup** 芦笋鲜鸡汤
- Hot And Sour Soup** 四川酸辣羹
- Seafood Spinach Soup** 海鲜菠菜羹
- Fishlip Soup** 海参鱼唇羹
- Dried Scallop Mashed Wintermelon Soup** 瑶柱冬茸羹
-  **Hototay** 什会海鲜汤
- Seafood Pumpkin Soup** 南瓜海鲜羹
- Minced Beef Soup** 西湖牛肉羹
- Black Chicken Soup - Bah Kua Teh** 肉骨茶

per cup	S	M	L
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P150	P450	P680	P900
P250			



TOFU 豆腐类

-  **Spinach Tofu with Abalone Sauce** 鲍汁菠菜豆腐
P160 per piece (Minimum 2 pieces)

Japanese Tofu and Cucumber Salad with Century Egg 皮蛋青瓜沙律日本豆腐
S - P420 M - P620 L - P840

-  **Sizzling Stuffed Tofu** 铁板煎让豆腐
S - P420 M - P620 L - P840

Fried Tofu with Salt and Pepper 椒盐脆炸豆腐
S - P420 M - P620 L - P840

Seafood with Tofu 海鲜豆腐煲
S - P500 M - P780 L - P1000

Mapo Tofu 麻婆豆腐
S - P400 M - P620 L - P850



-  **Fookien Chopsuey** 福建杂碎
- Lohanchay Hotpot** 罗汉斋煲
-  **Mixed Vegetables with Sotanghon Hot Pot** 粉丝杂菜煲
- Broccoli with Garlic** 蒜茸西兰花
- Runner Beans with Minced Pork** 干煸四季豆
- Asparagus with Garlic** 蒜茸炒芦笋
- Taiwan Pechay with Garlic** 蒜茸炒台湾白菜
- Polonchay with Garlic** 蒜茸炒菠菜
- Chinese Kangkong with Garlic** 蒜茸炒空心菜
- Chinese Kangkong with Bagoong** 虾酱炒空心菜
- Four Season Vegetables with Oyster Sauce** 蠔皇四宝蔬
-  **Spinach with 2 Kinds of Egg** 金银蛋上汤浸菠菜
- Broccoli with Black Mushroom** 北菇扒西兰花
- Broccoli with Scallop and Squid in X.O Sauce** 西兰花带子鲜鱿
- 3 Kinds of Japanese Mushroom**
- with Vegetables in Abalone Sauce** 日本三菇扒时菜
-  **Stuffed Eggplant with Teriyaki Sauce** 煎让茄瓜
- Runner Beans with Local Scallop**
- and Squid in X.O Sauce** XO酱四季豆炒带子鲜鱿
- Seafood Chopsuey** 海鲜炒杂碎
- 2 Kinds of Mushroom with Vegetables in Oyster Sauce** 双菇扒时菜
- Lettuce with Minced Pork** 炒肉茸生菜包
- Braised Beancurd with Mushroom** 香菇扒豆腐

S	M	L
P350	P570	P850
P350	P570	P850
P350	P570	P850
P360	P590	P850
P350	P570	P850
P360	P590	P850
P350	P570	P850
P400	P620	P850
P350	P570	P850
P350	P570	P850
P400	P620	P850
P400	P620	P850
P480	P720	P1000
P650	P975	P1300
P600	P900	P1200
P650	P975	P1300
P380	P570	P760
P400	P620	P850
P350	P570	P850
P400	P620	P850
P400	P620	P850



SHRIMPS & PRAWNS 虾类

- Fried Prawns with Superior Sauce 上湯鍋大蝦
- Fried Prawns with Salt And Pepper 椒盐大蝦
- Prawns with Salted Egg 咸蛋黃蝦球
- Steamed Prawns with Garlic 蒜茸蒸大蝦
- Hot Prawns Salad 熱沙律蝦球
- Shrimp Broccoli 西兰花蝦球
- Fried Shrimp Ball 香炸蝦丸
- Shrimp with Asparagus 芦笋炒蝦球
- Shrimp Fuyong 芙蓉煎蝦餅
- Shrimp Sze Chuan Style 川辣蝦球

S	M	L
P750	P1200	P1500
P750	P1200	P1500
P750	P1200	P1500
P750	P1200	P1500
P750	P1200	P1500
P500	P750	P1000
P650	P970	P1300
P350	P580	P800
P750	P1200	P1500

SEAFOOD 海鲜类

- Sauteed Australian Scallop with Broccoli 西兰花奥州带子
- Taro Basket with Australian Scallop 芋雀巢海皇盞
- Local Scallop with Broccoli Flower 西兰花炒本地带子
- Scallop Sze Chuan Style 川酱炒本地带子
- Fried Squid Salt and Pepper 椒盐鲜鱿
- Fried Oyster with Salt and Pepper 椒盐炸生蚝
- Oyster Cake 香煎蠔餅
- Salad Seafood Roll 沙律海鮮卷
- Seafood Mango Salad 香芒海鮮沙律

S	M	L
P1800	P2700	P3600
P1800	P2700	P3600
P550	P780	P1000
P550	P780	P1000
P450	P675	P900
P400	P600	P900
P400	P620	P840
P400	P620	P840
P400	P620	P840

FISH 鱼类

- Steamed Fish Fillet with Soy Sauce and Garlic 蒜茸蒸魚片
- Sweet and Sour Fish Fillet 五柳石斑球
- Fish Fillet Hotpot with Beancurd 豆腐魚片煲
- Fish Fillet with Broccoli 西兰花炒魚片
- Fish Fillet with Beancurd 豆腐煮魚片
- Fish Fillet in Corn Sauce 粟米汁烩斑球
- Fish Fillet Curry in Hot Pot 咖喱魚片煲
- Steamed Fish Fillet with Tausi Sauce 豆腐蒸魚片

S	M	L
P350	P570	P800
P350	P570	P800
P400	P620	P840
P450	P675	P900
P400	P620	P840
P400	P620	P840
P450	P675	P900
P350	P570	P800



CHEF RECOMMENDATION
炸曼头



BEST SELLER
热卖菜品



CRAB 蟹 类

- 🍳🍷 **Steamed with Garlic** 蒜茸蒸肉蟹
- Fried with Salt and Pepper** 椒盐肉蟹
- Ginger Onion and Leeks** 姜葱炒蟹
- 🍳 **Fried with Salted Egg** 咸蛋黄肉蟹
- 🍷 **Steamed with Garlic Sotanghon** 蒜茸粉丝蒸肉蟹
- With Sate Sotanghon in Hot Pot** 沙爹粉丝肉蟹煲
- Indonesian Style** 印尼炒蟹
- 🍷 **Coconut Cream and Glass Sotanghon** 粉丝椰汁奶油蟹
- Crab Fuyong** 香煎芙蓉蟹肉
- Crab Sze Chuan** 川辣炒肉蟹
- Steamed Crab Rice** 糯米蒸蟹饭



LIVE SEAFOOD 活海鲜类

(Seasonal Price)



LAPU-LAPU 石斑鱼

- Braised in Hot Pot** 红烧石斑鱼煲
- 🍷 **Steamed with Chili** 剁椒蒸石斑鱼
- 🍷 **Steamed with Soy Sauce** 清蒸石斑鱼
- Sweet and Sour** 糖醋汁炸石斑鱼
- Fried with Soy Sauce** 豉油皇炸石斑鱼

SUAHE 鲜活虾

- 🍷 **Steamed** 白灼
- Drunken Suahe** 醉虾
- Fried with Salt and Pepper** 椒盐虾
- Fried with Salted Eggs** 咸蛋虾



LIVE SEAFOOD 活海鲜类

(Seasonal Price)

ADVANCE ORDER
02.83325067 Gateway
02.83721216 Eastwood

LOBSTER 龙虾

2 Ways (Steamed with Garlic and with Superior Sauce) 龙虾两吃 (蒜茸蒸 和 高汤焗)

 With Superior Sauce 高汤焗龙虾

Steamed with Egg White 蛋白蒸龙虾

Steamed with Garlic 蒜茸蒸龙虾

Fried with Salt and Pepper 椒盐龙虾

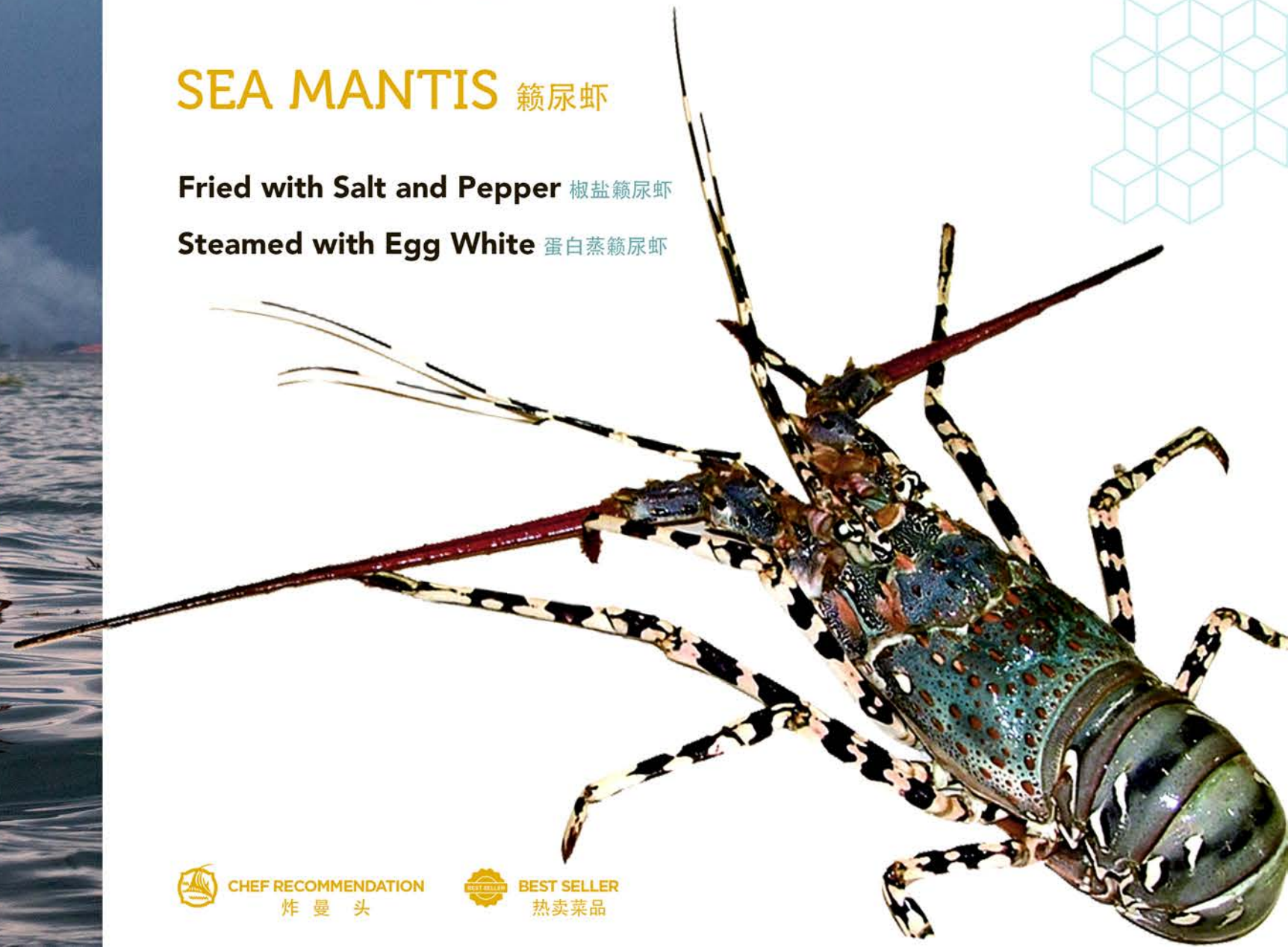
Lobster Salad 龙虾沙律

Lobster Sashimi 龙虾刺身

SEA MANTIS 螳螂虾

Fried with Salt and Pepper 椒盐螳螂虾

Steamed with Egg White 蛋白蒸螳螂虾



CHEF RECOMMENDATION
炸曼头



BEST SELLER
热卖菜品



Sweet and Sour Pork (Cho Ba)

Sweet and Sour Pork is a popular dish in Chinese cuisine and most ordered in Chinese restaurants all over the globe. Consist of lean pork meat coated with cornstarch and flour to have the perfect crunchiness, mixed with the special sweet and sour sauce made with Hao flakes that kids and even kids at heart loves.

PORK 猪肉类



Patatim with Mantao 红烧猪肘(馒头)

S - P800 (4pcs) L - P1600 (10pcs)

Tong Po Pork with Cuapao 东波肉 馒头

S - P550 (4pcs) M - P800 (8pcs) L - P1100 (10pcs)



Sweet and Sour 咕 噜 肉

S - P380 M - P560 L - P780

Minced Pork with Eggplant 鱼 香 茄子

S - P380 M - P560 L - P780



Braised Knuckle Tai Shan Style 红烧台山猪手

S - P480 M - P720 L - P960



Fried Spareribs with Salt and Pepper 椒 盐 骨

S - P450 M - P675 L - P900

Spareribs with Special Sauce 京 都 骨

S - P550 M - P800 L - P1100

Spareribs with Beancurd Sauce 南 乳 骨

S - P550 M - P800 L - P1100

Spareribs with Cherry Sauce 沙律车厘子骨

S - P550 M - P800 L - P1100

Shanghai Roll 上海炸春卷

S - P380 M - P560 L - P780



CHEF RECOMMENDATION
炸 曼 头



BEST SELLER
热卖菜品

 **Chinese Style Beef Tenderloin** 中式牛柳
S - P450 M - P680 L - P890

Beef with Ampalaya 凉瓜炒牛肉
S - P450 M - P680 L - P890

Beef with Broccoli 西兰花牛肉
S - P450 M - P680 L - P890

Braised Beef Brisket with Tendon Hot Pot 萝卜牛腩煲
S - P650 M - P970 L - P1300

Beef Brisket Curry Hot Pot 咖喱牛腩煲
S - P550 M - P820 L - P1100

Black Pepper Beef
S - P450 M - P680 L - P890



BEEF 牛肉类

POULTRY 家禽类



  **Gloriamaris Fried Chicken** 富临炸子鸡
Half - P480 Whole - P900

 **Cantonese Roast Chicken** 广东炸鸡
Half - P480 Whole - P900

Chicken Lemon Sauce 香炸柠檬鸡
S - P450 M - P680 L - P890

 **Hot Chicken Salad** 热沙律鸡球
S - P450 M - P680 L - P890

Chicken Beancurd Sauce 南乳炸鸡件
S - P450 M - P680 L - P890

Curry Chicken in Hot Pot 咖喱薯仔炆鸡煲
S - P450 M - P680 L - P890

Steamed Chicken with Black Mushroom & Chirizo 冬菇腊味蒸滑鸡
S - P380 M - P560 L - P800

 **CHEF RECOMMENDATION**
炸曼头

 **BEST SELLER**
热卖菜品



GLORIAMARIS DIMSUM

Who doesn't love dimsum?

Don't we all have those moments where we crave for chinese food and this means chili sauce, calamansi and different kinds of dimsum, whether hot and steamy, or deep fried and crispy?

Gloriamaris dimsum takes you back to the great history of Cantonese cuisine. These small delectable appetizers are made through classic recipes and interesting techniques that have been passed on from centuries. Here's the Gloriamaris Dimsum guide to satisfy your dimsum craving.

Our best seller, the hakaw 虾饺 is made of fresh and fine shrimps, bamboo shoots and just the right amount of pork fat, lightly seasoned to perfection and then carefully wrapped in thin, rice flour pastry intricately folded to create its white translucent signature pleats. Steamed for about 10-15 minutes, expect a hot, crystal-like dumpling, too pretty to be eaten but we simply can't resist.

What makes a good xiao long bao 小笼包? Must be soupy. Chewy and elastic dough that does not easily break is skillfully kneaded so that the wrapper can hold the aromatic meat and soup inside. Here's a trivia for those Xiao long Bao fans out there, the soup is made separately from the meat filling. After boiling pork and chicken bones for hours to make that ancient broth, it is turned into gelatin form so that it can be added to each mini bun to create that exciting soup surprise. Make sure to catch that soup on your chinese spoon before dipping them into that sharp smelling black vinegar for the overall impact.

And now we move on to the pioneer of all dimsum or at least in the Philippines, the all-time favorite, Siomai. Coarsely chopped pork loin, fresh shrimps, black mushrooms, and we wouldn't hide the fact that the right amount of pork fat creates its mouthwatering taste and it also helps make the consistency of this dumpling perfect. With the right ratio of salt and pepper, and other secret ingredients infused in homemade onion and pork oil, we can boast that Gloriamaris Signature Siomai is the best of all its different versions in Southeast Asia.

Pair your dimsum with our fragrant Jasmine tea or Famous Tsing Tao beer as the Hong kongese do and savor every bite of Gloriamaris Dimsum.





DIMSUM (STEAMED) 点心类(蒸点)

	Hakaw 虾饺	P150
	Sharksfin Siomai 鱼翅烧卖	P150
	Sharksfin Dumpling 鱼翅饺	P150
	Siao Long Pao 小笼包	P150
	Japanese Siomai 日式烧卖	P150
	Beancurd Roll 腐皮卷	P150
	Chicken Feet 鼓汁凤爪	P150
	Seafood Roll 粉丝海鲜卷	P150
	Jumbo Pao 珍宝大饱	P180
	Asado Pao 叉烧包	P150
	Vegetable Dumpling 杂菜春卷	P150
	Machang 糯米鸡	P150
	Beef Ball 牛肉球	P150
	Bird's Eye Dumpling 凤眼鲜虾饺	P150
	Kuchay Dumpling 九菜春卷	P150
	Quail Egg Siomai 俺春蛋烧卖	P150
	Beef Siomai 牛肉烧卖	P150
	Polonchay Dumpling 波菜春卷	P150
	Steamed Spareribs with Tausi 豆豉排骨烧卖	P150

DIMSUM (FRIED) 点心类(香炸类)

	Crispy Mango Shrimp Roll 炸香芒虾卷	P150
	Fried Shrimp Dumpling 炸鲜虾水饺	P150
	Radish Cake 香煎萝卜糕	P150
	Fried Spring Roll 脆皮炸春卷	P150
	Taro Puff 蜂巢荔茸	P150
	Fried Wonton (6pcs) 炸馄饨	P150
	Fried Siopao 煎叉烧包	P150
	Fried Mantou Bread	
	with Condensed Milk (4pcs) 炸馒头	P150



CONGEE 粥 类

 **Gloria Maris Special Congee**
富临招牌粥
P280

 **Lean Meat Congee with Century Egg**
皮蛋瘦肉粥
P250

Fish Fillet Congee
鱼片粥
P250

Seafoods Congee
海鲜粥
P250

Sliced Beef Congee
牛肉粥
P250

Chicken Congee
鸡球粥
P250

Plain Congee
白粥
P150



 **CHEF RECOMMENDATION**
炸曼头

 **BEST SELLER**
热卖菜品

RICE TOPPING 饭 类

Steamed Porkrib Rice 豉汁排骨饭
P300

Sweet and Sour Pork Rice 咕嚕肉饭
P300

Tausi Beef Ampalaya Rice 凉瓜牛肉饭
P300

Fish Fillet Tausi Rice 豉汁斑球饭
P300


Curry Chicken Rice 咖喱鸡肉饭
P300

Curry Beef Brisket Rice 咖喱牛腩饭
P300

Fish Fillet Curry Rice 咖喱鱼片饭
P300

Asado Rice 密汁叉烧饭
P270

  **Duck Rice** 烧鸭
P375

 **Asado and Soy Chicken Rice (2 Kinds Roasting)** 叉烧拼豉油鸡饭
P300

 **Hainan Chicken and Asado Rice (2 Kinds Roasting)** 叉烧拼海南鸡饭
P300

Soy Chicken Rice 豉油鸡饭
P270

Hainan Chicken Set 海南鸡饭 本地/香港
P300





NOODLE SOUP 汤面

Eating a warm Beef Wonton especially on a rainy day gives you a certain amount of happiness! A perfect comfort food for all weather. Beef brisket is slow cooked and simmered for hours to create a rich and thick broth, which results perfect tender beef. Our Hong Kong noodles are cooked firm and dense, then add a few pieces of steamed wonton to finish off our perfect bowl of GloriaMaris Beef Wonton Noodles!

- | | | |
|---|---------------------------------------|------|
|  | Gloria Maris Special 富临特式麵 | P350 |
|  | Beef Brisket with Wonton 牛腩云吞面 | P320 |
| | Beef Brisket with Tendon 牛筋腩汤麵 | P320 |
|  | Duck 烧鸭汤麵 | P375 |
| | Soy Chicken 鼓油鸡汤麵 | P320 |
|  | Asado 叉烧汤麵 | P320 |
| | Wonton 云吞汤麵 | P250 |



CHEF RECOMMENDATION
炸曼头



BEST SELLER
热卖菜品

CRISPY NOODLES 炒粉麵类

Assorted Meat 杂烩炸面

S - P380 M - P570 L - P800



Beef Brisket with Tendon 牛腩炸脆麵

S - P450 M - P680 L - P900

Spareribs Crispy Noodle 排骨脆面

S - P400 M - P620 L - P840



Seafood 海鲜炸脆麵

S - P400 M - P620 L - P840

Mixed Vegetables 素菜炸脆面

S - P400 M - P620 L - P840

NOODLES 面食类



Birthday Noodles 生日麵

S - P380 M - P570 L - P800

Fookien Misua 福建炆米线

S - P380 M - P570 L - P800



Efu Noodles 港式烧伊麵

S - P380 M - P570 L - P800

Fujian Noodles 福建炒面

S - P380 M - P570 L - P800

Pancit Canton 杂烩炒面

S - P380 M - P570 L - P800

Sauteed Seafood 海鲜炒面

S - P380 M - P570 L - P800

Local Scallop with Sotanghon 海鲜焖粉丝

S - P380 M - P570 L - P800

Sate Seafood with Sotanghon 沙爹海鲜粉丝煲

S - P400 M - P620 L - P840



CHEF RECOMMENDATION
炸曼头



BEST SELLER
热卖菜品





Asado Hofan 叉烧炒河粉
S - P380 M - P570 L - P760

Beef Hofan 干炒牛河粉
S - P450 M - P680 L - P900

Seafood Hofan 海鲜炒河粉
S - P500 M - P780 L - P1000

 **Gloria Maris Fried Rice** 富临炒饭
S - P450 M - P675 L - P900

 **Yangchow Fried Rice** 扬州炒饭
S - P380 M - P570 L - P800

 **Shanghai Fried Rice** 上海炒饭
S - P450 M - P675 L - P900

Fookien Fried Rice 福建炒饭
S - P380 M - P570 L - P800

Salted Fish Fried Rice 咸鱼鸡粒炒饭
S - P450 M - P675 L - P900

Dried Scallop Egg White Fried Rice 瑶柱蛋白炒饭
S - P450 M - P675 L - P900

Garlic Rice 蒜茸炒饭
S - P300 M - P450 L - P600

Richman's Fried Rice 富豪炒饭
S - P380 M - P570 L - P800

 **Pineapple Fried Rice** 菠萝海鲜炒饭
S - P450 M - P675 L - P900

Glutinous Rice with Hongkong Sausage 生炒糯米饭
S - P450 M - P675 L - P900

Sate Fried Rice with Chicken 沙爹鸡肉饭
S - P380 M - P570 L - P800

Jasmine Rice 丝苗白饭
P50 per cup

The delicious Pineapple Fried Rice combines the sweet and savory flavors of its ingredients. Contains chopped ham, chicken, shrimp and pineapples, tossed with vegetables. A unique blend of fruit in rice and the amazing golden colors makes it perfect on the table. Served in a fresh pineapple shell that makes it more appealing and interesting to eat.





DESSERT 甜品类

DRINKS 饮品

DESSERT (HOT) 甜品类(热 饮)

- Hot Taro Sago** 芋茸西米露 S - P400 L - P1000
- Hot Red Bean Sago** 红豆西米露 S - P400 L - P1000
- Hot Almond with Lomaichi** 杏仁露 S - P350 L - P700
- Taho** 豆腐花 S - P350 L - P700
- Butchi** 炸芝麻球 P120 per order
- Salted Egg Butchi** 咸蛋芝麻球 P140 per order



DESSERT (COLD) 甜品类(冷 饮)

- Black Gulaman with Lychee** 荔枝凉粉冰 Cup - P150 S - P350 L - P800
- Mango Pudding** 芒果布甸 P150
- Mixed Fruits Good for 4** 鲜果拼盆(四位起) S - P450 L - P1400
- Mango Almond** 芒果杏仁豆腐 Cup - P150 S - P450 M - P680
- Almond Lychee** 荔枝杏仁豆腐 Cup - P150 S - P450 M - P680 L - P900
- Almond with Fruit Cocktail** 杂果杏仁豆腐 Cup - P150 S - P450 M - P680 L - P900
- Almond with Black Gulaman** 凉粉杏仁豆腐 Cup - P150 S - P350 L - P900
- Mango Sago** 芒果西米露 Cup - P150 S - P400 L - P900
- Black Gulaman Sago** 凉粉西米 Cup - P150 S - P450 M - P680 L - P900

DRINKS (FRESH JUICES AND SHAKES) 饮品(水果汁或冰沙)

- Calamansi Juice** 青柠汁 P85
- Buko Juice** 椰青 P100
- Pineapple Juice** 菠萝汁 P100
- Mango / Green Mango Shake** 芒果汁/青芒果汁 P150
- Lychee Shake** 荔枝汁 P150
- Orange Juice** 鲜橙汁 P150
- Watermelon/Melon Shake** 西瓜汁 P150
- Four Seasons Shake** 杂果冰 P160
- Iced Tea** 冰红茶 P85

DRINKS (COLA AND BEER) 饮品(啤酒饮料)

- Coke** 可乐 P75
- Coke Light** 低糖可乐 P75
- Royal** 橙汁 P75
- Sprite** 雪碧 P75
- Bottled Water** 蒸流水 P55
- Brewed Coffee** 咖啡 P100
- Jasmine Tea** 菊花茶 P50
- Tsing Tao Beer** 青岛啤酒 P150
- San Miguel Beer** 生力啤 P85
- San Miguel Beer Light** 酿生力啤 P85



CHEF RECOMMENDATION
炸曼头



BEST SELLER
热卖菜品





GloriaMaris Gateway offers luxurious space for your Seminars, Birthday Celebrations, Weddings, Tinghun, Anniversaries, Debut and Christmas Party or any other special events!

We also have the perfect space for your Company Meetings and Gatherings in both Gateway and Eastwood Branch.



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