



Fiestas or festivals in the Philippines is a season of joyful celebrations of Filipino delights with heaps of culinary parades of culture and traditions. Filipino fiestas thrive into elaborately colorful and multi-faceted extravaganza - showcasing and captivating the island's heritage. Having that said; The Mandarin Bay Resort & Spa La Fiesta was conceived.

La Fiesta All Day Dine is inspired to go beyond the Filipino boundaries of 7,640 islands' culture and meaning.



We are proud and keen to explore the Archipelago from the Northern distinct ethnolinguistics culinary wonders of Pampanga; the rich history of the Queen cities of the South Cebu; the city of smiles Iloilo to the Southern ubiquitous dishes of Zamboanga Peninsula. With an intensively curated Filipino gastronomic eloquence ingrained in our dedicated Chefs and Culinary experts.

The Mandarin Premier Group and the Mandarin Food & Beverage Division with its innovative service and product offerings have been successful in its endeavors that earned world-class reputation to date. Perceived as manifest and declaration of the brand's hospitality history & strength;

WELCOME to La Fiesta!

Dayon Kamo! Sulod Kamo! Sueod Kamo! Malaus ko pu! Vene Aqui!



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Sandwiches & Deckers

Burger Sliders | 510 🍖 🍗 🐟 🌿 🥛

Beef, chicken & fish mini burgers with cheese, dressing and lettuce.

The Mandarin Club | 400 🍗 🥚 🌿 🥛

Deckers of whole wheat bread, grilled chicken, ham, lettuce and mayonnaise. Served with fries.

Grilled Cheese Sandwich | 320 🥚 🥛

Hot sandwich of grilled cheddar cheese smothered with butter. Served with fries.

The Mandarin Burger | 790 🍖 🌿 🥚 🥛

Delicious Hamburger. Chef's home-made special recipe of ground chuck eye beef, caramelized onions, mayonnaise, mustard, tomatoes, & fries.

Philly Cheese Steak

Sandwich | 730 🍖 🌿 🥚 🥛

Thinly sliced ribeye steak, caramelized onions smothered with melted provolone cheese. Served with fries.

Creamy Mashed Potato | 280 🥛 🌿 🌿

Mashed potato with heavy cream, and nutmeg.

Spaghetti with Meatballs | 350 🍖 🥛

Tomato, basilico, fresh mozzarella, and pomodoro.

Mac & Cheese | 280 🥛

Elbow Macaroni, cream, milk, and cheese.

Chicken Macaroni Soup | 350 🍗 🌿 🥛

Pasta macaroni, flaked chicken, vegetables, and creamy broth.



Kid's Menu

Sinigang na Baboy | 510 🥚 🌿

2021 World's Best Soup by Taste Atlas. Pork, sour and savory soup with daikon radish, okra, eggplant, kangkong, and tamarind powder. Best served with Rice.

Bulalo | 840 🍖 🌿

Philippines' best shanks and bone marrow soup with pechay, cabbage, corn on the cob, scallions, onions, garlic, ginger, and fish sauce. Best eaten with calamansi and light soy on the side.

Kansi | 840 🍖 🌿

Ilonggo soup version of bulalo and sinigang of beef shanks, jackfruit, kamias, chili peppers, and batwan.



Soups

🌶️ CHILI 🥚 EGG 🍗 CHICKEN 🐖 PORK 🍖 BEEF
🐟 FISH 🌿 VEG 🥛 MILK 🥜 NUTS 🐠 SEAFOOD

Please advise our F&B Ambassadors for your dietary requirements.



Salad

Salad Quinoa | 560

Refreshing, crisp and delicious salad medley of quinoa, cucumber, pinenuts, feta cheese, mint and parsley with olive oil, dijon, and lemon juice.

Potato Salad | 400

Creamy boiled potato salad with pickle relish, cucumber, onions, boiled eggs smothered with honey mustard dressing, herbs, and bacon.

Caesar Cardini Salad | 510

Salad of romaine lettuce, croutons dressed with olive oil, eggs, anchovies, garlic, dijon mustard, parmesan cheese, and black pepper.

Ensaladang Mangga (Green Mango Salad) | 340

Burst of tropical flavors and mix of texture of green mango and cherry tomato. Fruity, sweet, sour, and salty.

The Mandarin Salad | 720

Cucumber, potato, eggs, romaine lettuce, grilled chicken and bacon, black olives, cherry tomatoes. 4 types of dressings on the side (Balsamic, Caesar, Ranch, and Thousand Island).

Penne Pesto with Grilled Chicken | 510

Penne, pesto, chicken breast, garlic, olive oil, and grana padano.

Creamy Carbonara Classica | 510

Pasta, grana padano, pancetta, and egg.

Albondigas Pasta (Spaghetti Meatballs) | 510

Beef meatballs, tomato fondue, and grana padano.

Diablo Fettuccini Al Frutti di Mare (Seafood Diablo) | 620

Fettuccini, clams, shrimp, scallops, mussels, squid, chili, cherry tomato, white wine, and grana padano.



Flavorful Pasta

 CHILI  EGG  CHICKEN  PORK  BEEF

 FISH  VEG  MILK  NUTS  SEAFOOD

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Steaks of choice basted with bouquet garnish, butter served with sides and sauces of choice.

Beef Tenderloin 300g | 1,630 🐄 🌿

Ribeye Steak 350g | 2,690 🐄 🌿

Sides options: Mashed Potato or Fries
Sauce options: Peppercorn, Red Wine or Creamy Mushroom.



Steaks



Flavors of the Philippines

Adobong Kangkong with Bagnet | 320 🌿 🐷 🌶️

Filipino staple. Sauteed water spinach with vinegar, soy sauce, garlic, chili, spices, and pork bagnet.

Chicken Pork Adobo | 340 🐔 🐷

Philippine's National Dish. Slow cooked chicken & pork tenders in vinegar, dark soy sauce, garlic, bay leaf, and black peppercorns marinated. Best paired with freshly boiled jasmine rice.

Crispy Pata | 1,070 🌿 🐷

Greater Philippines. Filipino dish of deep fried pork knuckles similar to German Schweinshaxe served with native soy-vinegar dip, and atchara (pickled papaya).

Bicol Express | 540 🌿 🐷 🌶️

Bicol Region, Philippines. Stewed chili is basted with coconut milk, fish stock, onions, pork, ginger, and garlic. Heart warming and healthy.

Pakbet at Bagnet | 370 🌿 🐷 🐟

Pampanga | Ilocos Region, Philippines. Kapampangan and Ilocano vegetable dish of aubergine, okra, squash, string beans basted with fermented fish sauce, and gagoong alamang (shrimp paste). Topped with lechon de carajay.

Pancit Bihon | 510 🌿 🐷 🐟

Filipino stir-fried noodle dish with meat, shrimp, and veggies. Served with pandesal.

Pancit Canton Guisado | 510 🌿 🐷 🐟

Filipino yellow wheat noodles, meat, seafood, and vegetables, blended with flavorful soy, and oyster sauce. Served with pandesal.

Sizzling Sisig | 510 🐷 🌶️

Angeles City, Pampanga Luzon, Philippines. Staple Kapampangan classic dish from pigs face, belly and pork liver seasoned with Calamansi, onions and chili peppers. Served with atchara.

Daing na Bangus | 620 🐟

Marinated traditional Filipino milkfish pan-fried until crisp. Served with plain rice, atchara, native sauce, and, calamansi.

Chicken Inasal | 560 🐔

Bacolod, Western Visayas. Brined and savory grilled chicken stuffed with lemongrass, leeks, annatto and garlic served with native sauce of vinegar, and soy sauce. Atchara on the side.

Bistek Tagalog | 620 🐄

Central Luzon, Philippines. Savory, salty, and tangy Filipino recipe of beef steak smothered with citrus calamansi juice, soy sauce and pepper topped with onions. Believed to have been derived after Spanish Bistec Encebollado.

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Lechon de Carajay | 540 🐷

LECHON KAWALI. Cebu and the Visayan Peninsula, Philippines. Filipino recipe of twice cooked boiled and deep-fried pork belly slabs. Golden brown and crispy pork tenders served with dipping sauce of lechon sarsa made from native vinegar, soy sauce, and calamansi.

Fried Chicken | 620 🐔

Greater Philippines. Iconic Filipino deep fried whole chicken, delectable, juicy, crispy and delicious to the bone served with copious amounts of banana ketchup, and atchara.

Kalderetang Baka | 560 🐄

Luzon - Southern Tagalog Region. Crave extravagance with this truly Filipino chock full of potatoes, capsicums, green olives, and braised beef tenders in tomato sauce. Derived from Spanish & Iberian "caldera" or cauldron.

Inihaw na Tuna sa Panga | 1,120 🐟

Grilled Tuna Jaw · Uniquely Filipino sweet-savory basting sauce that complements the smoky flavors of this grilled tuna jaw. Topped with salted eggs, ripe mango, tomato, and onions. Served with atchara and calamansi.

Kare-Kare | 730 🐄 🌿

Pampanga, Luzon, Philippines. Uniquely Filipino exquisite recipe of lomo encacahuatado inspired from Guerrero Acapulco, México. Stew of oxtail, beef tripe, pork hocks dressed with blanched aubergines, chinese cabbage, banana heart, daikon, string beans and okra with thick savory peanut sauce. Served with shrimp paste (bagoong alamang)



Plain Rice | 70

Garlic Rice | 80

Sinangag. Filipino fried rice cooked by stir-frying pre-cooked rice with garlic, seasoning, and salt.

Coconut Rice | 280

Light, fluffy, delicious, and flavorful jasmine rice cooked with coconut milk. Easy and healthy side dish compliment.

Tinapa Fried Rice | 320 🐟 🥚

Filipino fried rice with smoked fish flakes. Made more delicious and complete with salted eggs and diced tomatoes.

Chicken Adobo Fried Rice | 340 🐔

Classic Filipino fried pre-cooked jasmine rice tossed with adobo flakes and salt & pepper.

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Sweet Conclusions

Mango Sago | 170

Greater Philippines. Sweet, tangy and creamy mangoes, tapioca pearls, and milk.

Sticky Rice Ube Turon | 230

Popular sweets and street food of the Philippines of ube malagkit rice wrapped in rice wrapper crisp deep fried, dusted and drizzled with brown sugar, and chocolate syrup. Served with ice cream.

Banana Split | 230

Classic dessert of peeled banana combined with vanilla, strawberry, and chocolate ice cream topped with whipped cream and cherries.

Halo Halo Fiesta | 285

Filipino popular dessert of crushed ice, milk, purple jam, sweetened kidney, garbanzo beans, coconut strips, sago, gulaman, pinipig, taro, and leche flan topped with ube ice cream.

Seasonal Mixed Fresh Fruits | 360

Healthy and fantastic bowl of tropical and seasonal fresh fruits of watermelon, pineapples, Chinese melon served with creme anglaise.

Sylvanas | 210

Crunchy Filipino frozen meringue cookie sandwiches filled with French buttercream.

Sans Rival | 230

French word "without rival". Filipino origin of layers of nutty meringue, creamy French buttercream, and chopped cashews.

Banana Turon Ala Mode | 230

Greater Philippines. Fried banana rolls with jackfruit, sprinkle with brown sugar. Served with ice cream.



TASTES OF ILO-ILO: A FILIPINO CULINARY ADVENTURE



Batchoy | 180 🐷

La Paz, Iloilo, Philippines

Noodle soup of pork offal, crushed pork cracklings, chicken stock, beef loin, and round miki noodles



Pancit Molo | 450 🐷 🐔 🍤

Molo, Iloilo City, Philippines

Classic Ilonggo soup with ground pork wrapped in wonton wrapper, shredded chicken meat, shrimp and savory broth.



KBL (Kadyos, Baboy at Langka) | 780 🐷 🌿

Western Visayas, Philippines

The soup is traditionally soured with batuan fruits. An ultimate native favorite dish of most Ilonggos. Originating from the Hiligaynon district of the Western Visayas islands. The name of the dish means "pigeon pea, pork, and jackfruit"; the three main ingredients.



Binakol na Manok | 630 🌿 🐔

Panay, Western Visayas, Philippines

Brothy soup made with chicken, coconut water, tender young coconut meat, fresh moringa, lemongrass, and ginger. The word, binakol, is a Kiniray-a culinary term (a dialect indigenous to Panay) for cooking food inside a bamboo tube.



Callos | 580 🐄 🐷 🌿

Iloilo, Philippines

The hearty stew of beef tripe, ox feet, smoked meats of ham or sausages, garbanzo beans, green peas, and bell peppers slow-cooked in a paprika-infused tomato sauce. Callos was one of the influences of Spanish colonization on Filipino cuisine.



Sinigang na Bangus | 500 🐟 🌿

Classic Filipino soup for its tangy tamarind flavor, paired with the mild delicate taste of milkfish.

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