



THE BAYLEAF
INTRAMUROS

Baptismal Oak Buffet Package

Oak Buffet Menu 1

Starters & Salad

Squash and Beansprout Fritter with Infused Vinegar
Baby Shrimp in Spicy Coconut Milk
Marinated Cucumber and Radish with Cilantro
Green Mango and Fresh Tomato with Salted Duck Egg
Freshly Baked Assorted Bread Rolls and Butter

Soup

Fresh Clam Soup with Chili Leaves and Japanese Corn

Main Course

Roasted Chicken Stuffed with Tamarind Leaves
Pork “Adobo sa Buko” with Seared Eggs
Steamed Dory with Carrots and Leeks
Classic Pinakbet
Rice Noodles with Seafood and Vegetables
Steamed Jasmine Rice

Dessert

Leche Flan with Macapuno
Mango Cream Cake Pave
Chocolate Caramel Cake Squares

Freshly Brewed Coffee or Tea

Oak Buffet Menu 2

Starters & Salad

Shanghai Spring Roll with Sweet Chili Sauce
Marinated Gourds with Duck Eggs and Tomato
Salad of Sweet Potato Tops and Radish
in Vinegar and Cilantro
Grilled Eggplant with Shrimp Paste
Freshly Baked Assorted Bread Rolls and Butter

Soup

Beef “Nilaga” Soup
with Sliced Cabbage and Green Beans

Main Course

Pan Fried Boneless Milkfish
with Tomato, Onion, Duck Eggs
Grilled Marinated Pork Belly
with Assorted Pickled Vegetables
Braised Chicken in Fresh Tomato and Bell Peppers
Farm Vegetable Pochero with Grilled Eggplant Relish
Stir Fried Rice Noodles with Assorted Seafood
Steamed Pandan Jasmine Rice

Dessert

Ube and Macapuno Cake
Ensaymada Pudding with Queso de Bola
Buko Pandan with Caramelized Local Oats

Freshly Brewed Coffee or Tea

Muralla corner Victoria Streets, Intramuros Manila 1002, Philippines

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*Baptismal
Pine Buffet Package*

Pine Buffet Menu 1

Starters & Salad

Deep Fried Dimsum with Hot and Sour Sauce
Vietnamese Vegetable Salad with Baby Shrimps
Selection of Garden Greens and Vegetables
Assorted Condiments, Dressings, and Vinaigrette
Freshly Baked Assorted Bread Rolls and Butter

Soup

Hot and Sour Soup with Bamboo Shoots

Main Course

Grilled Chicken Teriyaki with Cabbage Slaw
Braised Dory with Tofu, Stir Fried Broccoli and
Baby Corn
Seared Pork Tenderloin with Schezuan Glaze
Korean Beef Stew with Fried Leeks
Spicy Pad Thai with Toasted Cashew
Steamed Jasmine Rice

Dessert

Chilled Mango and Pandan Tapioca
Green Tea Sponge with Coconut Pastry Cream
Asian Lime Cheese Cake

Freshly Brewed Coffee or Tea

Pine Buffet Menu 2

Starters & Salad

Chicken and Potato Croquettes
Fresh Tomato and Cucumber with White Cheese
and Basil
Selection of Garden Greens and Vegetables
Assorted Condiments, Dressings, and Vinaigrette
Freshly Baked Assorted Bread Rolls and Butter

Soup

Cream of Carrot and Pumpkin with Cashew and
Sage

Main Course

Smoked Chicken Supremes with Onion Confit
Pan Fried Sole with Lemon Butter and Capers
Braised Beef in Red Wine, Bacon and Roasted
Vegetables
Grilled Pork Tenderloin with Jalapeno Glaze
Sun Dried Tomato Pasta with Fresh Basil and
Parmesan
Steamed Jasmine Rice

Dessert

Country Bread and Butter Pudding
Chocolate Cake with Caramel Pastry Cream
Fresh Cut Tropical Fruits

Freshly Brewed Coffee or Tea

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*Baptismal
Sycamore Buffet Package*

Sycamore Buffet Menu 1

Starters & Salad

Vietnamese Shrimp Salad with Fried Wontons
Selection of Garden Greens and Asian Vegetables
Assorted Condiments, Dressings, and Vinaigrette
Freshly Baked Assorted Bread Rolls and Butter

Soup

Chicken Tom Yam Soup

Main Course

Thai Beef Tenderloin Curry with Eggplant
Spicy King Dao Pork Spare Ribs with Bell Peppers
Seared Medallions of Tuna with Miso Glaze
Hainanese Chicken with Steamed Bok Choi
Soba Noodles with Stir Fried Vegetables and Seaweed
Steamed Jasmine Rice

Dessert

Fuji Apple Cinnamon Tart
Green Tea Sponge Cake with White Chocolate
Mousse
Halo Halo Station of 12 Local Preserves
and Crispy Pinipig
Fresh Cut Tropical Fruits

Freshly Brewed Coffee or Tea

Sycamore Buffet Menu 2

Starters & Salad

Charcuterie Platter with Condiments
Tanigue Ceviche with Lime and Cilantro
Selection of Garden Greens and Asian Vegetables
Assorted Condiments, Dressings, and Vinaigrette
Freshly Baked Assorted Bread Rolls and Butter

Soup

Puree of Broccoli with Sharp Cheddar

Main Course

Maya Maya with Hollandaise and Asparagus
Beef Stroganoff with Mushrooms
Roasted Chicken with Parma Ham
Grilled Baby Back Ribs with Roasted Vegetables
Baked Macaroni with Tomato Meat Sauce
Steamed Jasmine Rice

Dessert

Banana Chocolate Cake with Caramel Sauce
Blueberry and Strawberry Cheesecake
Halo Halo Station of 12 Local Preserves and Crispy
Oats
Fresh Cut Tropical Fruits

Freshly Brewed Coffee or Tea

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*Baptismal
Cypress Buffet Package*

Cypress Buffet Menu 1

Starters & Salad

Shrimp and Pomelo Salad with Toasted Seeds and Nuts
Italian Potato Salad with Bacon
Sukiyaki Cut Beef with Thai Dressing and Chilies
Butcher's Platter and Clove Honey
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Selection of Freshly Breads and Rolls
and Spiced Lavosh

Soup

Cream of Aubergine with Fresh Thyme

Main Course

Grilled Blue Marlin with Butter Sauce and Capers
Beef Salpicao with Smoked Paprika and Garlic
Chicken Pastel with Chorizo and Mushrooms
Seafood Penne Marinara with Olives and Parmesan
Roasted Vegetables with Garlic and Rosemary
Steamed Jasmine Rice

House Carving

Glazed Pork Loin with Apples and Coriander

Hot Dessert

Banana Crepe Sabayon

Cold Dessert

Chocolate Decadence Squares
Mango Cheese Cake
Vanilla Bread Pudding with Raisins
Fresh Cut Fruit Platter

Freshly Brewed Coffee or Tea

Cypress Buffet Menu 2

Starters & Salad

Asian Greens and Mussels with Roasted Sesame Dressing
Pacific Rim Salad with Soya Beef
Salad of Grilled Mediterranean Vegetables
Warm Potato and Bacon Salad with Pommery Dressing
Assorted Fresh Lettuce Leaves and Vegetables
Vinaigrette, Dressings, and Condiments
Selection of Freshly Breads and Rolls
and Spiced Lavosh

Soup

Puree of Spinach with Bacon

Main Course

Grilled Blue Tanigue with Escabeche Sauce
Seared Beef Tenderloin with Garlic and Mushrooms
Spanish Chicken Fricasse with Almonds and Saffron
Seafood Pasta Marinara with Shaved Parmesan
Sauteed Garden Vegetables and Marble Potatoes
Steamed Jasmine Rice

House Carving

Crispy Asian Pork Belly with Hoisin Sauce and
Condiments

Hot Dessert

Country Bread and Butter Pudding with Raisins

Cold Dessert

Bayleaf Banana Chocolate Chip Cake
Dulce de Leche Cake with Mango
Blueberry Tartlets
Fresh Cut Fruit Platter
Freshly Brewed Coffee or Tea

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