

CELEBRATE INFINITE MOMENTS WITH US

Life is filled with special moments.

Make Amorita Resort your destination for infinite experiences.

AMORITA

WEDDING MENU

Sinta

BREADS

Assorted fine bread rolls and infused butter

APPETIZERS

Melon wrapped in prosciutto Assorted Maki rolls, Japanese wasabi, Soy and Pickled ginger Mexican Quesadilla with Mango Jalapeño Salsa

SOUP

Wild Mushroom and Truffle

AMORITA SALAD BAR

Hand-picked Mixed Greens with Selection of Dressings & Condiments Classic Caesar Salad & Greek Style Salad

PASTA STATION

Spaghetti, Linguine, Penne, Sauce Pomodoro, White Sauce, Pesto Bacon, Chicken, Shrimp, Squid, Mixed Vegetables, Parmegiano

CARVING STATION

Slow Roasted Prime Rib, Leg of Lamb, Bourbon Glazed Back Ribs & Beef Belly Mashed Potato, Grilled Corn and Vegetables, Chimichuri, BBQ Sauce, Pan Gravy, Harissa, Tahini-Garlic

ENTREES

Miso Glazed Salmon, Buttered Vegetables Malay Chicken with Turmeric Potatoes, Steamed Rice

DESSERTS

Classic Tiramisu, Vanilla Bean Crème Brulee, Dark Chocolate Mousse, Berry Pavlova Fresh Fruits



Irog

BREADS

Assorted fine bread rolls and infused butter

APPETIZERS

Oysters Rockefeller, Tuna Kinilaw with Mango Salsa Korean Fried Chicken Wings

SOUP

Tom-Yum Goong

AMORITA SALAD BAR

Hand-picked Mixed Greens with Selection of Dressings & Condiments Thai Beef and Cucumber Salad, Som-Tum (Green Papaya Salad)

MONGOLIAN AND ASIAN STIR-FRY

Egg Noodles, Glass Noodles, White Rice, Chicken, Beef Strips, Pork loin, Shrimp, Squid, Assorted Vegetables, Mongolian Sauce, Chili-Garlic, Sesame, Asian Condiments

CARVING STATION

Lechon de Leche, Home-made Atchara, Lechon Sauce

ENTREES

Inasal Style Chicken, Beef Salpicao, Stir-fried Vegetables Steamed Rice

DESSERTS

Leche Flan, Buko Pandan, Brazo de Mercedes, Assorted Kakanin Fresh Fruits



Giliw

BREADS

Assorted fine bread rolls and infused butter

APPETIZERS

Turkish Beef Kofta, Pita Bread with Hummus, Baba Ganoush and Tabouleh Truffled Mushroom Croquettes

SOUP

Roasted Carrot and Cumin

AMORITA SALAD BAR

Hand-picked Mixed Greens with Selection of Dressings & Condiments Lebanese Style Couscous, Fattouch

LIVE COOKING

Paella Valenciana Paella Negra

CARVING STATION

Salt Baked Red Snapper, Pollo al Horno, Sauce tartare, Pan Gravy, Tomato-Cucumber Salsa

ENTREES

Moroccan Beef Tagine, Potato au Gratin, Curried Vegetables Fragrant Steamed Rice

DESSERTS

Crema Catalana Churros con Chocolate (Live) Arroz Con Leche, Fresh Fruits

