



the district boracay's
HOLIDAY
offerings

CHRISTMAS & NEW YEAR'S EVE
2024-2025





HOLIDAY

offerings

DEC
24 2024

CHRISTMAS NOCHE BUENA

P 1,900 PER ADULT | P1,200 PER CHILD (6-10YO)
DINNER BUFFET + ACOUSTIC SERENADE (6PM-10PM)
STAR LOUNGE - ROOF DECK

OPEN BAR

P 2,500 PER ADULT
ALCOHOLIC & NON-ALCOHOLIC DRINKS
STAR LOUNGE - ROOF DECK | 6PM-10PM

DEC
31 2024

NEW YEAR'S EVE CELEBRATION

P 2,400 PER ADULT | P1,600 PER CHILD (6-10YO)
DINNER BUFFET + ACOUSTIC SERENADE (6PM-10PM)
STAR LOUNGE - ROOF DECK

OPEN BAR

P 2,500 PER ADULT
ALCOHOLIC & NON-ALCOHOLIC DRINKS
DJ MUSIC (10PM-12MN)
STAR LOUNGE - ROOF DECK | 6PM - 12MN

STRICTLY BY RESERVATION ONLY.

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✉ : reservations@thedistrictboracay.com





CHRISTMAS

menu - page 1

Soup

CHICKEN BINAKOL WITH COCONUT MEAT AND WATER

Bread

ARTISAN BREADS

(BREAD STICK, DANISH PASTRY, SOFT ROLL, SOUR DOUGH FOCACCIA, SOUR DOUGH MULTI SEEDS,
SOUR DOUGH WHOLE WHEAT, WHITE BREAD, WHEAT BREAD)

Salad

MANGO AND CUCUMBER SALAD WITH HONEY LIME DRESSING

ROASTED SALMON SALAD WITH GINGER VINAIGRETTE

CHICKEN MACARONI SALAD

SALAD BAR WITH CONDIMENT (4 KINDS OF DRESSING)

Appetizers

SHRIMP SPRING ROLL

FRESH LUMPIA UBOD WITH PEANUT SAUCE

CREAMY GARLIC MUSHROOM

BAKED OYSTER

Noche Buena Platter

QUESO DE BOLA, CHRISTMAS BALL HAM, DRIED FRUIT

KIWI, KIAT-KIAT, APPLE, ORANGE, SEEDLESS GRAPES

Main Dish

BEEF SHANK STEW WITH OLIVES AND HERBS

CHILI GARLIC GRILLED PRAWNS

PAN FRIED SALMON FILLET WITH CREAMY LEMON BUTTER SAUCE

CHICKEN THIGH AND LEG FILLET IN SPICY APPLE BBQ SAUCE



CHRISTMAS

menu - page 2

Carvery

ROAST SUCKLING PIG WITH LIVER SAUCE

Starch

STEAMED PLAIN RICE

ADOBO RICE TOPPED WITH PORK ADOBO FLAKES AND GOAT CHEESE

Pasta

SEAFOOD PALABOK FIESTA

SPAGHETTI WITH MEATBALLS, SAUSAGE IN TOMATO CHEESE SAUCE

Vegetables

STIR FRIED VEGETABLE

BUTTERED BROCCOLI AND FRENCH BEANS

Japanese Food

TEKKA MAKI | SALMON MAKI | CALIFORNIA MAKI

TUNA SASHIMI | SALMON SASHIMI

Dessert

CHOCOLATE GANACHE | PISTACHIO CAKE

FRUIT CAKE | RED VELVET CAKE

FRUIT SALAD | PUTO CHEESE

BIBINGKA | PUTO MAYA

Fruits

ASSORTED FRESH FRUITS IN SEASON

Drinks

PINEAPPLE APPLE REFRESHER

WATERMELON JUICE

NEW YEAR'S

menu - page 1

Soup

CRAB BISQUE

Bread

ARTISAN BREADS

(BREAD STICK, DANISH PASTRY, SOFT ROLL, SOUR DOUGH FOCACCIA,
SOUR DOUGH MULTI SEEDS, SOUR DOUGH WHOLE WHEAT, WHITE BREAD, & WHEAT BREAD)

Salad

NICOISE SALAD

WALDORF PASTA SALAD

ROAST BEEF AND SALAD PLATTER

SALAD BAR WITH CONDIMENT (4 KINDS OF DRESSING)

Appetizers

BAKED SCALLOP WITH BUTTER, GARLIC, MOZZARELLA CHEESE AND PARSLEY

CRISPY DEEP FRIED BREADED CRAB STICK AND SHRIMP

DEEP FRIED BUFFALO CHICKEN WINGS

Main Dish

CRISPY PORK BELLY IN PASILLA SAUCE

BUTTERED LEMON TANIGUE FISH FILLET

HAINANESE CHICKEN

HONEY GARLIC PRAWNS

Carvery

SLOW BAKED BEEF CHUCK EYE

WITH RED WINE, PEPPER, MUSHROOM GRAVY SAUCE

Starch

STEAMED PLAIN RICE

SEAFOOD ARROZ ALA VALENCIANA

NEW YEAR'S

menu - page 2

Pasta

BACON AND CHICKEN ALFREDO PENNE PASTA
SPAGHETTI WITH BRAISED MEATBALLS, OLIVES AND TOMATO SAUCE

Vegetables

BUTTERED ASPARAGUS WITH ALMOND FLAKES
GRILLED MIXED VEGETABLE IN BALSAMIC REDUCTION

Japanese Food

TEKKA MAKI
SALMON MAKI
CALIFORNA MAKI
TUNA SASHIMI
SALMON SASHIMI

Dessert

OPERA CAKE
APPLE CRUMBLE
CARROT CAKE
CREAM CHEESE BROWNIES
CROQUEMBOUCHE
FRUIT SALAD
MINI FRENCH MACARON
TIRAMISU
BIBINGKA
PUTO CHEESE
CASSAVA CAKE

Fruits

FRESH FRUIT IN SEASON

Drinks

ZEN FRESH
HOUSE BLEND ICE TEA

OPEN BAR

Drinks Selection

Cocktails

AMARETTO SOUR
DAIQUIRI
JUNGLE BIRD
LONG ISLAND ICED TEA
MAI TAI
MARGARITA
NEGRONI
PINACOLADA
SWEET MARTINI
MOJITO
TOM COLLINS

Spirits

STOLICHNAYA
TANDUAY SUPERIOR
ABSOLUT MANDRIN
JAMESON
JOSE CUERVO GOLD

Wines

RED WINE
WHITE WINE

Beers

RED HORSE
SAN MIG LIGHT
PALE PILSEN

Sodas

COKE REGULAR
COKE LIGHT
ROYAL
SPRITE