



Filipino Menu

PAMPAGANA / APPETIZERS

PORK SISIG 430
Grilled and Fried Pork, Egg, Pickled Onions

CHICHARON BULAKLAK 380
Fried Pork Mesentery, Spiced Vinegar

V LUMPIANG HUBAD 280
*Vegetables, Ground Pork and Shrimps,
Sweet Peanut Sauce, Fried Spring Roll Wrapper*

V FILIPINO SALAD 470
*Pechay, Chico, Kamias, Pili Nuts,
Green Mango Dressing*

ENSALADA AT GULAY / SALAD AND VEGETABLES

GINATAANG KALABASA 510
Squash, French Beans, Shrimps

GISING GISING 280
*Water Spinach, Ground Pork, Eggplant,
Coconut Milk, Chili*

GINATAANG LAING 400
Taro Leaf in Coconut Milk and Shrimp Paste

VEGETABLE KARE KARE 520
*Assorted Vegetables in Peanut Sauce
served with Bagoong*

SABAW / SOUP

SUAM MAIS 280
White Corn Soup, Shrimps

MOLO SOUP
*Pork Dumpling in Clear Chicken
Consommé*

PANCIT

PANCIT PALABOK 480
*Fried Garlic, Chopped Scallions, Quail Eggs,
Shrimps, Chipirones, Tinapa, Chicharon,
Lechon Kawali*

PAGKAING - DAGAT / SEAFOOD

SALMON BELLY / PORK SINIGANG 880
Vegetables, Tamarind Broth

HAMACHI BISTEK 1,925
*Char-broiled Hamachi Jaw
in Calamansi & Soy with Onions*

**N INIHAW NA BANGUS SA
DAHON NG SAGING**
*Bangus, Banana Leaf, Tomato, Onion,
Calamansi Soy*
HALF / WHOLE 480 / 730

MANOK / CHICKEN

INASAL NA MANOK 630
Chicken Thigh, Annatto Oil

N ADOBONG PUTI 565
*Pork Belly and Chicken Leg Quarter in
Vinegar, Black Peppercorn and Bay Leaf*

BABOY / PORK

INIHAW NA LIEMPO 700
*Grilled Homemade Bacon, Soy Onion
Sauce, Spiced Vinegar*

LECHON KAWALI 825
Cripy Pork Belly, Spiced Vinegar

BAKA / BEEF

OXTAIL KARE KARE 790
*Slow-cooked Beef & Oxtail, Peanut Sauce &
Vegetable*

**USDA PRIME RIB EYE BISTEK
TAGALOG**
*In Calamansi & Soy with Onions
(150g) / (300g)* 1,760 / 3,190

N SHORT RIBS KALDERETA 2,420
Beef Short Ribs Stew with Vegetables

NO CARD, NO SERVICE

V Vegan **V** Vegetarian **V** Vegetarian by request **N** New Items

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Manila House

Asian Menu

SALADS AND APPETIZERS

CRISPY CATFISH AND THAI STYLE SOUR MANGO SALAD	780
POMELO SALAD <i>with Grilled Shrimp, Peanut, Fresh Herbs in Roasted Chili Dressing</i>	750
THAI MINCED PORK SALAD <i>with Fresh Herbs, Roasted Rice Powder, Chili and Lime Dressing</i>	480
VIETNAMESE SPRING ROLL <i>Vermicelli, Vegetables, Sesame Oil, Pork Belly and Shrimps with Peanut Sauce</i>	400
CHICKEN SATAY <i>Peanut Sauce, Cucumber and Red Onion Relish</i>	320
THAI SHRIMP CAKE <i>Shrimp, Coriander, Plum Sauce</i>	640

SOUP

TOM YUM GOONG <i>Sour & Spicy Shrimp Soup in Fresh Herbs</i>	960
MISO SOUP <i>Silken Tofu, Wakame and Scallion</i>	170

NOODLES AND RICE

PHAD THAI <i>Stir-fried Rice Noodle with Tamarind Sauce, Shrimps, Peanuts, Chives, Beancurd, Bean Sprouts and Egg</i>	670
NORTHERN THAI CHICKEN & NOODLE CURRY <i>with Crispy Noodle and Condiments</i>	690
POKE BOWL <i>Tuna, Salmon, Edamame, Mango, Nori, Rice</i>	830
WHITE CHICKEN RICE <i>With Fermented Soy Bean & Ginger Sauce</i>	570
CHICKEN KATSUDON <i>Chicken Thigh, Egg, White Rice</i>	600
KIMCHI RICE <i>Marinated Beef Wagyu, Sunny Side Egg, Roasted Sesame Seed</i>	710

STIR-FRIED MINCED CHICKEN WITH THAI HOT BASIL <i>served with Fried Egg and Jasmine Rice</i>	440
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THAI BAGOONG RICE <i>With Omelette, Sweet Pork, Green Mango, Onion, Chili, Long Bean, Cucumber and Dried Shrimps</i>	520
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MAIN COURSE

PORK RIBS <i>In Thai Black Pepper Sauce and Fresh Herbs</i>	860
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USDA PRIME RIB EYE TEPPANYAKI <i>Sautéed Seasonal Vegetables</i>	1,980
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CRISPY APAHAP <i>With Thai Tamarind Sauce, Fried Onion and Coriander</i>	1,210
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STEAMED APAHAP <i>Spicy & Sour Lime Dressing</i>	1,270
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THAI OMELETTE	
CRABMEAT	715
OYSTER	480

EBI TEMPURA <i>Tempura Sauce with Grated Radish and Ginger</i>	470
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SIDE DISHES

STIR-FRIED KAILAN <i>With Fermented Soy Bean, Oyster Sauce, Garlic and Chili</i>	185
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STIR-FRIED VEGETABLES <i>Thai Style Stir-fried with Garlic, Chili and Oyster Sauce</i>	250
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STEAMED RICE	140
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Vegan Vegetarian Vegetarian by request New Items

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Asian Menu

SUSHI BAR

CALIFORNIA MAKI

*Crab Meat, Cucumber, Avocado,
Japanese-Mayo, Tobiko*

460

MANILA HOUSE ROLL

*Tuna, Salmon, Softshell Crab,
Tobiko, Takuan*

690

DRAGON ROLL

*Shrimp Tempura, Takuan,
Cucumber, Wasabi-Mayo, Unagi, Avocado*

670





SPICY TUNA ROLL

*Tuna, Spicy-Mayo, Tempura
Flakes, Cucumber*

455

	SASHIMI	NIGIRI
SALMON	640	220
TUNA	640	220
UNI	450	310
IKURA	1,210	980
SHRIMP	415	230

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International Menu

APPETIZERS AND SALAD

CRAB CAKE 780

Crab Fat Aioli, Caviar

CAESAR SALAD

*Romaine, Parmesan, Croutons, Bacon and Anchovy
(Plain / Grilled Chicken Breast / Shrimps) 560 / 750 / 810*

V GOAT CHEESE AND ARUGULA SALAD 780

Arugula, Watermelon, Cherry Tomatoes and Olive Oil

CANNELLINI BEANS & ARUGULA 520

with Smoked Salmon, Shaved Parmesan, Caramelized Onion and Raspberry Vinaigrette

SOUP

V ROASTED PUMPKIN SOUP 320

Grated Ginger, Toasted Almond and Truffle Oil

SANDWICHES

EGG SALAD SANDWICH 350

Egg Salad, Brioche Bread, Caviar

TUNA MELT 640

Sharp Cheddar, Tomato, Sourdough, Fried Pickles

MH CLUB SANDWICH 830

Smoked Bacon, Turkey Ham, Lettuce

V MANILA HOUSE BURGER 860

150g US Beef, Sharp Cheddar, Lettuce, Tomato, Gherkins, Fries & Honey-Mustard Mayo

PIZZA

V MARGHERITA PIZZA 910

Tomato, Mozzarella, Bocconcini and Pesto

V MUSHROOM TRUFFLE PIZZA 1,315

Mozzarella, Caramelized Onion, Shiitake, Arugula

PHILLY CHEESE STEAK 980

Grilled Beef Tenderloin, Roasted Peppers, Caramelized Onion, Cream Cheese

PASTA

CHOICE OF YOUR PASTA

SPAGHETTI | FETTUCINI | PAPPARDELLE | RIGATONI

FRUTTI DI MARE 830

Tomato, Shrimps, Mussels, Scallop, Calamari, Olives and Basil

CARBONARA 560

Double Smoked Bacon, Egg, Black Pepper

V PUTTANESCA 670

Tomato, Olives, Capers, Garlic

BOLOGNESE 780

US Angus Ground Beef, Parmigiano Reggiano

V AL POMODORO 480

Tomato, Basil, Extra Virgin Olive Oil

MAIN COURSE

MANILA HOUSE FRIED CHICKEN 910

Mousseline Potato, Sweet Corn and Bacon Gravy

JOSPERIZED USDA PRIME RIBEYE

*Bloody Mary Butter, Sauteed Greens,
House Fries served with Rum & Vanilla Jus
300g / 500g 3,190 / 4,950*

JOSPERIZED USDA TENDERLOIN STEAK 1,430

150g US Beef Tenderloin, Foie Gras, Mousseline Potato, Sauteed Vegetable and Red Wine Jus

PAN-SEARED SALMON 990

Green Pea Puree, Pomme Anna and Dill Sauce

PAN-FRIED ESTUARY SEA BASS 900

Crème Spinach Vol-au-vent, Caper Brown Butter

TOMAHAWK (2kg) 14,850

*Roasted Herb Vegetables, Garlic
Smashed Baby Potatoes, Horseradish Cream*

SIDES

V STEAMED RICE 140

V MASHED POTATO 210

V FRENCH FRIES 250

V SIDE SALAD 210

V STEAMED VEGETABLES 250

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