



Manila House

## Asian Menu

### SALADS AND APPETIZERS

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

### SOUP

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

### NOODLES AND RICE

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

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

### MAIN COURSE

<b>PORK RIBS</b> <i>In Thai Black Pepper Sauce and Fresh Herbs</i>	860
<b>USDA PRIME RIB EYE TEPPANYAKI</b> <i>Sautéed Seasonal Vegetables</i>	1,980
<b>CRISPY APAHAP</b> <i>With Thai Tamarind Sauce, Fried Onion and Coriander</i>	1,210
<b>STEAMED APAHAP</b> <i>Spicy &amp; Sour Lime Dressing</i>	1,270
<b>THAI OMELETTE</b>	
<b>CRABMEAT</b>	715
<b>OYSTER</b>	480
<b>EBI TEMPURA</b> <i>Tempura Sauce with Grated Radish and Ginger</i>	470

### SIDE DISHES

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

NO CARD, NO SERVICE

Vegan Vegetarian Vegetarian by request New Items

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## Asian Menu

### SUSHI BAR

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#### **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

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

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## Filipino Menu

### PAMPAGANA / APPETIZERS

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**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

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**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

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**SUAM MAIS** 280  
*White Corn Soup, Shrimps*

**MOLO SOUP**  
*Pork Dumpling in Clear Chicken  
Consommé*

### PANCIT

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

### PAGKAING - DAGAT / SEAFOOD

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**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

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**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

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

**LECHON KAWALI** 825  
*Cripy Pork Belly, Spiced Vinegar*

### BAKA / BEEF

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**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*

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## International Menu

### APPETIZERS AND SALAD

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**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

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**V ROASTED PUMPKIN SOUP** 320

*Grated Ginger, Toasted Almond and Truffle Oil*

### SANDWICHES

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**V 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*

**MANILA HOUSE BURGER** 860

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

### PIZZA

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**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

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**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

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**MANILA HOUSE FRIED CHICKEN** 910

*Mousseline Potato, Sweet Corn and Bacon Gravy*

**JOSPERIZED USDA RIBEYE**

*Bloody Mary Butter, Sauteed Greens, House Fries served with Rum & Vanilla Jus  
300g / 500g 3,300 / 5,450*

**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

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**V STEAMED RICE** 140

**V MASHED POTATO** 210

**V FRENCH FRIES** 250

**V SIDE SALAD** 210

**V STEAMED VEGETABLES** 250

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