



International Menu

APPETIZERS AND SALAD

CRAB CAKE 500
Crab Fat Aioli, Caviar

CAESAR SALAD 480
Romaine, Parmesan, Croutons, Bacon and Anchovy

V GOAT CHEESE AND ARUGULA SALAD 650
Arugula, Watermelon, Cherry Tomatoes and Pesto Dressing

SOUP

V ROASTED PUMPKIN SOUP 420
Grated Ginger, Toasted Almond and Truffle Oil

SANDWICHES

V EGG SALAD SANDWICH 375
Egg Salad, Brioche Bread, Caviar

TUNA MELT 680
Sharp Cheddar, Tomato, Sourdough, Fried Pickles

MANILA HOUSE BURGER 860
200g USDA Beef Sirloin, Brie Cheese, Caramelized Onion, Lettuce, Tomato, Gherkins, and Honey-Mustard Mayo served with French Fries

PIZZA

S V MARGHERITA PIZZA 750
Tomato, Mozzarella, Bocconcini and Fresh Basil

S V MUSHROOM TRUFFLE PIZZA 1,375
Mozzarella, Caramelized Onion, Shiitake, Arugula

S V N FOUR CHEESE PIZZA 1,200
Mozzarella, Cream Cheese, Cambozola and Gruyere

PASTA

SPAGHETTI CARBONARA 610
Double Smoked Bacon, Egg, Black Pepper

V FETTUCCHINE PUTTANESCA 670
Tomato, Olives, Capers, Garlic

FETTUCCHINE BOLOGNESE 780
US Angus Ground Beef, Parmigiano Reggiano

V LINGUINE AL POMODORO 510
Tomato, Basil, Extra Virgin Olive Oil

MUSHROOM TRUFFLE RIGATONI 860
Shiitake, Truffle Cream Sauce, Parmigiano Reggiano

MAIN COURSE

S MANILA HOUSE FRIED CHICKEN 910
Gin Batter Fried Boneless Chicken, Mousseline Potato, Sweet Corn and Bacon Gravy

S JOSPERIZED USDA PRIME RIBEYE (300g) 4,500
Bloody Mary Butter, Sauteed Greens on Rum and Vanilla Jus served with French Fries

JOSPERIZED USDA TENDERLOIN STEAK 1,920
150g US Beef Tenderloin, Seared Foie Gras, Mousseline Potato, Sauteed Vegetables and Red Wine Jus

PAN-SEARED SALMON 1,200
Green Pea Puree, Lyonnaise Potato, Dill Sauce, Pea Shoot with Truffle Oil

S TOMAHAWK (2kg) 17,000
Roasted Herb Vegetables and Garlic, Baby Potatoes, Horseradish Cream

SIDES

V STEAMED RICE 140

V MASHED POTATO 260

V FRENCH FRIES 250

NO CARD, NO SERVICE

V Vegan **V** Vegetarian **V** Vegetarian by request **N** New Items **S** For Sharing

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11/08/2022



Filipino Menu

PAMPAGANA / APPETIZERS

- S PORK SISIG** 430
Grilled and Fried Pork, Egg, Pickled Onions
- S CHICHARON BULAKLAK** 380
Fried Pork Mesentery, Spiced Vinegar
- V LUMPIANG HUBAD** 290
*Vegetables, Ground Pork and Shrimps,
Sweet Peanut Sauce, Fried Spring Roll Wrapper*
- V FILIPINO SALAD** 370
*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*
- S VEGETABLE KARE KARE** 600
*Assorted Vegetables in Peanut Sauce
served with Bagoong*

SABAW / SOUP

- MOLO SOUP** 380
Pork Dumpling in Pork Consomme

PANCIT

- PANCIT PALABOK** 530
*with Fried Garlic, Chopped Scallions, Quail
Eggs, Shrimps, Chipirones, Tinapa, Chicharon,
Lechon Kawali*

PAGKAING - DAGAT / SEAFOOD

- S SALMON BELLY SINIGANG** 1,100
Vegetables, Tamarind Broth
- HAMACHI BISTEK** 1,950
*Charbroiled Hamachi Jaw with Onions
in Calamansi and Soy Sauce*

MANOK / CHICKEN

- S INASAL NA MANOK** 630
Chicken Thigh, Annatto Oil
- S ADOBONG MANOK** 760
*Quarter Chicken Leg in Vinegar, Soy sauce,
Black Peppercorn and Bay Leaf*

BABOY / PORK

- INIHAW NA LIEMPO** 750
*Grilled Homemade Pork Belly,
Soy Onion Sauce, Spiced Vinegar*
- S PORK SINIGANG** 840
Vegetables, Tamarind Broth

BAKA / BEEF

- S OXTAIL KARE KARE** 1,100
*Slow-cooked Oxtail, Peanut Sauce and
Vegetables*
- USDA PRIME RIB EYE BISTEK** 2,500
TAGALOG (150g)
with Onions in Calamansi and Soy Sauce

PANGHIMAGAS / DESSERT

- HALO HALO** 200
*Ube Halaya, Leche Flan, Minatamis na Saba,
Kamote, Pinipig, Red Beans, Iced Leche*

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Manila House

Asian Menu

APPETIZERS AND SALAD

CRISPY CATFISH AND THAI STYLE SOUR MANGO SALAD 460

POMELO SALAD 520
with Grilled Shrimp, Peanut, Fresh Herbs in Roasted Chili Dressing

THAI GRILLED BEEF SALAD 400
with Fresh Herbs, Roasted Rice Powder, Chili & Lime Dressing

VIETNAMESE SPRING ROLL 360
Vermicelli, Vegetables, Sesame Oil, Pork Belly and Shrimps with Peanut Sauce

CHICKEN SATAY 370
with Peanut Sauce, Cucumber and Red Onion Relish

SOUP

TOM YUM GOONG 960
Sour & Spicy Shrimp Soup in Fresh Herbs

MISO SOUP 170
Silken Tofu, Wakame and Scallion

MAIN COURSE

USDA PRIME RIB EYE 2,200
TEPPANYAKI (100g)
with Sautéed Seasonal Vegetables

STEAMED FISH 1,980
with Spicy and Sour Lime Dressing

THAI OMELETTE
CRABMEAT 400
OYSTER 350

EBI TEMPURA 480
Tempura Sauce with Grated Radish and Ginger

MAIN COURSE

CHICKEN PANDAN 890
Chicken Thigh, Marinated and Wrapped in Pandan Leaves

PORK RIB CURRY 800
Back Pork Rib, Red Chilli Curry Paste

RICE AND NOODLES

PHAD THAI 440
Stir-fried Rice Noodle with Tamarind Sauce, Shrimps, Peanuts, Chives, Beancurd, Bean Sprouts and Egg

POKE BOWL 890
Tuna, Salmon, Edamame, Mango, Nori, Rice

CHICKEN KATSUDON 640
Chicken Thigh, Egg, White Rice

KIMCHI RICE 760
Marinated Beef Wagyu, Egg, Roasted Sesame Seed

STIR-FRIED MINCED CHICKEN WITH THAI HOT BASIL 460
with Fried Egg and Jasmine Rice

THAI BAGOONG RICE 460
with Omelette, Sweet Pork, Green Mango, Onion, Chili, Long Bean, Cucumber and Dried Shrimps

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Asian Menu

SUSHI BAR

S CALIFORNIA MAKI

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

500

S MANILA HOUSE ROLL

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

720

S DRAGON ROLL

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

720






S SPICY TUNA ROLL

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

490

	SASHIMI	NIGIRI
SALMON	700	220
TUNA	640	220
SHRIMP	480	240

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