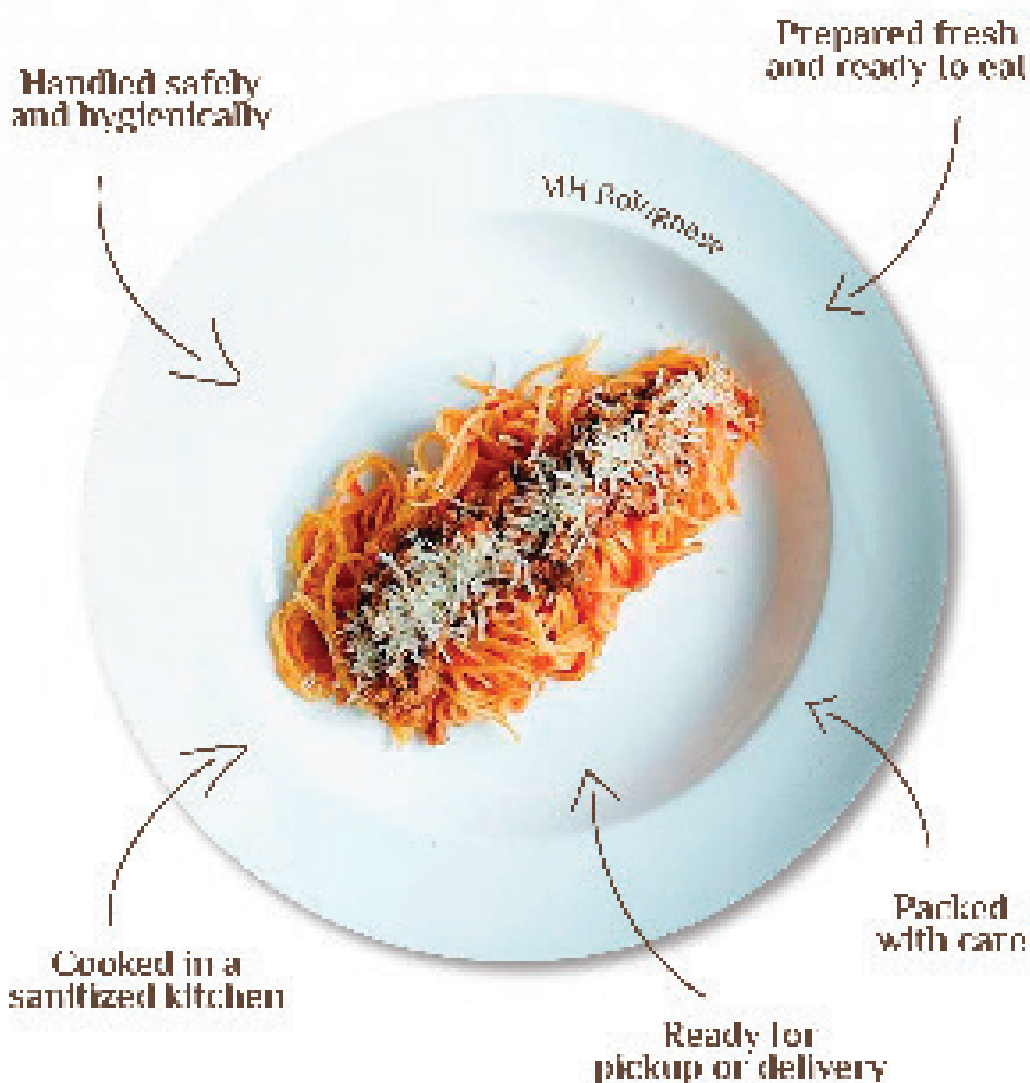




Manila House

MANILA HOUSE  
**TAKEAWAY**

Experience Manila House  
in the comfort of your home!



For takeaway orders, please text us at +63 917 816 3685  
or email [reservations@manilahouseinc.com](mailto:reservations@manilahouseinc.com)

# Asian Menu



PHAD THAI

## APPETIZERS AND SALAD

**CRISPY CATFISH AND THAI STYLE SOUR MANGO SALAD** 480

**POMELO SALAD** 550  
*with Grilled Shrimp, Peanut, Fresh Herbs in Roasted Chili Dressing*

**THAI GRILLED BEEF SALAD** 450  
*with Fresh Herbs, Roasted Rice Powder, Chili & Lime Dressing*

**VIETNAMESE SPRING ROLL** 380  
*Vermicelli, Vegetables, Sesame Oil, Pork Belly and Shrimps with Peanut Sauce*

**CHICKEN SATAY** 390  
*with Peanut Sauce, Cucumber and Red Onion Relish*

**CRISPY GARLIC TOFU** 480  
*Cooked in Olive Oil*

## SOUP

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

**MISO SOUP** 200  
*Silken Tofu, Wakame and Scallion*

## RICE AND NOODLES

**PHAD THAI** 500  
*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** 650  
*Chicken Thigh, Egg, White Rice*

**KIMCHI RICE** 780  
*Marinated Beef Wagyu, Egg, Roasted Sesame Seed*

**STIR-FRIED MINCED CHICKEN WITH THAI HOT BASIL** 500  
*with Fried Egg and Jasmine Rice*

**THAI BAGOONG RICE** 500  
*with Omelette, Sweet Pork, Green Mango, Onion, Chili, Long Bean, Cucumber and Dried Shrimps*

**WHITE CHICKEN RICE** 600  
*With Fermented Soy Bean & Ginger Sauce*

## SIDE DISHES

**STEAMED RICE** 140



CHICKEN SATAY

## 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** 440  
**OYSTER** 400

**SEBI TEMPURA** 480  
*Tempura Sauce with Grated Radish and Ginger*

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

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



USDA PRIME RIB EYE TEPPANYAKI



MANILA HOUSE ROLL

## SUSHI BAR

**CALIFORNIA MAKI** 500  
*Crab Meat, Cucumber, Avocado, Japanese Mayo, Tobiko*

**MANILA HOUSE ROLL** 720  
*Tuna, Salmon, Softshell Crab, Tobiko, Takuan*

**DRAGON ROLL** 720  
*Shrimp Tempura, Takuan, Cucumber, Wasabi-Mayo, Unagi, Avocado*

**SPICY TUNA ROLL** 500  
*Tuna, Spicy-Mayo, Tempura Flakes, Cucumber*

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

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# 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*

## SABAW / SOUP

- MOLO SOUP** 380  
*Pork Dumpling in Clear Chicken  
 Consommé*
  
- SUAM NA MAIS** 300  
*White Corn Soup, Chili Leaves*

## PANCIT

- PANCIT PALABOK** 550  
*Fried Garlic, Chopped Scallions, Quail  
 Eggs, Shrimps, Chipirones, Tinapa,  
 Chicharon, Lechon Kawali*



PORK SISIG



FILIPINO SALAD

## ENSALADA AT GULAY / SALAD AND VEGETABLES

- GINATAANG KALABASA** 530  
*Squash, French Beans, Shrimps*
  
- GISING GISING** 330  
*Water Spinach, Ground Pork, Eggplant,  
 Coconut Milk, Chili*
  
- VEGETABLE KARE KARE** 650  
*Assorted Vegetables in Peanut Sauce  
 served with Bagoong*

## MANOK / CHICKEN

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- S** INASAL NA MANOK 630  
*Chicken Thigh, Annatto Oil*

## PAGKAING - DAGAT / SEAFOOD

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- S** SALMON BELLY SINIGANG 1,200  
*Vegetables, Tamarind Broth*

- HAMACHI BISTEK** 1,950  
*Charbroiled Hamachi Jaw with Onions  
in Calamansi and Soy Sauce*

- N** SALMON LAING 1,200  
*Sous Vide Salmon*

## BAKA / BEEF

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- S** OXTAIL KARE KARE 1,200  
*Slow-cooked Oxtail, Peanut Sauce  
and Vegetables*

- USDA PRIME RIB EYE BISTEK** 2,500  
**TAGALOG (150g)**  
*with Onions in Calamansi and Soy Sauce*

- N** US BEEF AND TENDON MAMI 690

## BABOY / PORK

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- INIHAW NA LIEMPO** 750  
*Grilled Homemade Pork Belly,  
Soy Onion Sauce, Spiced Vinegar*

- S** PORK SINIGANG 900  
*Vegetables, Tamarind Broth*

- N** BAGNET 750  
*Pork crackling, Homemade Pinakurat*



OXTAIL KARE KARE

# International Menu

## APPETIZERS AND SALAD

- V CRAB CAKE** 500  
*Crab Fat Aioli, Caviar*
- CAESAR SALAD** 490  
*Romaine, Parmesan, Croutons, Bacon and Anchovy*
- V GOAT CHEESE AND ARUGULA SALAD** 680  
*Arugula, Watermelon, Cherry Tomatoes and Pesto Dressing*

## SANDWICHES

- V EGG SALAD SANDWICH** 390  
*Egg Salad, Brioche Bread, Caviar*
- TUNA MELT** 690  
*Sharp Cheddar, Tomato, Sourdough, Fried Pickles*
- MANILA HOUSE BURGER** 880  
*200G USDA Beef Sirloin, Brie Cheese, Caramelized Onion, Lettuce, Tomato, Gherkins, and Honey-Mustard Mayo served with French Fries*
- N WAGYU BURGER** 980  
*Brioche Bun, Potato Chip*

## SOUP

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

## PIZZA

- S V MARGHERITA PIZZA** 750  
*Tomato, Mozzarella, Bocconcini and Fresh Basil*
- S V MUSHROOM TRUFFLE PIZZA** 1,400  
*Mozzarella, Caramelized Onion, Shiitake, Arugula*
- S V FOUR CHEESE PIZZA** 1,300  
*Mozzarella, Cream Cheese, Cambozola and Gruyere*



MUSHROOM TRUFFLE PIZZA



MANILA HOUSE BURGER

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

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07/03/23

## PASTA

- V SPAGHETTI CARBONARA** 650  
*Double Smoked Bacon, Egg, Black Pepper*
- V FETTUCCINE PUTTANESCA** 670  
*Tomato, Olives, Capers, Garlic*
- FETTUCCINE BOLOGNESE** 780  
*US Angus Ground Beef, Parmigiano Reggiano*
- LINGUINE AL POMODORO** 550  
*Tomato, Basil, Extra Virgin Olive Oil*
- MUSHROOM TRUFFLE RIGATONI** 860  
*Shiitake, Truffle Cream Sauce, Parmigiano Reggiano*



FETTUCCINE PUTTANESCA



TOMAHAWK

## MAIN COURSE

- S MANILA HOUSE FRIED CHICKEN** 910  
*Gin Batter Fried Boneless Chicken, Mouseline Potato, Sweet Corn and Bacon Gravy*
- PAN-SEARED SALMON** 1,300  
*Green Pea Puree, Lyonnaise Potato, Dill Sauce, Pea Shoot with Truffle Oil*
- N RABO DE TORO** 1,400  
*Braised oxtail, shimmered in red wine*
- JOSPERIZED USDA TENDERLOIN STEAK** 2,900  
*150g US Beef Tenderloin, Mouseline Potato, Sauteed Vegetables and Red Wine Jus*
- ADD ON: Seared Foie Gras** 540
- JOSPERIZED USDA PRIME RIBEYE (300g)** 4,500  
*Bloody Mary Butter, Sauteed Greens on Rum and Vanilla Jus served with French Fries*
- N USDA RIB EYE BONE-IN (1kl)** 12,000  
*Choice of side: Mashed Potato or Steak Rice*  
*Sauces: Peppercorn and Chimuchuri*

## SIDES

- V STEAMED RICE** 140
- V MASHED POTATO** 290
- V FRENCH FRIES** 270

## For Sharing

**MANILA HOUSE FRIED CHICKEN PLATTER** 2,120  
*Grilled Corn, Bacon Gravy*

**SIGNATURE ROAST CHICKEN** 1,900  
*(To be ordered at least 3 hours ahead)*

*Choice of Rice Stuffing:*

*Pork Adobo Rice Stuffing  
 Chicken Adobo Rice Stuffing  
 Thai Pineapple Rice Stuffing  
 Paella Rice Stuffing  
 Mushroom Truffle Rice Stuffing  
 Afritada Rice Stuffing*



*Manila House Fried Chicken Platter*

**16 HOUR ROASTED BEEF BELLY** 8,250  
*(3kg) (Good for 15 pax)  
 Peppercorn Sauce and Truffle Cream Sauce*

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

**PORCHETTA WITH MANILA HOUSE LIVER SAUCE** 8,700  
*(Good for 25 pax)*

**LECHON DE LECHE** 17,200  
*(Good for 25 pax)*



*16 Hour Roasted Beef Belly*



*Signature Roast Chicken*



# Family Set Menu



## THAI SET

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*PHP 7,900*

**CHICKEN SATAY**  
**CRISPY CATFISH AND SOUR MANGO SALAD**  
**OYSTER OMELETTE**  
**STEAMED JASMINE RICE**  
**SOUTHERN THAI STYLE PORK RIB CURRY**  
**MANGO AND STICKY RICE**



## FILIPINO SET

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*PHP 6,500*

**FRESH LUMPIA UBOD**  
**INIHAW NA TIYAN NG BANGUS SA DAHON NG SAGING**  
**VEGETABLE KARE KARE**  
**WHOLE ROASTED CHICKEN ADOBO, RICE STUFFING**  
**CASSAVA**

## INTERNATIONAL SET

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*PHP 9,000*

**CAESAR SALAD, BACON**  
**ROASTED PUMPKIN SOUP**  
**AL POMODORO PASTA WITH HOMEMADE GARLIC BREAD**  
**16-HOUR ROASTED BEEF BELLY, PEPPERCORN SAUCE**  
**SEASONAL GRILLED VEGETABLES**  
**CARROT CAKE**



*\*Comes in Tampipi Box*

*\*\*Subject to 10% packaging fee based on total bill*

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