



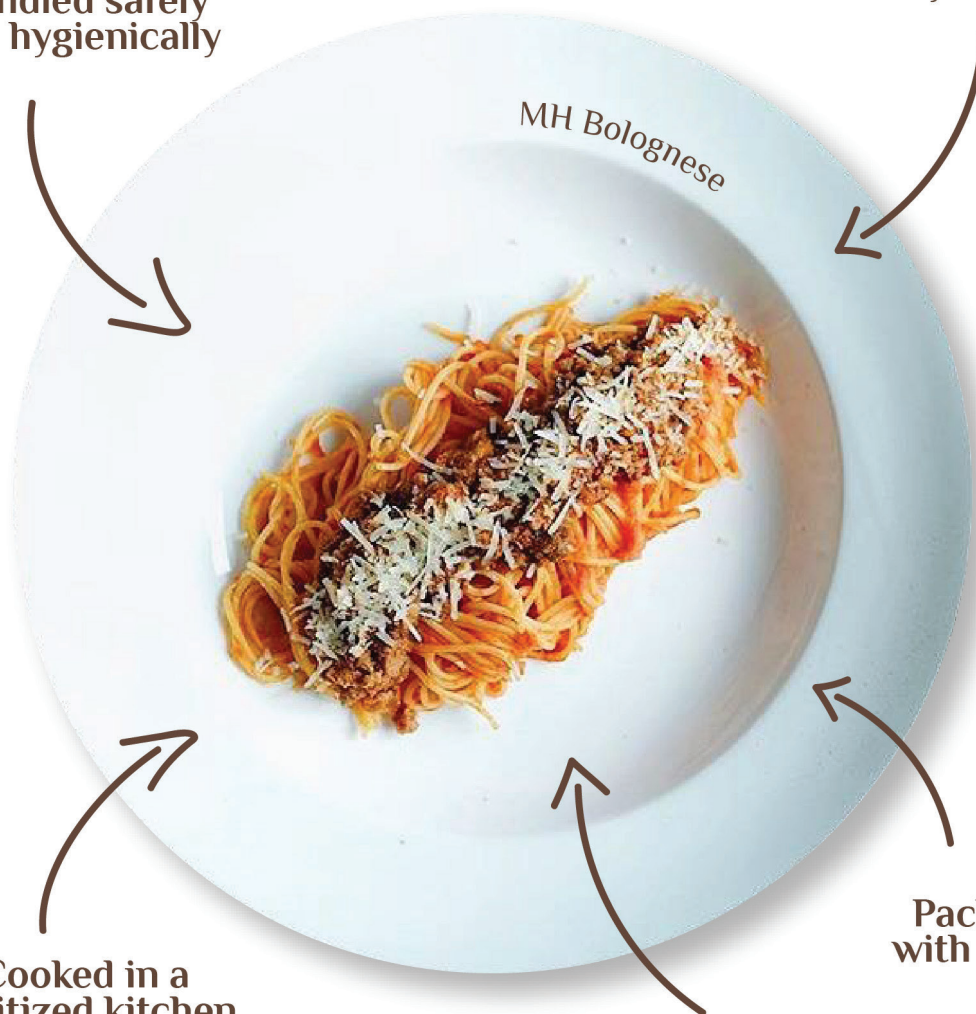
Manila House

MANILA HOUSE
TAKEAWAY

Experience Manila House
in the comfort of your home!

Handled safely
and hygienically

Prepared fresh
and ready to eat



Cooked in a
sanitized kitchen

Packed
with care

Ready for
pickup or delivery

For takeaway orders, please text us at +63 917 816 3685
or email reservations@manilahouseinc.com

Asian Menu

APPETIZERS AND SALAD

**CRISPY CATFISH AND THAI
STYLE SOUR MANGO SALAD** 780

POMELO SALAD 750
*with Grilled Shrimp, Peanut, Fresh Herbs
in Roasted Chili Dressing*

N THAI MINCED PORK SALAD 480
*with Fresh Herbs, Roasted Rice Powder,
Chili and Lime Dressing*

VIETNAMESE SPRING ROLL 400
*Vermicelli, Vegetables, Sesame Oil,
Pork Belly and Shrimps with Peanut
Sauce*

CHICKEN SATAY 320
*Peanut Sauce, Cucumber and Red
Onion Relish*

N THAI SHRIMP CAKE 640
Shrimp, Coriander, Plum Sauce

SOUP

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

MISO SOUP 170
Silken Tofu, Wakame and Scallion

RICE AND NOODLES

THAI BAGOONG RICE 520
*With Omelette, Sweet Pork, Green
Mango, Onion, Chili, Long Bean,
Cucumber and Dried Shrimps*

PHAD THAI 567
*Stir-fried Rice Noodle with Tamarind
Sauce, Shrimps, Peanuts, Chives,
Beancurd, Bean Sprouts and Egg*

WHITE CHICKEN RICE 570
*With Fermented Soy Bean & Ginger
Sauce*

POKE BOWL 830
*Tuna, Salmon, Edamame, Mango,
Nori Rice*

CHICKEN KATSUDON 600
Chicken Thigh, Egg, White Rice

KIMCHI RICE 710
*Marinated Beef Wagyu, Sunny Side
Egg, Roasted Sesame Seed*



*Crispy Catfish and Thai Style
Sour Mango Salad*



Poke Bowl

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

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Prices are in Philippine Peso, taxes and service charge included.

04/06/2022

MAIN COURSE

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

SUSHI BAR

CALIFORNIA MAKI <i>Crab Meat, Cucumber, Avocado, Japanese Mayo, Tobiko</i>	460
MANILA HOUSE ROLL <i>Tuna, Salmon, Softshell Crab, Tobiko, Takuan</i>	690
DRAGON ROLL <i>Shrimp Tempura, Takuan, Cucumber, Wasabi-Mayo, Unagi, Avocado</i>	670
SPICY TUNA ROLL <i>Tuna, Spicy-Mayo, Tempura Flakes, Cucumber</i>	455

SIDE DISHES

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



Steamed Apahap

Filipino Menu

PAMPAGANA / APPETIZERS

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

CHICHARON BULAKLAK 380
Fried Pork Mesentery,
Spiced Vinegar

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

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 280
Pork Dumpling in Clear
Chicken Consommé

PANCIT

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



Chicharon Bulaklak

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

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

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

BABOY / PORK

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

LECHON KAWALI 825
Cripy Pork Belly, Spiced Vinegar



Inasal na Manok



Oxtail Kare-Kare

International Menu

APPETIZERS AND SALAD

CRAB CAKE 780
Crab Fat Aioli, Caviar

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

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

TUNA MELT 640
*Sharp Cheddar, Tomato, Sourdough,
Fried Pickles*

MANILA HOUSE BURGER 860
*150g US Beef, Sharp Cheddar, Lettuce,
Tomato, Gherkins, Fries &
Honey-Mustard Mayo*

MH CLUB SANDWICH 830
Smoked Bacon, Turkey Ham, Lettuce

V EGG SALAD SANDWICH 350
Egg Salad, Brioche Bread, Caviar

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*



Cannellini Beans & Arugula

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PASTA

CHOICE OF YOUR PASTA

SPAGHETTI | FETTUCINI | PAPPADALLE | RIGATONI

FRUTTI DI MARE

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

830

CARBONARA

Double Smoked Bacon, Egg,
Black Pepper

560

V PUTTANESCA

Tomato, Olives, Capers, Garlic

670

BOLOGNESE

US Angus Ground Beef,
Parmigiano Reggiano

780

V AL POMODORO

Tomato, Basil, Extra Virgin Olive Oil

480



Frutti Di Mare

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

3,300 / 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

SIDES

V STEAMED RICE

140

V MASHED POTATO

210

V FRENCH FRIES

250

V SIDE SALAD

210

V STEAMED VEGETABLES

250



Josperized USDA
Prime Ribeye

For Sharing

CRISPY PATA 1,430
*Deep-fried Pork's Knuckle,
 Soy Onion Sauce, Spiced Vinegar*

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*

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

TOMAHAWK (2kg) 14,850
*Roasted Herb Vegetables, Garlic
 Smashed Baby Potatoes, Horseradish Cream*

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

LECHON DE LECHE 13,750
(Good for 25 pax)



Manila House Fried Chicken Platter



16 Hour Roasted Beef Belly



Signature Roast Chicken

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