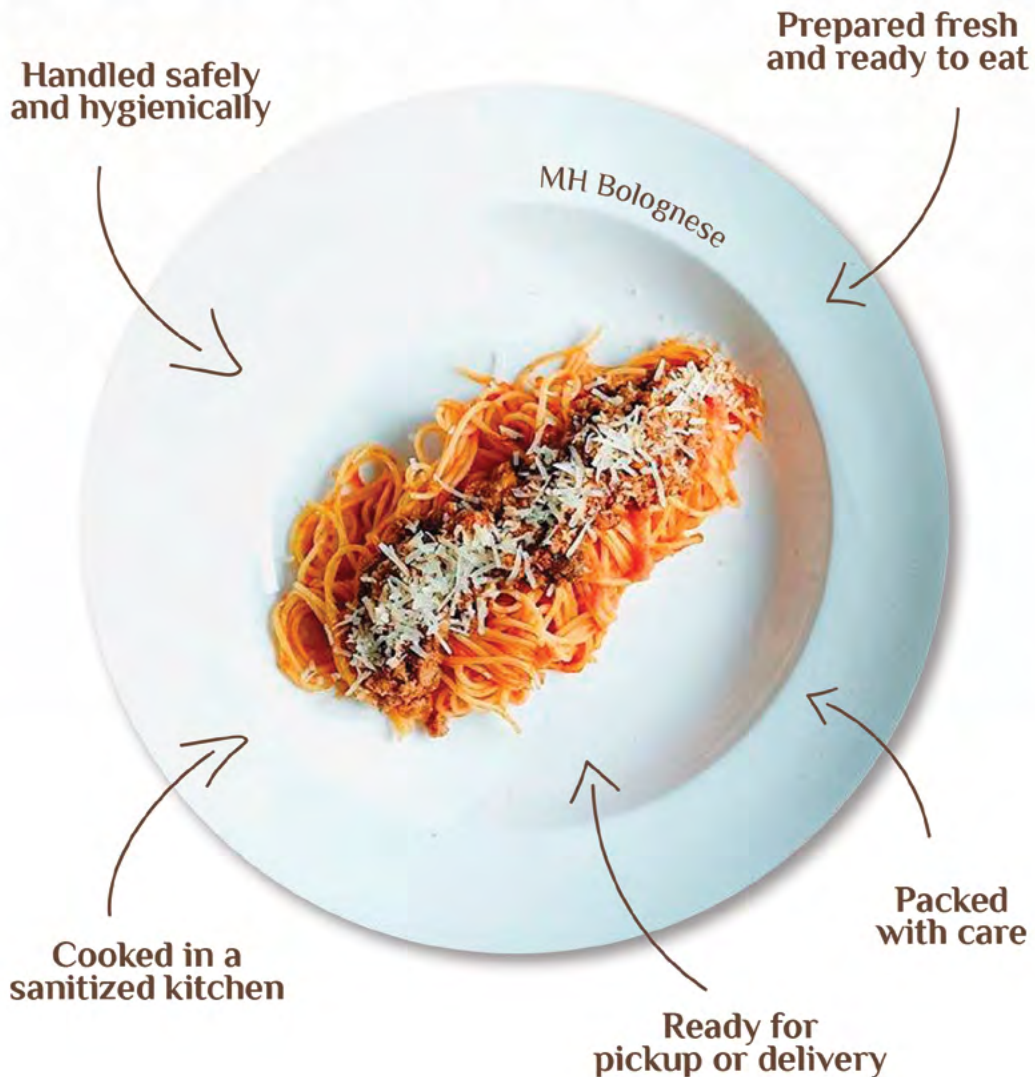




Manila House

MANILA HOUSE  
**TAKEAWAY**

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# LUNCH MENU

## APPETIZERS

**VIETNAMESE SPRING ROLL**  
Vermicelli, Vegetables, Sesame Oil,  
Pork Belly and Shrimps with Peanut Sauce  
**410**

**PORK SISIG**  
Grilled and Fried Pork, Egg, Pickled Onions  
**530**

**CHICKEN SATAY**  
Peanut Sauce, Cucumber  
and Red Onion Relish  
**420**

**CRISPY GARLIC TOFU**  
Cooked in Olive Oil  
**490**

**LUMPIANG HUBAD**  
Vegetables, Ground Pork and Shrimps  
Sweet Brown Sauce, Fried Spring Roll Wrapper  
**380**

**CHICHARON BULAKLAK**  
Fried Pork Mesentery,  
Spiced Vinegar  
**450**

## SOUP

**SUAM NA MAIS**  
White Corn Soup, Chili Leaves  
**330**

**CREAMY MUSHROOM SOUP**  
**620**

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

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

## SALAD

**LUMPYA UBOD**  
Heart of Palm, Egg Crepe, Peanut Sauce  
**320**

**CRISPY CATFISH AND THAI  
STYLE SOUR MANGO SALAD**  
**490**

**POMELO SALAD**  
Grilled Shrimp, Peanut, Fresh Herbs in  
Roasted Chili Dressing  
**560**

**THAI GRILLED BEEF SALAD**  
Fresh Herbs, Roasted Rice Powder and  
Chili & Lime Dressing  
**510**

**CAESAR SALAD**  
Romaine, Parmesan, Croutons,  
Bacon and Anchovy  
**510**

**BEEF AND CITRUS SALAD**  
Mixed Greens and Arugula,  
Pine Nuts Dressing  
**420**

## VEGETABLE

**GINATAANG KALABASA**  
Squash, French Beans, Shrimps  
**530**

**GISING GISING**  
Water Spinach, Ground Pork, Eggplant,  
Coconut Milk, Chili  
**330**

**TOFU AND VEGETABLE  
KARE KARE**  
Savory Peanut Sauce, Fried Tofu, Local Vegetable  
**720**

## MAINS

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

**SALMON LAING**  
Pan Seared Salmon  
**1,400**

**GRILLED CANADIAN BLACK COD**  
Balsamic Teryaki  
**2,300**

**EBI TEMPURA**  
Tempura Sauce with Grated Radish and Ginger  
**550**

**THAI OMELETTE**  
Choice of: Crab / Oyster  
**460**

**GRILLED JUMBO PRAWN**  
Scallion Lemon Butter  
**1,800**

**INASAL NA MANOK**  
Chicken Thigh, Annatto Oil  
**650**

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

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

**INASAL NA KUROBUTA LIEMPO**  
Grilled Kurobuta Pork Belly,  
Soy Onion Sauce, Spiced Vinegar  
**1,600**

**PORK BELLY ADOBO**  
Vinegar, Bay leaf  
**620**

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

**TORTANG TALONG**  
Minced Beef, Onion  
**460**

**JOSPERIZED USDA PRIME RIBEYE**  
Bloody Mary Butter, Sauteed Greens on Rum  
and Vanilla Jus served with French Fries  
(300G) **4,600**  
(1KG) **12,000**

**USDA PRIME RIB EYE  
TEPPANYAKI (100G)**  
With Sauteed Seasonal Vegetables  
**2,300**

**USDA ROAST SHORT RIBS**  
Potato Gratin, Asparagus, Au Jus  
**2,300**

**JOSPERIZED USDA  
TENDERLOIN STEAK**  
150g US Beef Tenderloin, Mouseline Potato  
Local Vegetables, Tamarind Broth  
**2,900**

**RABO DE TORO**  
Braised oxtail, shimmered in red wine  
**1,600**

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## RICE AND NOODLES

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

**CHICKEN KATSUDON**  
Chicken Thigh, Egg, White Rice  
**690**

**PHAD THAI**  
Stir-fried Rice Noodle with Tamarind  
Sauce, Shrimps, Peanuts, Chives,  
Beancurd, Bean Sprouts and Egg  
**510**

**SPAGHETTI CARBONARA**  
Double Smoked Bacon, Egg, Black Pepper  
**680**

**SPAGHETTI PUTTANESCA**  
Tomato, Olives, Capers, Garlic  
**670**

**KIMCHI RICE**  
Marinated Beef Wagyu, Egg,  
Roasted Sesame Seed  
**830**

**STIR-FRIED MINCED CHICKEN WITH  
THAI HOT BASIL**  
with Fried Egg and Jasmine Rice  
**510**

**FETTUCCINE BOLOGNESE**  
US Angus Ground Beef, Parmigiano Reggiano  
Mozzarella, Cream Cheese, Cambozola and Gruyere  
**780**

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

**THAI BAGOONG RICE**  
with Egg, Sweet Pork, Green Mango, Onion,  
Chili, Long Bean, Cucumber and Dried  
Shrimps  
**550**

**WHITE CHICKEN RICE**  
with Fermented Soy Bean & Ginger Sauce  
**680**

**US BEEF AND TENDON MAMI**  
Egg fresh noodles, beef broth  
**690**

**BUTTARGA AND DULONG PASTA**  
Cured fish roe, Spaghetтини  
**900**

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## PIZZA & SANDWICH

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**EGG SALAD SANDWICH**  
Egg Salad, Brioche Bread, Caviar  
**400**

**TUNA MELT**  
Sharp Cheddar, Tomato, Sourdough, Potato Chips  
**690**

**MANILA HOUSE BURGER**  
USDA Beef Sirloin, Brie Cheese, Caramelized Onion  
Tomato, Gherkins Served With French Fries  
**900**

**MARGHERITA PIZZA**  
Tomato, Mozzarella, Bocconcini and Fresh Basil  
**750**

**MUSHROOM TRUFFLE PIZZA**  
Mozzarella, Caramelized Onion, Shiitake, Arugula  
**1,400**

**FOUR CHEESE PIZZA**  
Parmesan, Cambozola, Gruyere, Mozzarella  
**1,400**

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## SUSHI BAR

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**SPICY TUNA ROLL**  
Tuna, Spicy-Mayo, Tempura  
Flakes, Cucumber  
**490**

**CALIFORNIA MAKI**  
Crab Meat, Cucumber, Avocado,  
Japanese-Mayo, Tobiko  
**510**

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

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

	SASHIMI	NIGIRI
SALMON	700	220
TUNA	640	220
SHRIMP	480	240
UNI	800	300

# DINNER MENU

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## SOUP

### MISO SOUP

*Silken Tofu, Wakame  
and Scallion*

**200**

### MOLO SOUP

*White Corn Soup,  
Chili Leaves*

**400**

### ROASTED PUMPKIN SOUP

*Grated Ginger, Toasted Almond  
and Truffle Oil*

**420**

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## SALAD

### FILIPINO SALAD

*Pechay, Chico, Kamias, Pili Nuts,  
Green Mango Dressing*

**420**

### CHOPPED CHICKEN SALAD

*Chicken breast, Avocado, Tomatoes,  
Greens Lemon Vinaigrette*

**570**

### GOAT CHEESE AND ARUGULA SALAD

*Arugula, Watermelon, Cherry Tomatoes  
and Pesto Dressing*

**680**

### SOFT SHELL CRAB SALAD

*Mixed greens, Nori, Spicy Lemon Vinaigrette*

**650**

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## MAIN

### HAMACHI BISTEK

*Charbroiled Hamachi Jaw with Onions in  
Calamansi and Soy Sauce*

**2,000**

### STEAMED APAHAP

*With Spicy and Sour Lime Dressing*

**2,100**

### PAN-SEARED SALMON

*Green Pea Puree, Lyonnaise Potato, Dill Sauce,  
Pea Shoot with Truffle Oil*

**1,500**

### CHILEAN SEABASS INASAL

*Okra, Wingbean, Pumpkin Annatto Oil, Soybeans*

**2,800**

### GINATAANG CRAB CLAW

*Simmered in coconut milk,  
water spinach and red chili*

**2,100**

### CHICKEN BIRYANI

*Marinated Chicken, Fresh Herb, Saffron  
and Basmati Rice*

**900**

### ROAST LEMON GARLIC CHICKEN

*(Spring Chicken)  
Black olives, Feta cheese,  
Crispy marble potato, Marsala Sauce*

**1,200**

### RED DUCK CURRY

*Thai red curry, Lemon grass,  
Cherry Tomato and Lychee*

**1,700**

### KUROBUTA PORK SINIGANG

*Vegetables, Tamarind Broth*

**1,500**

### KUROBUTA PORK BARBECUE

*Marinated pork belly, Atchara*

**800**

### BAGNET

*Pork Crackling, Homemade Pinakurat*

**750**

### IBERICO PORK RIBS

*Spanish barbecue sauce, French Fries and Corn*

**2,900**

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

**COCIDO (Good for 3)**  
*Boiled Meat, Chicken, Vegetables, Saging na saba*  
*Served with Barenjena Sauce*  
**4,400**

**OXTAIL KARE KARE**  
*Slow-cooked Oxtail, Peanut Sauce and Vegetables*  
**1,250**

**GRILLED LAMB CHOP**  
*Seasonal Vegetables, Tare Mustard and Mint Jelly*  
**2,600**

**GRILLED CAULIFLOWER STEAK**  
*Cherry Tomato, Almonds, Romesco Sauce*  
**720**

**JOSPERIZED USDA PRIME RIBEYE**  
*Bloody Mary Butter, Sauteed Greens on Rum and*  
*Vanilla Jus served with French Fries*  
**(300G) 4,600**  
**(1KG) 12,000**

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## PASTA

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**MUSHROOM TRUFFLE RIGATONI**  
*Shiitake, Truffle Cream Sauce,*  
*Parmigiano Reggiano*  
**900**

**IKURA PASTA**  
*Japanese Salmon Roe,*  
*Onion and Cream*  
**950**

**PENNE ARRABBIATA**  
*Tomatoes, Red dried chili and*  
*Olive oil*  
**650**

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## SUSHI BAR

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**CALIFORNIA MAKI**  
*Crab Meat, Cucumber, Avocado,*  
*Japanese-Mayo, Tobiko*  
**510**

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

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

**SPICY TUNA ROLL**  
*Tuna, Spicy-Mayo, Tempura*  
*Flakes, Cucumber*  
**490**

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	SASHIMI	NIGIRI
SALMON	700	220
TUNA	640	220
SHRIMP	480	240
UNI	800	300

# CARVING

## PORK

### MH LECHON DE LECHE 5KG

good for 20 pax

*Liver Sauce*  
22,360

*Cuapao, Lettuce, Cucumber, Liver Sauce*  
25,610

*XO Sauce and Liver Sauce*  
25,610

### PORCHETTA

**3KG** (good for 6-8 pax)  
9,750

**6KG** (good for 10-15 pax)  
18,850

## BEEF

### 16-HOUR ROASTED BEEF BELLY 3KG

good for 10-15 pax

*Peppercorn Sauce, Truffle Cream Sauce*  
13,650

*Peppercorn Sauce, Pistolet, Pickled Onion*  
14,950

*Peppercorn Sauce, Bbq Sauce, Pommery Mustard, Pistolet, Pickled Onion*  
16,250

### TOMAHAWK (2KG)

*Peppercorn Sauce, Truffle Cream Sauce*  
good for 4-6 pax  
31,850

## FISH

### SALT CRUSTED BASS OR GROUPER (2KG)

good for 10 pax

*Aioli, EVOO, Lemon, Calamansi, Soy Sauce, Chili Vinegar*  
13,000

*Calamansi Soy Sauce, Chili Vinegar, Lemon, Green Mango Salsa, Taba Ng Talangka*  
13,650

### SALT CRUSTED SALMON (3KG)

*Aioli, EVOO, Lemon, Calamansi, Soy Sauce, Chili Vinegar*  
good for 20 pax  
29,900

## POULTRY

### LEMON GARLIC ROASTED CHICKEN (1.2KG)

good for 4-6 pax

*Chicken Jus*  
2,860

*Salsa Verde*  
2,730

### HERB GARLIC ROASTED CHICKEN (1.2KG)

*Salsa Verde, French Beans, Roasted Baby Potatoes*  
good for 4-6 pax  
2,860

### WHOLE ROASTED CHICKEN WITH RICE STUFFING (1.2KG)

good for 4-6 pax

#### CHOICE OF RICE STUFFING:

<i>Adobo</i>	2,860
<i>Pineapple</i>	2,990
<i>Paella</i>	3,120
<i>Truffle</i>	3,120
<i>Afritada</i>	2,600

### WHOLE ROASTED TURKEY (6KG)

*Roasted Vegetable, Mashed Potato, Giblet Gravy and Cranberry Sauce*  
good for 10 - 15 pax  
30,550