



Manila House

# LUNCH MENU

## APPETIZERS

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

**410**

**PORK SISIG**  
*Fried Pork Belly, Egg, Pickled Onions*

**530**

**CHICKEN SATAY**  
*Marinated Herb Chicken, Peanut Sauce,  
Cucumber, And Red Onion Relish*

**420**

**CRISPY GARLIC TOFU**  
*Cooked in Olive Oil with Oyster Soy Sauce*

**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, Shrimp, Pork and Chili Leaves*

**330**

**CREAMY MUSHROOM SOUP**

**620**

**TOM YUM GOONG**  
*Tamarind, Spicy Shrimp with Fresh Herbs*

**960**

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

**200**

## SALAD

**LUMPIA 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**  
*Mixed Greens, Fresh Herb, Roasted  
Rice Powder, Chili and Lime Dressing*

**510**

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

**510**

**BEET AND CITRUS SALAD**  
*Argula, Goat Cheese, Orange,  
Pine Nuts, 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**

**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**

NO CARD, NO SERVICE |  New Items

Please inform us of any food allergies. Prices are subject to change without prior notice. Prices are in Philippine Peso, taxes included.

10/22/24

**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, Mousseline Potato  
Local Vegetables, Tamarind Broth  
**2,900**

**RABO DE TORO**  
Braised oxtail, simmered 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, Chicken Liver,  
Ground Pork, Parmigiano Reggiano  
**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**  
Chicken Broth & Ginger Sauce  
**680**

**US BEEF AND TENDON MAMI**  
Egg Fresh Noodles, Beef Broth  
**690**

**BOTTARGA AND DULONG PASTA**  
Cured Fish Roe, Spaghetti  
**900**

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

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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 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