



Manila House

Bonifacio Dinner

APPETIZERS

SQUASH FLOWER CHIPS	350
HUMMUS	290
VIETNAMESE SPRING ROLL	290
SPICY TUNA TARTARE	390
NASU MISO	390
US BEEF TENDERLOIN SALPICAO	690
EBI TEMPURA	380
LUMPIANG HUBAD	220
LUMPIANG UBOD	220
HAMACHI CARPACCIO	420
JAMON SERRANO	490
CHEESE PLATTER	990

SOUP

CREAMY MUSHROOM SOUP	220
ROASTED PUMPKIN SOUP	190
MISO SOUP	120
SUAM MAIS	170
MOLO SOUP	190
CAULIFLOWER SOUP	320

SALAD

DAVAO GOAT CHEESE SALAD	680
TINAPA & QUINOA SALAD	340
CAESAR SALAD	480
CHOPPED CHICKEN SALAD	480
SOFT SHELL CRAB SALAD	480
FILIPINO SALAD	330
GREEN GODDESS SALAD	350

PASTA

MUSHROOM TRUFFLE RIGATONI	520
<i>Rigatoni, Cream, Truffle Infused</i>	
VEGAN TOMATO PESTO	490
<i>Homemade Vegan Pasta, Roasted Tomato Pesto, Sundried Tomato and Almond Chili</i>	
SPINACH TORTELLINI PASTA	520
<i>Homemade Spinach Tortellini stuffed with Shrimp Cambozola Purée, Crispy Ulang Claw, Fried Capers, Fried Spinach and Mornay Sauce</i>	
IKURA AND CAVIAR PASTA	1,250
<i>Fresh Pasta, Cream, Ikura, and Spanish Caviar</i>	
MANILA HOUSE BOLOGNESE	620
<i>Fresh Pasta, Meat Ragout, Parmigiano Reggiano, Sage</i>	

PIZZA

MARGHERITA PIZZA	460
<i>Homemade Mozzarella, Tomato, Fresh Basil</i>	
MUSHROOM TRUFFLE PIZZA	850
<i>Arugula, Shiitake, Caramelized Onion</i>	
TUNA AND OLIVE PIZZA	690
<i>Confit Tuna, Sweet Cherry Tomato, Spiced Passata, Parmesan</i>	
SALMON, ANCHOVIES AND RICOTTA	620
<i>Garlic Marinated Salmon, Anchovies, Ricotta, Parmesan</i>	
PHILLY CHEESE STEAK PIZZA	690
<i>Grilled Beef Tenderloin, Roasted Peppers, Caramelized Onions, Sharp Cheddar, Cream Cheese</i>	

NO CARD, NO SERVICE

For vegetarians and vegans, please ask your server for the menu. Please inform us of any food allergies.
Prices are subject to change without prior notice. Prices are in Philippine Peso, taxes and service included.

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MAIN COURSE

PAN SEARED SALMON	1,100
<i>Cauliflower Purée, Mushroom Confit, Truffle Tare Sauce</i>	
GRILLED CANADIAN BLACK COD	1,190
<i>Balsamic Teriyaki</i>	
SEA BASS	1,990
<i>Coriander Lime Cauliflower Rice, Romesco Sauce</i>	
CRISPY HALIBUT TACOS	580
<i>Herb and Cabbage Salad, Creamy Pea Purée, Ranch Sauce</i>	
MANILA HOUSE FRIED CHICKEN	560
<i>Mashed Potato, Grilled Corn, Bacon Gravy</i>	
DUCK AND GNOCCHI	1,390
<i>Slow Cooked Duck Meat, Sweet Potato Gnocchi, Brown Butter and Kale</i>	
MANILA HOUSE BURGER	580
<i>100% US Beef, Caramelized Onion, Brioche, Fries</i>	
US PRIME RIB EYE TEPPANYAKI	1,790
<i>Sautéed Seasonal Vegetables</i>	
STICKY PORK RIBS (Good for two)	880
<i>Mashed Potato, Slaw and Roasted Corn</i>	

SIDES

WHITE RICE	110
BROWN RICE	120
GARLIC RICE	130
TINAPA RICE	220
JAPANESE FRIED RICE	220
HOMEMADE FRIES	310
<i>With Parmesan and Herbed Aioli</i>	
TRUFFLE FRIES	380
PLAIN FRIES	210
SIDE SALAD	140

FILIPINO FAMILY STYLE

HIPON SA TABA NG TALANGKA	460
<i>Shrimp, Salted Egg, Crab Fat</i>	
SEAFOOD KARE-KARE	820
<i>Ulang, Squid, Clams, Peanut Sauce</i>	
INASAL NA MANOK	390
<i>Chicken Thigh Skewers, Anato Oil</i>	
PORK KUROBUTA SINIGANG	620
<i>Water Spinach, Eggplant, Tamarind</i>	
INIHAW NA LIEMPO	590
<i>Grilled Kurobuta Belly</i>	
US PRIME RIB EYE	2,900
BISTEK TAGALOG (300g)	
<i>Confit Onions, Leeks</i>	
GISING-GISING	230
<i>Water Spinach, Eggplant, Coconut Milk, Chili</i>	
GINATAANG KALABASA	440
<i>Squash, French Beans, Shrimp</i>	

SUSHI BAR	<i>Sashimi</i>	<i>Nigiri</i>
SALMON	550	180
TUNA	550	180
UNI	380	260
HAMACHI	790	200
SCALLOP	980	750
IKURA	1,100	890
SHRIMP	350	190
SASHIMI PLATTER		990
<i>Chef's choice of 5 kinds Premium cuts</i>		
CALIFORNIA MAKI		390
SPICY TUNA ROLL		320
DRAGON ROLL		380
MANILA HOUSE ROLL		390

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