



Manila House

Thai Corner

by Chef Piya Suthasiri



Appetizers

Crispy Catfish & Sour Mango Salad

ยำปลาตากฟู "Yum Pla-Dook Foo"

PHP680

Pomelo Salad

with Grilled Shrimp, Peanut, Fresh Herbs in Roasted Chili Dressing

ยำส้มโอกุ้ง "Yum Som-O Goong"

PHP650

Tom Yum Goong

Sour & Spicy Shrimp Soup in Fresh Herbs

ต้มยำกุ้ง "Tom Yum Goong"

PHP870

Main Course

Steamed Apahap

Spicy & Sour Lime Dressing

ปลาหมึกมะนาว "Pla Neung Ma-Now"

PHP1,150

Duck Confit in Red Curry

with lychee, Cherry Tomatoes and Basil

แกงเผ็ดเปิด "Gang Ped-Phed"

1 pc. **PHP998** | 2 pcs. **PHP1,700**

Thai Shrimp Paste Rice

with Omelet, Sweet Pork, Green Mango, Onion,

Chili, Long Bean, Shrimp and Lime

ข้าวคลุกกะปิ "Khao kloog Ka-Pi"

PHP450

Dessert

Mango & Sticky Rice

ข้าวเหนียวมะม่วง "Khao Niew Ma-Muang"

PHP430

Additional: Steamed Jasmine Rice ข้าวสวย "Khao Suay" | **PHP75**

****All dishes are for sharing***

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