OLD MANILA

From the Cold

Smoked Oysters
Champagne, Green Apple, Baeri Caviar (3 pcs.)
790

Tuna Tartare
Ginger, Seaweed, Avocado, Foie Gras
890

Salmon Mille-feuille
Crêpe, Egg, Pistachio, Keta Caviar, Dill
690

Soups

Seafood Bouillabaisse
Grilled Mussels, Prawns, Chorizo, Chili
690

Jamon & English Pea Soup
Texture of Peas, Crispy Jamon, Lemon
590

Cauliflower Velouté
Coconut, Kefir, Confit Salmon
690

Social

Seared Crab Cakes
Mandarin, Cucumber, Grapes, Roasted Onion
690

Wagyu Empanaditas
Arugula Chimichurri, Sultanas, Carrot
790

Feta Arancini
Zucchini, Tomato, Radish, Kalamata Olive, Basil
590

Appetizers

Old Manila Caesar Salad
Anchovy Powder, Cured Egg Yolks, Parmesan Tuille, Brioche
890

Heirloom Tomato Salad
Ricotta, Basil Panna Cotta, Avocado, Aged Balsamic Gastrique, Pine Nuts
890

Roasted Beetroot Carpaccio
Orange, Davao Chevre, Arugula, Peanut Brittle, Coconut Nectar
890

Pomelo Citrus Salad
Edamame, Mint, Jicama, Wild Cucumber, Nuoc Cham
890

Hokkaido Scallop Crudo
Pickled Green Mango, Radish, Coconut, Jalapeño, Shimeji, Chives
1,190

Charred Octopus
Smoked Pea Purée, Chorizo & White Bean Ragout, Clam Jus
990

Foie Gras Tart
Pili Nut Brioche Crumble, Sampinit, Roasted Chocolate, Orange Sea Salt
1,190

Lobster Gnocchi
Yukon Gold Potato Pasta, Bacon, Egg Yolk, Chives, Parmesan
990

Mains

Roasted-Miso Black Cod
Aubergine Textures, Bok-Choy, Red Chilies
2,490

Stuffed Chicken Breast
Gouda, Prosciutto, Sprouts, Garlic Potatoes, Chicken Jus
1,690

Smoked Pork Tenderloin
Corn Polenta, Jicama, Mango, Jalapeño Chutney, Coriander
1,690

Braised Wagyu Meatballs
Lemon Ricotta, Fava Beans, Mushroom Ciabatta
1,790

Seared Wagyu Striploin
Celeriac, Smoked Carrot, Chinese Brocolli, Sauce Diane
2,890

Surf & Turf
Prawn, Beef Short Rib, Sweet Potato, Spinach Ravioli, Tomato Froth
2,990

Grilled Barramundi
Warm Salad Niçoise, Arugula, Tomato Pesto, Anchovy Butter
1,990

Smoked Grouper
Haricot Verts, Puffed Rice, King Oyster, Cashew
1,990

Grill

John Dee Rib-eye
300 g
3,190

Saga Striploin A5
200 g
3,790

Tiger Prawns
3 pcs.
1,790

Norwegian Salmon
180 g
1,890

Mulwarra Beef Tenderloin
200 g
2,890

Lamb Chops
Half Rack *2,990* — *Full Rack* *4,490*

Lobster Thermidor
500 g
3,890

John Stone Tomahawk
1000 g
8,990

Each grilled item is accompanied by a complimentary side dish and your choice of sauce:

Sauces

Bordelaise — *Port Wine Jus* — *Sauce Diane*
Truffle Jus — *Champagne Beurre Blanc* — *Pommery Mustard*
Béarnaise — *Café De Paris Butter* — *Horseradish Cream*

Sides

390

Charred French Beans
Raisin & Herb Vinaigrette

Corn off the Cob
Miso, Togarashi Pepper, Coriander

Lobster Mac & Cheese
Jamon, Peas, Carrot Orzo Pasta

Shiitake Mushroom Al Ajillo
Lemon, Garlic, Parsley

Yukon Gold Potato Purée
Café De Paris

Bubble & Squeak
Potato & Cabbage Cakes, OM Ketchup

Grilled Asparagus
Anchovy Butter

Chinese Broccoli
Lemon Zest, Parmesan

Crab Fried Rice
Egg, Scallions

Sautéed Spinach
Sun-dried Tomatoes, Pine Nuts

**Indicates food items that are cooked to order or served raw*
Consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses.

Denotes "Naturally Peninsula" light and healthy cuisine

**Prices are inclusive of 12% VAT and subject to 10% service charge and applicable government taxes*

Steak Temperature Guideline

Rare = Cool, Red Center
Medium Rare = Warm, Red Center
Medium = Hot, Pink Center
Medium Well = Losing Pink, but Juicy
Well Done = Grey-Brown through, Firm Texture