



OLD MANILA

Socials

Baked French Oysters
Comté Cheese, Caviar, Smoked Grapes
890

Wagyu Empanaditas
Sultanas, Carrots, Saffron Curry Dip
790

NP Sweet Potato Croquette
Corn Custard, Roasted Garlic Aioli
690

From the Cold

Cheese Selection
Truffle Gouda, Brillat Savarin, Comté,
Danish Blue Cheese
990

Jamón Ibérico
de Bellota Pedroches 50 g
790

French Baeri Caviar 30 g
Potato Blinis, Crème Fraiche,
Grated Egg Yolks, Egg Whites
4,990

Soups

Gambas Velouté
Argentinian Red Prawns, Octopus, Chili, Scallions
690

Beef Consommé
Wagyu Dumpling, Shiitake, Coriander
690

Wild Mushroom Bisque
Truffle Gouda, Bacon Lardon,
Sourdough, Chervil
690

Appetizers

Cold

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

NP Heirloom Tomato Caprese
Whipped Ricotta, Baby Mesclun,
Aged Balsamic, Olive Oil
890

NP Grilled Cauliflower Salad
Arugula, Pistachio, Radish,
Pomegranate, Yogurt Dressing
790

Ahi Tuna Tartare *
Crispy Potato, Caviar, Lemon &
Chive Crème
890

Hot

Jamón Ibérico Scallops
Sweet English Pea, Shimeji,
Manchego, Truffle Jus
1,290

Charred Octopus
Chorizo & White Bean Ragout,
Piquillo, Crispy Leeks
990

Seared Foie Gras
Compressed Pineapple, Miso
Caramel, Cashew, Nori Brioche
1,290

Lobster Gnocchi
Yukon Gold Potato, Lemon,
Bacon Béchamel, Scallions
990

Grill

John Dee Angus Rib-eye 300 g 2,990 *NP* Jumbo Tiger Prawns 3 pcs. 1,990

Saga Wagyu "A5" Striploin 200 g 4,990 *NP* Tasmanian Trout 200 g 2,190

Saga Wagyu "A5" Cube Roll 400 g 8,990 Australian Lamb Chops
Half Rack 2,990 Full Rack 4,490

Snake River Farms Wagyu Tenderloin 200 g 3,190 Canadian Lobster Thermidor 800 g 3,990

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

Sauces

Bordelaise Jus Foie Gras Jus Old Manila's Barbecue
Truffle Crème Tarragon Béarnaise Champagne Beurre Blanc
Pommery Mustard Café De Paris Butter Mint Jelly

Sides

350

Charred French Beans
Lemon Zest, Olive, Parmesan

Potato Pancake
Whipped Ricotta, Lemon & Dill

Grilled Corn off the Cob
Miso Butter, Togarashi, Bonito Flakes

Grilled Asparagus
Café de Paris Butter

Chorizo Mac & Cheese
Orzo Pasta, Carrots, Peas, Manchego

Chinese Broccoli
X.O. Butter, Garlic, Ginger, Coriander

Grilled Baby Portobello Al Ajillo
Lemon, Garlic, Parsley

Prawn & Crab Fat Fried Rice
Egg, Scallions

Yukon Gold Potato Purée
Black Truffle Salsa

Creamed Spinach
Sun-dried Tomatoes, Pine Nuts

Mains

NP Roasted Miso Brittany Cod
Aubergine Textures, Bok Choy,
Red Chillies
2,490

NP Grilled Asian Seabass
Warm Niçoise, Tomato Pesto,
Anchovy Butter, French Beans
2,190

NP Poached Tasmanian Trout
New Potatoes, Asparagus, Capers,
Orange-saffron Nage
2,290

Surf & Turf Duo
Braised Beef Cheeks, Corn,
Uni Foam Shellfish Barley Risotto
2,590

SRF Wagyu Beef Tenderloin
Bone Marrow, Confit Garlic,
Chamomile Carrot Purée, Onion Jus
3,390

Pistachio Lamb Loin
Rosemary Gruyere Potato,
Sugar Snaps, King Oyster, Mint Jus
3,090

Maple Leaf Duck
Crispy Confit, Smoked Duck Breast,
Red Cabbage, Endive, Cranberry Jus
2,790

Kurobota Pork Chop
Cinnamon Sweet Potato, Spinach,
Pear Waldorf, Pork Barbecue Jus
2,290

NP Denotes "Naturally Peninsula" light and healthy cuisine

* Indicates food items that are served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food-borne illnesses.

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