

OLD MANILA

APPETIZERS

Home-Cured Gravlax

Carved Tableside

820

Dungeness Crab

Compressed Radish, Caviar, Honey

820

Pan-Seared Foie Gras

Yellowfin Tuna, Caramelized Apple,

Pickled Ginger, Toasted Almond

980

Braised Duck Ravioli

Corn Sponge, Asparagus, Jus

880

Eggplant Salad

Confit, Grilled, Raw Vegetable,

Lemon Vinaigrette

720

SOUPS

Lobster Bisque

Slipper Lobster, Red Gambas, Clams

880

Wagyu Beef & Mushroom Consommé

Infused, Flamed, Crispy

880

Vine Tomato Essence

Buffalo Mozzarella, Aged Balsamic,

Cherry Tomato


560



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MAINS

 Pan-Seared Bretagne Turbot
Celeriac, Leek, Mustard Seed
2,900

French 'Vendée' Pigeon
Beetroot, Ratte Potato, Hazelnut
2,600

24-Hour Braised Lamb Shoulder
Pumpkin, Saffron, Orzo Pasta
2,400

Sea Mantis Tortellini
Morrel, Iberico Ham, Garden Peas
2,300

Perfect for Sharing...

Jet-Fresh Whole Dover Sole
Meunière Style, Baby Spinach
600 gms. / 28 oz (serves up to two)
4,800

Beef Filet Wellington
Black Truffle Jus, Mesclun Salad
(serves up to two)
4,800

Baked Whole Sea Bass
Beurre Blanc, Asparagus
(serves up to two)
5,200

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GRILL

Australian Lamb Chops*

300 gms.

2,100

French Pork Chop

350 gms.

2,300

Irish Prime Beef Ribeye*

300 gms.

3,400

Wagyu Beef Sirloin*

300 gms.

2,900

US Prime Beef Tenderloin* Center Barrel Cut

200 gms.

2,300

French Dordogne Veal Ribeye*

300 gms.

2,500

Whole Brittany Atlantic Blue Lobster*

1,200 gms. (serves up to two)

5,500

Jumbo Black Tiger Prawns*

3 pcs.

1,550

Organic Farm Raised Salmon*

180 gms.

1,550

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

*Béarnaise sauce, beurre blanc, green peppercorn sauce, red wine sauce
horseradish cream, mint jam or French mustards*

**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



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SIDES


 Portobello Mushroom
Marinated with Garlic and Parsley
350

Truffle Whipped Potato
Double Crème, "Echiré" Butter
350

Crispy Potato Wedges
*Duck Fat Fried, Smoked Maldon Sea Salt
Piment d'Espelette*
350

Twice Baked Potato
*Aged Cheddar Cheese, Scallion
Sour Cream*
350

 Haricot Verts
Fresh Garlic, Parsley, Shallots
350

 Green Asparagus
Sun-dried Tomatoes, Kalamata Olives
350

Baby Spinach
Brown Butter, Citrus Zest
350

 Mixed Garden Salad
Balsamic Vinaigrette, Shallots and Chive
350

 Cauliflower
Fresh Coriander, Sherry Jerez Vinegar
350

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