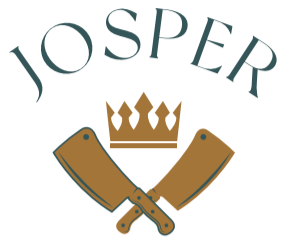




WELCOME TO ADMIRAL CLUB

MANILA BAY



THE KING OF THE GRILL

Tradition meets innovation with our Spanish-made hybrid grill and oven, serving you tasty and flavorful dishes.

Level up the experience with your choice of 2 signature side dishes, with a splash of classic Béarnaise and Red Wine Sauce. Wait, there's more!....

Social Sharing Style

Ideal for 2 to 3

The Admiral's Collection - 6,500

Pork Iberico Secreto, Rack of lamb, Wagyu NY Strip Steak

The Doña's Choice - 7,500

Whole Lobster, Chilean Seabass, French Duck Magret, Black Onyx Fillet Mignon

Signature Side Dishes

It's a match! Pair it up and indulge

Mixed mesclun Salad with roasted assorted nuts - 390

Mushroom fricassée 'à la Bordelaise' with shallots, garlic and parsley -

Oven baked Ratatouille with fresh herbs - definitely the best in town! - 390

Skin-on thick cut French fries, sprinkled with rock salt - 390

Cheesy potato purée Aligot style - just Google it, it's seriously yummy! - 390

Roasted Baguio pumpkin in our Josper Grill, drizzled with Malagos goat cheese and Abra honey - 390

Black Angus, New England - Australia

Exceptionally marbled with pure beef flavor - all made by nature

Black Onyx Marble 3, 270 days grain

The king of steaks: Fillet Mignon / 200 grams, lean and tender - 3,210

Ultra-Juicy and flavorful: Rib Eye / 300 grams - 4,390

The best of both worlds, with a taste of loin and fillet: Porterhouse Steak, 550 grams, good for 2 gourmands - 6,390

Australia

The most famous of all wagyu, juicy, rich and packed with flavors

Westholme Marble 5, Grain fed Jaw-dropping chunk of beef: Tomahawk Steak 1,600 grams, good for 3 to 4 - 13,500

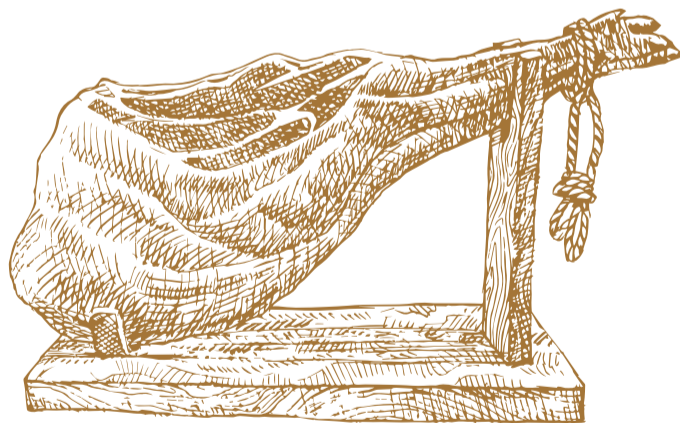
Black Angus - USA

The very best brand of Angus Beef, abundant marbling, juicy, tender and flavorful

Certified Black Angus

Intense flavor with bold, beefy note: NY Strip Steak, 250g - 3,790

The Rib Eye / 300 grams: a steak lover's steak - 4,590



A la Carte Favorites

Pork Iberico Secreto - 2,200

Amazingly tender and highly prized cut from the shoulder with a dense marbling found in the Pata Negra breed.

4-Bone Rack of Lamb - 2,980

Grass-fed from the finest pastures of New Zealand

Whole Lobster - 4100

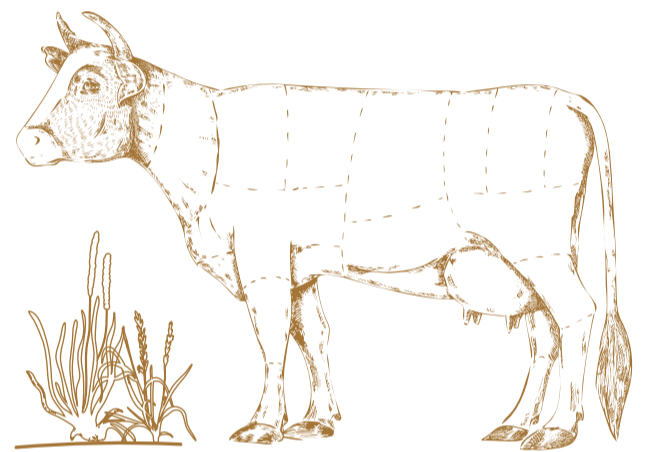
Sweeter and tender, from the fresh waters of Maine

Chilean Seabass Fillet - 2,010

Wild caught, healthy and remarkably rich in flavors

Duck Magret - 1,900

Straight from Rougié in Périgord



Desserts

Auro Chocolate fondant - decadent, but after all we only have one life! - 430

Scoop of vanilla ice cream sandwiched in a macaron

3 generous scoops of Manila Creamery Gelato and Sorbet - 430

Discover unique Filipino flavors

Rum baba with a dash of Don Papa - Never boozy enough! - 430

Sweet spiced syrup and Chantilly cream.

Starters

Burrata and Parma Ham Salad 850

Beef Tartare 'à la Française' 990

Charcuterie Plate 900

Tuna Tataki 790

Hand Carved Jamon Iberico de Cebo, 24 Month dry aged (60 g) - 1,350

Pan con tomato and pickles

BEVERAGES

Morning Caffeine Kiss

Life begins after a cup of coffee

Espresso - 180

Americano - 220

Café Latte - 260

Cappuccino - 280

Flat White - 260

Macchiato - 220

Bistro Pot Cafetière by Nick Munro

Designed to showcase a perfectly steep coffee blend

Black Coffee - 280

(with decaf option)

Iced Coffee - 220

(Americano, Café Latte, Cappuccino)

Milk/Chocolate

Hot choco - 250

Fresh Milk - 150

Skimmed Milk - 150

Soya Milk - 200

Voyage with TWG

Loose leaf teas served in a pot, just steep n' savor

English Breakfast, - 250

Jasmine Queen

Earl Grey Fortune, - 250

Chamomile

Liquid Fruits

Fresh Juice - 290

Chilled Juice - 250

Soda & Iced Tea

Soda - 180

Tonic Water, Soda Water, - 220

Ginger Ale

Admiral's Iced Tea - 250

Refuel

Still by Ecopure

500ml - 150

1000ml - 250

Sparkling by Ecopure

500ml - 150

1000ml - 250

Perrier

330ml - 350

750ml - 500

Evian

330ml - 350

750ml - 500

VINU BY THE GLASS

If one glass is good for you, just imagine what a bottle can do!

Sparkling	BTG	BTB
Bellino Prosecco Sparkling NV, So	525	2,500
Rose	BTG	BTB
R de Roubine Syrah, Grenach, Cinsault	650	3,100
White	BTG	BTB
Pago Mota, D.O.P Vino de Pago Chardonnay	525	2,500
Charles Smith Kung Fu Riesling	650	3,100
Les Fumées Blanches Sauvignon blanc	725	3,600
Domaine de Mauperthuis Chablis Chardonnay	825	4,000
Red	BTG	BTB
Le Fou Pays d'Oc Pinot Noir	525	2,500
Hermanos Lurton Tempranillo	580	2,800
Bread and Butter Cabernet Sauvignon	725	3,600
Château Simard Merlot	1,100	5,400

For the complete wine selections, our sommelier would gladly present the master wine list. He is just there somewhere.

For the Little Ones

Milkshakes - 380

Chocolate, Strawberry, Vanilla

Smoothies - 450

Chocolate, Strawberry, Vanilla

BOOZE UP

The Admiral's favorite drink is rum. Mine? It's always the next one.

Oh Beer!

Local Brew

San Miguel Premium - 250

All Malt

San Miguel Beer - 230

Pale Pilsen, Light, Cerveza Negra

Crazy Carabao IPA - 350

Crazy Carabao Pale Ale - 320

International Brew

Tsing Tao - 260

Tiger Crystal - 220

Hoegaarden - 380

Sapporo - 360

Corona - 350

The Classics

Keep it light and authentic!

Sherry Cobbler - 450

Pedro Ximenez Sherry, Amontillado Sherry,

Fresh orange juice

Vermouth Cup - 450

Martini Rosso Vermouth, Club soda,

Mint spring, Cherry

Ginger Cooler - 450

Bombay Sapphire Gin, raspberry syrup,

peach purée, lime juice, fresh raspberry,

ginger beer

Taste of Home

For the gang, or maybe...just for you

Admiral Red Sangria - 500

Bombay Sapphire Gin, Martini Rosso

Vermouth, Cointreau, Blackberry purée,

cinnamon syrup, red wine

Admiral White Sangria - 500

Absolut Vodka, Martini Bianco Vermouth,

Passion Fruit Puree, Cointreau, peach syrup,

white wine

Tropical Storm - 500

Diplomatico Mantuano Rum, mango liqueur,

passion fruit purée, lime juice, pandan syrup,

pineapple juice

Tea Basil Smash - 500

Infused Bombay Sapphire Gin, lemon juice,

syrup, fresh basil