



Opening Brunch Menu

as of 4.2.15

Baked Goods:

Morning Roll- cinnamon, sugar, butter, puff pastry

Cinnamon Roll- cinnamon, sugar, butter, yeast dough

Scone

Mango

Orange White Chocolate

Cheddar

Biscuit

Regular Drop

Cheddar Scallion

Fruit Tart of the Day- individual sized, custard, seasonal fruit

Savory Tart of the Day- individual sized, seasonal vegetable

Quiche of the Day- individual sized pie crust, egg, seasonal vegetable

Entrees:

Torta Talong- Fire roasted eggplant omelete (GF)

Vegan Scramble- Tofu, sesame seed, coconut oil, seasonal vegetable,
served with toast (V, GF)

Adobo Portabello- Portabello mushroom braised in adobo (soy and sugar
reduction), garlic rice, potato croquette (deep fried mushroom, onion, garlic,
cognac, coconut milk, rice, flour) (V)

Tomato Tartar- multiple preparations of tomato, house dressing, herb crisp (V)

Fruit Bowl- seasonal fruit selection (V, GF)

Granola Bowl- house made granola (pecans, cashews, coconut, oats, maple syrup), greek yogurt, seasonal fruit (GF)

Mango Soufflé Pancake a la Mode- baked soufflé style pancake, fresh mango inside, ube ice cream

Pancakes and Tropical Fruit- 2 pancakes, seasonal fruit

French Toast- thick cut brioche bread, seasonal fruit

Biscuits and Longanisa Gravy- house made biscuits, gravy

Scotch Egg- soft cooked egg wrapped in longanisa sausage, breaded (breadcrumbs) and deep fried, served with micro greens and brioche crisps (thinly sliced, butter)

Longanisa Burger Basket- 3 mini longaniza burgers on monay bun, fried quail egg, pickled onion, cilantro, served with lotus chips (deep fried with black sesame and garlic)

Manila Style Benedict- poached egg on monay bun with longaniza patty, lemongrass infused butter hollandaise

Smoked Fish Benedict- poached egg on monay bun, house smoked trout, sauce arbois (fumet, duck fat emulsified with calamansi)

SPAM and Eggs- egg yolk lumpia (sous vide egg yolk deep fried in a wrapper), SPAM lumpia (SPAM deep fried in wrapper)

Steak and Eggs- 2 eggs any style, 6-8 oz steak

Beverages:

Mango Juice

Orange Juice

Cranberry Juice

Calamansi Honey

Key:

GF = Gluten Free

V = Vegan

Lumpia- fried spring roll filled with ground meat and vegetables

Monay Bun- soft, dense bun with thin crust

Longanisa- sweet seasoned sausage

Consume- clear broth made by boiling to extract flavor

Fumet- concentrated stock, especially of game or fish

Kare-kare- Philippine stew, normally peanut based (not ours)

Sunchoke- root similar to potato, slightly sweeter and nuttier

Gratin- sliced, boiled and browned in oven

Kalimansi- Philippine citrus

Agar agar- natural, algae based gelatine counterpart

Sous Vide- partially cooking food in air tight bags in temp controlled water

Macapuno- young, gelatinous, mutant coconut, sweet strands

Ube- sweet purple Philippine yam

Durian- fruit of Southeast Asia, known for its controversial scent

House Dressing- Calamansi, vinegar

All frying is done in vegetable oil



Opening Menu

as of 3.21.15

For Table to Start:

Assorted pickled vegetables- vinegar, citrus, sugar (GF, DF, V)

Herb Crisp- baked lumpia wrapper (DF, V)

Biscuit Loaf- flour, egg, butter, baking powder and soda

Amuse Bouche

Appetizer chosen by kitchen to accompany prix fix

Appetizers:

Croquettes- deep fried mushroom, onion, garlic, cognac, coconut milk, rice, hazelnut flour, egg, sea urchin roe garnish (GF)

Lotus Crisp- deep fried lotus root with black sesame and garlic (GF, V)

Longaniza Buns- toasted Monay Bun, sweet pork patty, pickled onions, cilantro

Lumpia Shanghai- wrapper, ground duck and sweet pork longaniza, chili sauce, pickles (DF)

Entrees:

Kabute- mushroom and chestnut ravioli (semolina flour) shiitake and royal trumpet mushrooms, vegetable consomme, truffle (V)

Damon- rice porridge (jasmine rice cooked in veg stock, garlic, saffron) vegetable fumet, braised bamboo shoots, lotus chips (V, GF)

Hipon- barely cooked flamed prawns barely cooked, pickled cucumbers, cucumber juice, beet puree, micro greens (GF)

Duck Adobo- roasted duck breast, braised duck leg, adobo sauce (soy and vinegar reduction), parsnip puree (butter and coconut milk), mixed roasted vegetables (GF)

Baka- braised beef short rib, kare-kare (black sesame seed powder, Lazy Ibis espresso, roasted rice flour, caramelized red onion puree, coconut milk) sunchoke puree (coconut milk), grilled broccoli rabe, burnt eggplant puree (GF)

Desserts:

Manga & Niyog- compressed mango (sliced, slowly cooked sous vid in mango puree and kalamansi juice) macapuno tart (coconut, sugar, egg), mango gel (agar agar), coconut ice (coconut milk, sugar)

Tsokolat- dark chocolate delice, dark chocolate, milk, cream, egg, blood orange zest, shortbread crust (butter, hazelnut)

Turon- mango, banana, ube wrapped in crispy fried wrapper, roast pineapple, mango gel (agar agar), dragon fruit (V)

Durian and chestnut buttermilk pie- sugar, buttermilk, durian puree, egg, pie crust (butter, flour)

Brunch:

Manila Social Club will be open for brunch on the weekends.
Saturday from 10am-4pm, followed by a dinner service from 5pm-close.
Sunday from 10am-4pm with no dinner service.

The menu for brunch will consist of a variety of both traditional and New Filipino interpretations of dished and baked goods. There will be no prix fixe menu. Additionally, there will be a display case stocked with baked goods and desserts.
