



Maranao Grill

A P P E T I Z E R

Shrimp and Mangoes ₱ 300

Grilled shrimps with ripe mango, served with cocktail sauce.

Mushroom ala Cristina ₱ 300

Button mushrooms sautéed in olive oil and garlic.

Garlic Hot Seafood ₱ 350

Mixed seafood sautéed with green peppers and spicy tomato sauce.

Smoked Salmon Roll ₱ 350

Smoked salmon rolled with cream cheese.

S A L A D

Smoked Salmon Warm Salad ₱ 450

Grilled romaine with smoked salmon and capers with dill honey-mustard dressing.

Salad Nicoise ₱ 450

Anchovies, potatoes, green beans, hard-boiled egg, with vinaigrette dressing.

Caesar's Salad ₱ 450

Romaine tossed with bacon and croutons, in a caesar's dressing.

Tossed Salad ₱ 350

Assorted greens with several selections of dressings.

S O U P

Sopa de Mariscus ₱ 250

Assorted seafood, tomatoes, and spices.

Seafood Chowder ₱ 250

Rich and creamy soup with assorted seafood.

French Onion Soup ₱ 250

Sautéed onions and broth, topped with mozzarella cheese.

Soup of the Day ₱ 200

Prices are subject to 10% Service Charge.



Maranao Grill

F R O M T H E G R I L L

Australian Lamb T-Bone ₱ 850

Mini lamb T-bone with rosemary lamb jus.

Australian Lamb Ribs ₱ 900

Marinated ribs served with rosemary lamb jus.

Medley Kebabs ₱ 900

Skewers of tenderloin, shrimp, scallop, and salmon fillet with onions and green pepper.

Pork Spareribs ₱ 750

Meaty pork spareribs marinated in a sweet and tangy sauce.

Euro Sausages ₱ 650

Choice of Hungarian, kielbasa, Italian garlic or Lughanighe, served with our homemade sauerkraut.

Boneless Chicken Breast ₱ 650

Served with your choice of sauce: teriyaki, a la pobre, peppercorn, or creamy mushroom.

Norwegian Pink Salmon ₱ 900

Fillet of salmon with dill caper sauce.

Blue Marlin ₱ 800

Marlin steak with lemon butter sauce.

Prawns ₱ 950

Grilled and served with lemon butter sauce.

Prawns Alicia ₱ 950

Butterflied prawns topped with mayo and paprika.

Steak and Sausage ₱ 900

Combination of petite tenderloin fillet and choice of Hungarian, kielbasa, Italian garlic or Lughanighe, served with homemade sauerkraut.

Ship and Shore ₱ 900

Petite tenderloin fillet and choice of prawns, blue marlin, or salmon fillet.

Peppered Steak ₱ 950

Tenderloin fillet topped with creamy peppercorn sauce.

All entrées are served with your choice of sidings: mashed potato, baked potato, potato salad, french fries, or steamed rice.

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Maranao Grill

C H E F ' S S U G G E S T I O N S

Roast Beef ₱ 800

Roasted sirloin beef in au jus.

Steak with Mozzarella and Fresh Mushrooms ₱1,100

Tenderloin fillet with sautéed onions and mushrooms, topped with mozzarella.

Callos ₱ 600

Stewed beef tripe with chickpeas, chorizo, olives, and bell pepper.

Lengua Con Setas ₱ 900

Tender ox-tongue braised in olive oil and red wine.

Southern Fried Chicken ₱ 700

Breaded chicken, deep-fried to crisp.

Beef Salpicao ₱ 800

Tenderloin fillet sautéed in garlic, olive oil, and red wine.

Fisherman's Catch ₱ 800

Combination of shrimps, fish fillet, squid, and vegetables in tempura batter.

Steak and Mushroom Casserole ₱ 800

Tenderloin strips in mushroom sauce, topped with mashed potato.

Blue Marlin Salpicao ₱ 800

Blue marlin sautéed in olive oil, garlic, and white wine.

Beer Battered Fish ₱ 800

Fillet of fish coated with a special batter, and deep fried to perfection.

Fresh Corned Beef Steak ₱ 850

Simmered in broth and served with onions, carrots, green cabbage, and potatoes.

Pork Steak ₱ 650

Grilled and served with potatoes and French beans.

Steak and Chicken ₱ 800

Combination of petite tenderloin fillet and grilled chicken thigh.

Steak and Tempura ₱ 850

Combination of petite tenderloin fillet and mixed tempura.

Chilli Prawns ₱ 900

Sautéed in garlic, olive oil, and dried chillis.

Seafood Casserole ₱ 850

Mixed seafood simmered in tomato sauce.

All entrées are served with your choice of sidings: mashed potato, baked potato, potato salad, french fries, or steamed rice.

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Maranao Grill

F I L I P I N O / A S I A N D E L I G H T S

Chicken Pork Adobo Roulade ₱ 600

Our take on the Philippine's famous dish of meat simmered in soy sauce and vinegar.

Beef Steak Tagalog ₱ 600

Tenderloin strips simmered in soy sauce and lemon juice, topped with onions.

Lechon Kawali ₱ 500

Deep-fried pork belly served with pickled papaya.

Grilled Pork Chop ₱ 550

Tender pork chops in special marinade.

Chicken or Pork Barbecue ₱ 500

Marinated pork loin or boneless chicken, grilled and basted with our special barbecue sauce.

Oriental Shrimp Curry ₱ 650

Shrimps cooked with yellow curry spice, served with chutney, raisins, and egg slices.

Brisket and Shrimps ₱ 750

thin slices of sautéed beef brisket and shrimps.

Sweet and Sour Pork ₱ 500

Tender pork cutlets in sweet and sour sauce.

Bangus Belly ₱ 550

In Asian ginger soy sauce topped with onion leeks.

Grilled Saba | Mackerel ₱ 600

Served with grated fresh daikon and teriyaki sauce.

Shrimp with Eggs ₱ 500

Soft scrambled eggs with marinated shrimps.

Thai Pomfret ₱ 550

In Thai curry sauce.

Sinigang Pork ₱ 600

Sinigang Corned Beef ₱ 750

Sinigang Prawns ₱ 850

Sinigang Salmon Head ₱ 750

All entrées are served with steamed rice, consommé, and Filipino salad.

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Maranao Grill

P A S T A / N O O D L E / R I C E

Seafood Marinara	₱ 550	Beef Stroganoff	₱ 650
Mixed seafood in marinara sauce.		Beef strips sautéed with onions, mushrooms, and cream on top of noodles.	
Salmon Pasta	₱ 550	Spicy Taiwan Noodles	₱ 450
Creamy white sauce topped with salmon fillet sauce.		Stir-fried Taiwan noodles with marinated beef slices and smoke-dried chilli.	
Spaghetti with Meatballs	₱ 450	Maranao Fried Rice	₱ 300
Classic beef ball in tomato sauce on top of spaghetti pasta.		Stir-fried with egg, pork, and shrimps.	
Pasta Alfonso	₱ 450	Peppered Rice	₱ 150
Penne with fresh tomatoes, shrimps, olive oil and dried chilli.		Steamed Rice	₱ 75

S U R F & T U R F

Lobster Tail ₱ 1,500

with choice of: Roast Beef with au jus, Beef Tournedos, or Roast Lamb with mint sauce.

Gindara ₱ 1,500

with choice of: Roast Beef with au jus, Beef Tournedos, or Roast Lamb with mint sauce.

Scallops ₱ 1,500

with choice of: Roast Beef with au jus, Beef Tournedos, or Roast Lamb with mint sauce.

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Maranao Grill

S T E A K S



Rib Eye

Boneless succulent cut from the center rib.

300g/10.5oz **₱ 2,200**

200g/7oz **₱ 1,800**



New York Cut

Perfectly grilled boneless striploin steak.

300g/10.5oz **₱ 1,950**

200g/7oz **₱ 1,650**



Rib Eye Delmonico

Thick bone-in rib eye steak, good for sharing.

1,000g/35oz **₱ 5,500**

Tenderloin

Tenderloin filled wrapped in bacon.

200g/7oz **₱ 1,300**



T-Bone

Classic bone-in steak.

300g/10.5oz **₱ 1,900**



Porterhouse

A generous portion of tenderloin and striploin bone-in steak.

1,000g/35oz **₱ 5,250**

500g/17.5oz **₱ 2,700**

All entrées are served with soup of the day, tossed green salad, sidings and sauce.

Choice of sidings:

Mashed potato, baked potato, potato salad, French fries, or steamed rice.

Choice of sauce:

Mushroom, peppercorn, red wine, or a la pobre.

Condiments:

Matre d butter, Cafe de Paris, Horseradish, Dijon Mustard, Sour Cream.

Certified Angus Beef brand is the tastiest and juiciest beef available, precisely aged for 28 days.

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Maranao Grill

S A N D W I C H E S

All American

₱ 450

Four decker sandwich layered with shaved ham, crispy bacon, boiled chicken breast, egg, lettuce and tomatoes.

Cheese Steak

₱ 500

Thinly-sliced U.S. Certified Angus Beef brisket sautéed with onions, bell pepper, mushrooms, topped with mozzarella and emmental cheese.

Sausage Supreme

₱ 500

A choice of Hungarian, Luganighe or Kielbasa over a bed of homemade sauerkraut.

Tuna Delight

₱ 350

Tuna flakes topped with tomatoes, and boiled egg.

Le Poulet / Rôti Dinde

₱ 400

A healthy serving of boiled chicken breast strips or roast turkey strips, asparagus spears, lettuce, onions, and tomatoes.

Mariner's

₱ 450

A delightful combination of shrimps, crabmeat, celery, ebiko roe, lettuce, and Japanese mayo dressing.



Angus Steak French Dip

₱ 600

Grilled minute steak topped with fried onion rings and gratinated gruyere cheese. Served with French onion dipping sauce.

BLT

₱ 350

Crispy bacon strips, lettuce, and tomatoes.

Old Fashion Burger

₱ 450

Angus beef patty, grilled and served with lettuce, onion, tomatoes, and pickles.



U.S. Angus Roast Beef

₱ 500

Shaved roasted U.S. Certified Angus sirloin in au jus.

Ham and Egg

₱ 400

Shaved ham with lettuce and dilled pickles, topped with egg, any style.

All entrées are served with French fries or potato salad.

Choice of bread:

Baguette, American White Bread, Whole Wheat Bread, or Crusty Hamburger Bun.

Add-on choices:

Cheddar Cheese, Gruyere Cheese, Mozzarella, Swiss Cheese, Emmental cheese, Bacon.

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Maranao Grill

S A N D W I C H E S



Dagwood

₱ 600

A multi-layered sandwich made with U.S. Certified Angus roast beef, ham, fresh corned beef, cheese, homemade sauerkraut, lettuce, and tomatoes.



Chef's Choice

₱ 450

Roasted U.S. Certified Angus roast beef, shaved and topped with mashed potato and gravy.

Monte Cristo

₱ 450

Double decker sandwich with shaved ham and Swiss cheese, dipped in egg batter and grilled until golden.

Reuben

₱ 500

Toasted wheat bread stuffed with fresh corned beef, a heap of sauerkraut, layers of melted Swiss cheese

Po Boy

₱ 550

Cajun battered fresh shrimp with lettuce, tomato and pickles, with remoulade sauce.

Veggies

₱ 350

A healthy serving of shredded carrots, cucumber, red bell pepper, mushroom, lettuce, tomato, and cream cheese.

All entrées are served with French fries or potato salad.

Choice of bread:

Baguette, American White Bread, Whole Wheat Bread, or Crusty Hamburger Bun.

Add-on choices:

Cheddar Cheese, Gruyere Cheese, Mozzarella, Swiss Cheese, Emmental cheese, Bacon.

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DESSERT

Crispy Crepes	₱ 300	Banana Split	₱ 300
with fried banana, topped with vanilla ice cream.			
Mango Jubilee	₱ 300	Fruit Platter	₱ 300
Buco Sherbet	₱ 200	Premium Ice Cream	₱ 80
		Cakes/Pies	₱ 250

CHILLED

JUICES

Mango	₱ 160
Orange	₱ 160
Pineapple	₱ 160
Calamansi	₱ 160
Lemonade Fizz	₱ 170
Tomate	₱ 340

SODA

Coke Regular / Light / Zero	₱ 130
Pepsi	₱ 130
Royal	₱ 130
Sprite	₱ 130
7-Up	₱ 130
Mineral Water	₱ 100

COFFEE / TEA

Cafe Americano	₱ 140
Cafe Latte	₱ 160
Cafe Mocha	₱ 160
Cappuccino	₱ 160
Maranao Iced Tea	₱ 150
Hot Tea	₱ 110
Green Tea	₱ 100

BEER

San Miguel Pale Pilsen	₱ 160
San Miguel Light	₱ 160
San Miguel Super Dry	₱ 160
Red Horse Stallion	₱ 160

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