






# ACACIA

金悦轩 아카시아

## STARTERS APPETIZERS AND SALADS





-  **Asian beef salad** 980  **Classic Caesar salad** 550  
Grilled sirloin carpaccio, basil, seasonal greens, arugula, calamansi, dayap, palm sugar vinaigrette  
Romaine, Caesar dressing, parmesan chips, bacon, croutons
-  **Spicy sinuglaw** 630  **Prawns and mango salad** 1,080  
Pepper crusted seared tuna, grilled pork belly, green mango, red onion, cilantro, tomato, shredded cabbage, miso, coconut milk, and citrus emulsion  
Ripe mango, seasonal greens, cilantro, pickled red onions, red radish, carrots, coconut and yuzu vinaigrette
- Inasal cobb salad** 500  **Fresh oyster plate** 1,230  
Grilled chicken breast, Romaine lettuce, grilled corn, mango, jicama, hard boiled eggs, bacon, kesong puti, honey and roasted lemon vinaigrette  
Fresh Irish Gallagher oysters, cucumber and chili mignonette, ginger and leek purée, caviar veloute
-  **Salmon salad** 1,100  **Prawn torta** 525  
Grilled salmon, cucumber, seasonal greens, pickled radish, corn, gochukaru sesame dressing  
Prawns, omelette, cilantro, bell peppers, onions, garlic, sriracha, tomato, mayonnaise
-  **Octopus salad** 700

## SOUPS



-  **Basil-spiced chicken soup** 450  **Mushroom cream soup** 460  
Ginger, basil-spiced chicken broth, mushrooms, broccoli  
Roasted forest mushrooms, button mushroom, crème fraîche and basil leaves
-  **Hot and sour lobster soup** 1,030  **Miso corn** 420  
Lobster, tomato, tamarind, cilantro, onions, garlic, chili  
Japanese corn, white corn, miso paste, annatto, butter, cilantro, shredded lettuce
-  **Clam and mussel soup** 1,620

## FILIPINO FAVORITES

### FROM THE SEA

-  **Acacia's seafood sinigang** 1,190  
Salmon, prawns, clams, beans, daikon, water spinach in sour broth
-  **Salmon belly sinigang sa miso** 1,130  
Salmon, tomato, tamarind, radish, okra, string beans, fish sauce, radish
-  **Fish escabeche** 990  
Red snapper, sweet and sour escabeche sauce, grilled bell peppers, onion, bok choy, housemade confit potato
-  **Grilled citrus salmon** 1,150  
Grilled salmon fillet, lemon risotto, grilled leeks, orange, ginger, mustard emulsion

### BEEF

- Beef adobo sa gata** 1,120  
Slow cooked beef bone in short rib, soy, vinegar, coconut sauce, tomato and onion salad
-  **Smoked ox tail kare-kare** 1,000  
Oxtail, tripe, beef, roasted eggplant, string beans, banana blossom, native patchay, shrimp paste
-  **Lechon baka** 850  
US angus beef brisket, soy garlic, fried garlic, kalamansi, atchara and garlic rice

### PORK

- Charcoal fired crispy fried pork sisig** 420  
Charcoal fired pork, onions, chili, soy, egg, seasoned mayo
-  **Lechon kawali** 590  
Pork belly, pickled red onions, eggplant poqui poqui
- Liempo** 600  
330g Grilled kurobuta pork belly, ripe mango ensalada

### POULTRY

- Patotim** 1,290  
Slow cooked duck leg, pommes puree, star anise, Bok Choi, grilled pickled carrots, sweet soy, shimeji mushrooms, micro greens
-  **Chicken a la pobre** 730  
1/2 Grilled chicken, garlic, butter, succotash, chorizo and mustard jus

### PANCIT

-  **Crispy pata** 1,600  
Deep-fried pork knuckle, pickled green papaya, spicy vinegar sauce
-  **Acacia prawns and stir-fried canton noodles** 1,150  
Acacia pancit canton, bagnet, fried tofu, grilled prawns

 gluten  nuts  seafood  vegetarian  sustainably sourced

If you are concerned about food allergies, please alert a member of our service team. All prices are in PHP, VAT-inclusive, and subject to 10% service charge.

# STEAKS

## PRIME-AGED AMERICAN BLACK ANGUS BEEF 🌿🍷

Rib-eye Steak 300 g	3,925	Prime Beef Rib-eye Dry-aged USDA   300 g	4,930
Fillet Steak Center Cut   200 g	2,930	Ultimate T-bone 600 g	4,800
		Tomahawk Steak 1.5 kg	12,900

## SNAKE RIVER FARMS WAGYU BEEF 🌿🍷

Tenderloin 200 g	4,600	Rib-eye 300 g	6,500
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# FROM THE GRILL

## GRILLED SEAFOOD SELECTIONS

🌿 Patagonian toothfish 200 g	2,940
🌿 Blue marlin 300 g	1,400
🌿 Boston lobster 300-350 g	2,300
🌿 Spicy grilled squid Ojingeo-tonggui	1,250

## MEATY MAINS

🌿 Korean-style BBQ pork belly Korean pork belly, shredded onion, carrots, leeks, garlic, chili, lettuce	530
🌿 Spicy chicken BBQ Dak Galbi marinated chicken, chili, garlic, onion, banchan, kimchi	700
🌿 Baby back ribs Smoked baby back ribs, corn, Bourbon BBQ sauce	1,300
🌿 Korean-style beef ribs BBQ Soy marinated LA galbi, shredded leeks, onion, carrots, garlic, chili, lettuce	1,900

## PLATTER

Surf and turf  
T-bone and tiger prawns,  
green salad, fries  
| 🍷 | 6,300

## SKEWERS

🌿 Classic pork BBQ Pork Belly, tamarind, barbecue sauce	650
🌿 Chicken inasal skewers Chicken thigh, annatto, lemongrass, ginger, lemon	600
🌿 Spicy prawn skewers Tiger prawns, sriracha	1,150
🌿 BBQ beef tenderloin US Prime Beef Tenderloin, sweet soy sauce	1,280
🌿 Skewer sampler Choice of 3 skewers: Classic pork BBQ, Chicken inasal skewer, Spicy prawn skewer, BBQ beef tenderloin	1,250

## SATE

🌿 Chicken Chicken thigh, lemongrass, Asian spices, peanut sauce	600
🌿 Lamb Lamb rump, lemongrass, Asian spices, peanut sauce	900
🌿 Beef US Prime Beef Tenderloin, Asian spices, peanut sauce	1,300

# SIDES

Steamed rice 70	Garlic fried rice 90	Garden green salad 100
Garlic mashed potatoes 160	Adobo fried rice 230	Kimchi   🍷   120
Kimchi fried rice   🍷   170	Grilled corn on the cob 110	Wok-fried spinach 110
Yangzhou fried rice   🍷   130	Stack of onion rings   🍷   250	Creamed spinach 220
Smoked beef brisket mac and cheese   🍷   500	Classic or sweet potato fries 100	Wok-fried broccoli, spicy peanuts   🍷   100

# SAUCES

Béarnaise sauce   🍷   🍷	Forest mushroom sauce   🍷
Premium soy sauce   🍷	Hickory-smoked BBQ   🍷   🍷
Melted butter with lemon and parsley	Black and green peppercorn
Japanese sesame dip   🍷   🍷	Soy-calamansi sauce
	Pinakurat

# BURGERS

🌿 Acacia burger Butter lettuce, Gruyère, bacon, sauteed mushroom, gherkin, tomato chutney, beef patty, black sesame bun	800
🌿 Solaire signature burger Beef patty, tomato, Romaine lettuce, bacon, chipotle mayonnaise, pickles, cheddar cheese, white sesame bun	720
🌿 Pork burger Spiced pork sausage, cole slaw, tomato, BBQ sauce, brioche bun	600

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