



ACACIA

金悦轩 아카시아

APPETIZER

- | | |
|--|---|
|  Gallagher oysters 1,458 |  Afritada pot pie 498 |
|  6 pcs raw, pinakurat or mignonette |  Chicken thigh, carrots, peas, tomato sauce, puff pastry |
|  6 pcs baked, spinach, hollandaise, grated cheese 1,558 |  Fried spring rolls 468 |
|  Shrimp and pork filling, spring onions, sweet chili dip | |
|  Quinoa 478 |  Ceviche 488 |
|  Avocado, cherry tomatoes, calamansi vinaigrette |  Tuna loin, pomelo, chili, radish, dalandan coconut dressing |
|  Roasted cauliflower 498 |  Garlic octopus 488 |
|  Almond puree, curried mayo, raisins, coriander |  Mushroom, soy sauce, chili, spring onions |

SALADS

- | | |
|---|---|
|  Mixed green 478 |  Smoked trout 778 |
|  Caramelized walnuts, orange, pomegranate |  Mesclun, beetroot, marble potatoes, cherry tomatoes, radish |
|  Crab meat 678 |  Inasal 508 |
|  Jicama, pomelo, dilis, soy vinaigrette, edible flowers |  Grilled chicken breast, bacon, corn, mango, jicama, eggs, honey lemon vinaigrette |

SOUP

- | | |
|--|--|
|  Suam 508 |  Mushroom cream 458 |
|  Native corn, seafood stock, ginger, garlic, prawn dumplings |  Roasted forest and button mushrooms, truffle oil, herbs |
|  Binakol 498 |  Acacia pares 1,308 |
|  Chicken thigh, coconut, ginger, lemongrass, garlic, malunggay |  Braised beef shank, soy anise broth, fried garlic, spring onions |

MAINS

BEEF

- | |
|--|
|  Wagyu beef cheek 1,378 |
|  12-hour Guinness-braised, carrots, mashed potatoes |

- | |
|---|
|  Wagyu salpicao 1,328 |
|  Australian beef oyster blade, mushrooms, shallots, paprika |

- | |
|--|
|  Lechon baka 828 |
|  Slow-roasted US angus beef brisket, soy butter, garlic, kalamansi, atchara |

CHICKEN

- | |
|--|
|  Smoked butterfly chicken 818 |
|  Lemon, herbs, spices, grilled vegetables |

- | |
|---|
|  Hat yai fried chicken 678 |
|  Cilantro, fish sauce, rice flour, crispy shallots |

- | |
|---|
| Chicken bbq 678 |
| Boneless chicken thigh, Filipino bbq marination |

PORK

- | |
|---|
|  Tomahawk 2,388 |
|  400g Kurobuta pork rib chop, grilled vegetables, herbs, balsamic vinegar, mustard |

- | |
|--|
|  Pork cutlet 978 |
|  Kurobuta pork loin, salsa roja, smoked corn, zucchini |

- | |
|---|
|  Acacia liempo 608 |
|  330g grilled Kurobuta pork belly, ripe mango ensalada |

SEAFOOD

- | |
|---|
|  Mackerel 828 |
|  Adlai rice, tomato caper sauce, olives, lemon |

- | |
|---|
|  Citrus salmon 1,008 |
|  Grilled salmon fillet, lemon risotto, ginger mustard emulsion |

- | |
|--|
|  Baked bangus 748 |
|  Center-cut milkfish belly fillet, garlic, aioli, cheddar, mozzarella |

VEGETABLES

- | |
|-----------------------------------|
| Laing 208 |
| Taro leaves, coconut cream, chili |

- | |
|---|
|  Baked eggplant 458 |
|  Tomato, onion, gruyere, pine nuts, herb oil |

- | |
|---|
| Risotto 398 |
| Mushrooms, zucchini, asparagus, carrots, parmesan |



gluten



nuts



seafood



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.

RICE & NOODLES

Adobo fried rice Soy vinegar pork belly, fried egg, crispy leeks	258	Scallop pasta 	768
Tinapa fried rice 	258	Truffle mushroom pasta Grilled chicken, truffle oil, herbs, parmesan	698
Adlai paella 	678	Acacia canton 	648
Seafood, peppers, tomatoes, lemon			
Egg noodles, vegetables, bagnet, fish balls, tofu,grilled prawn			

GRILL

Caponata, grilled asparagus
Choice of sauce:
Peppercorn, mushroom, bearnaise, spicy soy-vinegar

AMERICAN BLACK ANGUS PRIME BEEF

Fillet steak center cut 200 g	2,938	Porterhouse 650 g	5,008
Ribeye 350 g	4,308	Dry-Aged ribeye 350 g	5,428
T-bone 600 g	4,808		

AMERICAN WAGYU BEEF GOLD GRADE

Wagyu tenderloin 200 g	4,528	Wagyu ribeye 300 g	6,508
---------------------------	-------	-----------------------	-------

AUSTRALIAN WAGYU BEEF MS9+

Cowboy steak
650 g
6,758

SURF AND TURF PLATTER

Grilled black angus T-bone,
jumbo prawns, green salad, fries
6,308

GRILLED CATCH OF THE DAY

Grilled vegetables
Choice of sauce:
Lemon butter, chili sauce, bearnaise, soy vinegar

Patagonian toothfish fillet 	2,948	Spiny lobster 	2,308
Blue marlin steak 	1,238	Jumbo prawns 	1,308
Pompano 	808		

DESSERT

Leche flan Pineapple, mango, passion fruit, crisp meringue, mango sorbet	228	Malva pudding 	308
Halo halo 	318	Mango coconut strudel 	308
Maruya 	388	Ice cream 	298
Local plantain fritters, caramel sauce, pili nuts, ice cream			
Served with chocolate or strawberry sauce, wafer, mallows, berries			

 gluten  nuts  seafood  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.

SIDE

 Steamed rice	78	Sweet potato fries	148
 Garlic rice	98	 Grilled corn on the cob	118
 Yangzhou fried rice	138	 Creamed spinach	238
 Wok fried broccoli	248	 Parmesan broccoli	358
 Garlic mashed potatoes	178	 Wok-fried spinach	258
 French fries	148	 Roasted asparagus	258
		 Classic mac and cheese	328

BURGER

 Acacia burger Butter lettuce, gruyere, bacon, mushrooms, tomato chutney, black sesame bun	808
 Solaire signature burger Romaine, cheddar, bacon, chipotle mayo, pickles, white sesame bun	728



ACACIA
金悦轩 아카시아