

Miss
**MONEY
PENNY'S**
R E C I P E



Soup

CREAMY PUMPKIN SOUP - 350

Rich, velvety, and comforting soup made of pumpkin puree, herb oil, and pumpkin seeds.

FRENCH ONION SOUP- 425

Slowly caramelized onions in a rich, savory beef broth, finished with toasted baguette and a grated layer of melted gruyère cheese.

SMOKED SALMON & SWEET CORN CHOWDER - 525

Flaked smoked salmon combined with diced potatoes and charred corn kernels in thick, hearty and creamy soup.

Hors d'oeuvre

BEEF & ONION TART - 495

Slow-cooked beef with caramelized onion in short-crust pastry.

CHARCUTERIE - 925

Beautifully arranged platter of cured meats, cheeses, crackers, fruits, nuts, and spreads. It offers a variety of flavors and textures—from savory and salty to sweet and tangy.

CRAB ON TOAST - 690

Fresh crab meat served on toasted golden bread brown brioche.

SEARED SCALLOPS - 1150

Pan-seared scallop wrapped with crispy pancetta, drizzled with umami-rich prawn and basil oils. Served with Cauliflower Purée.

BROWN SHRIMP & MARIE ROSE VERRINE (SPICY) - 795

Poached shrimp dressed in a classy, creamy pink condiment - Marie Rose Sauce.



From the garden

CLASSIC CAESAR SALAD - 425

Crisp romaine lettuce mixes with crunchy croutons, freshly grated parmesan cheese, and the classic creamy dressing.

ROASTED PUMPKIN SALAD - 430

Sweet, caramelized roasted pumpkin combined with fresh mesclun, charred bell peppers, and cherry tomatoes contrasted with salty, creamy cheese, and crunchy walnuts in tangy balsamic dressing.

SOFT-SHELL CRAB SALAD - 895

Highlighting the briny and buttery flavor of soft-shell crabs paired with fresh, crunchy mesclun, crunchy walnuts, and cherry tomatoes, accented with citrusy lemon vinaigrette dressing.

SMOKED SALMON & CUCUMBER SALAD - 810

A light and nutrient-dense combination made of fresh mesclun, cherry tomatoes, and Japanese cucumber, paired with the smoky, rich, and slightly salty flavor of smoked salmon dressed in dill-lemon vinaigrette with shaved Parmesan.



Entrees

SHEPHERD'S PIE - 1250

British comfort food in the form of pie featuring a mixture of ground beef, onions, carrots, celery, and peas, cooked in rich broth, topped with fluffy mashed potatoes enriched with butter and milk, and baked until golden on top.

HUNTERS' CHICKEN- 750

Also known as Poulet Chasseur in France or Chicken Cacciatore in Italy, which is a chicken leg stewed and served over pommes puree base sprinkled with diced pancetta and grated Gruyere cheese, complemented with haricot verts as a side dish.



GRILLED LAMB CHOPS - 1480

Lamb chops grilled to perfection in rosemary and garlic, plated over pommes puree, glazed thinly with lamb jus, and complemented with charred-grilled zucchini, cherry tomato confit, and mint jelly.

GRILLED HALIBUT- 895

Halibut steak grilled with dill cream sauce over truffle mashed potato, accompanied by basil tomato confit and grilled-charred asparagus.

CHICKEN BALLOTINE - 675

Bone-out chicken leg stuffed with finely ground meat, vegetables, and sweet corn espuma covered in chicken velouté sauce with drizzled brown butter and topped with chicken skin crumb.

FISH AND CHIPS - 1250

The beloved British comfort food is made from flaky halibut fillet, dipped in an airy, beer-based batter, before it is deep-fried until golden and crispy. Accompanied generously by thick-cut french fries, crunchy on the outside but soft on the inside, and dill ranch for dipping sauce.



BANGERS & MASH- 795

Classic British and Irish comfort food featuring assorted types of sausage ("Bangers") served with onion gravy, mashed potato, pea puree, and brussels sprouts.

LOBSTER TAIL - 1800

Sweet and briny butterflied rock lobster, enhanced by a spicy chili-garlic paste and parsley. Served with mashed potatoes and charred asparagus.

HERB ALMOND CRUSTED SEABASS - 1450

Pan-fried Seabass fillet seasoned with salt and pepper, brushed with dijon mustard, and crusted with chopped almonds, fresh herbs, lemon zest, and olive oil. Served with dill cream sauce.

SUNDAY ROAST - 1925

Our version of the quintessential British hearty meal (usually served on Sunday afternoons) features USDA Angus roasted beef accompanied by a savory Yorkshire pudding, roasted baby potatoes, carrots, and haricot verts.



BEEF WELLINGTON- 2500

English crown jewel classic dish featuring USDA Angus prime beef tenderloin (chateaubriand) coated in mushroom duxelles, spinach, wrapped in prosciutto/pate, and encased in golden, flaky puff pastry. Served with Bordelaise sauce, truffle mashed potatoes, and charred asparagus.

BOURBON BABY BACK RIBS BBQ - 1250

Baby back ribs covered with rich Bourbon BBQ sauce, twice cooked, served with grilled corn on a cob, and yellow rice.



Steaks



WAGYU RIB EYE (300g) 3,600

MB 4 Phoenix rib eye features extensive, fine, and consistent white marbling, which renders down during cooking to create a tender, buttery, “melt-in-your-mouth” texture. Served with truffle mashed potato, cherry tomato confit, and charred asparagus.

PORTERHOUSE (900g) 8,900

USDA Prime Angus porterhouse dry-aged for 30 days, grilled, and served with pepper sauce, compound butter, and aromatic Garlic Chips served with steak rice, sauteed haricot beans, and house-made pepper gravy sauce.

RIB EYE (300g) 2,900

USDA Prime Angus rib eye is exceptionally tender and velvety due to enzymatic breakdown of muscle fibers over the 30-day ageing period, seasoned with thyme, salt, and pepper, and served with potato puree, charred-grilled asparagus, and basil tomato confit. Comes with a separate house-made pepper steak sauce.

WAGYU TOMAHAWK, THE ULTIMATE STEAK! (1KG) 11,500

We offer the Phoenix Wagyu MB4 Tomahawk with infused lemon and thyme salt, grilled to perfection, and served with Creamy Polenta, Sautéed Haricot Beans, and wild mushroom sauce.

Add-Ons:

ROASTED BONE MARROW	480
TRUFFLE MASHED POTATO	225
STEAK RICE	210
TWICE BAKED POTATO	295
FOIE GRASS (50g)	850

Caviar & Oysters



ROCKEFELLER 795

Oysters on the half shell are topped with rich, creamy spinach, crispy bacon, and melted mozzarella, then finished with a sprinkle of Parmesan breadcrumbs. Baked until golden and bubbling, and drizzled with fragrant parsley oil.

RUSSIAN CAVIAR OSCIETRA 8500

Oysters on the half shell are topped with rich, creamy spinach, crispy bacon, and melted mozzarella, then finished with a sprinkle of Parmesan breadcrumbs. Baked until golden and bubbling, and drizzled with fragrant parsley oil.

HALF-SHELL 595

Fresh Roxas oysters are served chilled on crushed ice to preserve their clean, briny flavor, and delicate sweetness. Topped with classic mignonette sauce, a dash of hot sauce, vibrant orange caviar for a subtle pop of saltiness, and a squeeze of fresh lemon juice.

TOMATO & BASIL 750

Oysters on the half shell are topped with vibrant pomodoro sauce, and fresh basil, layered with Parmesan breadcrumbs, and melted, bubbling, mozzarella. Finished with a drizzle of fragrant basil Oil.



Pasta

CHICKEN CREAMY PESTO PASTA - 750

Our version of the popular, versatile Italian pasta in savory pesto, blended with chiffonade basil, bright, and tangy sundried tomatoes, artichoke hearts, and olive oil, combined together in a heavy cream sauce, enhanced by shaved Parmesan cheese and garlicky pan-seared chicken breast in heavy cream.



SALTED EGG CARBONARA - 695

Asian-Italian fusion featuring al dente pasta coated in a rich, creamy, and savory sauce, made from mashed salted duck egg yolks, butter, picnic bacon bits, shaved Parmesan, and cream.

SAUSAGE AMATRICIANA- 660

A hearty Roman-inspired pasta featuring Italian sausage simmered in a rich tomato sauce with chili flakes, finished with grated cheese for a bold and comforting flavor.

PRAWN AGLIO OLIO - 725

Al dente spaghetti noodles tossed in a fragrant, emulsified sauce from extra virgin olive oil, combined with charred-grilled prawns with a generous amount of sauteed garlic with a subtle kick of heat from the sprinkled chili flakes and a drizzle of grated Parmesan.

TRUFFLE PASTA - 795

A rich and velvety truffle cream sauce tossed with earthy shiitake mushrooms, finished with a drizzle of basil oil.

Neapolitan-Style Pizza



ROMANA 880

Distinct with its incredibly thin, crisp, and crunchy crust, often called "Scrocchiarella," with our version in Pomodoro sauce, garnished with Pecorino Romano, and Mozzarella cheese, prosciutto, sliced olives, and capers.

TETIO CARNE 960

Meaning "all meat" in Italian, featuring a savory combination of Italian sausage, bacon, pepperoni, prosciutto ham, over Pomodoro sauce with grated Pecorino Romano, and Mozzarella cheese drizzled with fresh basil oil.

GARLIC SHRIMP 920

Crust topped with Mozzarella cheese, garlic butter sautéed shrimp, extra virgin olive oil, toasted garlic, and fresh basil.

PEPPERONI 690

Simple, classic, yet so devouring, is our house-made Pepperoni in Neapolitan-style crisp crust glazed with signature Pomodoro sauce, combined with a generous amount of Pecorino Romano and Mozzarella cheese and basil oil.

QUATRO FORMAGGI 980

Our version of "4 cheese pizza" featuring Mozzarella, Gorgonzola, Cream Cheese, and Parmigiano-Reggiano cheese, served as "white pizza" without tomato sauce, and finished with fresh basil and extra virgin olive oil.



Sarnies & Burgers

TUNA MELT CROISSANT 785

Sarnie spread made of chunky tuna flakes mixed with mayonnaise, celery, and onion on a croissant. Served with British chips.

LOBSTER ROLL 1150

Featuring the elements of both Maine and Connecticut style lobster meat warmed in butter, then tossed in mayonnaise, chives, celery, lemons, salt, and pepper, and loaded onto a soft, buttery bun. Served with British chips.



BACON-MUSHROOM SWISS BURGER - 895

Our signature patties are paired with melted Swiss cheese, accented with crunchy bacon strips, and stir-fried mushrooms in a homemade hamburger bun. Served with British chips.

CREAM CHEESE & SMOKED SALMON TARTINE - 950

Smoked salmon with sliced red onion and cucumber in lemon-dill dressing, served over toasted sour dough with fresh cream cheese.

SPINACH & SUNDRIED TOMATO GRILLED CHEESE - 680

Savory twist on a classic grilled cheese, featuring melted Swiss and mozzarella cheeses, fresh spinach, and tangy sundried tomatoes, toasted between slices of golden bread. Served with crispy British chips and creamy ranch dressing.

BBQ CHICKEN BURGER - 550

Breaded chicken glazed in our secret BBQ sauce, combined with Cheddar cheese, sliced tomatoes, and pickles. Served with British chips.

CLUB HOUSE SANDWICH - 520

Classic layered sandwich made with toasted bread, sliced grilled chicken, crispy bacon, lettuce, tomato, scrambled egg, and mayonnaise. With a side of potato chips.

All Day Breakfast Menu

THE CLASSIC ENGLISH BREAKFAST- 850

A full English breakfast, often called "fry-up", is a traditional hot meal featuring fried or scrambled eggs, pork sausages, fried bacon, baked beans, grilled or fried tomatoes, fried mushrooms, black puddings, hash browns, and a couple of slices of toast or fried bread. Served with a choice of coffee or tea.

EGGS BENEDICT - 680

Classic brunch dish made with toasted English muffins topped with savory ham and bacon, perfectly poached eggs, topped with rich, buttery hollandaise sauce, and potato chips on the side.

SPINACH, HAM AND CHEESE OMELET- 860

Omelette stuffed with sauteed spinach, ham, and cheddar cheese.

MANGO CHIA- 480

Chia soaked and rehydrated in coconut honey juice together with fresh sweet ripe mango.

RASPBERRY & MASCARPONE PANCAKE- 800

Pancake overload stuffed with mascarpone, raspberries, and almonds, glazed with maple syrup and powdered sugar.





Dessert

APPLE CRUMBLE- 395

A classic, rustic British baked dessert consisting of 2 primary layers: a soft, sweetened apple base, and a crunchy, crumbly topping of crushed walnuts, and accented with a cold scoop of vanilla ice cream when served.



SANS RIVAL- 385

Meet our very own “unrivalled” Sans Rival applying the classic crunchy cashew meringue, French butter cream for creamy and velvety, and with a spread of toasted crashed cashew nuts for ultimate zest.



MANGO TORTE

329

Elegant dessert made with soft sponge cake layered with smooth ganache, airy meringue, and fresh mango slices. The cake is finished with a luscious mango whipped cream that adds a fruity, creamy balance to the rich chocolate and delicate cake layers.



ICE CREAM (PER SCOOP)

155

Chocolate, Vanilla, or Strawberry.

STICKY TOFFEE ENGLISH PUDDING

410

Moist sponge cake made with chopped dates, served with a rich salted caramel sauce that adds a perfect balance of sweetness and a hint of salt. The soft pudding and glossy sauce creates a comforting, indulgent dessert often paired with vanilla ice cream.

Iced Tea

MONEY PENNY ICED TEA (PASSION FRUIT AND SHERBET) 285

LEMON ICED TEA 185

PEACH ROSEMARY ICED TEA 250

Fruit Soda

LEMON MINT ELIXIR- 225

Fresh lemon
juice, mint and
soda water.

POM ROYALE SPARKLING- 285

Pomegranate, lemon
juice, strawberry syrup
Soda water.

BERRY PASSION SPARK- 285

Black berry, passion fruit
soda.

LUMIERE ROS'E- 275

Strawberry
lemon soda.



Shake and Smoothies



MANGO	225
CANTALOUPE	225
STRAWBERRY	250
WATERMELON	250
GRAPE	255
STRAWBERRY MANGO	250
CHOCOLATE MILKSHAKE	220
VANILLA MILKSHAKE	220
STRAWBERRY MILKSHAKE	245
CALAMANSI PARADISE	245
DALANDAN PLEASURE	245

FRESH FRUIT JUICE

FRUITS IN SEASON	285
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SPARKLING WATER

SAN BENEDETTO PRESTIGE 500 ML	225
GINGER ALE	140

BOTTLED WATER

SAN BENEDETTO STILL	225
DISTILLED (500ML)	100
MINERAL (500ML)	100

CANNED SODA

COKE ZERO	110
COKE REGULAR	
SPRITE	
ROYAL	



Coffee Menu

Café Americano	145
Café Mocha	175
Café Latte	190
Cappuccino	190
Flat White	185
Affogato	225
Irish Coffee	285
Ristretto	165
Decaffeinated	165

Low Fat Milk Upon Request.

NON-CAFFINATED DRINKS

Hot Chocolate	185
Hot Tea	225 per pot

Please ask your server for available flavors.



ICED BLENDED COFFEE

Coffee Lychee	250
Orange Espresso	275

