



**HaLiya**  
MODERN FILIPINO CUISINE





# SUSTAINABLE MENU OPTIONS

City of Dreams Manila is committed to making environmentally – and socially-responsible dining experiences. We are pleased to provide sustainable menu items while simultaneously upholding our high standards in quality and service.

To further minimize our impact, we work closely with our partners to find alternatives to single-use plastic, lower our carbon footprint, use 100% cage-free eggs and locally sourced products, as well as use new technologies to reduce food waste.

The following icons indicate menu items that contain the following:



## VEGETARIAN

Contains no meat or seafood.



## PLANT-BASED MEAT ALTERNATIVE

Refers to products made from plant materials (i.e. vegan ingredients) that are designed to mimic meat in taste and texture.




## CONTAINS SUSTAINABLE SEAFOOD

Seafood that is either caught or farmed in ethical and sustainable ways which positively contribute to fishery-dependent communities



CITY OF DREAMS  
MANILA



## Mga Putahe

### PAMPAGANA

#### HALIYA SIOMAI

Pork Longganisa / Kinchay / Spring Onion / Repolyo / Humba Glaze  
Spicy Soy Kalamansi Dipping

350

#### BINALOT NA COCHI

Cochinillo / Papaya Atsara / Red Onion / Butter Head Lettuce  
Adobo Flakes / Jalapeño / Pork Liver Salsa

550 | 350 (solo)

#### ENSALADANG TALONG

Crispy Tomato / Red Onion / Garlic & Malunggay Crostini Bread  
Cucumber & Carrot Crudités

350 | 200 (solo)

#### LETSUGAS ENSALADA

Hydroponic Romaine Lettuce / Tinapa Sarsa / Salted Egg Yolk Snow / Parmesan Shaves  
Crispy Prosciutto / Pandesal - Kesong Puti Biscocho

600 | 450 (solo)

#### LUMPIA DINAGAT

Prawn & Crab Meat / Crystal Malunggay Chips / Kalamansi Aioli  
Aligue Dip / Red Chili Floss / Lettuce

950 | 600 (solo)

#### TOKWA'T BABOY CARPACCIO

Tofu Tempura / Kapeng Barako Dressing / Soy-Kalamansi Reduction  
Golden Crispy Garlic Flakes / Chicharon Bulaklak / Spring Onion

500

### SABAW

#### KALABASA KREMA

Caramelized Pork Longganisa / Cheesy Sourdough Crouton  
Pumpkin Seed Oil / Micro Herbs

550 | 250 (solo)

#### SINAMPALUKANG LAMAN DAGAT

Sariwang Sampaloc / Native Vegetables / Kamias

1,050

#### TINOLA KREMA

Stuffed Chicken Roulade / Sous Vide Sayote / Malunggay Powder  
Crispy Ginger / Tanglad Oil / Micro Herbs

500 | 350 (solo)

*Let us know if you have any food allergies or dietary requirements.*

 Chef's Recommendation  Spicy Dish  Sustainable Seafood  
 Vegetarian  Plant-based Meat Alternative **TVP** (Textured Vegetable Protein)

Prices are in Philippine Peso, inclusive of VAT, and subject to local tax and service charge.



LETSUGAS ENSALADA

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BINALOT NA COCHI



ENSALADANG TALONG



LUMPIA DINAGAT



TINOLA KREMA

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KALABASA KREMA

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## PANGUNAHING ULAM

### HALIYA ADOBO

Twice-Cooked Chicken & Pork Adobo / Bacon-Wrapped Chicken Liver Medallion  
Grilled Pineapple / Shallot Confit / Baby Petchay / Marble Potato  
Golden Crispy Garlic Chips / Adobo Glaze  
**800 | 450 (solo)**

### CHICKEN CURRY

Spiced Crispy Fried Chicken / Roasted Red Bell Pepper / Baby Carrot  
Mango Cubes / Herb Rosti Patatas / Micro Cress  
**900 | 500 (solo)**

### BISTEK TAGALOG

Slow-Roasted Black Angus Beef Tenderloin / Broccoli / Crispy Kabute  
Sweet Kamote Fondant / Crispy Onion / King Mushroom  
Moringa Powder / Kalamansi Soy Jus  
**1,850**

### PUSIT KARE-KARE

Marinated Inihaw Na Pusit / Asparagus / Baby Baguio Petchay  
Crispy Fried Talong / Roasted Crushed Mani / Bagoong Alamang  
**950**

### PARES DE HALIYA

Slow-Braised US Beef Brisket/ Pinalutong na Egg Noodles  
Oven-Roasted Garlic Bone Marrow / Star Anise Soy Glaze  
**800**

### CALDERETA

Slow-Braised Angus Beef Short Ribs / Potato / Carrot / Red & Yellow Capsicum  
Green Olives / Fried Garlic / Micro Herbs  
**1,000 | 650 (solo)**

### SUGBA LIEMPO

Sous Vide BBQ Pork Liempo / Asparagus / Onion Leek / King Mushroom  
Cherry Tomato / Pickled Kamias  
**800**

### PAKBET ILOCANO

Kalabasa / Ampalaya / Okra / Sitaw / Talong / Bagoong Alamang  
Pumpkin Flower / Kamote / Hipon / Bagnet  
**700**

*Let us know if you have any food allergies or dietary requirements.*



Chef's Recommendation



Spicy Dish



Sustainable Seafood



Vegetarian



Plant-based Meat Alternative

**TVP** (Textured Vegetable Protein)



HALIYA ADOBO

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PUSIT KARE-KARE

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**BISTEK TAGALOG**

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## PANGUNAHING ULAM

### ESCABECHE TANIGUE FILLET

Oven-Baked Crusted Tanigue Fillet / Lemon Confit / Coriander  
Ginisang Pechay / Cauliflower / Luya & Capsicum Beurre Blanc  
1,050 | 600 (solo)

### BICOL EXPRESS

Tahong / Hipon / Lapu Lapu / Tulya / Pusit / Sigarilyas  
Spicy Bagoong sa Gata / Red & Green Chili  
900

### PANSIT PALABOK

Pusit Adobo / Poached Egg / Annatto Prawn / Pork Rebosado / Kamias Salsa  
Palabok Sauce  
650

### CRISPY PATA

Lutong Bahay Liver Sauce / Atchara / Soy-Vinegar Dipping Sauce  
Bawang at Kinchay Salsa  
1,550

### BAKED PORK SISIG

Poached Egg / Kalamansi Hollandaise / Chicken Liver  
Golden Crispy Garlic / Tofu / Chili Threads / Crispy Magic Chili  
650 | 350 (solo)

### DINUGUAN

Crispy Pork Roulade / Pickled Green Chili / Pork Floss / Local Oyster Mushroom  
Black Bean & Cocoa Sauce  
850

### LAING

Crispy Fried Soft Shell Crab / Creamy Coconut Taro Leaves  
Tinapang Isda / Crispy Shredded Dried Pusit  
1,000

### HALIYA FRIED CHICKEN

Crispy Fried Chicken / Kamote Chips / Home Made Cheesy Chicken Sarsa  
600

### VEGAN PICADILLO

TVP / Pritong Saba / Potato / Red Capsicum / Green Olives / Carrot / Crispy Adlai  
450

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DINUGUAN

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BICOL EXPRESS

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BAKED PORK SISIG

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PANSIT PALABOK

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VEGAN PICADILLO



## KANIN

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### BANGUS PASTIL

Adlai Sinangag Fried Rice / Crispy Shallot / Spring Onion / Itlog na Maalat

650 | 450 (solo)

### SINANGAG

Crispy Golden Bawang

450 | 250 (solo)

### TINAPA

Aligue / Tinapa Salsa

550 | 350 (solo)

### SINAING

Steamed Jasmine Rice

150

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Chef's Recommendation



Spicy Dish



Sustainable Seafood



Vegetarian



Plant-based Meat Alternative



TVP (Textured Vegetable Protein)

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BANGUS PASTIL

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TINAPA RICE

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## PANGHIMAGAS

### HALIYA LECHE DE FLAN

Leche Flan / Macapuno / Kaong / Brandy Snap

250

### MANGGA SUMAN

Coconut Mango Suman / Fresh Mango / Coconut Crème

350

### CHICHINGKA 🍳

Itlog na Maalat / Keso / Coconut

500

### THE HALIYA HALO HALO 🍳

Leche Flan / Langka / Avocado Crema / Buko Jelly / Meringue  
Condensada / Crushed Ice / Caramelized Saba Ice Cream

450

### SARIWANG PRUTAS

Haliya Mango / Katutubong Prutas

400

### HALIYA TURON

Journey of 7 flavors

“Mango / Chocnut / Banana / Leche Flan / Peanut / Dulce de Leche / Langka”

350

### HALIYA CRÈME BRÛLÉE

Don Papa Rum / Caramelized Sugar / Spiced Pineapple  
Basil-Mint Mango / Banana Adlai Pops

300

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🍳 Chef's Recommendation    🔥 Spicy Dish    🐟 Sustainable Seafood  
🌿 Vegetarian    🌱 Plant-based Meat Alternative    TVP (Textured Vegetable Protein)

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THE HALIYA HALO HALO

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HALIYA CRÈME BRÛLÉE

## DRINKS

### WINES

#### PREMIUM WINES

	<b>BOTTLE</b>
1990 Château Lafite Rothschild <i>Pauillac, France</i>	156,500
1982 Château Latour Grand Vin <i>Pauillac, France</i>	328,500
1988 Château Latour Grand Vin <i>Pauillac, France</i>	89,700
1982 Château Mouton Rothschild <i>Pauillac, France</i>	223,000
1989 Château Haut-Brion <i>Pessac-Leognan, France</i>	215,500
2005 Château Haut-Brion <i>Pessac-Leognan, France</i>	82,000
1995 Château Cheval Blanc <i>Saint-Emilion, France</i>	78,000
2000 Château Haut-Brion Blanc <i>Pessac-Leognan, France</i>	75,000
2006 Château Petrus <i>Pomerol, France</i>	233,000
2010 Domaine Leflaive Chevalier-Montrachet Grand Cru <i>Cote de Beaune, France</i>	60,000

#### RED WINES

	<b>GLASS</b>	<b>BOTTLE</b>
2020 Heartland Shiraz <i>Australia</i>	800	3,500
2022 Mommessin Beaujolais Villages, Vieilles Vignes <i>France</i>	750	3,500
2019 Saint-Jacques De Sirans <i>Bordeaux, France</i>	700	3,000
2022 Cave Anne De Joyeuse Camas Pinot Noir <i>France</i>	750	3,000
2022 Colle Corviano Montepulciano d'Abruzzo DOC <i>Italy</i>	500	2,100
2019 Château Bouteilley AOC <i>Cotes de Bordeaux, France</i>		3,500
2004 Château Cos d'Estournel <i>Saint-Estephe, France</i>		26,500
2006 Château Pichon-Longueville Au Baron de Pichon-Longueville <i>Pauillac, France</i>		24,500
2006 Château Leoville-Las Cases <i>Saint-Julien, France</i>		35,800
2009 Marchesi Antinori Solaia Cabernet-Sangiovese <i>Toscana IGT, Italy</i>		46,500
2007 Seavey Merlot <i>Napa Valley, USA</i>		10,000
2010 Louis Jadot Grand Cru Pinot Noir <i>Chapelle-Chambertin, France</i>		33,200
2013 Gaja Barbaresco Nebbiolo <i>Piedmont, Italy</i>		33,800
2020 Cloudy Bay Pinot Noir <i>Marlborough, New Zealand</i>		8,000
2016 Toso Barbaresco DOCG, Nebbiolo <i>Piedmont, Italy</i>		4,000

## WINES

### WHITE WINES

	GLASS	BOTTLE
2020 Domaine Mittnacht Gewurztraminer <i>Alsace, France</i>	1,200	6,000
2021 Craggy Range Kidnappers Vineyard Chardonnay <i>New Zealand</i>	850	4,000
2021 Schubert Sauvignon Blanc <i>New Zealand</i>	950	4,500
2021 Gustave Lorentz, Riesling Reserve <i>Alsace, France</i>	700	3,000
2023 False Bay Chenin Blanc <i>South Africa</i>	750	3,000
2011 Château de Beaucastel Chateauneuf-du-Pape Blanc <i>Rhone, France</i>		8,900
2013 Albert Ponnelle Pouilly-Fuisse Vieilles Vignes Chardonnay <i>Maconnais, France</i>		8,000
2015 Stags Leap Chardonnay <i>Napa Valley, USA</i>		8,600
2015 Beringer Vineyards Private Reserve Chardonnay <i>Napa Valley, USA</i>		7,400
2010 Louis Jadot Batard Montrachet Grand Cru <i>France</i>		50,000
2017 Pascal Jolivet Pouilly-Fume Sauvignon Blanc <i>Loire, France</i>		4,725
2007 Rolly Gassmann Sylvaner <i>Alsace, France</i>		3,650

### SWEET WINES

2005 Disznoko Aszu 5 Puttonyos <i>Tokaji Tokaj, Hungary (500ml)</i>	1,850	6,700
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### CHAMPAGNE/SPARKLING WINES

Heartcraft <i>USA</i>	900	4,000
Liboll Rosé Spumante Extra Dry <i>Italy</i>	1,100	5,000
NV Veuve Clicquot Brut <i>Champagne, France</i>	3,000	14,000
NV Zonin Prosecco Brut <i>Veneto, Italy</i>	550	2,400
NV Moët & Chandon Brut <i>France</i>		8,500
2009 Schramsberg <i>USA</i>		6,500

## LIQUORS

GLASS

### SINGLE MALT SCOTCH WHISKEY

MACALLAN 18 YEARS MALT SHERRY OAK	3,300
MACALLAN SINGLE MALT DOUBLE CASK 12 YEARS	595
LAPHROAIG 18 YEARS PREMIUM	1,680
GLENMORANGIE 18 YEARS PREMIUM	800
GLENFIDDICH 18 YEARS PREMIUM	780
OLD PULTENEY 17 YEARS	1,250

### BLENDED SCOTCH WHISKEY

JOHNNIE WALKER KING GEORGE V	4,400
JOHNNIE WALKER BLUE LABEL	1,300
CHIVAS REGAL ROYAL SALUTE 25 YEARS	2,400
CHIVAS REGAL ROYAL SALUTE 12 YEARS	400
JOHNNIE WALKER BACK LABEL	400
MONKEY SHOULDER	350

### WHISKEY

PIKESVILLE RYE	905
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### BOURBON

WILD TURKEY 81	1,700
JACK DANIEL'S	240
BAKER'S	670

### COGNAC

RICHARD HENNESSY	25,000
HENNESSY PARADIS IMPERIAL	14,100
TESSERON LOT N53 XO	3,450
HENNESSY XO	1,660

### GIN

HENDRICK'S	350
TANQUERAY	150
BOMBAY SAPPHIRE	250

### VODKA

STOLICHNAYA ELIT	500
BELVEDERE	320
ABSOLUT BLUE	250

### TEQUILA

DON JULIO BLANCO	500
PATRON AÑEJO	410
PATRON SILVER	380
PATRON REPOSADO	350
JOSE CUERVO GOLD ESPECIAL	250

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## LIQUORS

### RUM

	BOTTLE
RON ZACAPA XO	1,360
RON ZACAPA 23 YEARS	640
DON PAPA	250

### LAMBANOG (LOCAL COCONUT LIQUOR)

LAKAN LAMBANOG	295
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## SIGNATURE COCKTAILS

SMOKED WHISKY SOUR	1,050
ALAB	400
PERLAS	400
MAHARLIKA	800
SINAG	650
ULAP	400
LUNA	650
TROPIKO	450
TAKIP-SILIM	500
LA BERDE	450

## BEERS

### LOCAL BEERS

	BOTTLE
SAN MIGUEL PALE	290
SAN MIGUEL LIGHT	280
SAN MIGUEL PREMIUM	300
SAN MIGUEL SUPER DRY	300

### IMPORTED BEERS

CORONA	390
STELLA ARTOIS	345
TSING TAO	390

## MOCKTAILS

**LET'S BEET IT** 270  
Beetroot, cranberry,  
Agave syrup, egg whites, lemon

**BLAME IT ON RED** 270  
Lemon, pineapple, ginger syrup,  
soda water, strawberry puree

**POP MY PEACH** 270  
Lime, fresh orange, mint leaves,  
peach syrup, strawberry puree,  
Sprite

**FEED ME PANCAKE** 270  
Maple syrup, peach puree, lime,  
cranberry, apple, watermelon,  
marshmallow, cinnamon

## SODA

Choice of:  
Coke, Coke Light, Coke Zero or Sprite 170  
Schweppes Soda or Tonic Water 190  
Canada Dry Ginger Ale 215  
Bundaberg Ginger Beer 300

## BOTTLED WATER

San Pellegrino Sparkling Water 505ml 330  
Acqua Panna Still Water 500ml 300

## FRESH JUICE

Choice of:  
Watermelon, Pineapple, 350  
Ripe Mango, Lemonade, Orange

## CHILLED JUICE

Choice of:  
Cranberry, Apple, Pineapple 210  
Iced tea 180

## COFFEE

Choice of:  
Americano, Espresso or Espresso Macchiato 200  
Brewed, Cappuccino, Latte, 225  
Mocha or Mochaccino  
Hot Chocolate 350

## ICED COFFEE

Choice of:  
Americano or Brewed,  
Latte, Mocha or Cappuccino 200

## TEA

Choice of:  
Earl Grey, English Breakfast,  
Chamomile, Jasmine or Peppermint 200

# Signature Cocktails

## PERLAS

Made from local rum  
infused with cinnamon stick



## ALAB

Made from local ingredients  
of calamansi liqueur  
and dalandan Fruits



## ULAP

Made from Filipino  
distilled coconut palm liquor  
with local brandy snaps



NEW

# Signature Cocktails

## TROPIKO

Gin-based cocktail with tropical pandan finish



## LUNA

Rum-based cocktail inspired by the warrior Goddess of moonlight in Philippine mythology



## LA BERDE

Refreshing vodka-based cocktail with tangy flavor and hint of spice



## TAKIP-SILIM

Strong whiskey-based cocktail finished off with a flaming cinnamon powder

