



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:



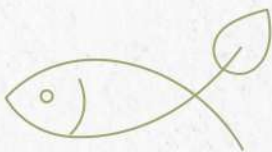
VEGETARIAN

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

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
Alique Dip / Red Chili Floss / Lettuce
950 | 600 (SOLO)

SCALLOPS SA GATA

Pan-seared Scallop / Fried Talong / Spicy Bagoong sa Gata
Prawn Oil / Spring Onion
1,050

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



BINALOT NA COCHI



ENSALADANG TALONG



LUMPIA DINAGAT

Mga Putahe

SABAW

KALABASA KREMA

Caramelized Pork Longganisa / Cheesy Sourdough Crouton
Pumpkin Seed Oil / Micro Herbs
500 | 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.



TINOLA KREMA

KALABASA KREMA



Mga Putahe

PANGUNAHING ULAM

HALIYA ADOBO

Twice-Cooked Chicken & Pork Adobo / Foie Gras
Grilled Pineapple / Shallot Confit / Potato Pavé
Green Pea Puree / Adobo Glaze

1,200

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

CALDERETA

Slow-Braised Angus Beef Short Ribs / Potato / Carrot
Red and Yellow Capsicum / Green Olives / Fried Garlic / Micro Herbs

1,000 | 650 (SOLO)

SUGBA LIEMPO

Sous Vide BBQ Pork Liempo / Onion Leek / Pickled Kamias
Adlai & Corn Risotto / BBQ Glazed / Crispy Kangkong

1,050

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)

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



HALIYA ADOBO

PUSIT KARE-KARE





BISTEK TAGALOG

Mga Putahe

PANGUNAHING ULAM

ESCABECHE TANIGUE FILLET

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

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)

LAING

Creamy Coconut Taro Leaves / Deep Fried Sustainable
Blue Crab Meat / Tinapa Flakes / Green Chili / Micro Cress
750

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.



BAKED PORK SISIG



PANSIT PALABOK



Mga Putahe

KANIN

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

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.



BANGUS PASTIL



TINAPA RICE

Mga Putahe

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 / Ube / Avocado Crema / Buko Jelly / Meringue
Condensada / Crushed Ice / Caramelized Saba Ice Cream
450

SARIWANG PRUTAS

Haliya Mango / Katutubong Prutas
450

HALIYA TURON

Journey of 7 Flavors
Mango / Chocnut / Banana / Leche Flan / Peanut / Dulce de Leche / Langka
350

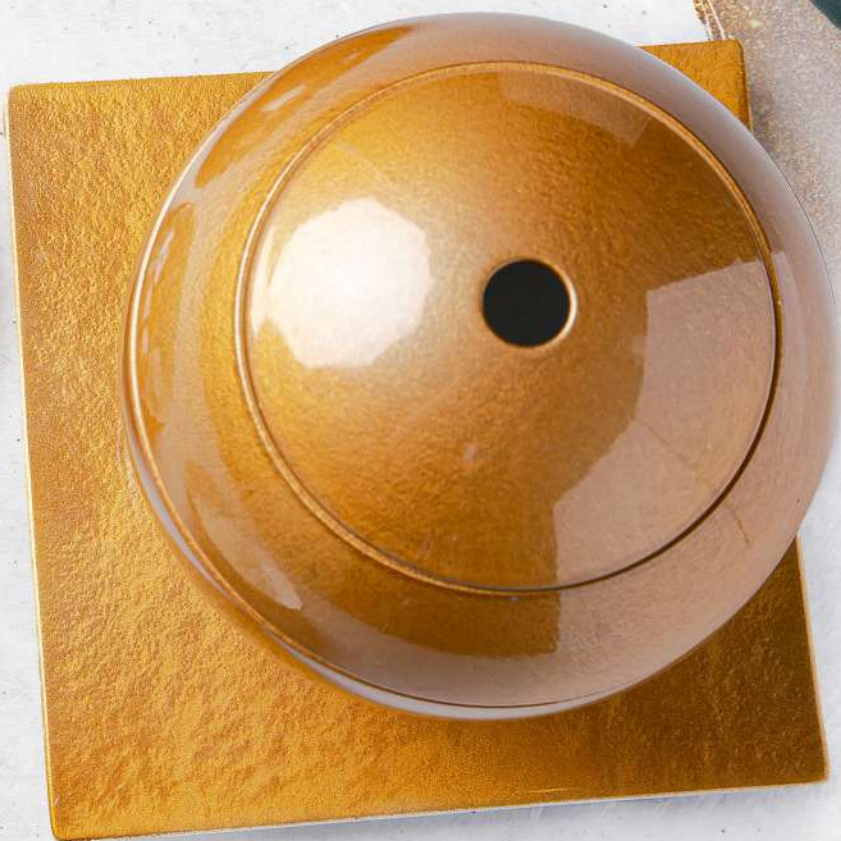
HALIYA CRÈME BRÛLÉE

Don Papa Rum / Caramelized Sugar / Spiced Pineapple
Basil-Mint Mango / Banana Adlai Pops
300

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.



THE HALIYA HALO HALO



HALIYA CRÈME BRÛLÉE



Wine List

PREMIUM WINES

BOTTLE

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

Wine List

CHAMPAGNE/SPARKLING WINES

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

WHITE WINES

2021 Domaine Mittnacht Gewurztraminer Alsace, France	1,200	6,000
2022 Craggy Range Kidnappers Vineyard Chardonnay New Zealand	850	4,000
2023 Schubert Sauvignon Blanc New Zealand	950	4,500
2021 Gustave Lorentz, Riesling Reserve Alsace, France	700	3,000
2023 False Bay Chenin Blanc South Africa	750	3,000
2011 Château de Beaucastel Chateauneuf-du-Pape Blanc Rhone, France		8,900
2013 Albert Ponnelle Pouilly-Fuisse Vieilles Vignes Chardonnay Maconnais, France		8,000
2010 Louis Jadot Batard Montrachet Grand Cru France		50,000

RED WINES

2021 Heartland Shiraz Australia	800	3,500
2022 Mommessin Beaujolais Villages, Vieilles Vignes France	750	3,500
2019 Saint-Jacques De Sirans Bordeaux, France	700	3,000
2023 Cave Anne De Joyeuse Camas Pinot Noir France	750	3,000
2022 Colle Corviano Montepulciano d'Abruzzo DOC Italy	500	2,100
2019 Château Bouteilley AOC Cotes de Bordeaux, France		3,500
2006 Château Pichon-Longueville Au Baron de Pichon-Longueville Pauillac, France		24,500
2006 Château Leoville-Las Cases Saint-Julien, France		35,800
2009 Marchesi Antinori Solaia Cabernet-Sangiovese Toscana IGT, Italy		46,500
2007 Seavey Merlot Napa Valley, USA		10,000
2010 Louis Jadot Grand Cru Pinot Noir Chapelle-Chambertin, France		33,200
2013 Gaja Barbaresco Nebbiolo Piedmont, Italy		33,800
2022 Cloudy Bay Pinot Noir Marlborough, New Zealand		8,000

SWEET WINES

2005 Disznoko Aszu 5 Puttonyos Tokaji Tokaj, Hungary (500ml)	1,850	6,700
--	-------	-------

LIQUORS

SINGLE MALT SCOTCH WHISKEY

GLASS

MACALLAN 18 YEARS MALT SHERRY OAK	3,300
MACALLAN SINGLE MALT DOUBLE CASK 12 YEARS	1,200
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
----------------	-----

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

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

LIQUORS

RUM

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

LAMBANOG (LOCAL COCONUT LIQUOR)

LAKAN LAMBANOG	GLASS	295
----------------	-------	-----

SIGNATURE COCKTAILS

SMOKED WHISKY SOUR	GLASS	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

SAN MIGUEL PALE	BOTTLE	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

Beetroot, cranberry,
Agave syrup, egg whites, lemon

270

BLAME IT ON RED

Lemon, pineapple, ginger syrup,
soda water, strawberry puree

270

POP MY PEACH

Lime, fresh orange, mint leaves,
peach syrup, strawberry puree,
Sprite

270

FEED ME PANCAKE

Maple syrup, peach puree, lime,
cranberry, apple, watermelon,
marshmallow, cinnamon

270

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,

245

Latte, Mocha or Cappuccino

TEA

Choice of:

Earl Grey, English Breakfast,

200

Chamomile, Jasmine or Peppermint

Signature Cocktails

PERLAS

Made from local rum infused
with cinnamon stick



ALAB

Made from local ingredients of
calamansi liqueur & dalandan fruits



ULAP

Made from Filipino distilled coconut
palm liquor with local brandy snaps



Signature Cocktails

LUNA

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

TROPIKO

Gin-based cocktail with tropical pandan finish



TAKIP-SILIM

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



LA BERDE

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

