# firefish Restaurant and Lounge

## COLD APPETIZERS

🖒 Filipino Lumpiang Sariwa 🏭 🚻

Spring vegetables in malunggay crepe, soy peanut dressing, toasted crushed cashews

Shrimp, sliced pork, mint with nuoc cham and peanut sauce

Sinamak vinegar marinated kingfish with ginger, tomatoes and red onions

## HOT APPETIZERS

Spicy chili sauce, leeks and sesame seeds

Beef Salpicao 🚻 🎹

Beef tenderloin, garlic, paprika and worcestershire sauce

Sizzling Pork Sisig 380 187

Minced pork, garlic, chilis and spices



Served with soy sauce, calamansi & homemade chili sauce

© Jumbo Pao 30 ™

Pork & Shrimp Siomai 200 PM

Pork Gyoza 480

Chicken with Mushroom Siomai 📶 🎹



## Filipino Chicken Tinola 380 111

A classic soup flavored with lemongrass, garlic, ginger and chayote

Marinated beef, rice noodles, cabbage, pickled chili and leeks in a rich beef broth

🖒 🕏 Thai Tom Yum 💵 🕆

Shrimp, lemongrass, kaffir lime, spicy sweet & sour broth

Filipino Salmon Sinigang 🔠 🎹

Salmon cooked in a sour tamarind broth with fresh native vegetables



## Green Mango and Papaya 🚻 🎹

Tomatoes, carrots, cashews and crispy shallots

🖒 Spicy Thai Beef 🚻 🚻

Romaine, tomatoes, mint, cabbage, shallots, toasted rice and Thai spicy dressing

Traditional Filipino salad of tomatoes, onions, salted eggs, okra and eggplants with a side of bagoong vinaigrette



🖒 Filipino Pancit Canton 👭 🎢

Stir fried egg noodles with chicken, shrimp, squid balls and vegetables. Served with homemade toasted puto

Indonesian Nasi Goreng 320 PM

Indonesian style fried rice with chicken, shrimp, eggs, chili and prawn cracker

Pad Thai 👭 🎹

Rice noodles, shrimp, chicken, tofu and Palawan cashews



PORK

CERTIFIED SUSTAINABLE

VEGETARIAN

GLUTEN FREE



## 🖒 Singapore Hainanese Chicken 🚻 🚻

Steamed ginger rice, cucumbers, traditional accompaniments

#### Chicken & Pork Adobo 400 PM

Pork belly and chicken braised in a tangy soy vinegar sauce, bay leaf, black peppercorn and garlic

### Kare Kare 860 111

Beef tripe and beef shank braised in Palawan cashew and peanut sauce with native vegetables. Served with homemade bagoong

## Bistek Tagalog 👪 🚻

Beef tenderloin sautéed medium well with sweet soy sauce, calamansi, roasted shallots and garlic

## 🖒 Crispy Pata 💵 👑

Tender braised pig's trotter, fried to a crunchy crisp served with sweet soy vinegar sauce and homemade atchara

### Malaysian Peppered Beef 🚻 📅

Tenderloin, broccoli, szechuan cumin, cilantro and jalapeno

## Lechon Kawali 👭

Crisp and crunchy pork belly, salted egg and tomato salad, homemade atchara, sweet soy vinegar sauce and liver sauce

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On a bed of sweet and spicy ginger coconut sauce with blistered haricot verts and roasted garlic

## Thai Chicken Curry 700 PH

Green coconut curry, aromatics, blistered tomatoes and crispy potato

## SEAFOOD

- △ Lemongrass Coconut Mussels 700 PHP

  Melted leeks, kaffir lime, chilies and aromatic oil
- Prawns in Lemon Chile Sambal 1,300 Prawns in Lemon
- Signature Garlic Pepper Crabs (500g) 1,700 Proper Crabs

#### Calamares En Su Tinta 700 H

Squid sautéed in olive oil and its own ink

## Binukadkad na Lapu Lapu 1,700 PP

Crispy grouper, homemade salted egg and tomato salad. Serve with homemade atchara and sweet soy vinegar sauce

## Sugpo in Aligue 1,700 ™

Jumbo tiger prawns in crab fat sauce, garlic, butter and garlic chips

## Firefish BBQ Salt Baked Fish 2,600 PP (Please allow 45 minute cooking time)

Salted egg and tinapa fried rice, shiitake mushrooms, and seafood sauce

# **ESETABLES**

- Nyonya Sambal Eggplant 200 HP
  Sweet soy and chilies
- Asparagus and Green Beans 340 PP Garlic, chilis and black bean sauce
- △ Chop Suey 30 ™

Sauteed chicken, snow peas, cauliflower, carrots, cabbage and bell peppers

## Pinakbet 300 PM

Filipino vegetable stew with dried baby shrimp, homemade bagoong and crispy pork bits

- CHEF RECOMMENDATION
- PORK
- CERTIFIED SUSTAINABLE
- VEGETARIAN
- GLUTEN FREE



#### Adobo Rice 380 PM

Chicken and pork adobo flakes tossed in garlic rice

## Yang Chow Fried Rice 370 \*\*\*

Shrimp, pork, fried egg, carrots, green peas and garlic

🖒 Salted Egg and Tinapa Fried Rice 🚻 🚻

Crumbled salted eggs, stir fried with flaked barrel mackerel with tomatoes, leeks and garlic

Steamed White Rice (single order) 41 111

Garlic Fried Rice (single order) 70 1111



Hot Dog Sandwich 240 PM

Served with fries

Kiddie Fried Chicken 300 PH

Crispy chicken leg with buttered vegetables, steamed rice or fries

Spaghetti & Meatballs 340 PM

Cheddar cheese topping



🖒 Signature Chocolate Cake 🚻 🎹

Moist chocolate cake, peanut butter filling and burnt banana ice cream

Warm Chocolate Bread Pudding 30 1111

Served with candied pistachio and vanilla ice cream

4 Halo-halo Turon 200 PM

Purple yam, leche flan, jackfruit, white chocolate sauce

Mango, Mango Cheesecake 🚻 🚻

Mango coulis, fresh mango and mango lhassi









GLUTEN FREE



## PLATTERS

All served with our famous macaroni salad, steamed white rice and our cornbread bibingka

Hunan Cumin Pork Ribs	1,200 PHP
Island Fire Chicken Inasal	1,000
Sticky Char Siu Pork Ribs aka "Pork Candy"	1,160 PHP
Dr. Pepper Soy Braised Beef Short Ribs	1,300 PHP
Ginger Scallion Prawns	1,400 PHP

## FAVORITES

All served with our famous macaroni salad, steamed white rice and our cornbread bibingka

Ribs Combo (Cumin Ribs, Char Siu Ribs and Dr Pepper Soy Short Ribs)	1,700 PHP
Firefish Mix (Chicken, Cumin Ribs, Prawns)	1,660 949
Prawn & Chicken Combo (Prawns & BBQ Chicken)	1,200 PHP
Prawn & Ribs Combo (Prawns, Cumin Ribs, Char Siu Ribs)	1,740 PHP
Ultimate Platter (A taste of everything) Good for 4-6 person	3,000 PHP

# CREATE YOUR OWN

Choose Protein		Choose Sides	
Pork Ribs	670 PHP	Macaroni Salad	100 PHP
Half Whole Chicken	560 PHP	Steamed White Rice	40 PHP
Beef Short Ribs	1,100 PHP	Cornbread Bibingka	40 PHP
Tiger Prawns	920 111	Ginger Scallion Fries	260 9119

#### Choose Marinades/Rubs/Sauce

Fire Fish BBQ (Original or Spicy)	80 949
Hunan Cumin Rub	60 PMP
Char Siu Sauce	100 111
Dr Pepper & Soy	140 1
Ginger Scallion Oil	140 PMP

Prices are exclusive of 10% service charge.