



## Share Plates

**Filipino Table Bread | “Ensaymada” | 7**  
savoury & sweet buns, grana padano, umami butter

**Pork Spring Rolls | “Lumpia” | 12**  
pickled vegetables, sweet chili garlic

**Filipino Ceviche | “Tuna Kilawin” | 19**  
ahi tuna, avocado, onions, cucumber, young greens, coconut vinegar, EVOO, spiced wonton chips

**Pork BBQ Bao | “Siopao” | 16**  
charred BBQ pork, calamansi, scallions, house atchara, umami mayo, three bao buns

**Filipino BBQ Skewers | “Inihaw na Baboy” | 12**  
pork or chicken, coconut vinegar, preserved papaya

**Crispy Chicken Wings | 19**  
Filipino Honey Garlic, Lemon-Pepper, Hot, or BBQ

**Nutty Brussels | 16**  
fried brussel sprouts, house peanut crunch, calamansi-peanut sauce

**Ginger Coconut Mussels | “Ginataang Tahong” | 24**  
lemongrass, Asian lime, warm pandesal buns

**Manila Fries | “Sinigang Fries” | 14**  
hand-cut fries, salt, vinegar, chili oil, roma tomatoes, feta, black garlic miso mayo

## The Bowls

**Pan-Pacific Chowder | 22**  
clams, mussels, prawns, salmon, potato, ginger, chicharron, black pepper, warm pandesal bun

**East-Style Salad | 15**  
mixed lettuce, fresh mango, cucumber, roma tomato, toasted sesame seeds, crushed peanuts, preserved papaya & carrot, house soy-ginger vinaigrette  
+BBQ Skewer 7 | +Tocino Chicken 7 | +Garlic Prawns 7  
+Ahi Tuna 5 | +Rotisserie Chicken - Dark 8 - White 10

**Classic Caesar Salad | 15**  
romaine hearts, creamy house dressing, grano padano, pickled shallots, pandesal croutons  
+BBQ Skewer 7 | +Tocino Chicken 7 | +Garlic Prawns 7  
+Ahi Tuna 5 | +Rotisserie Chicken - Dark 8 - White 10

**Stir-Fried Noodles | “Pancit” | 25**  
chicken, prawns, rice noodles, carrots, snap peas, Napa cabbage, Asian lime, light spices

**Pinoy Pad-Thai | “Manila to Bang-Kok” | 25**   
tocino chicken, prawns, egg, “Harnett’s” chili oil, tamarind, peanut crumble, rice noodle, bean sprouts

**Prawn Scampi | 25**  
Fratelli’s fresh linguini, calamansi, oven-roasted garlic, “Harnett’s” chili sambal, parsley, garlic bread

**Manila Rice Bowl | “Adobo Bowl” | 25**  
braised adobo pork shoulder, fried egg, roma tomato, adobo fried rice, black garlic aioli, green onion

**Zen Poke Bowl | 23**  
marinated tofu, ponzu dressing, avocado, edamame, cucumber, seaweed salad, umami mayo, garlic rice  
+BBQ Skewer 7 | +Tocino Chicken 7 | +Garlic Prawns 7  
+Ahi Tuna 5 | +Rotisserie Chicken - Dark 8 - White 10

*Please alert your server of any allergies & dietary restrictions  
tables of 6 or more may be subject to an 18% service charge*



## Handhelds

### Chicken "Bun Mee" | 22

marinated grilled chicken, toasted baguette, lettuce, preserved papaya & carrots, black garlic mayo

### Fish + Chips | One Fish 19 | Two Fish 26

tempura battered haddock, pickled papaya & carrot, fresh calamansi, black garlic mayo

### Manila Burger | "Sisig Burger" | 23

Manila smash patty, crispy pork sisig, onions, serrano peppers, American cheese, aurora sauce, pandesal bun

### Double Smash Burger | "American Classic" | 26

two Manila smash patties, American cheese, lettuce, aurora sauce, onions, fried pickle, pandesal bun

**handhelds are served with house spiced fries**

sub salad 4 | sub chowder 7 | upgrade manila fries 2

## Main Street Favourites

### Signature Rotisserie Chicken | "Lechon Manok" | 40

fried kalettes Filipino chicken gravy, pandesal buns, mash

### The Social Half | "Lechon Manok" | 28

half rotisserie chicken, fried kalettes with parmesan, garlic whip potatoes, Filipino chicken gravy, pandesal bun

### Romeo's Childhood Adobo | "Adobo" | 28

savoury braised pork adobo, garlic confit whipped potatoes, fried brussel sprouts, fried onion

### Braised Short Rib | "Kare-Kare" | 38

glazed beef short rib, peanut & annatto seed stew, green beans, eggplant, bok choy, garlic rice

### Spiced Lamb Shank | "Kaldereta" | 25

pepper & tomato stew, choice of garlic rice, crushed potatoes, or garlic confit whipped potatoes

### Pan-Roasted Sable Fish | 38

vadouvan, sweet peas, king mushroom, confit potatoes

## Romeo's Signature Steaks

### 8oz New York | 42

olive oil-poached 8oz New York steak, Asian chimichurri, garlic whipped potato, fried kalettes with parmesan  
+Sautéed Prawns 7 | +Vadouvan 6

### The Beef Duo | 49

grilled 6oz new york striploin, 6oz braised short rib glazed in demi, garlic whipped potato, sautéed green beans, vadouvan purée, natural jus

+Sautéed Prawns 7 | +Asian Chimichurri 3

## Desserts

### Molten Lava Cake | 14

ovaltine crunch, vanilla gelato, poached cardaba banana, caramel drizzle

### Filipino Sundae | 14

poached cardaba banana, ube ice cream, mango, pineapple, chantilly, ovaltine crunch

## Do It The Filipino Way

Filipino dining is meant to be shared. Order a few dishes for the table, try something new, and enjoy everything family-style—passed around, tasted together, and enjoyed at your own pace.

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