



*Millie's*

# Menu

Mall of Asia . Quezon City . Acropolis, QC . Batangas



# Breakfast & Soup Salad





# Breakfast

## Millie’s Pancakes

Three pancakes with whipped cream and maple syrup served with bacon or sausage

P 395

## Filipino Breakfast\*

Longganisa, pork tocino, beef tapa, or daing na bangus with 2 eggs, and steamed or garlic rice

P 550

## American Breakfast\*

Sweet ham, crispy bacon, breakfast sausage, or corned beef with 2 eggs, hash brown, and white or wheat toast with butter or jam

P 550

## Nice and Easy Breakfast\*

White or wheat toast, breakfast rolls, with marmalade and butter served with fresh fruit

P 295

\*served with chilled fruit juice and brewed coffee or tea

## Millie’s Omelette

Choice of: cheese, ham, mushroom, onion, and tomato. Served with bread

P 295

## Sausage and Egg

Served with two eggs, any style.  
Served with bread

P 350

## Asian Congee

Flaked chicken, pork asado, century egg, and crispy wonton flakes

P 225

## Tropical Fruit Medley

P 295

# Breakfast Cereals

Oatmeal, cornflakes or rice crispies with fresh fruits, milk, and honey

P 250

# Soup

## Creamy Vegetable Soup

Puree of mixed vegetables with croutons

P 295

## Tomato Soup

Puree of plump tomatoes, basil, topped with milk froth and croutons

P 295

## Molo Soup

Meat dumplings in savory chicken broth

P 295

## Mushroom Soup

Puree of mixed mushroom with croutons

P 350

# Salad

## Millie’s Garden Salad

Grilled chicken breast, capsicum, and mango in a bed of mesclun tossed in mango vinaigrette

P 450

## Caesar Salad

All time favorite, crisp romaine lettuce tossed in classic caesar dressing with croutons, topped with bacon bits and shreaded chicken

P 295

## Greek Salad

Feta cheese, oregano, cucumber, tomato, and olives

P 295

Prices are subject to 10% Service Charge

# Starters

## Beef Salpicao

Beef tenderloin marinated with calamansi, soy sauce, and garlic.  
Served with crostini

P 695

## Gambas

Prawns sauteed in garlic, chorizo, and chili. Served with garlic bread

P 495

## Smoked Salmon

Served with capers, onion rings, and horseradish

P 650

## Calamares Fritos

Everyone’s favorite pica pica, squid rings with creamy aioli

P 495

## Prawn Catalan

Prawns with mustard, tomatoes, potatoes, and olive oil

P 395

## Marinated Mussels

Mussels in red wine vinegar, olive oil, and basil

P 295

# Burgers & Sandwiches

## Millie’s Classic American Burger

Wagyu beef with cheddar cheese and our special sauce on brioche buns

P 675

## Chicken Sandwich

Roast chicken with apples, lettuce, tomatoes, and cucumber

P 300

## Tuna Sandwich

Tuna with sliced egg on whole wheat bread

P 375

## Steak Sandwich

Ciabatta bread filled with sliced US beef, arugula, brie, and peppers

P 650

## Mustard Glaze Sausage

Served with caramelized onions on traditional hotdog buns

P 395

## Microtel Club Sandwich

Layers of chicken, crispy bacon, cheese, and eggs

P 395

## Vegetable Panini

Grilled mixed vegetables with mozzarella cheese

P 350

## Beef Pita Roll

Tender beef tips, julienned carrots, lettuce, and spicy yogurt sauce on toasted pita

P 550



Sandwiches

&

Starters







# Pizza & Seafood Noodles



# Pizza

## Goat Cheese & Arugula

Goat cheese, arugula, and honey balsamic reduction

P 700

## Caprese

Tomato garlic confit with basil and cheese

P 550

## Quattro Formaggio

Tomato sauce, gorgonzola, fontina, parmesan, mozzarella

P 550

## Margherita

Tomato sauce, basil, parmesan, and mozzarella

P 500

## Pepperoni

Tomato sauce, pepperoni with mozzarella and parmesan cheese

P 550

# Pasta & Noodles

## Tagliatelle Bolognese

Flat ribbon pasta in traditional meat sauce with parmesan cheese

P 450

## Seafood Marinara

Linguine in rich tomato sauce and assorted seafood

P 350

## Gnocchi in Gorgonzola & Pistachios

Potato dumplings with cream and gorgonzola

P 385

## Spaghetti Carbonara

Classic carbonara sauce with bacon, egg yolk, and parmesan cheese

P 350

## Rigatoni alla Norma

Rigatoni in tomato sauce with fried eggplant

P380

## Pancit Guisado

Choice of bihon, canton, or sotanghon noodles tossed in stir-fried vegetables, shrimp, squid, pork, and chicken

P375

## Phad Thai

Flat noodles flavored with fish sauce, sweet tamarind, red hot chili, shrimp, chicken, and crushed peanuts

P 295

# Seafood

## Grilled Prawns

Marinated in lemon, garlic, and chili

P 950

## Pan Fried Salmon

Salmon steak in lemon, capers, and butter sauce

P 750

## Galician Tuna Steak

Fillet of tuna marinated in red wine served with mashed potato

P 695

## Tropical Grilled Marlin

Seasoned blue marlin fillet topped with mango salsa served with mashed potato

P 695

## Fish & Chips

Beer battered mahi mahi served with french fries and mushy peas

P 500



# Filipino Dishes

## Millie's Kare Kare (For 2)

Ox tail, tripe, and assorted vegetables in annatto peanut sauce served with sauteed shrimp paste

P 895

## Chicken & Pork Adobo

Chicken and pork stewed to succulent perfection with vinegar, soy sauce, garlic, and bay leaf

P 450

## Beef Steak Tagalog

Beef tenderloin cooked in soy sauce and calamansi, topped with onion rings

P 850

## Crispy Pata (For 2)

Pork knuckles braised in spices, deep fried to a golden crispy crust

P 950

## Sinigang (For 2)

Choice of: Pork or Seafood in soured broth and local vegetables

P 525

## Tinolang Manok (For 2)

Filipino chicken soup with ginger, green papaya and chili leaves

P 495

## Pinakbet (For 2)

Sauteed local vegetables in shrimp paste with fried pork belly

P 550

# International Dishes

## From the Grill

Ribeye, Fillet, or Sirloin steak with your choice of sauce: black pepper, mushroom, or red wine with a side of: french fries, mashed potatoes, steamed vegetables, or rice

P 1650

## Chicken Parmigiana

Breaded chicken breast topped with mozzarella and tomato sauce

P 495

## Hainanese Chicken

Steamed chicken served with soy sauce, ginger sauce, and chili sauce

P 385

## Tuscan Fried Chicken

Marinated with lemon, garlic, and olive oil served with french fries

P 595

## Chicken Curry

Marinated chicken with aromatic spices served with basmati rice

P 375

## Millie's Baby Back Ribs

Tender and smokey, packed with flavor from our secret marinade

P 850

## Grilled Herb Pork Chop

Grilled pork chop served with mashed potatoes and chimichurri sauce

P 450

## Beef Kebab

Marinated prime beef cuts skewered with onions, tomatoes, and capsicum

P 950

## Lamb Chops

Marinated in garlic, rosemary and lemon served with french fries

P 1250

## Nasi Goreng

Indonesian fried rice with chicken and prawn topped with fried egg

P 395





# Filipino & International



Prices are subject to 10% Service Charge





# Drinks & Desserts

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Dessert

Tiramisu

Traditional Italian dessert with mascarpone cheese and rhum  
P 395

Leche Flan

Creamy custard in caramel syrup  
P 195

Mango Panna Cotta

Sweetened cream topped with mango coulis, a classic Italian dessert  
P 195

Fresh Fruit Platter

Assorted slices of fruit in season  
P 225

Ice Cream

Two scoops from our selection of ice cream flavors  
P 125

Halo Halo with Ice Cream

Layers of assorted Filipino sweet delicacies with crushed ice, leche flan, sweet ube, and a scoop of ice cream  
P 250

Beverages

Fresh Fruit Juices

Orange P 375  
Mango P 250  
Pineapple, Calamansi, Watermelon P 200

Chilled Juices

Mango, Orange, Pineapple P 150

Shakes

Mango P 195  
Banana P 175  
Watermelon P 185  
Vanilla, Chocolate P 175  
Strawberry P 175

Smoothies

Banana P 275  
Mango P 375  
Banana Mango P 295  
Ginger Orange P 395  
Orange Mango P 395

Softdrinks

P 125  
Coke, Coke Light, Coke Zero, Sprite, Royal Tru Orange

Water

Bottled Water P 50  
Soda Water P 150  
Tonic Water P 150  
Perrier P 350

Coffee

Americano P 95  
Cappuccino, Cafe Latte P 105  
Hazelnut Latte, Caramel Latte P 130

Tea

P 65  
Lipton, Green, Chamomile, Jasmine, Earl Grey  
Iced Tea P 110

Millie’s Hot Chocolate

P 90

Local Beer

San Miguel Pilsen P 175  
San Miguel Light P 175  
San Miguel Super Dry P 175  
Heineken Regular P 250

Mocktails

Pineapple Cooler

Fresh pineapple, sugar, lemon juice  
P 220

Four Seasons

Grenadine, pineapple, orange, mango, watermelon  
P 250

Virgin Pina Colada

Coconut cream, pineapple juice  
P 220

Classic Cocktails

Blue Lagoon	P 195
Singapore Sling	P 195
Tom Collins	P 195
Negroni	P 275
Weng Weng	P 275

Liquor

Aperitif

Campari	P 120
Sweet Vermouth	P 120
Dry Vermouth	P 120
Pernod	P 150

Gin

Bombay Sapphire	P 120
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Bourbon

Jack Daniel's	P 175
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Whiskey

Johnnie Walker Black	P 175
Johnnie Walker Red	P 175
Jameson	P 175
Glenlivet	P 350

Vodka

Stolichnaya	P 110
Grey Goose	P 250
Absolut	P 110

Tequila

Jose Cuervo Gold	P 135
Jose Cuervo Silver	P 90

Rum

Bacardi Light	P 90
Bacardi Gold	P 100

Brandy & Cognac

Carlos I	P 200
Fundador Reserva	P 200
Remy Martin X.O	P 675

House Wine

Vistamar-Brisa	
Merlot	P 1,300
Chardonnay	P 1,300
by the glass	P 300

Red Wine

Glorioso Crianza, Bodegas Palacio - Spain

Typical fruit aromas of tempranillo grapes with touch of spices. Ideal for all kinds of meat  
P 1,500

Valpolicella, Zonin - Italy

Dry on the palate with a fine and harmonious balance. Ideal with grilled steak, burgers, and pizza  
P 1,500

Merlot, J. Moreau & Fils - France

Seductive bouquet of black and red fruit with discreet notes of under-wood and licorice. Best with sausages and grilled meats  
P 1,350

Cabernet Sauvignon, Alexis Lichine - France

Fine tannic body, notes of licorice. Best with red meat  
P 1,400

Cabernet Sauvignon, Vistamar Reserva - Chile

Fruity, with notes of toffee and vanilla, mild tannins. Ideal with beef, lamb, and poultry  
P 1,450



## White Wine

### **Mayor Verdejo, Bodegas Palacio - Spain**

Fresh fruity character. With aromas of grapefruit, fennel, and aromatic herbs. Best paired with fruit based dessert

**P 1,400**

### **Pinot Grigio, Zonin - Italy**

Delicately fruity, relatively full and refined. Dry, classic wine that can be taken alone, with seafood, or white meat

**P 1,650**

### **Sauvignon Blanc, J. Moreau & Fils - France**

Straw yellow with greenish hay, ideal with fish and shellfish starters, oyster and caviar

**P 1,350**

### **Chardonnay, Alexis Lichine - France**

Clear, light gold with notes of fresh butter, acacia flower, and tropical fruits. Perfectly paired with grilled fish, white meat, and certain cheeses

**P 1,400**

### **Chardonnay, Vistamar Reserva - Chile**

Citrusy notes and mineral touches, and delicate hints of vanilla. Ideal with pork, salmon, and poultry

**P 1,450**

### **Sauvignon Blanc, Sutter Home - California**

Remarkable personality, very balanced taste, best with tender and rich fish and white meat

**P 1,700**

## Sparkling Wine

### **Prosecco, Zonin Brut - Italy**

Lively but evanescent sparkle with very pronounced bouquet.

Recommended with tiramisu or fresh fruit

**P 2,100**

### **Champagne, Veuve Clicquot Ponsardin Brut N/V**

Pleasantly fruity aroma, that is ideal with dessert or by itself

**P 8,500**



# Rice Bowls

Available from 11:00 am to 2:00 PM

Prices are subject to 10% Service Charge

**P 375**

**Salmon Salpicao**

+ Sauteed Mushrooms. Grilled Tomato. Rice Pilaf

**Chicken Inasal**

+ Atsara. Burnt Chili. Garlic Rice

**Pork Belly Sisig**

+ Soft Boiled Egg. Garlic Rice

**Beef Caldereta**

+ Sauteed Vegetables. Steamed Rice

**Lamb Caldereta**

+ Sauteed Vegetables. Steamed Rice

**Roast Beef Belly**

+ Garlic Rice. Sauteed Vegetables

**Bangus Confit**

+ Garlic Rice. Atchara. Grilled Tomato

**Lechon Kawali**

+ fried eggplant and bagoong rice





# To-Go Trays

Advance orders may be required  
Prices are subject to 10% Service Charge

	HALF TRAY (3-5 PAX)	FULL TRAY (6-8 PAX)
Millie's Garden Salad		P750
Pancit Guisado (Canton, Sotanghon or Bihon)	P600	P1,100
Pad Thai	P600	P1,100
Seafood Marinara	P900	P1,800
Chicken Inasal		P1,800
Millie's Baby Back Ribs	P1,200	P2,500
Pinakbet with fried pork belly	P750	P1,350
Chicken and Pork Adobo	P750	P1,350
U.S. Tenderloin Beef Steak Tagalog	P1,500	P2,800
Kare-Kare	P1,500	P2,650
Pastry Bars (box of 30: choco fudge, nevel bars & strawberry bars)		P350



Millie's All-Day Dining was named after a woman who enjoyed travel. A Filipino with style and sophistication, Millie went all over the world and knew that the experience of travel was highlighted not only by the comfort of accommodations but also the delights of food and drink. As a woman of the world, she enjoyed new experiences and challenges. While many would have shied away from living in interesting times, Millie relished this as an opportunity to savor whatever life has to offer.

She was a devoted wife, a doting mother, a fun-filled friend, and above all, a truly remarkable woman who was way ahead of her time.

Millie's All-Day Dining is meant to be a boon to all travellers who, like Millie, appreciate the destination and the journey. With this, let our dishes give you a sense of travelling the world without having to go far.

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