

APPETIZERS

The Award Winning Sisig P 800.00



1st Place People's Choice Award ★ 1st Place Judge's Choice Award
Embassy Chef Challenge, Washington, D.C., USA , May 17, 2018

Smoked Salmon Caviar Pie with Ciabatta Croutons	P	500.00
Escargot Bourguignonne		650.00
Platter of Assorted Canapés: (6 pieces)		595.00
Smoked Salmon * Parma Ham * Goat's Cheese Mousse		
Home-made Potato Chips with Tzatziki		250.00
Truffled French Fries		500.00

SALADS

Goose liver Salad Choices:

✚ Pan Fried Goose liver in Raspberry-Honey Sauce	Large	1,595.00
	Small	850.00
✚ Pan Fried Goose liver, Seared Scallops & Grilled Shiitake Mushrooms Salad	Large	1,850.00
In creamy balsamic dressing with Parma ham and goat cheese	Small	950.00
OR In raspberry vinaigrette dressing with fresh fruits		
✚ The Governor's Salad	Large	1,895.00
Pan fried goose liver, smoked salmon, grilled tiger prawn, seared jumbo scallop & sautéed mushrooms in creamy balsamic dressing and raspberry-honey sauce	Small	995.00
Smoked Salmon, Grilled Prawns & Sautéed Mushrooms Salad	Large	1,200.00
In creamy balsamic dressing	Small	650.00
Grilled Prawns & Mushrooms with Fresh Fruits & Greens	Large	1,200.00
In raspberry vinaigrette dressing	Small	650.00
Caesar Salad in the Classic Way		495.00
-With grilled prawns in cocktail dressing		1,295.00
Grilled Kesong Puti Salad		495.00
Baked Mushrooms in Filo Pastry		495.00
In tomato-tarragon salsa OR tamarind vinaigrette		
Tossed Green Salad with Your Choice of Dressing:		350.00
Italian * French Creamy * Ranch		
Balsamic Vinaigrette * Raspberry Vinaigrette * Honey Mustard		
Alugbati Salad with Crispy Dulong in Tamarind Vinaigrette Dressing		350.00



SOUPS

Classic French Onion Soup with Gruyere Cheese	P	395.00
Creamy Shrimp Bisque		350.00
Cream of Fresh Mushroom Soup		295.00
Seafood & Corn Chowder		395.00
Cream of Carrot & Pumpkin Soup		295.00
Consommé:		
Double Beef with mini choux puffs		350.00
Vegetables		395.00
Mushrooms		395.00

SAVOURY SOUFFLÉS

		Regular	Large
Cheese-Spinach-Mushroom Soufflé	P	550.00	795.00
Four- Cheese Soufflé (Parmesan, Mozzarella, Blue & Goat)		650.00	995.00
Assorted Seafood Soufflé		650.00	995.00



CERTIFIED U.S. BLACK ANGUS BEEF STEAKS

Prime Black Angus Beef Tenderloin (180 gms)	P	2,500.00
Prime Black Angus Rib Eye (250 gms)		2,300.00
Prime Black Angus Fillet Mignon (120 gms)		1,995.00
Prime Black Angus Tournedos Rossini (120 gms of beef medallions topped with 40 gms goose liver)		2,850.00
Prime Black Angus Peppered Tenderloin		2,650.00
US Black Angus Beef Burger with Goose liver		1,395.00
“Bistek” A la Manny Reyes, The Filipino Steak (Using Certified Black Angus Beef Tenderloin)		1,395.00
US Black Angus Beef Tenderloin Tips Salpicao		1,595.00
US Black Angus Beef Cheeks Ragout		1,395.00

YOUR CHOICE OF SAUCES:

Béarnaise * Bordelaise * Bourguignonne * Goose liver
Wild Mushroom * Creamy Pepper * Roquefort Butter

LAMB, PORK, DUCK, CHICKEN, OSTRICH

Baked Rack of Lamb “Herb de Provence” (3 chops)	P	1,795.00
Charcoal Grilled Lamb Chops Old Style (3 chops)		1,795.00
Duck Adobo topped with Pan fried Goose liver		1,600.00
Duck Confit with Crispy Skin in Echalote Sauce		1,200.00
Duck L’ Orange		1,200.00
Iberian Chestnut Pork Barbeque		895.00
Chef’s Chicken Adobo		995.00
Chicken Chimichurri		895.00
Grilled Lemongrass Chicken		895.00
Chicken Tikka Masala		895.00

**Prices Inclusive of E-VAT * Subject to 10% Service Charge*

CHEF

JESSIE

ROCKWELL CLUB

SEAFOOD

Grilled Chilean Sea bass topped with Pan fried Goose liver	P	1,795.00
Pan Fried Chilean Sea bass in Mariner Sauce		1,495.00
Baked Chilean Sea bass in Miso		1,495.00
Grilled Salmon in Berlinoise Sauce		995.00
Lapu-Lapu Cordon Bleu		1,395.00
Fish & Chips with Tartar Sauce		1,395.00
Grilled Lapu-Lapu in Tomato-Tarragon Salsa		1,295.00
Grilled Tiger Prawns in Tomato-Herb Sauce		1,295.00
Grilled Tiger Prawns in Curry Sauce		1,295.00
Grilled Tiger Prawns with Lemon Butter Sauce		1,295.00
Grilled Prawns Gambas		1,295.00
With garlic rice and atchara		
Grilled Assorted Seafood in Berlinoise Sauce		1,495.00
With wild rice risotto		

SANDWICHES

Club Classic	P	695.00
Grilled Ham and Cheese		495.00
Chicken and Green Asparagus		495.00
Smoked Salmon		595.00
Tuna Melt		495.00
Roast Beef		595.00
Pandesal: (3 pieces per order)		
Grilled Kesong Puti		450.00
Chicken Adobo		450.00
Corned Beef		450.00
Sardines		450.00
Tuna		450.00

WITH YOUR CHOICE OF CIABATTA, WHOLE WHEAT OR CREAM BREAD
SERVED WITH HOMEMADE POTATO CHIPS OR FRENCH FRIES

PASTAS & RICE**SAUCES:**

A la Jessie	P	895.00
A la Crème with Truffle		850.00
Prawns with Blue Cheese		750.00

CLASSICS:

Al Pesto		450.00
Bolognaise		595.00
Carbonara		550.00
Putanesca		550.00
Amatriciana		550.00
Aglio é Olio with Prawns		750.00
Pomodoro with Seafood		750.00
Vegetarian		550.00

YOUR CHOICE OF PASTA:

Spaghetti	Penne
Linguine	Tri-Colore Fusilli
Angel Hair	Gluten-Free add P 100.00
Whole Wheat Spaghetti add P 50.00	

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RICE:

		<u>Small</u>		<u>Large</u>
Wild Rice Vegetable Risotto	P	595.00	P	795.00
✚ With Chicken		695.00		895.00
✚ With Prawns		795.00		995.00
✚ With Chicken & Prawns		695.00		895.00
Brown Rice & Mushroom Risotto		495.00		695.00

DESSERT

Chef Jessie's Baked Cheesecake (Blueberry or Cherry or Mango)	P	395.00
Princess Carmen		450.00
Chocolate Decadence		395.00
Mango Jubilee A la Mode		450.00
Fresh Mango Crepe		395.00
Crepe Samurai		395.00
Bread Pudding A la Mode		350.00
Sugar Free Dark Chocolate Mousse		395.00

DESSERT SOUFFLÉS:

Regular Flavors:

Chocolate	Mango	Vanilla	Almond	Strawberry
Coffee	Banana	Ginger	Pistachio	Raspberry
Caramel	Orange	Lemon	Walnut	Blueberry
Regular				P 350.00
Medium				295.00
Demitasse				250.00

Special Flavors:

Grand Marnier	Chocolate-Coffee Crunch	Almond-Crocant
Amaretto	Dark & White Chocolate	Banana-Caramel
Bailey's	White Chocolate-Pistachio	
Regular		P 395.00
Medium		350.00
Demitasse		300.00

Or any flavor of your choice!



CARMEN'S BEST ICE CREAM

Butter Pecan	250.00
A generous sprinkling of lightly roasted pecans and freshly churned butter from Carmen's Best own dairy farm make this an unforgettable combination.	
Brown Butter Almond Brittle	250.00
"Krokan" inspired ice cream, a famous Scandinavian (Norwegian) dessert known by caramelizing sugar mixed with butter and almonds. A rich browned butter ice cream and salty crunchy almonds.	
He's Not Worth It	250.00
Bitter as it may sound, but this will truly capture anyone for it has a rich dark of thick caramel fudge.	
Salted Caramel	250.00
Pistachio	250.00

Granites:

Lemon	195.00
Strawberry	195.00
Raspberry	250.00

FOR TAKE-OUT:

Ciabatta Bread	P 100.00
Soft Rolls	10.00
Plain Pan de Sal	4.00
Special Dip (220 grams per bottle)	500.00

Please come again!
 Thank you!
 Maraming salamat po!



VEGETARIAN MENU

SALADS

Tossed Green Salad	P	350.00
Mediterranean Salad In pesto vinaigrette dressing		450.00
Baked Mushrooms in Filo Pastry With tomato-tarragon salsa		495.00
Sautéed Shiitake Mushrooms Served with salad panache		495.00

SOUP

Vegetable Puree	P	395.00
Clear Essence of Fresh Mushrooms		395.00

MAIN COURSES

Vegetable Cutlet		725.00
Vegetarian Pasta		550.00
Vegetable Wild Rice Risotto Regular – Mild Spicy – Spicy		595.00
Baked Vegetable Strudel With tomato-herb sauce		725.00

CHEF *Jessie*

ROCKWELL CLUB



Princess Carmen Cake
6 inches - P 2,250.00
8 inches - P 3,000.00



Chef Jessie's Baked Cheesecake
(Blueberry, Cherry, Mango)
8 inches - P 3,000.00



Award Winning
"My Tita's Special Treat"
6 inches - P 2,250.00
8 inches - P 3,000.00



Teddy Keng's
Chocolate Gateau
6 inches - P 1,500.00
8 inches - P 2,000.00



Chocolate Decadence Cake
Sugar-free - P 2,500.00
8 inches - P 1,800.00



Sugar-free Dark
Chocolate Mousse Cake
6 inches - P 1,750.00
8 inches - P 2,500.00

Smoked Salmon Caviar Pie With Croutons



- 1 inch - 500.00
- 2 inches - 1,000.00
- 3 inches - 1,500.00
- 4 inches - 2,000.00
- 5 inches - 2,500.00
- 6 inches - 3,000.00
- 7 inches - 3,500.00
- 8 inches - 4,000.00



Chocolate Mousse Cake

- 4 inches - 600.00
- 6 inches - 800.00
- 8 inches - 1,300.00
- 10 inches - 2,000.00

CHEF

JESSIE

ROCKWELL CLUB

Water

Viva	70.00
Absolute Water	70.00
Evian	125.00
Ginger Ale	115.00
Soda Water, Schweppes	135.00
Tonic Water, Schweppes	135.00
Perrier	220.00
San Pellegrino	250.00

Chilled Juice

Orange	100.00
Pineapple	100.00
Cranberry	140.00
Tomato	140.00

Fresh Fruit Juice
& Smoothies

Apple	260.00
Calamansi	120.00
Carrot	210.00
Carrot-Orange	260.00
Dalandan	195.00
Lemon Lime Soda	235.00
Calamansi Soda	160.00
Four Seasons	260.00
Lemonade	210.00
Mango (Ripe and Green)	210.00
Orange	260.00
Grape Juice	210.00
Banana Shake	160.00

Softdrinks

Canned	95.00
Coke Regular	
Coke Zero	
Coke Light	
Sprite	
Royal	
Rootbeer	

Beer, Domestic

San Miguel, Dry	120.00
San Miguel, Light	120.00
San Miguel, Negra	120.00
San Miguel, Pale	120.00
San Miguel, Premium	150.00
San Miguel Zero	150.00

Beer, Imported

Corona	205.00
Heineken	205.00

Coffee

Chef Jessie's Premium Roast, Freshly Brewed	160.00
Decaffeinated	180.00
Cappuccino	180.00
Cafe Latte	180.00
Espresso, Single	180.00
Espresso, Double	280.00
Macchiato, Single	180.00
Macchiato, Double	280.00
Irish	455.00

Iced Tea

Freshly brewed Iced Tea	95.00
Fresh Lemon Grass Tea	95.00

Hot Tea

Selection of Fine Teas	
Basilur Tea	150.00
(Camomile, Green Tea, Peppermint, Jasmine, Earl Grey, English Breakfast,)	
Fresh Ginger Tea (Salabat)	110.00

Scotch

Standard Brand	
Ballantine's Finest	180.00
J&B Rare	180.00
Johnnie Walker, Red	200.00
CUTTY SARK	180.00
Premium Brand	
CuttySark 12 years	250.00
Chivas Regal	325.00
Johnnie Walker, Black	325.00
Old Parr	325.00
Johnnie Walker, Blue	750.00

Canadian

Canadian Club	195.00
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Bourbon

Jim Beam	250.00
Jack Daniel's	250.00

Irish

John Jameson	250.00
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Malt

Glenfiddich 12 Yrs	350.00
Glenlivet	350.00
Macallan Sherry Oak 12 Yrs	390.00
Lagavulin Islay Single Malt	800.00

Brandy

Calvados Pays D' Auge	230.00
Carlos Primero	320.00

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CHEF

JESSIE

ROCKWELL CLUB

Cognac

Standard Brand	
Hennessy VSOP	350.00
Remy Martin VSOP	350.00
Premium Brand	
Hennessy XO	725.00
Remy Martin XO	650.00

Sherry

Tio Pepe	270.00
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Port

Offley Ruby Port	270.00
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Gin

Beefeater Gin	130.00
Tanqueray	180.00
Bombay	220.00
Hendrick's	250.00

Vodka

Absolut, (Citron, Kurrant)	180.00
Absolut, Blue	180.00
Smirnoff Blue/Red	180.00
Stolichnaya Red	150.00
Finlandia	180.00
Grey Goose	425.00
Belvedere	425.00
Ketel One Vodka	425.00
Tito's Vodka	350.00

Rhum

Havana Club 3 YO	130.00
Bacardi Gold	190.00
Bacardi Light	190.00
Malibu	190.00
Myer's	190.00

Tequila

Jose Cuervo Gold	220.00
Tequila Rose	220.00
1800 Reposado	450.00
Olmecca Reposado	190.00

Cachaça

Leblon Cachaça	200.00
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Aperitif

Appenzeller	200.00
Campari	200.00
Martini Dry	200.00
Martini Sweet	200.00
Pernod	250.00
Jaegermeister	220.00

Grappa

Grappa Di Barolo	295.00
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Schnapps

Peach	220.00
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Liqueur

Southern Comfort	190.00
Cherry Heering	170.00
Amaretto	200.00
Bailey's Cream	200.00
Cointreau	185.00
Drambuie	200.00
Frangelico	200.00
Galliano	200.00
Grand Marnier	220.00
Kahlua	200.00
Pimms	200.00
Sambuca	200.00
Tia Maria	200.00
Amarula	200.00
Dom Benedictine	350.00

Standard Brand

Hennessy VSOP	350.00
Remy Martin VSOP	350.00

Premium Brand

Hennessy XO	725.00
Remy Martin XO	650.00

Cocktail DrinkNon-Alcoholic

Fruit Punch	150.00
Shirley Temple	150.00
Virgin Mary	150.00

Short Drink, Alcoholic

Bellini	400.00
Caipirinha	350.00
Cosmopolitan	250.00
Daiquiri	250.00
Manhattan	250.00
Margarita	295.00
Mimosa	400.00
Negroni	220.00
Old Fashioned	220.00
Perfect Martini	220.00
Sangria	220.00
Whiskey Sour	220.00

Long Drink, Alcoholic

Bloody Mary	220.00
Mai-Tai	220.00
Piñacolada	220.00
Singapore Sling	220.00
Long Island Tea	220.00
Black Russian	220.00
White Russian	220.00

Hi-Ball Drink

Cuba Libre	220.00
Mojito	220.00
Orange Blossom	220.00
Screwdriver	220.00
Tequila Sunrise	220.00
Tom Collins	220.00
Harvey Wall Banger	220.00

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