



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 550.00

Heart of Palm Money Bags (6 pieces)

595.00

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



SALADS

Goose liver Salad Choices:

 Pan Fried Goose liver in Raspberry-Honey Sauce	Large	1,395.00
	Small	750.00
 Sesame Crusted Pan Fried Goose liver with Grilled Peach	Large	1,495.00
	Small	800.00
 Pan Fried Goose liver, Seared Scallops & Grilled Shiitake Mushrooms Salad	Large	1,550.00
In creamy balsamic dressing with Parma ham and goat cheese	Small	850.00
or In raspberry vinaigrette dressing with fresh fruits		
 The Governor's Salad	Large	1,695.00
Pan fried goose liver, smoked salmon, grilled tiger prawn, seared jumbo scallop & sautéed mushrooms in creamy balsamic dressing and raspberry-honey sauce	Small	895.00
Salad a la Judy Ann		450.00
Mesclun & micro greens with fresh fruits in season		
With slivers of brie and blue cheese in raspberry vinaigrette dressing		
Salad a la Joe Mari Chan		450.00
Heart of palm timbale with alugbati in tamarind vinaigrette dressing		
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
Seared Tuna in Wasabi Vinaigrette Dressing		550.00
Caesar Salad in the Classic Way		350.00
-With grilled prawns in cocktail dressing		1,295.00
-With breaded scallops		995.00
Alugbati Salad		350.00
In wasabi vinaigrette dressing		
With Parmesan flakes, crunchy prosciutto & micro arugula		
Grilled Kesong Puti Salad		495.00
Baked Mushrooms in Filo Pastry		495.00
In tomato-tarragon salsa or tamarind vinaigrette		
Fiddlehead Fern, Peperomia & Watercress Salad		350.00
In calamansi vinaigrette dressing		
Smoked Salmon with Dill Cream & Tobiko		495.00
In dill vinaigrette dressing		
Tossed Green Salad with Your Choice of Dressing:		350.00
Italian * French Creamy * Ranch		
Balsamic Vinaigrette * Raspberry Vinaigrette * Honey Mustard		

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



SOUPS

Classic French Onion Soup with Gruyere Cheese	P	395.00
Mongo Soup with Moringa		295.00
Creamy Shrimp Bisque		350.00
Cream of Fresh Mushroom Soup		295.00
Cream of Tomato Soup		325.00
Seafood & Corn Chowder		395.00
Cream of Carrot & Pumpkin Soup		295.00

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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, 395.00
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, 395.00
Duck Confit with Crispy Skin in Echalote Sauce		995.00
Chicken Chimichurri		895.00
Chef’s Chicken Adobo		995.00
Grilled Lemongrass Chicken		895.00
Chicken Tikka Masala		895.00
Grilled Ostrich Steak in Valentino Sauce		1, 200.00
Ostrich Salpicao		995.00
Chestnut Pork Barbecue		750.00

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SEAFOOD

Grilled Chilean Sea bass topped with Pan fried Goose liver	P	1,695.00
Pan Fried Chilean Sea bass in Mariner Sauce		1,495.00
Baked Chilean Sea bass in Miso		1,495.00
Steamed Norwegian Salmon in Tomato~Artichoke Heart Sauce		995.00
Baked Salmon Fillet in Filo Pastry with Spinach Sauce		1,200.00
Lapu-Lapu Cordon Bleu		1,350.00
Fish & Chips with Tartar Sauce		1,350.00
Grilled Lapu-Lapu in Tomato-Tarragon Salsa		1,250.00
Grilled Tiger Prawns in Tomato-Herb Sauce		1,295.00
Grilled Tiger Prawns in Curry Sauce		1,295.00
Grilled Tiger Prawns with Laing in Creamy Coconut Sauce		1,295.00
Grilled Assorted Seafood in Berlinoise Sauce With wild rice risotto		1,395.00
Ventre de Bangus A la Pobre		695.00
Seafood Bouillabaisse		1,200.00

SANDWICHES

Club Classic	P	695.00
Grilled Ham and Cheese		495.00
Chicken and Green Asparagus		495.00
Mushroom and Foie Gras Burger		995.00
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

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PASTAS & RICE

SAUCES:

A la Jessie	P	895.00
A la Vongole		650.00
A la Crème with Truffle		850.00
Prawns with Blue Cheese		750.00
Smoked Milkfish & Tuyo Flakes with Bihod		650.00

CLASSICS:

Al Pesto		450.00
Bolognaise		595.00
Carbonara		550.00
Putanesca		550.00
Amatriciana		550.00
Aglione 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

RICE:

		<u>Small</u>	<u>Large</u>
Wild Rice Vegetable Risotto	P	495.00	P 695.00
✚ With Chicken		595.00	795.00
✚ With Prawns		695.00	850.00
✚ With Chicken & Prawns		595.00	795.00
Brown Rice & Mushroom Risotto		450.00	650.00

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DESSERT

Chef Jessie's Baked Cheesecake (Blueberry or Cherry or Mango)	P	395.00
Green Tea Cheesecake		395.00
Chocolate Gateau a la Francis		395.00
Princess Carmen		450.00
Chocolate Decadence		350.00
Fresh Mango Crepe		395.00
Crepe Samurai		395.00
Crème Brulee		295.00
Salted Caramel Cheesecake		395.00
Chocolate-Hazelnut Gateau with Berries Compote		395.00
Muscovado Praline Mousse		395.00
Sugar Free Chocolate Decadence		395.00

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