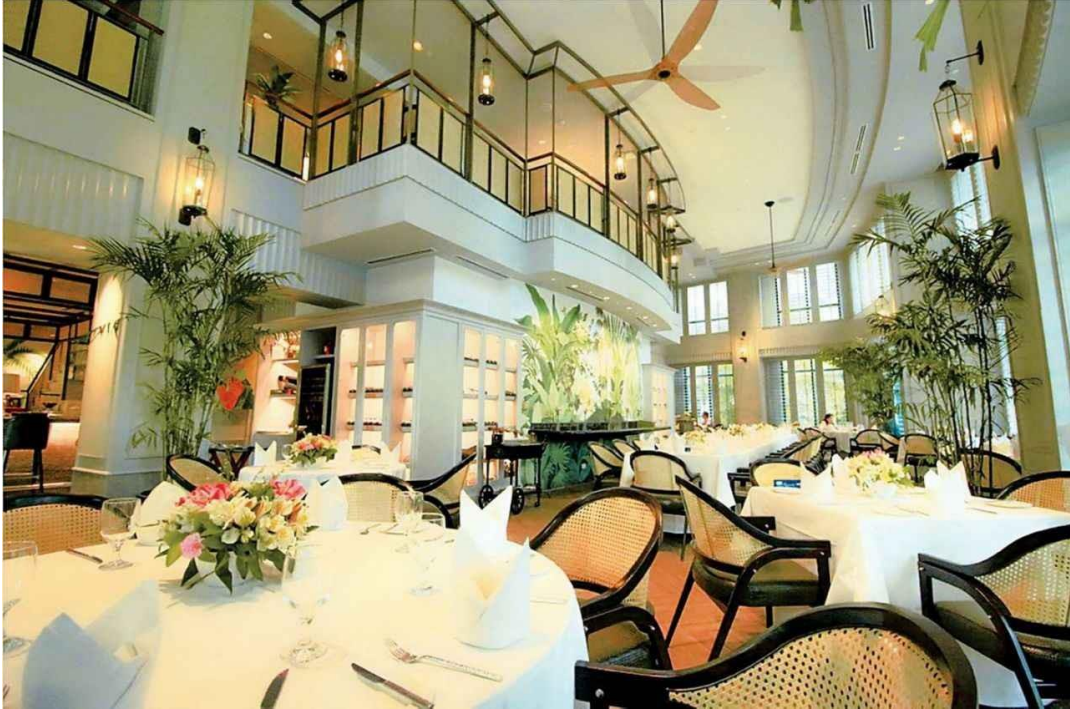

CHEF *Jessie*
ROCKWELL CLUB





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 Bourguignon 650.00
Platter of Assorted Canapés (6 pieces) 595.00
Smoked Salmon • Parma Ham • Goat's Cheese Mousse
Homemade Potato Chips with Tzatziki 250.00
Truffled French Fries 500.00

SALADS

Pan Fried Goose Liver in Raspberry-Honey Sauce Large P 1,595.00
 Small 850.00

**Pan Fried Goose Liver, Seared Scallops
 and Grilled Shiitake Mushrooms Salad** Large 1,850.00
 Small 950.00
*In creamy balsamic dressing with Parma ham and goat cheese
 or in raspberry vinaigrette dressing with fresh fruits*

The Governor's Salad Large 1,895.00
 Small 995.00
*Pan fried goose liver, smoked salmon, grilled tiger prawn,
 seared jumbo scallop and sautéed mushrooms in
 creamy balsamic dressing and raspberry-honey sauce*

Smoked Salmon, Grilled Prawns & Sautéed Mushrooms Salad Large 1,200.00
 Small 650.00
In creamy balsamic dressing

Grilled Prawns & Mushrooms with Fresh Fruits & Greens Large 1,200.00
 Small 650.00
In raspberry vinaigrette dressing

Caesar Salad in the Classic Way 595.00
With grilled prawns in cocktail dressing 1,295.00

Grilled Kesong Puti Salad 495.00

Baked Mushrooms in Filo Pastry 550.00
In tomato-tarragon salsa or tamarind vinaigrette

Tossed Green Salad with Your Choice of Dressing 495.00
*Italian • French Creamy • Ranch • Balsamic Vinaigrette
 Raspberry Vinaigrette • Honey Mustard*

**Alugbati Salad in Wasabi Vinaigrette Dressing with Parmesan Flakes
 and Crunchy Prosciutto** 350.00



SOUPS

Classic French Onion Soup with Gruyère Cheese	P 495.00
Creamy Shrimp Bisque	395.00
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	P 795.00
Four-Cheese Soufflé <i>(Parmesan, Mozzarella, Blue & Goat)</i>	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 2,700.00
Prime Black Angus Rib Eye (250 gms)	2,500.00
Prime Black Angus Fillet Mignon (120 gms)	2,200.00
Prime Black Angus Tournedos Rossini <i>(120 gms of beef medallions topped with 40 gms goose liver)</i>	3,050.00
Prime Black Angus Peppered Tenderloin	2,850.00
US Black Angus Beef Burger with Goose Liver	1,395.00
"Bistek" A la Manny Reyes, The Filipino Steak <i>(Using Certified Black Angus Beef Tenderloin)</i>	1,395.00
US Black Angus Beef Tenderloin Tips Salpicao	1,595.00
US Black Angus Beef Cheeks Ragout	1,395.00

CHOICE OF SAUCES

Béarnaise • Bordelaise • Bourguignon • Goose Liver
Wild Mushroom • Creamy Pepper • Roquefort Butter

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



LAMB, PORK, POULTRY

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 a l'Orange	1,200.00
Iberian Chestnut Pork Barbeque	995.00
Chef's Chicken Adobo	995.00
Chicken Chimichurri	895.00
Grilled Lemongrass Chicken	895.00
Chicken Tikka Masala	895.00

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 <i>With garlic rice and atchara</i>	1,295.00
Grilled Assorted Seafood in Berlinoise Sauce <i>With wild rice risotto</i>	1,495.00

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
Pan de Sal (3 pieces per order)	
Grilled Kesong Puti	450.00
Chicken Adobo	450.00
Corned Beef	450.00
Sardines	450.00
Tuna	450.00

*Choice of: Ciabatta, Whole Wheat or Cream Bread
Served with Homemade Potato Chips or French Fries*



PASTA

SPECIAL SAUCES:

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

CLASSICS:

Al Pesto	500.00
Bolognese	695.00
Carbonara	650.00
Puttanesca	650.00
Amatriciana	650.00
Aglio é Olio with Prawns	795.00
Pomodoro with Seafood	795.00
Vegetarian	650.00

PASTA:

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

RICE

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



VEGETARIAN MENU

SALADS

Tossed Green Salad	P	495.00
Mediterranean Salad <i>In pesto vinaigrette dressing</i>		550.00
Baked Mushrooms in Filo Pastry <i>With tomato-tarragon salsa</i>		550.00
Sautéed Shiitake Mushrooms <i>Served with salad panache</i>		500.00

SOUP

Vegetable Puree	P	395.00
Clear Essence of Fresh Mushrooms		395.00

MAIN COURSES

Vegetable Cutlet	750.00
Vegetarian Pasta	650.00
Vegetable Wild Rice Risotto <i>Regular – Mild Spicy – Spicy</i>	695.00
Baked Vegetable Strudel <i>With tomato-herb sauce</i>	750.00



DESSERT

Chef Jessie's Baked Cheesecake	P 495.00
<i>Choice of toppings: Blueberry or Cherry or Mango</i>	
Princess Carmen	495.00
Chocolate Decadence	395.00
Mango Jubilee A la Mode	450.00
Fresh Mango Crepe	395.00
Crêpe Samurai	395.00
Bread Pudding A la Mode	350.00
Sugar Free Dark Chocolate Mousse	395.00

DESSERT SOUFFLÉS

Classic Flavors:

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

Special Flavors:

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

CHEF

Jessie

ROCKWELL CLUB

WHOLE CAKES



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



Strawberry Shortcake
6 inches - P 2,000.00
8 inches - P 2,500.00



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



Chocolate Fudge Cake
8 inches - P 1,500.00
10 inches - P 2,500.00



Ube Macapuno Cake
6 inches - P 1,200.00
8 inches - P 1,600.00



Chocolate Mousse Cake
6 inches - P 800.00
8 inches - P 1,300.00



Sugar-Free "M" Cake
8 inches - P 2,500.00



**Chef Jessie's
Baked Cheesecake**
8 inches - P 3,000.00



**Chocolate Gateau
"A la Teddy Keng"**
8 inches - P 2,000.00

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

CHEF

Jessie

ROCKWELL CLUB

WHOLE CAKES



Ube Soufflé Cheesecake

6 inches - P 1,400.00

8 inches - P 2,000.00



Vanilla Soufflé Cheesecake

6 inches - P 1,400.00

8 inches - P 2,000.00



Strawberry Soufflé Cheesecake

6 inches - P 1,400.00

8 inches - P 2,000.00



Coffee Soufflé Cheesecake

6 inches - P 1,400.00

8 inches - P 2,000.00



Green Tea Soufflé Cheesecake

6 inches - P 1,400.00

8 inches - P 2,000.00



Bread Pudding Tartlets with Butterscotch Sauce

P 350.00



Chocolate Gateau Marquise

6 inches - P 3,500.00

8 inches - P 4,500.00



Chocolate Decadence

6 inches - P 1,350.00

8 inches - P 1,800.00



Banana Cake

P 350.00

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

BREADS and PASTRIES



PAN DE SAL

<i>Plain</i>	P 4.00/pc.
<i>Chicken and Pork Adobo (CPA)</i>	40.00/pc.
<i>Corned Beef</i>	40.00/pc.
<i>Ham and Cheese</i>	40.00/pc.
<i>Dulce de Leche</i>	40.00/pc.
<i>Peanut Butter Crunch</i>	40.00/pc.
<i>Tuna</i>	40.00/pc.

- *Minimum order - 1 dozen*



ENSAYMADA BALLS

<i>Plain</i>	P 12.00/pc.
<i>Quezo de Bola</i>	15.00/pc.
<i>Ham and Cheese</i>	15.00/pc.
<i>Dulce de Leche</i>	15.00/pc.
<i>Ube Halaya</i>	15.00/pc.
<i>Peanut Butter Crunch</i>	15.00/pc.

- *Minimum order - 1 dozen*



Scones <i>with clotted cream and mango jam</i>	P 85.00/pc
Monay	15.00/pc.
Pan De Coco	25.00/pc.
Plain Bread Rolls	10.00/pc.
Bread Rolls with Sesame Seeds	10.50/pc.

- *Minimum order - 1 dozen each item*



DRINKS

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 and 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	

Coffee

Chef Jessie's Premium Roast

Freshly Brewed	160.00
Decaffeinated	180.00
Cappuccino	180.00
Cafe Latté	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

Basilur Tea	150.00
<i>(Chamomile, Green Tea, Peppermint, Jasmine, Earl Grey, English Breakfast)</i>	
Fresh Ginger Tea (Salabat)	110.00



ALCOHOLIC DRINKS

Domestic Beer

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

Imported Beer

Corona	205.00
Heineken	205.00

Scotch

Standard Brand

Ballantine's Finest	180.00
J&B Rare	180.00
Johnnie Walker Red	200.00
Cutty Sark	180.00

Premium Brand

Cutty Sark 12 Years	250.00
Chivas Regal	325.00
Johnnie Walker Black	325.00
Johnnie Walker Blue	750.00
Old Parr	325.00

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

Brandy

Calvados Pays D'Auge	230.00
Carlos Primero	320.00

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 Kurant)	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

Grappa

Grappa Di Barolo	295.00
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Schnapps

Peach	220.00
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ALCOHOLIC DRINKS

Rhum

Havana Club 3 Year Old	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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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

Aperitif

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

Cocktail Drink

Non-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



Chef Jessie Rockwell Club
Ground Level Amorsolo Square
Amorsolo Drive, Rockwell Center
Makati, Metro Manila

Monday-Sunday, 11am-9pm

For Reservations, Take-Out & Delivery:

8890-6543

8890-7630

8253-4732

0917 833 0797

0917 858 5466

0917 556 1256

0915 509 2590

0977 097 6649

Payment Details:

For Deposit or Bank Transfer
The Manna Cuisine Corporation
BDO SA No. 00417-020-1372

For GCash payment please scan QR code:

