



CELLAR
XXII

Appetizers

Shrimp Cocktail	500	Rib Eye Burritos	580
Chilled, succulent shrimp elegantly presented in a zesty cocktail sauce		Sliced Rib Eye Beef, Tortilla wrapper, Romaine lettuce, Onion slice, Tomato slice, Cucumber slice, Bell pepper, Guacamole, Quickmelt cheese.	
Crab Cake	1,500	Cheese Platter	1,300
Premium crab meat with a medley of green onions and coriander, complemented by a mustard mayonnaise		Camembeat Cheese, Emmental Cheese, Fita Cracker, Gruyere Cheese, Pecan, Dry Figs and Strawberry	
Rib Eye Tacos	580		
Ground Rib Eye Beef, Onions, Chopped Garlic, Paprika Powder, Cumin Powder, Tomato Cancase, Taco Shell, Guacamole, Slice Lettuce, Cheddar Cheese			

Soups & Salad

Chairman's Salad	410	Roasted Pumpkin Cinnamon Soup	330
Refreshing blend of mixed greens, Parmesan, and cherry tomatoes		Enhanced with the crunch of toasted sunflower seeds and the aromatic touch of tarragon oil	
Choices of dressing: Raspberry Vinaigrette • Caesar • Ranch			
Cream of Mushroom Soup in Puff Pastry	390	Baked French Onion Soup	330
Three (3) varieties of mushrooms elegantly crowned with a golden, flaky puff pastry		Crafted and served with cheese croutons that perfectly complement the savory, caramelized onions	

Steaks & Chops

CAB Rib Steak Tomahawk 850g	11,760	Grilled Rack of Lamb 3pcs	2,070
Indulge in our Steakhouse favorite – juicy, tender, and bursting with flavor		Trimmed lamb rib bones seamlessly connected to the loin	
CAB Prime Rib Eye Steak 280g	3,490	Smoked Pork Ribs	1,070
Grilled to perfection, a pure indulgence of boneless Rib Eye steak		Expertly smoked, rubbed, and basted with our renowned house recipe barbecue sauce	
CAB Tenderloin Steak 170g	3,270	Choices of sauce:	
Meticulously cut from the most tender selection of beef		Chimichurri • Black Peppercorn • Red Wine	
CAB Porterhouse Steak 340g	3,050	Mushroom • Barbecue • Béarnaise	
Well-marbled classic cut – a fusion of two tender steaks, the strip and the tenderloin, expertly connected by a T-shaped bone		Grilled Pork Chop with Marsala Wine Sauce	1,500
CAB Striploin Steak 227g	2,400	Bone-in pepper-crust pork chop, rosemary potatoes, carrots, wild mushrooms, Marsala Wine	
Premium lean steak known for its excellent balance of flavor and tenderness			

Sides

Truffle Macaroni & Cheese	310	Grilled Vegetables	210
Gratin Potato	270	Garlic Corn on the Cob	210
Truffle French Fries	270	Johnny's Steak Rice	160
Garlic Mashed Potato	270	Garlic Rice	110
Creamed Spinach	210	Steamed Rice	90

Pasta

Steak Tips Truffle Pasta Wild mushrooms, Bechamel, Truffle Zest with Tender steak tips	1,188	Creamy Beef Tomato Pasta A variation of Bolognese with Italian seasoning plus a dash of cream	650
Blue Cheese Pasta Blue cheese crumbled, Sour Cream, Minced garlic, Lemon juice and Mustard	658		

Poultry & Seafoods

Cajun Prawn (3pcs) Three (3) succulent grilled prawns expertly seasoned with Cajun spices and olive oil	1,530	Baked Cod Fish 150g Complemented by the vibrant notes of cherry tomatoes and the crisp essence of toasted capers	980
Herb Roasted Chicken (Half) Marinated to perfection with a medley of fresh herbs, zesty lemon juice, and garlic Choices of sauce: Lemon Butter • Saffron • Chimichurri • Black Peppercorn Red Wine • Mushroom • Barbecue • Béarnaise	1,200	Grilled Norwegian Salmon Perfectly cooked salmon accompanied by a vibrant medley of garden-fresh vegetables	980

Others

Surf & Turf U.S. CAB Tenderloin Steak (170g) paired with garlic, accompanied by grilled prawns, roast herb vegetables, corn on the cob, and served with creamy peppercorn sauce and lemon butter	4,360	Crispy Cajun Chicken Burger Marinated chicken, fresh tomato, onion, and crisp lettuce, all perfectly balanced with the zing of honey-sriracha, served on a soft brioche bun	520
--	--------------	---	------------

Add-Ons

Pan Seared Foie Gras (1pc 30g) Rich, buttery, and delicately crafted Foie Gras	960	Sautéed Mushrooms Delightful mix of button, porcini, and shiitake mushrooms	330
Bleu Cheese Crust Tantalizing blend of bleu cheese, garlic mashed potatoes, and crispy bread crumbs	410		

Desserts

Baked Cheesecake Classic New York Baked Cheesecake with dense texture, and creamy flour	330	Crepe Suzette Delicate crepes bathed in orange butter sauce infused with Grand Marnier. Served alongside a scoop of velvety vanilla ice cream	310
Patres Superbia A decadent chocolate cake elevated by the rich infusion of Grand Marnier, dark chocolate, gooey caramel, crunchy pecan nuts, and a delightful praline crouquantine	310	Fruit Platter	400
Classic Tiramisu A luscious Italian dessert featuring layers of delicate ladyfingers soaked in espresso and Amaretto, velvety mascarpone cream, and belgian dark chocolate	310		

All prices are inclusive of applicable taxes

