



# ROCKET RESTAURANTS



# bistro chef

## Express Menu

<< Includes >>  
Amuse Bouche  
Canapes & Hors D'oeuvres

<< Choice of >>

Truffle Chestnut Soup  
or Anchovy Caesar Salad

<< Choice of >>

Truffle Chestnut Soup  
or Anchovy Caesar Salad

<< Choice of >>

Lemongrass Roast Chicken  
Iberico Pork & Trotter Silog  
Chili Garlic Prawn Spaghetti  
Beef Salpicao Silog  
Chilea Seabass, Unagi & Foie

<< Choice of >>

Lemon Meringue Tart  
Chocolate Mille Feuille

## A la Carte Specials

Canapes & Hors D'oeuvres, 680  
Truffle Gruyere Fries, 680  
Tuna Tartare, Crab & Caviar, 780  
Classic Prawn Cocktail, 1'200  
Beef Tartare, Fries & Salad, 1'200  
Unagi Foie Gras Terrine with Apples & Toast, 1'500

Chili Garlic Prawn Spaghetti all'Amatriciana, 890  
Truffle Mushroom Spaghetti, 990  
Spam & Chorizo Cassoulet Silog, 990  
Truffle Mushroom Spaghetti with Foie Gras, 1'990  
Braised Short Rib & Beans wit Foie Gras & Toast 2'500

## Cabernet Steak

<< Choice of >>

Brazilian Beef Tenderloin,  
2'300

Pork Iberico Secreto, Sous Vide  
2'950

Australian Grass Fed Rib Fillet  
3'800

A5 Wagyu Striploin  
6'995

The cabernet steak was engineered to match the nuances of a quality Cabernet sauvignon.

It comes with three sauce: cabrales, peppercorn & truffle bordelaise; served with roasted pear, a black garlic and vegetable tartlette, choice of mashed potatoes or fries

<< Includes >>

Amuse bouche & canapes  
Caesar Salad or Truffle Chestnut Soup  
Lemon Meringue Tart

## Tasting Menu

Canapes & Hors D'oeuvres  
Tuna Tartare, Crab & Caviar  
Truffle Chestnut Soup  
Anchovy Caesar Salad  
Seabass Unagi & Foie Gras  
Cabernet Steak, Aus Rib Fillet  
Chocolate Mille Feuille  
5'800



# bistro chef

## The Bistro Dining Room \*\*\*\*\*

Capacity: 18 guests  
Package starts at: 29'000 consumable +10% service charge  
Minimum of 1'800 per person +10% service charge  
Business hours: 12:00 noon to dinner  
Menu: Select from available or have a custom menu made

## Private Chef: Residence / Office \*\*\*

Package starts at: 39'000 consumable +10% service charge  
Minimum of 3'900 per person +10% service charge  
Business hours: 12:00 noon to dinner  
Menu: Select from available or have a custom menu made

## The Aleanza Hall \*\*\*\*\*

Capacity: 40 guests  
Package starts at: 60'000 consumable +10% service charge  
Minimum of 1'800 per person +10% service charge  
Business hours: 12:00 noon to dinner  
Menu: Select from available or have a custom menu made

## Standard Wedding Package \*\*\*\*\*

Minimum: 80 guests  
Package starts at: 200'000 consumable +10% service charge  
Minimum of 2'500 per person +10% service charge  
Menu: Select from available or have a custom menu made  
Inclusion: Tiffany chairs, clothed tables, buffet set up / plated,  
center pieces, water, 2 glasses juice, brewed coffee  
3-tier wedding cake, 3 pass around canapes,  
2 cocktails per guest, 1x bottle champagne for toasting  
2 sets / 15 minutes each of acoustic music