



W H I S K Y

BOTTLE

JW BLACK LABEL	5,000
JW GOLD LABEL	8,000
JW WHITE WALKER	8,000
JW BLUE LABEL	25,000
BALLANTINES 17YRS	10,500

S I N G L E M A L T

GLENFIDDICH 12YRS	10,650
MACALLAN 12YRS	12,000
GLENROTHES	30,000

B O U R B O N

BOTTLE

SHOT

JIM BEAM	2,500	300
BULLEIT	7,500	480

B R A N D Y

CARLOS 1	3,000	500
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C O G N A C

COURVOISIER	25,000	800
LOUIS ROYER	25,000	800
MARTELL XO	25,000	1,000
HENESSY XO	42,000	1,200

T E N N E S S E E W H I S K E Y

JACK DANIEL’S	5,000	350
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HENESSY RICHARD	500,000	8,000
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THE AMBASSADOR



SIGNATURE COCKTAIL

RB FAVE	310
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CLASSIC COCKTAIL

MARGARITA	350
MOJITO	350
PINACOLADA	310
COSMOPOLITAN	310

BEVERAGES

SODA WATER	150
TONIC WATER	150
BOTTLED WATER	100

IN CANS

COKE REGULAR	175
COKE ZERO	175
ROYAL	175
SPRITE	175

LOCAL BEERS

SAN MIG LIGHT	200
SAN MIG PALE	200
RED HORSE	200

JUICES

FRESH CALAMANSI	150
CRANBERRY	150
ICE TEA	150

THE AMBASSADOR



APPETIZER

GRILLED CHICKEN QUESADILLAS

Grilled chicken fillet, garlic Aioli and Cream Cheese

PHP 550

RANCHO'S PORK SISIG

House special starter dish, a must-try Chef's recommendation

PHP 600

GAMBAS AL AJILLO

Sautéed fresh giant prawns in garlic-basil infused olive oil

PHP 650

SALAD

THE AMBASSADOR CHEF SALAD

Salad greens, Beef pastrami, Roasted chicken, and Prosciutto served with Raspberry-Basil Vinaigrette

PHP 720

GAMBAS CEASAR SALAD

Romaine lettuce, Garlic croutons, crispy bacon bits, and served with prawns gambas and classic ceasar dressing

PHP 650

THE AMBASSADOR SUPER CLUB

Warm loaf bread, grilled chicken, spiced ham, bacon, omelet, cheese, lettuce, tomato

PHP 650

CHEESE BURGER

Beef patty, cheese, lettuce, tomato, caramelized onion

PHP 520

THE AMBASSADOR



SOUP

BEEF BULALO Beef shanks, with assorted native vegetables	PHP 910
LEMONGRASS CHICKEN TINOLA A clear & flavorful chicken broth with fresh lemongrass, green papaya & malunggay	PHP 600
SINIGANG NA BAGNET All time pinoy favorite sour soup of crispy bagnet with local vegetables	PHP 780

RICE AND NOODLES

STEAMED RICE	PHP 60
GARLIC RICE	PHP 75
PANCIT RANCHO	PHP 550

SEAFOOD AND FISH

PRAWNS IN SPICY COCONUT ALIGUE SAUCE Sautéed tiger prawns in spicy crab paste and coconut	PHP 850
SALMON STEAK Grilled salmon fillet served with sautéed vegetables and truffle mashed potato	PHP 950
POMPANO Served with vegetables ensalada and chill-calamansi fish paste	PHP 890

CHICKEN

ELLE'S FRIED CHICKEN Home recipe chicken dish, deep fried to perfection and served with sweet potato fries and brown gravy sauce	PHP 850
SINAMPALUKANG MANOK SA GATA Chicken filler simmered in tamarind and fresh coconut sauce	PHP 550

THE AMBASSADOR

PORK

CRISPY PATA

PHP 1,250

Deep fried to perfection and served with green mango salsa and signature sauce

TWICE-COOKED LECHON BAGNET

PHP 650

Oven-baked & deep-fried crispy prok belly served with pickled green papaya

BEEF

BEEF KARE-KARE

PHP 850

Beef, oxtail, and oxtripe, steamed vegetables, creamy peanut sauce, and homemade alamang

OSSOBUCO CALDERETA WITH QUESO DE BOLA

PHP 980

All-time Pinoy's favorite beef stew, cooked with aromatics and fresh vegetables, served with queso de bola

BISTEK TAGALOG

PHP 750

Beef tenderloin cooked with home recipe sauce and caramelized onion

ASIAN BEEF SALPICA0

PHP 690

Sautéed beef tenderloin in garlic infused olive oil

RIB-EYE STEAK

PHP 2,950

US prime rib-eye, grilled and served with sautéed vegetable florets and baked potato

BROCOLI WITH BEEF AND MUSHROOMS

PHP 590

Brocolli florets, sliced beef & shitake mushrooms

DESSERT

FRESH FRUIT PLATTER

PHP 490

MANGO PANNA COTTA

PHP 180

TURONES DE LECHE

PHP 250

MACAPUNO LECHE FLAN

PHP 150

TARO ICE CREAM

PHP 350