



RAGING BULL

CHOPHOUSE & BAR

SALADS

RAGING BULL SALAD | 430
Mesclun salad, Gorgonzola, Parma ham, red onions, candied walnuts, apple cider vinaigrette

BURRATA AND FIGS | 695
Heirloom tomatoes, caramelised balsamic figs, EVO oil, arugula leaves, roasted hazelnut crumble

WATERMELON SALAD | 420
Compressed watermelon, mixed garden greens, feta cheese crumble, pistachio

CAESAR SALAD | 470
Romaine lettuce, anchovies, pancetta, Parmesan, 63-degree free-range egg

Add something from the Jospier
CORN-FED FREE-RANGE CHICKEN BREAST | 190
TIGER PRAWNS | 660
SMOKED STREAKY BACON | 240

SOUPS

CREAMY MUSHROOM SOUP | 450
Button mushroom, cep powder, tarragon oil

CARAMELISED ONION SOUP | 420
Gruyère crostini, rosemary

SHELLFISH BISQUE | 550
Lobster meat, Gruyère, croutons, saffron mayo

POTATO AND BURNT LEEK SOUP | 420
Crispy pancetta, parsley oil, sour cream

HOT AND COLD ENTRÉES

SMOKED ATLANTIC SALMON | 690
Dehydrated capers, orange segments, dill cream, pickled red radish, Melba toast

SEARED BONE MARROW | 920
Wagyu ragout, grilled bull horn bread, pickled shallots

MARYLAND CRAB CAKES | 695
Tomato cucumber relish, smoked pimento aioli, grilled lemon wedges

OEDSLACH DIERENDONCK, BELGIUM BEEF COPPA CARPACCIO | 980
Coppa from aged beef neck, capers, crispy shallots, rocket leaves, black pepper cream cheese

STEAKS FROM THE JOSPER GRILL

TENDERLOIN

CAPE GRIM GRASS-FED | 2,850
Tasmania, Australia 200g

ROYAL RANGE GRAIN-FED AND CORN-FINISHED | 3,350
Central Washington, USA 220g

BLACK ONYX MS3+ GRAIN-FED | 3,850
Rangers Valley, Victoria, Australia 220g (table-smoked)

RIBEYE

PORTORO MS4+ CERTIFIED GRAIN-FED | 4,550
New South Wales, Australia 350g

BLACK MARKET MS5+, 270 DAYS GRAIN-FED, PURE BLACK ANGUS | 4,950
Rangers Valley, Australia 350g

DARLING DOWNS WAGYU MS5+ GRASS-FED, GRAIN FINISH | 5,950
Queensland, Australia 320g

STRIPLOIN

COLOMBIAN BASIN, GRAIN-FED | 3,850
Washington, USA 320g

TYDE MS2+ GRAIN-FED | 3,950
Rangers Valley, Australia 320g

TAJIMA WAGYU MS6+, 500 DAYS GRAIN-FED | 5,250
Australia 320g

ON THE BONE

YOUNG PRIME T-BONE MS2+ GRASS-FED | 6,550
Queensland, Australia 600g

JACK'S CREEK BLACK ANGUS PORTERHOUSE MS2, GRAIN-FINISHED | 7,950
NSW, Australian 800g

WX TOMAHAWK MS5+ GRAIN-FED | 13,900
Rangers Valley, Australia 1,600g

ADD TOPPING TO YOUR STEAK

SEARED BONE MARROW | 240

SEARED FOIE GRAS | 850
France 60g

1/2 GRILLED BOSTON LOBSTER TAIL 120G | 950

SAUCES

Béarnaise
Port wine
Black peppercorn
Parsley and shallot
Creamy mushroom

SALTS

Chili & lemongrass salt
Porcini salt
Sea salt
MUSTARDS
Raging Bull mustard
Pommery mustard
Dijon mustard

good for 1

good for 2

good for 3

JOSPER

MARGRA, OBERON, NSW AUSTRALIA DOUBLE BONE LAMB CHOPS 350G | 2,990
Thyme garlic mash, broccoli florets, lamb crisp, mint oil, lamb jus

IBERIAN PORK CHOP | 2,990
Roasted cauliflower purée, pink peppercorn sauce, Raging Bull mustard

HERB-BRINED SLOW-ROASTED FREE-RANGE CHICKEN | 1,075
Sweet potato wedges, baby carrots, garlic lemon herb butter

WAGYU BEEF BURGER | 1,100
Pure Wagyu beef patty 200g, charred capsicum, aged cheddar, home-cured & smoked beef bacon, special BBQ sauce, thick-cut fries, side salad

MAINS

48-HRS SLOW-COOKED BONE-IN SHORT RIBS | 2,550
Served with grain mustard mash and caramelised apple

GRILLED TASMANIAN OCEAN TROUT FILLET, AUSTRALIAN 220G | 1,850
Arugula leaves, garlic chips, carrot purée, broccolini

PAN-SEARED GLACIER 51 MSC CERTIFIED PATAGONIAN TOOTHFISH 220G | 3,150
Grilled asparagus, edamame, scorched pomodoro, lemon caper beurre blanc sauce

PUMPKIN SPINACH RISOTTO | 745
Goat cheese crumble, roasted pumpkin seeds, herb oil, balsamic reduction

SIDES

LOUISIANA DIRTY RICE WITH BACON LARDONS | 325

DOUBLE FRIED FRIES, BACON BITS, BLACK PEPPER | 320

CREAMED SPINACH, NUTMEG, PARMESAN | 320

POTATO GRATIN WITH GRUYÈRE | 375

SAUTÉED HERB AND GARLIC BUTTERED MUSHROOMS | 395

ROASTED GARLIC MASHED POTATOES | 350

BROCCOLINI WITH HAZELNUT AND FINGER LIME | 485

PESTO PENNE PASTA, ZUCCHINI, CHILI CHEESE | 375

ROASTED PUMPKIN WEDGES, ALMONDS AND FETA CHEESE | 320

Rooted in nature Signature dish
 Pork Shellfish
 Nuts Vegetarian

RAW AND CHILLED

IRISH GALLAGHER PREMIUM OYSTERS NO. 2, 80G PER PIECE | 365
HALF DOZEN | 1,850

IRISH GALLAGHER OYSTERS JUMBO 180G PER PIECE | 520

CHOOSE YOUR TOPPING
Lime jelly | Rockefeller | Kilpatrick
Natural with infused red wine vinaigrette

KAVIARI OSCIETRA PRESTIGE CAVIAR 30G | 7,950
Blinis, egg white and yellow, shallots, sour cream, lemon wedges

TIGER PRAWN COCKTAIL | 1,250
Cocktail sauce with lemon curd, baby gem, tomato chutney

SMOKED BEEF TENDERLOIN TARTARE 150G | 1,380
Wagyu fat aioli, quail yolk, crispy shallots, grilled sourdough

If you have any allergies or food intolerance, please inform our team.
Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable local government taxes.

DESSERTS

CHERRY RIPE | 375

Chocolate mousse, coconut ice cream,
cherry compote, cherry meringue, dried yoghurt

PECAN TURTLE PIE | 375

Chewy caramel, crackly pecan, bittersweet chocolate, vanilla ice cream

SMOKED BOURBON DARK CHERRY ICE CREAM | 375

Vanilla crumble, almond snaps, cherry bourbon shot

BAKED GRANNY SMITH APPLE COBBLER | 395

Double vanilla ice cream

CLASSIC NEW YORK CHEESECAKE | 375

Berry compote, vanilla chantilly

CHEESE BOARD | 999

Swiss Gruyère, Gorgonzola blue cheese, Camembert,
Reblochon chutney, charred sourdough bread

CANDY FLOSS PAVLOVA | 375

Passion fruit pulp, mango sorbet

SELECTION OF HOMEMADE ICE CREAM | 140 PER SCOOP

Vanilla, coconut, smoked bourbon cherry,
chocolate, mango sherbet

