



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 Jospers
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

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

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

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

