



RAGING BULL

CHOPHOUSE & BAR

SALADS

RAGING BULL SALAD | 420

Mesclun salad, Gorgonzola, Parma ham, red onions, candied walnuts, apple cider vinaigrette

BURRATA | 650

Fresh heirloom tomato, EVO oil, black olive tapenade, and balsamic dressing

WEDGE SALAD | 420

Iceberg lettuce, red radish, bacon lardons, chives, toasted pine nuts, ranch dressing


CAESAR SALAD | 450

Romaine lettuce, anchovies, pancetta, parmesan, 63-degree free-range egg

Add something from the Jospers

◆ Sous-vide lemon and thyme corn-fed free range chicken breast | 170

◆ Jospers-grilled tiger prawns brushed with garlic oil | 650

◆ Smoked streaky bacon | 240 

SOUPS

CREAMY MUSHROOM SOUP | 430

Button mushroom, cep powder, tarragon oil

CARAMELISED ONION SOUP | 390

Gruyère crostini, rosemary

SHELLFISH BISQUE | 550

Lobster meat, gruyère, croutons, saffron mayo

POULTRY CONSOMMÉ | 650

Seared foie gras, leeks

APPETISERS

SMOKED SALMON CARPACCIO | 690

Dehydrated capers, orange segments, dill cream, pickled red radish, Melba toast

SEARED BONE MARROW | 900

Herbed parmesan crumb, parsley, grilled baguette, sweet garlic-shallot relish

MARYLAND CRAB CAKE | 690

Rémoulade sauce, citrus-peppery arugula, cherry belle radish




STEAKS FROM THE JOSPER GRILL

TENDERLOIN

Cape Grim grass-fed, Tasmania, Australia 200g | 2,450


Ralph pure grass-fed, Goulburn Valley, Victoria, Australia 220g | 3,350

Black Onyx MS3+ grain-fed, Rangers Valley, Victoria, Australia 220g (table-smoked) | 3,850 

RIBEYE

Portoro MS4+ certified grain-fed, New South Wales, Australia 350g | 4,550

Black Market MS5+, 270 days grain-fed, Pure Black Angus, Rangers Valley, Australia 350g | 4,950

Darling Downs Wagyu MS5+ grass-fed, grain finish, Queensland, Australia 320g | 5,950 

STRIPLOIN

Jack's Creek Black Angus MS3+ grain-fed, NSW, Australia 320g | 3,850

Tyde MS2+ grain-fed, Rangers Valley, Australia 350g | 3,950


Tajima Wagyu MS6+, 500 days grain-fed, Australia 350g | 5,250

ON THE BONE

Young Prime T-bone MS2+ grass-fed, Queensland, Australia 600g | 6,550

Premium Range Porterhouse MS2+ grass-fed, grain finish,

Queensland, Australia 800g | 7,950 

Op Rib, Black Onyx MS3+, New England, Australia 900g | 9,750 

WX Tomahawk Wagyu MS5+ grain-fed, Rangers Valley

Australia 1,600g | 13,500 

ADD TOPPING TO YOUR STEAK

Seared bone marrow | 240

Seared foie gras, France 60g | 695

½ Grilled Boston lobster tail 120g | 850 

SAUCES

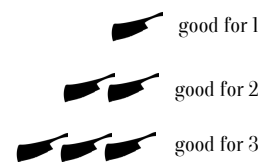
- Blue cheese
- Béarnaise
- Port wine
- Black peppercorn
- Parsley and shallot relish

SALTS

Chili & Lemongrass Salt | Porcini Salt | Sea Salt

MUSTARDS

Raging Bull Mustard | Pommery Mustard | Dijon Mustard




RAW AND CHILLED

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

IRISH GALLAGHER OYSTERS JUMBO 180G PER PIECE | 495

Choose your topping

- ◆ Lime jelly
- ◆ Rockefeller
- ◆ Natural with infused red wine vinaigrette
- ◆ Kilpatrick 

KAVIARI OSCIETRA PRESTIGE CAVIAR 30G | 7,500

Blinis, egg white and yellow, shallots, sour cream, lemon wedges

TIGER PRAWN COCKTAIL | 1,250

Cocktail sauce with lemon curd, baby gem, tomato chutney

BEEF TENDERLOIN STEAK TARTARE | 1,380

Quail yolks, wasabi cream, crispy shallots, grilled sourdough



JOSPER

AUSTRALIAN GRILLED LAMB CHOPS 350G | 2,990

Carrot purée, roasted beets, aged port wine jus

HOLSTEIN VEAL CHOP, MILK-FED, NETHERLANDS 300G | 2,950

Blue cheese sauce, burned Granny Smith apple purée

HERB-BRINED SLOW-ROASTED FREE-RANGE CHICKEN | 1,075

Glazed baby carrots, grilled lemon, rosemary garlic butter

WAGYU BURGER 200G | 790

Charred capsicum, aged cheddar caramelised onion, thick cut fries

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 | 1,650

Wild rice pilaf, arugula leaves, garlic crisps


PAN-SEARED GLACIER 51 MSC CERTIFIED PATAGONIAN TOOTHFISH 220G | 2,950

Grilled asparagus, edamame, scorched pomodoro, lemon caper beurre blanc sauce


MUSHROOM RISOTTO | 745


Seared king oyster mushroom, parmesan crisp, roasted walnuts, truffle oil


SIDES

Dirty rice with bacon and spring onions | 230 


Double fried fries, bacon bits, black pepper | 280 


Creamed spinach, nutmeg, parmesan | 300 

Potato gratin with gruyère | 340 

Sautéed eringi, shimeji, shiitake mushrooms, garlic, rosemary | 320 







Buttery leek mashed potato | 320 

Sautéed broccoli, lemon zest | 375 

Baked mac and cheese, aged cheddar, truffle oil | 375 

Prices are in Philippine Pesos (PHP), inclusive of 10% service charge and applicable local government taxes.

If you have any allergies or food intolerance, please inform our team.

 Rooted in nature  Signature dish  Pork  Shellfish  Nuts  Vegetarian

COCKTAILS | 500

MAMMA MIA

Plantation Original Dark rum
Wild Turkey 81st bourbon
La Fee absinthe
Passionfruit seeds
Homemade pandan syrup
Pine juice

FORBIDDEN FRUIT

Citadelle gin
House juniper cordial
Lemon juice
Spiced apple purée
Bubbles

THYME FOR MULE

Thyme infused Tito's vodka
Dolin Sec vermouth
Thyme & raspberry shrub
Fresh lime
Three Cents ginger beer

DAY OF THE DEAD

Los Siete Misterios mezcal
Fino sherry
House pineapple syrup
Lemon juice

EL MATADOR

Rittenhouse rye
Cherry Heering
Pink grapefruit
Mandarin juice
Vanilla syrup

WHISKEY "BULL" SOUR

Bulleit bourbon
Leyenda amontillado sherry
Rosemary & cherry shrub
Fresh lemon juice
Homemade rosemary syrup
Egg white

UNCLE SAM'S JULEP

Maker's Mark bourbon
Dry curacao
Oleo saccharum
Ginger & lemon
Fresh mint

DIRTY BLUE BLAZER

Buffalo Trace bourbon
Grand Marnier cordon rouge
Homemade cassia syrup
Orange bitters
Dirty bitters¹

BONIFACIO PENICILLIN

Elijah Craig 12 yrs bourbon
Fresh calamansi
Homemade ginger jam
House sechuan honey
Egg white

COWBOY OLD FASHIONED

Raging Bull bourbon
Nectar PX sherry
Homemade vanilla syrup
Hickory smoke
Cowboy's bitters²

¹additional Php 100 for Michter's bourbon whiskey

1. DIRTY BITTERS: don't think Marilyn Monroe, think John Wayne
2. COWBOY'S BITTERS: for cowboys only. Eventually cowgirls...

HOUSE BARREL AGED | 500

BOULEVARDIER

Raging Bull bourbon
Cocchi Storico vermouth
Campari bitter
Gin barrel orange bitters

MARTINEZ

Boodles London dry gin
Cinzano 1757 vermouth rosso
Luxardo maraschino
Regan's orange bitters

AMERICAN WHISKEY

KENTUCKY

Maker's Mark 300
Wild Turkey 81st 300
Wild Turkey Rye 350
Jim Beam 300
Jim Beam Black Label 350
Bulleit 350
Evan William's 300
Evan William's Extra Aged 350
Buffalo Trace 400
Knob Creek 400
Rittenhouse Rye 550
Woodford Reserve 650
Michter's Straight Rye 500
Michter's Sour Mash 500
Michter's Straight Bourbon 500
Michter's 10 yrs Straight Bourbon 900
Michter's 10 yrs Straight Rye 1.100

TENNESSEE

Jack Daniel's 300
Jack Daniel's Gentleman Jack 350
Jack Daniel's Single Barrel 550

NEW YORK

Hudson Baby Bourbon 1.000
Hudson Manhattan Rye 1.000

ILLINOIS

Koval White Rye 500
Koval Bourbon 500
Koval Four Grains 500
Koval Oat 500
Koval Millet 500

VERMONT

Whistle Pig Straight Rye 10yrs 1.000

SCOTCH WHISKEY

BLENDED

Chivas Regal 12 yrs 350
Monkey Shoulder 400
Dewar's 18 yrs 500
Johnnie Walker Black Label 300
Johnnie Walker Blue Label 1.000
Johnnie Walker King George V 2.000

SPEYSIDE

Glenfiddich 12 yrs 400
Glenfiddich 18 yrs 700
Glenfiddich 21 yrs 1.500
Glenrothes Vintage Reserve 600
Glenrothes 2001 700
Balvenie 12 yrs 800
Macallan 12 yrs 700
Macallan 15 yrs 1.200
Macallan 18 yrs 2.500
Singleton 12 yrs 400
Singleton 15 yrs 600
Singleton 18 yrs 1.000

ISLAY

Ileach 400
Bowmore 12 yrs 450
Laphroaig 10 yrs 500
Bruichladdich Classic Laddie 700
Lagavulin 16 yrs 800

ISLANDS

Jura 10 yrs 400
Talisker 10 yrs 650

LOWLANDS

Auchentoshan Three Wood 550
Auchentoshan 12 yrs 500

HIGHLANDS

Glenmorangie Original 10 yrs 400
Deanston 12 yrs 600
Oban 14 yrs 700

TAIWANESE WHISKEY

Kavalan Port Cask Finish 450 | Kavalan Original 550

GIN | GENEVER

LONDON DRY AND INTERNATIONAL STYLE

Boodles	England	350
Whitley Neill	England	400
Citadelle	France	400
Martin Miller's	England	400
Hendrick's	Scotland	450
Tanqueray No. 10	England	450
Roku	Japan	450
Crow's	Philippines	500
Koval	USA	500
G'Vine Floraison	France	500
G'Vine Nonaison	France	500
Del Professore Madame	Italy	500
Four Pillars Rare Dry	Australia	500
Four Pillars Navy Strength	Australia	600
Botanist	Scotland	600
Nordes	Spain	600
Monkey 47	Germany	750

PLYMOUTH

Plymouth England 500

OLD TOM

City of London England 450

RUM | CACHACA

RON

Havana Club 7 yrs	Cuba	400
Barceló Gran Añejo	Dom. Republic	300
Bacardi 8 yrs	Cuba	400
Dictador 12	Colombia	500
Matusalem Gran Reserva 15	Dom. Republic	500
Zacapa 23	Guatemala	600

RUM

Plantation 3 rd	Jam. Tri. Barb	300
Plantation Original Dark	Tri. & Tob	300
Old Captain	Philippines	300
Don Papa 7 yrs	Philippines	350
Pyrat XO	Guyana	400
Diplomatico Mantuano	Venezuela	400
Mount Gay XO	Barbados	450
El Dorado 12 yrs	Guyana	600

RHUM

St. James Agricole Martinique 400

CACHACA

Sagatiba Pura	Brazil	350
Leblon	Brazil	350
Novo Fogo barrel aged	Brazil	500

BRANDY

COGNAC

Martell VSOP	400
Godet Antartica	400
Pierre Ferrand 1840	500
Frederic Mestreau VSOP	500
Jean Groperrin XO No. 8	600
Remy Martin VSOP	400
Remy Martin Louis XIII	12.000
Hennessy XO	1.500
Hennessy Richard	15.000

ARMAGNAC

Chateau Laubade VSOP	350
Delors XO	800

CALVADOS

Pere Magloire VSOP	300
Chateau Du Breuil	900

GRAPPA

Nardini Acquavite	300
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VODKA

Absolut Elyx	Sweden	400
Grey Goose	France	350
Belvedere	Poland	350
Tito's	USA	400
Ketel One	Netherlands	400
Zubrowka	Poland	450

TEQUILA | MEZCAL

JALISCO

1800 Reposada	300
Jose Cuervo Tradicional	300
Jose Cuervo Reserva De La Familia	900
Ocho Blanco	400
Ocho Reposado	500
Don Julio Blanco	650
Don Julio Añejo	800
Patrón Blanco	400
Patrón Añejo	600
Patrón Platinum	2.000

OAXACA

Los Siete Misterios Doba Yej	400
Los Siete Misterios Espadin	550

BEER

INDUSTRIAL

Corona	240
Stella Artois	240

CRAFT

BBP Jungle Joy	400
BBP Delta IPA	400
Baptist Blanche	400
Lindemans Pecheresse	350

DESSERTS

CHERRY RIPE | 375

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

PECAN TURTLE PIE | 375

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

BAKED GRANNY SMITH APPLE COBBLER | 375

Double vanilla ice cream

CLASSIC NEW YORK CHEESECAKE | 375

Blueberry compôte, vanilla chantilly

CANDY FLOSS PAVLOVA | 375

Passion fruit pulp, mango sorbet

CHEESE BOARD | 999

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

SMOKED BOURBON DARK CHERRY ICE CREAM | 375

Vanilla crumble, almond snaps, cherry bourbon shot

SELECTION OF HOMEMADE ICE CREAM | 120 PER SCOOP

Vanilla, coconut, strawberry, chocolate, mango sherbet



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 Signature dish

 Pork

 Shellfish

 Nuts

 Vegetarian