



# 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 Jospier

- ◆ Sous-vide lemon and thyme corn-fed free range chicken breast | 170
- ◆ Jospier-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 | 8,500 

### ADD TOPPING TO YOUR STEAK

Seared bone marrow | 240

Seared foie gras, France 60g | 695

¼ Grilled Boston lobster tail 120g | 850 

### SAUCES

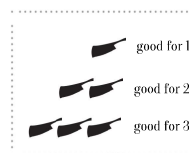
- Blue cheese
- Bearnaise
- Port wine
- Black peppercorn
- Parsley and shallot relish

### 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 | 495 

Choose your topping

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

KAVIRAI 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-BRAINED 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 | 795


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 | 390 

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 



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 Rooted in nature  Signature dish  Pork  Shellfish  Nuts  Vegetarian

**COCKTAILS | 500**

**MAMMA MIA**

Plantation Original Dark rum  
Wild Turkey 81<sup>®</sup> 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 mezcals  
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 bitters<sup>1</sup>

**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 bitters<sup>2</sup>

<sup>1</sup>additional 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 350  
Wild Turkey 81<sup>®</sup> 300  
Wild Turkey 101<sup>®</sup> 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 750  
Michter's Sour Mash 750  
Michter's Straight Bourbon 750  
Michter's 10 yrs Straight Bourbon 1,800  
Michter's 10 yrs Straight Rye 1,800

**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 1,200

**ILLINOIS**

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

**VERMONT**

Whistle Pig Straight Rye 10 yrs 1,100

**SCOTCH WHISKEY**

**BLENDED**

Chivas Regal 12 yrs 400  
Monkey Shoulder 450  
Dewar's 18 yrs 400  
Johnnie Walker Black Label 400  
Johnnie Walker Blue Label 2,200  
Johnnie Walker King George V 5,000

**SPEYSIDE**

Glenfiddich 12 yrs 600  
Glenfiddich 18 yrs 1,100  
Glenfiddich 21 yrs 3,000  
Glenrothes Vintage Reserve 600  
Glenrothes 2001 700  
Balvenie 12 yrs 800  
Macallan 12 yrs 1,200  
Macallan 15 yrs 2,000  
Macallan 18 yrs 4,500  
Singleton 12 yrs 400  
Singleton 15 yrs 600  
Singleton 18 yrs 1,000

**ISLAY**

Beach 400  
Bowmore 12 yrs 850  
Laphroaig 10 yrs 700  
Bruichladdich Classic Laddie 850  
Lagavulin 16 yrs 1,400

**ISLANDS**

Jura 10 yrs 500  
Talisker 10 yrs 900

**LOWLANDS**

Auchentoshan Three Wood 700  
Auchentoshan 12 yrs 500

**HIGHLANDS**

Glenmorangie Original 10 yrs 500  
Deanston 12 yrs 600  
Oban 14 yrs 700

**TAIWANESE WHISKEY**

Kavalan Post Cask Finish 650 | Kavalan Original 800

**GIN | GENEVER**

**LONDON DRY AND INTERNATIONAL STYLE**

Boodles	England	450
Whitley Neill	England	500
Citadelle	France	450
Martin Miller's	England	500
Hendrick's	Scotland	650
Tanqueray No. 10	England	700
Roku	Japan	500
Crow's	Philippines	550
Koval	USA	600
G'Vine liberation	France	500
G'Vine summation	France	500
Del Professore Madane	Italy	700
Four Pillars Rare Dry	Australia	600
Four Pillars Navy Strength	Australia	700
Botanist	Scotland	700
Nordes	Spain	700
Monkey 47	Germany	800

**PLYMOUTH**

Plymouth England 550

**OLD TOM**

City of London England 450

**RUM | CACHACA**

**RON**

Havana Club 7 yrs	Cuba	400
Barceló Gran Añejo	Dom. Republic	400
Bacardi 8 yrs	Cuba	450
Dictador 12	Colombia	500
Matusalem Gran Reserva 15	Dom. Republic	800
Zacapa 23	Guatemala	1,000

**RUM**

Plantation 3 <sup>rd</sup>	Jam. Tri. Barb	300
Plantation Original Dark	Tri. S Tob	350
Old Captain	Philippines	300
Don Papa 7 yrs	Philippines	350
Pyrat 30	Guyana	400
Diplomatico Mantuano	Venezuela	500
Mount Gay 30	Barbados	800
El Dorado 12 yrs	Guyana	700

**RHUM**

St. James Agricole Martinique 400

**CACHACA**

Sagatiba pura	Brazil	500
Leblon	Brazil	600
Novo Fogo barrel aged	Brazil	500

**BRANDY**

**COGNAC**

Martell VSOP	600
Godet Antartica	400
Pierre Ferrand 1840	500
Frederic Mestreat VSOP	500
Jean Gosperrin No No. 8	600
Remy Martin VSOP	600
Remy Martin Louis XIII	35,000
Hennessy XO	2,000
Hennessy Richard	35,000

**ARMAGNAC**

Chateau Laubade VSOP	600
Delors XO	850

**CALVADOS**

Pere Magloire VSOP	400
Chateau Du Breuil	1,200

**GRAPPA**

Nardini Acquavite 300

**VOODKA**

Absolut Elys	Sweden	500
Grey Goose	France	500
Belvedere	Poland	500
Tito's	USA	400
Ketel One	Netherlands	400
Zubrowka	Poland	450

**TEQUILA | MEZCAL**

**JALISCO**

1800 Reposado	300
Jose Cuervo Tradicional	300
Jose Cuervo Reserva De La Familia	900
Ocho Blanco	400
Ocho Reposado	500
Don Julio Blanco	700
Don Julio Añejo	850
Patrón Blanco	400
Patrón Añejo	800
Patrón Platinum	2,000

**OAXACA**

Los Siete Misterios Doble Tej	600
Los Siete Misterios Espadin	750

**BEER**

**INDUSTRIAL**

Corona	280
Stella Artois	300

**CRAFT**

RB Knockout Wheat Ale	380
RB El Toro Blanco	380
RB Raging IPA	380

# 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

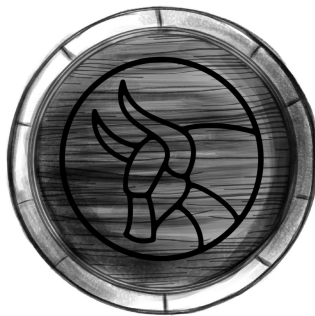
Swiss Gruyère, Gorgonzola blue cheese, Camembert,  
Reblochon chutney, charred sourdough bread

## 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