



# RAGING BULL

CHOPHOUSE & BAR

## SALADS

- RAGING BULL SALAD** N 455  
Mesclun salad, gorgonzola, Parma ham, red onions, candied walnuts, cider vinaigrette
- HEIRLOOM TOMATO AND BURRATA** V 925  
Aged balsamic reduction, seasoned tomatoes, capers, kalamata olives, basil oil
- MESCLUN SALAD** N V 495  
Mesclun leaves, smoked soft white cheese, grapes, walnut and strawberry dressing
- CAESAR SALAD** 525  
Romaine lettuce, anchovies, pancetta, parmesan, 63-degree free-range egg
- SALAD ADD-ONS**
- Corn-fed free-range chicken breast, 200g + 210
  - Tiger prawns, 200g + 690
  - Hickory-smoked Atlantic slivers + 690

## SOUPS

- CREAMY MUSHROOM SOUP** V 545  
Button mushroom, cep powder, tarragon oil
- CARAMELISED ONION SOUP** V 480  
Gruyère crostini, rosemary
- MUD CRAB BISQUE** SH 780  
Crab claw, gruyère, croutons, rouille
- WATERCRESS AND PEA SOUP** V 545  
Goat cheese crumble

## HOT AND COLD ENTRÉES

- HICKORY SMOKED ATLANTIC SALMON** 795  
Horseradish cream, gherkins, rye bread croutons, dill oil
- SEARED WAGYU BONE MARROW** 920  
Gremolata, sourdough bread, pickled shimeji, parsley crumb
- RAGING BULL CRAB CAKES** SH 890  
Grilled zucchini & cucumber salsa, aliquote aioli, lime zest
- THIN SLICED IBÉRICO CEBO HAM, 24 MONTHS** 1,950  
Compressed melon, whipped ricotta, basil arugula

## RAW AND CHILLED

- KAVIARI OSCIETRA PRESTIGE CAVIAR, 30G** 8,000  
Blinis, egg white and yolk, shallots, sour cream, lemon wedges
- LEGRIS PREMIUM OYSTER, FRANCE NO. 2** 80G SH
- Per piece 445
  - Half dozen 2,670
- IRISH GALLAGHER OYSTERS JUMBO** 575  
180g

## CHOOSE YOUR TOPPING

- Rockefeller • lime jelly • natural with infused red wine vinaigrette • Kilpatrick
- TIGER PRAWN COCKTAIL** SH 1,390  
Cocktail sauce with lemon curd, baby gem, tomato chutney
- WAGYU BEEF TENDERLOIN TARTARE, 150G** 1,550  
Hand-chopped wagyu beef, confit egg yolk, horseradish cream, gherkins, toasted baguette

## STEAKS FROM THE JOSPER GRILL

### TENDERLOIN

- CAPE GRIM GRASS-FED** 3,375  
Tasmania, Australia, 200g
- LITTLE JOE MS4+ GRASS-FED** 4,050  
New South Wales, Australia, 220g
- BLACK ONYX MS3+ GRAIN-FED** 4,850  
Rangers Valley, Australia, 220g (Table Smoked)

### RIBEYE

- PORTORO MS4+ CERTIFIED GRAIN-FED** 4,650  
New South Wales, Australia, 350g
- BLACK MARKET MS5+, 270 DAYS GRASS-FED, GRAIN-FINISHED** 5,450  
Queensland, Australia, 350g
- WESTHOLME WAGYU MS5+, GRAIN-FINISHED** 6,450  
Queensland, Australia, 350g

### STRIPLOIN

- TYDE MS2+ GRAIN-FED** 4,475  
Rangers Valley, Australia, 320g
- JOHN STONE 28-DAY DRY-AGED GRASS-FED STRIPLOIN** 5,950  
Longford, Ireland, 320g
- TAJIMA WAGYU MS6+, 500 DAYS GRAIN-FED** 5,525  
New England, Australia, 320g

### ON THE BONE

- WX TOMAHAWK MS5+ WAGYU CROSS, GRAIN-FED** 15,650  
Rangers Valley, Australia, 1,600g
- PORTERHOUSE MS5+, 360 DAYS GRAIN-FED** 9,450  
Warwick QLD, Australia, 800g
- OP RIB TAJIMA MS6+, 500 DAYS GRAIN-FED** 16,850  
New England, Australia, 1,400g
- NY BONE-IN STRIPLOIN, STANBROKE WAGYU MS6-7+, GRAIN-FED** 8,250  
Queensland, Australia, 600g

### RAGING BULL CHOPPING BLOCK

- A TASTING OF THE 3 PRIME CUTS** 11,750  
Cape Grim Tenderloin 220g, Black Market Ribeye 350g, Tyde MS2 Striploin 320g

### ADD TOPPING FOR YOUR STEAK

- SEARED FOIE GRAS** 980  
France, 60g
- ½ GRILLED BOSTON LOBSTER TAIL** SH 1,450  
120g
- SEARED BONE MARROW** 295

### SELECT YOUR SAUCE

- Port wine
- Béarnaise
- Black peppercorn
- Parsley & shallot
- Mushroom

### BUTTERS

- Confit garlic butter 100
- Café de paris butter 100
- Bone marrow butter 100

➤ Good for one    ➤➤ Good for two    ➤➤➤ Good for 3

## JOSPER

- NZ FRESH PASTURE-ROASTED LAMB RUMP, 300G** 2,650  
Eggplant caviar, goat cheese beignet, charred leeks, olive soil, lamb jus
- HERB-BRINED SLOW ROASTED FREE-RANGE CHICKEN** 1,250  
Glazed fingerling potatoes, watercress purée, king oyster mushrooms, chicken skin butter
- IBÉRICO BONE-IN PORK CHOP** 3,250  
Sautéed mixed mushrooms, wilted spinach, roasted apple purée, Pommery mustard jus
- WAGYU BEEF BURGER** 1,175  
200g pure wagyu patty, charred capsicum, aged cheddar, home-cured and smoked beef bacon, caramelised onion, special barbecue sauce, thick-cut fries, side salad

## MAINS

- 36-HOUR SLOW-COOKED WAGYU MS2 BRAISED SHORT RIBS** 3,250  
Confit garlic mash, confit shallots, baby carrots, bourguignon sauce
- OVEN-BAKED GLACIER 51 MSC-CERTIFIED PATAGONIAN TOOTHFISH, 220G** 4,150  
Sautéed kale, baby carrots, Bee's Knees Gin and tonic sauce
- PAN-SEARED ATLANTIC SALMON FILLET, 220G** 2,350  
White asparagus, zucchini & basil purée, Yarra Valley caviar, lemon wedge
- SPRING RISOTTO** V 925  
Peas, asparagus, herbs, parmesan crisp, ricotta, arugula

## SIDES

- SAUTÉED ROMANESCO CAULIFLOWER** N V 625  
Chili oil, pine nuts, lemon zest
- ROASTED BRUSSELS SPROUTS AND CHESTNUT** N V 680  
Maple glaze
- SLOW ROASTED HERITAGE CARROTS** V 475  
Coriander labneh
- GRILLED AUSSIE ASPARAGUS** V 680  
Lemon & thyme crumb
- TRUFFLE AND CEPES MAC AND CHEESE** V 450  
Gratinated with Grana Padano
- DOUBLE-FRIED FRIES** 375  
Bacon bits, black pepper
- ROASTED GARLIC MASHED POTATOES** V 395
- SAUTÉED HERB AND GARLIC BUTTERED MUSHROOMS** V 475
- POTATO GRATIN WITH GRUYÈRE** V 395
- LOUISIANA DIRTY RICE WITH BACON LARDONS** 375
- CREAMED SPINACH, NUTMEG, PARMESAN** V 340
- BROCCOLINI WITH GARLIC PARMESAN** V 625

Rooted in Nature	Signature Dish
N Nuts	SE Seafood
T Tree Nuts	SH Shellfish
D Dairy	V Vegetarian
E Eggs	S Soy

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.

