



# RAGING BULL

CHOPHOUSE & BAR

## SALADS

**RAGING BULL SALAD | 440**    
Mesclun salad, Gorgonzola, Parma ham, red onions, candied walnuts, apple cider vinaigrette

**HEIRLOOM TOMATO ~~AND~~ BURRATA | 795**  
Aged balsamic reduction, Frantoio Cutrera olive oil, fresh basil

**GRAZING GREENS | 430**    
Baby kale, sorrel, mesclun leaves, white cheeses, Baguio strawberries, pine seeds, citrus olive oil vinaigrette

**CAESAR SALAD | 495**    
Romaine lettuce, anchovies, pancetta, Parmesan, 63-degree free-range egg

Add something from the Jospers

**CORN-FED FREE-RANGE CHICKEN BREAST | 210** 

**TIGER PRAWNS | 790** 

**SMOKED STREAKY BACON | 240** 

## SOUPS

**CREAMY MUSHROOM SOUP | 495**    
Button mushroom, cep powder, tarragon oil

**CARAMELIZED ONION SOUP | 420**   
Gruyère crostini, rosemary

**MUD CRAB BISQUE | 690**   
Crab claw, Gruyère, croutons, rouille

**POULTRY CONSOMMÉ | 675**  
Seared foie gras, Melba toast, sea salt flakes

## HOT ~~AND~~ COLD ENTRÉES

**HICKORY SMOKED ATLANTIC SALMON | 725**  
Dehydrated capers, orange segments, dill cream, pickled red radish, Melba toast

**SEARED OKAN WAGYU BONE MARROW | 920**   
Bacon onion marmalade, parsley onion salad, grilled sourdough bread

**MARYLAND CRAB CAKES | 790**    
Grilled sweet corn salsa, chipotle aioli, torched lime

**OEDSLACH DIERENDONCK, BELGIUM BEEF COPPA CARPACCIO | 1,075**  
Coppa from aged beef neck, capers, crispy shallots, rocket leaves, black pepper cream cheese

## STEAKS FROM THE JOSPER GRILL

### TENDERLOIN

**CAPE GRIM GRASS-FED | 3,150**  
Tasmania, Australia 200g

**BLACK ONYX MS3+ GRAIN-FED | 4,225**   
Rangers Valley, Victoria, Australia 220g

**INFINITE FULL BLOOD WAGYU MS 5+ GRAIN-FED | 4,475**  
New South Wales, Australia 220g (table-smoked)

### RIBEYE

**PORTORO MS4+ CERTIFIED GRAIN-FED | 4,650**  
New South Wales, Australia 350g

**BLACK MARKET MS5+, 270 DAYS GRAIN-FED, PURE BLACK ANGUS | 5,150**  
Rangers Valley, Australia 350g

**DARLING DOWNS WAGYU MS5+ GRASS-FED, GRAIN FINISH | 5,975**   
Queensland, Australia 320g

### STRIPLOIN

**TYDE MS2+ GRAIN-FED | 4,350**  
Rangers Valley, Australia 320g

**JACK'S CREEK BLACK ANGUS MS3+ GRAIN-FED | 4,450**  
New South Wales, Australia 320g

**TAJIMA WAGYU MS6+, 500 DAYS GRAIN-FED | 5,350**  
Australia 320g

### ON THE BONE

**T-BONE MS5+ 360 DAYS GRAIN-FED | 7,850**    
Warwick Queensland, Australia 600g

**PORTERHOUSE MS5+ 360 DAYS GRAIN-FED | 9,150**    
Warwick Queensland, Australia 800g

**WX TOMAHAWK MS5+ GRAIN-FED | 15,250**      
Rangers Valley, Australia 1,600g

#### ADD TOPPING TO YOUR STEAK

**SEARED BONE MARROW | 295**

**SEARED FOIE GRAS | 975**  
France 60g

**½ GRILLED BOSTON LOBSTER TAIL | 206 | 1,250** 

#### SAUCES

Béarnaise  
Port wine  
Black peppercorn  
Parsley and shallot  
Creamy mushroom

#### MUSTARDS

Raging Bull mustard  
Pommery mustard  
Dijon mustard

#### SALTS

Chili & lemongrass salt  
Porcini salt  
Sea salt



good for 1



good for 2



good for 3

**RAGING BULL CHOPPING BLOCK | 11,750**

A Tasting of the Three Prime Cuts  
Cape Grim Tenderloin 220g, Black Market Ribeye 350g, Jack's Creek Striploin 350g

## RAW ~~AND~~ CHILLED

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

**IRISH GALLAGHER OYSTERS JUMBO 180G PER PIECE | 550**  

#### CHOOSE YOUR TOPPING

Lime jelly | Rockefeller | Kilpatrick  
Natural with infused red wine vinaigrette 

**KAVIARI OSCIETRA PRESTIGE CAVIAR 30G | 8,000**  
Blinis, egg white and yellow, shallots, sour cream, lemon wedges

**TIGER PRAWN COCKTAIL | 1,290**    
Cocktail sauce with lemon curd, baby gem, tomato chutney

**WAGYU BEEF TENDERLOIN TARTARE 150G | 1,550**  
Wasabi aioli, quail yolk, cornichons, Madagascar pink peppercorn, toasted baguette

## JOSPER

**MARGRA, OBERON, NSW AUSTRALIA DOUBLE BONE LAMB CHOPS 350G | 3,650**  
Baby carrots, roasted beets, mustard thyme sauce

**IBERICO BONE-IN PORK CHOP | 3,125**  
Roasted fingerling potatoes, thyme tomato, porcini jus

**HERB-BRINED SLOW-ROASTED FREE-RANGE CHICKEN | 1,175**   
Sautéed broccolini, roasted beetroot purée, herbed butter

**WAGYU BEEF BURGER | 1,125**  
Pure Wagyu beef patty 200g, charred capsicum, aged cheddar, home-cured & smoked beef bacon, special BBQ sauce, thick-cut fries, side salad

## MAINS

**72-HOUR SLOW-COOKED ANGUS BEEF CHEEK | 2,950**   
Thyme and confit garlic mash, heirloom carrots, crispy onion

**OVEN-BAKED GLACIER 51 MSC CERTIFIED PATAGONIAN TOOTHFISH 220G | 3,850**   
Grilled green asparagus, roasted tomato sauce

**PAN-SEARED STEELHEADTROUT FILLET 220G | 1,980**   
Yarra Valley Caviar, grilled zucchini, marinated tomatoes, lemon wedge

**MUSHROOM RISOTTO | 825**   
Sautéed mixed mushroom, parmesan crisp, truffle oil

## SIDES

**LOUISIANA DIRTY RICE WITH BACON LARDONS | 350** 

**DOUBLE FRIED FRIES, BACON BITS, BLACK PEPPER | 350** 

**CREAMED SPINACH, NUTMEG, PARMESAN | 330** 

**POTATO GRATIN WITH GRUYÈRE | 375**  

**SAUTÉED HERB AND GARLIC BUTTERED MUSHROOMS | 450** 

**ROASTED GARLIC MASHED POTATOES | 350** 

**BROCCOLINI WITH GARLIC PARMESAN | 590** 

**JD'S BAKED MACARONI AND FOUR CHEESE | 395** 

**JACKET POTATO, BÉARNAISE, PANCETTA, CHIVES | 350** 

**GRILLED AUSSIE ASPARAGUS WITH ALMONDS AND CAPERS | 590**



Rooted in nature



Pork



Nuts



Signature dish



Shellfish



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.