




# 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 Jospier  
**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-HOUR 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 | 740 PER SCOOP

Vanilla, coconut, strawberry,  
chocolate, mango sherbet

