



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, Frantoi 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 | 690 
SMOKED STREAKY BACON | 240 

SOUPS

CREAMY MUSHROOM SOUP | 485 
Button mushroom, cep powder, tarragon oil

CARAMELISED ONION SOUP | 420 
Gruyère crostini, rosemary

MUD CRAB BISQUE | 580 
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 | 740 
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 | 2,950
Tasmania, Australia 200g

BLACK ONYX MS3+ GRAIN-FED | 3,950 
Rangers Valley, Victoria, Australia 220g

INFINITE FULL BLOOD WAGYU MS 5+ GRAIN-FED | 4,350
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 | 4,975
Rangers Valley, Australia 350g

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

STRIPLOIN

TYDE MS2+ GRAIN-FED | 4,125
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 | 7,550 
Warwick Queensland, Australia 600g

PORTERHOUSE MS5+ 360 DAYS GRAIN-FED | 8,975 
Warwick Queensland, Australia 800g

WX TOMAHAWK MS5+ GRAIN-FED | 14,250 
Rangers Valley, Australia 1,600g

ADD TOPPING TO YOUR STEAK

SEARED BONE MARROW | 275

SEARED FOIE GRAS | 925
France 60g

½ GRILLED BOSTON LOBSTER TAIL 120G | 950 

SAUCES

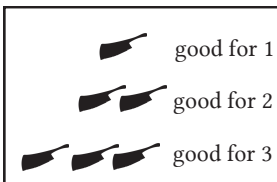
Béarnaise
Port wine
Black peppercorn
Parsley and shallot
Creamy mushroom

SALTS

Chili & lemongrass salt
Porcini salt
Sea salt

MUSTARDS

Raging Bull mustard
Pommery mustard
Dijon mustard



RAGING BULL CHOPPING BLOCK | 11,250


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 | 1,480
Wasabi aioli, quail yolk, cornichons. Madagascar pink peppercorn, toasted baguette

JOSPER

MARGRA, OBERON, NSW AUSTRALIA DOUBLE BONE LAMB CHOPS 350G | 3,250
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 | 2,850 
Thyme and confit garlic mash, heirloom carrots, crispy onion

OVEN-BAKED GLACIER 51 MSC CERTIFIED PATAGONIAN TOOTHFISH 220G | 3,550 
Grilled green asparagus, roasted tomato sauce

PAN-SEARED STEELHEAD TROUT FILLET 220G | 1,925 
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 

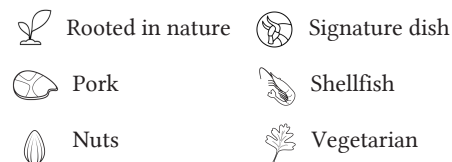
ROASTED GARLIC MASHED POTATOES | 350 

BROCCOLINI WITH GARLIC PARMESAN | 525 

JD'S BAKED MACARONI AND FOUR CHEESE | 395 

JACKET POTATO, BÉARNAISE, PANCETTA, CHIVES | 350

GRILLED AUSSIE ASPARAGUS WITH ALMONDS AND CAPERS | 525 



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

GRAND MARNIER SOUFFLÉ | 395

Vanilla ice cream, dark chocolate sauce, double cream

CANDY FLOSS PAVLOVA | 385

Passion fruit pulp, mango sorbet

PECAN TURTLE PIE | 385

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

SMOKED BOURBON DARK CHERRY ICE CREAM | 385

Vanilla crumble, almond snaps, cherry bourbon shot

BAKED GRANNY SMITH APPLE COBBLER | 385

Double vanilla ice cream

DARK CHOCOLATE CHEESECAKE | 385

Seasonal berries, yoghurt crisps

CABERNET POACHED PEACHES | 385

Cinnamon berries, fresh mint, orange zest

SELECTION OF HOMEMADE ICE CREAM | 150 PER SCOOP

Smoked bourbon cherry  

Pink peppercorn and Bee's Knees

Blue cheese with raspberry ripple

Smoked bacon and salted caramel 

Maple and grilled Granny Smith apple

Vanilla

Chocolate

