

THE



# MIDDAY PRIME

Lunch | 1,625 per person



**RAGING BULL**

CHOPHOUSE & BAR

Raging Bull Horns Bread & Butter

## CHOICE OF STARTER

### WEDGE SALAD WITH CRISPY BACON BITS | D

Iceberg lettuce, pickled shallots, confit tomato,  
blue cheese dressing

### CREAMY BUTTERNUT PUMPKIN CHOWDER | V, D

Basil oil, sourdough croutons

### RAGING BULL DRESSED CRAB | SE, D

Brown crab mayo, pickled cucumber,  
Granny Smith apple foam

## CHOICE OF MAIN

### JOSPER-GRILLED FLAT IRON STEAK 130G | D

Black Onyx MS3+ Australia, steak fries,  
black pepper jus

### SEARED ATLANTIC SALMON FILLET | SE, D

Fondant potato, wilted spinach, creamy citrus sauce

### JOSPER-GRILLED CAULIFLOWER STEAK | V, T

Herbed mashed potatoes, gremolata sauce, pine nuts

Coffee or Tea



Rotted in Nature



Signature Dish

N | Nuts T | Tree Nuts D | Dairy E | Eggs SE | Seafood

SH | Shellfish V | Vegetarian S | Soy

Prices are in Philippine Peso (PHP), inclusive of 10% service charge  
and applicable local government taxes.

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## CHOICE OF STARTER

### STEAK TARTARE | E

Hand-chopped beef fillet, egg yolk confit, gherkin, dehydrated capers

### CREAM OF LEEKS & POTATO SOUP | D

Crispy pancetta crumble, salsa verde

### MESCLUN LETTUCE SALAD | V, T

Granny Smith apples, spiced pecans, Gorgonzola, and lemon olive oil vinaigrette

## CHOICE OF MAIN

### 36-HOUR BRAISED WAGYU MS2 SHORT RIBS | D

Horseradish potato foam, roasted carrots, parsley salsa

### JOSPER-BAKED ASIAN SEABASS FILLET | SE

Vegetable couscous, harissa vinaigrette, mesclun lettuce

### RED BELL PEPPER RISOTTO | V, D

Arugula leaves, ricotta, herb oil, cheddar crisp

Coffee or Tea



Rooted in Nature



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### NICOISE SALAD | E

Lemon oil confit tuna, romaine lettuce, black olives, 63°C egg, cherry tomatoes, boiled potatoes, citrus & oregano dressing

### CARAMELIZED ONION SOUP | V, D

Gruyère crostini

### ATLANTIC SALMON DILL RILLETTES | SE, E, D

Lemon curd, capers, garden leaves, Melba toast

## CHOICE OF MAIN

### JOSPER-GRILLED BEEF TENDERLOIN BROCHETTE (130G)

Australian tenderloin pieces with vegetables, charred broccolini, thick-cut fries, béarnaise

### CRISPY-SKIN BARRAMUNDI FILLET | D, T

Broccoli, buttered mashed potatoes, almond brown butter

### PUFF PASTRY VEGETABLE TART | V, D

Roasted tomatoes, zucchini, asparagus, carrots, basil pesto, goat cheese crumble

Coffee or Tea



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