



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 | 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 CARPACCIOI | 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

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

STRIPLOIN

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

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

RANGERS VALLEY WAGYU MS7+, 360 DAYS GRAIN-FED | 5,950
New South Wales, 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 GRASI 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 | 506 | 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.