



RAGING BULL

CHOPHOUSE & BAR

SALADS

RAGING BULL SALAD | 410

Mesclun salad, gorgonzola, Parma ham red onion, apple cider vinaigrette

BURRATA | 475

Strawberry, toasted brioche croutons, mint and balsamic dressing

COBB SALAD | 410

Smoked corn, green beans, cucumber, egg, caramelized walnuts, blue cheese dressing

CAESAR SALAD | 410

Romaine lettuce, anchovies pancetta, parmesan flakes, egg

Add something from the Jospers

- ◆ Sous-vide lemon and thyme corn-fed free range chicken breast | 150
- ◆ Jospers grilled tiger prawns brushed with garlic oil | 195

SOUPS

MUSHROOM CAPPUCINO | 400

Cep foam, tarragon oil

CARAMELIZED ONION SOUP | 350

Gruyere crostini and rosemary

SHELLFISH BISQUE | 475

Lobster meat, gruyere, croutons, rouille

APPETIZERS

TUNA NICOISE | 475

Seared tuna loin, mesclun leaves, capsicum, tomato, celery, fennel

ROASTED BONE MARROW | 850

Girolles, pink peppercorns, parsley cream sauce

MARYLAND CRAB CAKE | 550

Black garlic aioli, apple, celery, salsa



STEAKS FROM THE JOSPER GRILL

TENDERLOIN

Cape Grim grass-fed, Tasmania 200g | 1,975

Black Onyx Australia 270 days grain-fed, South Wales | 2,250

1824 grain-fed, Queensland 250g (Table smoked) | 2,750

RIBEYE

1824 grain-fed, Queensland 350g | 3,420

Stockyard Gold MS 4+ grain long fed, Queensland 350g | 3,750

Darling Downs Wagyu MS 5+ grass-raised, grain-finished, Queensland 350g | 4,250

STRIPLOIN

John Stone 49 day dry-aged grass-fed, Rathmore, Ireland 320g | 3,500

WX cross-bred Angus & Wagyu Australia, New England 350g | 3,700

ON THE BONE

Tomahawk Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales 1,100g | 9,850

Cowboy Steak Westholme Op Rib west of Australia's great diving range 1100g | 8,500

T-Bone Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales 800g | 7,500

ADD TOPPING TO YOUR STEAK

Seared foie gras 60g | 450

SAUCES

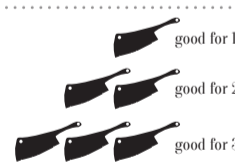
- ◆ Blue cheese sauce
- ◆ Bearnaise
- ◆ Port sauce
- ◆ Pink peppercorn sauce
- ◆ Parsley and shallot salsa

SALTS

Chili & Lemongrass Salt | Porcini Salt | Sea Salt

MUSTARDS

Raging Bull Mustard | Pommery Mustard | Dijon Mustard



JOSPER

GRILLED LAMB RACK 350G | 2,850
AMBASSADOR LAMB, VICTORIA, AUSTRALIA
Red wine jus

LIMOUSINE PORK CHOP 350G | 2,500
Blue cheese sauce, burned apple puree

HERB BRINED SLOW ROASTED
FREE RANGE CHICKEN | 895
Lemon, thyme, red wine sauce

WAGYU BURGER 200G | 780
Charred capsicum, aged cheddar
caramelized onion, thick cut fries

MAINS

48HRS SLOW COOKED BEEF SHORT RIBS
Served with horseradish mash and
caramelized apple | 1,250

GRILLED ATLANTIC SALMON FILLET 220G | 1,075
Charred spring onion, sauteed spinach,
garlic butter

GRILLED BLACK COD FILLET 220G | 2,150
Grilled capsicum, onion, pepper pesto

MUSHROOM RISOTTO | 735
Grilled King oyster mushroom,
arugula leaves, parmesan crisps

SIDES

Dirty rice with bacon and spring onion | 210

Double fried fries, bacon bits,
black pepper | 250

Creamed spinach, nutmeg, parmesan | 260

Potato gratin with gruyere | 235

Sauteed Eringi, shimeji, button
mushrooms, garlic, rosemary | 260

Buttery leek mashed potato | 295

Homemade Spaetzle pan fried, mature
cheddar and crispy fried onion | 320



RAW

FRESHLY IMPORTED OYSTERS
PER PIECE | 395 HALF DOZEN | 1,750

TIGER PRAWN COCKTAIL | 790

Cocktail sauce iceberg,
garlic croutons

Choose your topping

- ◆ Calamansi jelly
- ◆ Rockefeller
- ◆ Natural with infused red wine vinaigrette

Prices are in Philippine pesos, inclusive of 10% service charge and applicable local government taxes
If you have any allergies or food intolerance, please inform our team.

Rooted in nature Signature dish

DESSERTS

CHERRY RIPE | 345

Chocolate mousse, coconut ice cream, cherry compote, cherry meringue, dried yoghurt

TRIO OF LEMON | 345

Lemon sponge cake, lemon curd, honey lemon parfait

PASSIONFRUIT PANNA COTTA | 345

Passionfruit cream, passionfruit coulis, vanilla sable

SPICED PINEAPPLE | 345

Caramel spiced pineapple, rum ice cream, salted caramel sauce, pineapple crisp

CLASSIC NEW YORK CHEESECAKE | 345

Berry compote

CANDY FLOSS PAVLOVA | 345

Passion fruit pulp, mango sorbet

CHEESE BOARD | 950

Swiss gruyere, cherve goat's cheese, brilliant savarin, gorgonzola blue cheese, chutney, charred sourdough bread

SELECTION OF HOMEMADE ICE CREAM | 120 PER SCOOP

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