



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, rotelle

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

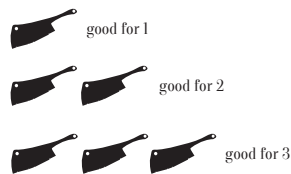
T-Bone Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales 800g | 7,500

ADD TOPPING TO YOUR STEAK

Seared foie gras 60g | 450

SAUCES

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



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 | 1,250
Served with horseradish mash and
caramelized apple

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 | 400



RAW

FRESHLY IMPORTED OYSTERS
PER PIECE | 345 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

COCKTAILS

MAMMA MIA

Plantation Original Dark rum
Wild Turkey 81^o bourbon
La Fee absinthe
Passionfruit seeds
Homemade pandan syrup
Pine juice

FORBIDDEN FRUIT

Citadelle gin
House juniper cordial
Lemon juice
Spiced apple purée
Bubbles

THYME FOR MULE

Thyme infused Tito's vodka
Dolin Sec vermouth
Thyme & raspberry shrub
Fresh lime
Three Cents ginger beer

DAY OF THE DEAD

Los Siete Misterios mezcal
Fino sherry
House pineapple syrup
Lemon juice

EL MATADOR

Rittenhouse rye
Cherry Heering
Pink grapefruit
Mandarin juice
Vanilla syrup

WHISKEY "BULL" SOUR

Bulleit bourbon
Leyenda amontillado sherry
Rosemary & cherry shrub
Fresh lemon juice
Homemade rosemary syrup
Egg white

UNCLE SAM'S JULEP

Maker's Mark bourbon
Dry curacao
Oleo saccharum
Ginger & lemon
Fresh mint

DIRTY BLUE BLAZER

Buffalo Trace bourbon
Grand Marnier cordon rouge
Homemade cassia syrup
Orange bitters
Dirty bitters¹

BONIFACIO PENICILLIN

Elijah Craig 12 yrs bourbon
Fresh calamansi
Homemade ginger jam House
sechuan honey
Egg white

COWBOY OLD FASHIONED

Raging Bull bourbon
Nectar PX sherry
Homemade vanilla syrup
Hickory smoke
Cowboy's bitters²

¹additional Php 100 for Michter's bourbon whiskey

1. DIRTY BITTERS: don't think Marilyn Monroe, think John Wayne
2. COWBOY'S BITTERS: for cowboys only. Eventually cowgirls...

HOUSE BARREL AGED

BOULEVARDIER

Raging Bull bourbon
Cocchi Storico vermouth
Campari bitter
Gin barrel orange bitters

MARTINEZ

Boodles London dry gin
Cinzano 1757 vermouth rosso
Luxardo maraschino
Regan's orange bitters

AMERICAN WHISKEY

KENTUCKY

Maker's Mark 300
Wild Turkey 81^o 300
Wild Turkey Rye 350
Jim Beam 300
Jim Beam Black Label 350
Bulleit 350
Evan William's 300
Evan William's Extra Aged 350
Buffalo Trace 400
Knob Creek 400
Rittenhouse Rye 550
Woodford Reserve 650
Michter's Straight Rye 500
Michter's Sour Mash 500
Michter's Straight Bourbon 500
Michter's 10yrs Straight Bourbon 900
Michter's 10yrs Straight Rye 1,100

TENNESSEE

Jack Daniel's 300
Jack Daniel's Gentleman Jack 350
Jack Daniel's Single Barrel 550

NEW YORK

Hudson Baby Bourbon 1,000
Hudson Manhattan Rye 1,000

ILLINOIS

Koval White Rye 500
Koval Bourbon 500
Koval Four Grains 500
Koval Oat 500
Koval Millet 500

VERMONT

Whistle Pig Straight Rye 10yrs 1,000

SCOTCH WHISKY

BLENDED

Chivas Regal 12 yrs 350
Monkey Shoulder 400
Dewar's 18 yrs 500
Johnnie Walker Black Label 300
Johnnie Walker Blue Label 1,000
Johnnie Walker King George V 2,000

SPEYSIDE

Glenfiddich 12 yrs 400
Glenfiddich 18 yrs 700
Glenfiddich 21 yrs 1,500
Glenrothes Vintage Reserve 600
Glenrothes 2001 700
Balvenie 12 yrs 800
Macallan 12 yrs 700
Macallan 15 yrs 1,200
Macallan 18 yrs 2,500
Singleton 12 yrs 400
Singleton 15 yrs 600
Singleton 18 yrs 1,000

ISLAY

Ileach 400
Bowmore 12 yrs 450
Laphroaig 10 yrs 500
Bruichladdich Classic Laddie 700
Lagavulin 16 yrs 800

ISLANDS

Jura 10 yrs 400
Talisker 10 yrs 650

LOWLANDS

Auchentoshan Three Wood 550
Auchentoshan 12 yrs 500

HIGHLANDS

Glenmorangie Original 10 yrs 400
Deanston 12 yrs 600
Oban 14 yrs 700

TAIWANESE WHISKEY

Kavalan Port Cask Finish 450

Kavalan Original 550

GIN | GENEVER

LONDON DRY AND INTERNATIONAL STYLE

Boodles	England	350
Whitley Neill	England	400
Citadelle	France	400
Martin Miller's	England	400
Hendrick's	Scotland	450
Tanqueray No.10	England	450
Roku	Japan	450
Crow's	Philippines	500
Koval	USA	500
G'Vine Floraison	France	500
G'Vine Nouaison	France	500
Del Professore Madame	Italy	500
Four Pillars Rare Dry	Australia	500
Four Pillars Navy Strength	Australia	600
Botanist	Scotland	600
Nordes	Spain	600
Monkey 47	Germany	750

PLYMOUTH

Plymouth England 500

OLD TOM

City of London England 450

RUM | CAÇHACA

RON

Havana Club 7 yrs	Cuba	400
Barceló Gran Añejo	Dom. Republic	300
Bacardi 8 yrs	Cuba	400
Dictador 12	Colombia	500
Matusalem Gran Reserva 15	Dom. Republic	500
Zacapa 23	Guatemala	600

RUM

Plantation 3*	Jam. Tri. Barb.	300
Plantation Original Dark	Tri. & Tob.	300
Very Old Captain	Philippines	300
Don Papa 7 yrs	Philippines	350
Pyrat XO	Guyana	400
Diplomatico Mantuano	Venezuela	400
Mount Gay XO	Barbados	450
El Dorado 12 yrs	Guyana	600

RHUM

St. James Agricole Martinique 400

CAÇHACA

Sagatiba Pura	Brazil	350
Leblon	Brazil	500
Novo Fogo barrel aged	Brazil	500

BRANDY

COGNAC

Martell VSOP	400
Godet Antartica	400
Pierre Ferrand 1840	500
Frederic Mestreau VSOP	500
Jean Groperrin XO No. 8	600
Remy Martin VSOP	400
Remy Martin Louis XIII	12,000
Hennessy XO	1,500
Hennessy Richard	15,000

ARMAGNAC

Chateau Laubade VSOP	350
Delors XO	800

CALVADOS

Pere Magloire VSOP	300
Chateau Du Breuil	900

GRAPPA

Nardini Acquavite 300

VODKA

Absolut Elyx	Sweden	400
Grey Goose	France	350
Belvedere	Poland	350
Tito's	USA	400
Ketel One	Netherlands	400
Zubrowka	Poland	450

TEQUILA | MEZCAL

JALISCO

1800 Reposado	300
Jose Cuervo Tradicional	300
Jose Cuervo Reserva De La Familia	900
Ocho Blanco	400
Ocho Reposado	500
Don Julio Blanco	650
Don Julio Añejo	800
Patrón Blanco	400
Patrón Añejo	600
Patrón Platinum	2,000

ORAXACA

Los Siete Misterios Doba Yej	400
Los Siete Misterios Espadin	550

BEER

LOCAL

Engkanto Lager	300
Engkanto Pale	300
Engkanto IPA	300
Engkanto Blonde Ale	300

INTERNATIONAL

Delta IPA	400
Barbar Dark Ale	400

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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