



RAGING BULL

CHOPHOUSE & BAR

CHEF JOHN'S SPECIALS

1824 OP Ribs MB3+ 1.5kg 15,550

Baked mac & cheese, sautéed broccolini, sweet potato fries, Port wine sauce, béarnaise sauce, pink pepper sauce, mushroom sauce, chimichurri

GOOD FOR 2



Raging Bull Chopping Block 11,550

Tenderloin 220g, Striploin 300g, Ribeye 300g
Parsley salsa, port wine sauce, béarnaise sauce,
black pepper sauce, mushroom sauce

GOOD FOR 2



Josper-Grilled Live Maine Lobster 1kg 10,550

Australian asparagus, buttered mushrooms,
grilled corn on cob, smashed crispy potato,
parsley garlic butter

Bull Surf and Turf 6,550

Infinite Full Blood Wagyu MB5+ tenderloin,
half lobster tail, salsify, Nantua sauce

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





RAGING BULL

CHOPHOUSE & BAR

CHRISTMAS EVE RUNDOWN

5,850 per person

Freshly Shucked Irish Premium Oyster & Yarra Valley Salmon Caviar

Lemon foam

Jamon Wrapped Game Terrine

Pressed terrine of duck, turkey, and quail
Apricot, cranberry, pistachio nuts, spiced pears, lavash

Double Fish Chowder

Glacier 51 Toothfish, green mussels,
lobster tail, diver scallops

Josper-Grilled Black Onyx Pure Angus Tenderloin, Rangers Valley, Australia

Seared asparagus, sorrel, roasted baby carrots,
beetroot purée, cabernet jus

Amarula Berry Trifle

Seasonal berries, homemade vanilla ice cream,
Chantilly cream

Friandise

Bourbon truffles

Prices are in Philippine Peso (PHP), inclusive of 10% service charge
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CHOPHOUSE & BAR

NOONTIME NOSHES

4,450 per person

Citrus and Whisky Cured Atlantic Salmon

Black roe, dill cream, melba toast

Home-Cured Beef Bacon Salad

Arugula, Swiss chard, dried cranberries, orange segments,
toasted pecans

Bisque

Black tiger prawns, Manila clams, mussels, toasted baguette

Choice of

Josper-Grilled Cape Grim Grass-Fed Tenderloin

Broccolini, cabernet jus

or

Pan-Seared Ocean Trout Fillet

Baby kale, sorrel, Nantua sauce

Grand Marnier Soufflé

Dark chocolate sauce, chantilly cream

Friandise

Bourbon truffles

Prices are in Philippine Peso (PHP), inclusive of 10% service charge
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CHOPHOUSE & BAR

RICH YULE TASTE

5,850 per person

Freshly Shucked Irish Premium Oyster & Yarra Valley Salmon Caviar

Lemon foam

Jamon Wrapped Game Terrine

Pressed terrine of duck, turkey, and quail
Apricot, cranberry, pistachio nuts, spiced pears, lavash

Double Fish Chowder

Glacier 51 Toothfish, green mussels, lobster tail, diver scallops

Josper-Grilled Black Onyx Pure Angus Tenderloin, Rangers Valley, Australia

Seared asparagus, sorrel, roasted baby carrots,
beetroot purée, cabernet jus

Amarula Berry Trifle

Seasonal berries, homemade vanilla ice cream,
Chantilly cream

Friandise

Bourbon truffles

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RAGING BULL

CHOPHOUSE & BAR

A RAGIN' ADVENT SUPPER

6,675 per person

Raging Bull Trilogy

Whisky cured salmon, mushroom cappuccino,
blue cheese and figs

Coppa Oedslach Beef Carpaccio

Roquette, pickled grilled onions, pistachio nuts,
freshly cracked pink peppercorn

Crab Claw, Scallops Bisque

Diver scallop, crab claw, braised fennel, tarragon oil

Josper-Grilled Infinite Full Blood Wagyu MB5+ Tenderloin, Rangers Valley, Australia

Sautéed broccolini, dauphinoise potato,
spiced carrot purée, truffle jus

Sticky Toffee Pudding

Homemade espresso ice cream

Friandise

Bourbon truffles

Prices are in Philippine Peso (PHP), inclusive of 10% service charge
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THE KEEP

FESTIVE CUTS

8,500 per person

Poinsettia Fizz

Benchmark Bourbon whiskey, spiced syrup, soda water

Freshly Shucked Irish Premium Oyster & Yarra Valley Salmon Caviar

Lemon foam

Jamon Wrapped Game Terrine

Pressed terrine of duck, turkey, and quail
Apricot, cranberry, pistachio nuts, spiced pears, lavash

Double Fish Chowder

Glacier 51 Toothfish, green mussels, lobster tail, diver scallops

Pan-Seared Ocean Trout Fillet

Pea mousse, pesto-roasted tomatoes, cider cream sauce

Josper-Grilled Black Onyx Pure Angus Tenderloin, Rangers Valley, Australia

Butter poached Maine lobster tail
Seared asparagus, sorrel, roasted baby carrots,
beetroot purée, cabernet jus

Amarula Berry Trifle

Seasonal berries, homemade vanilla ice cream, Chantilly cream

Friandise

Bourbon truffles

Old-Fashioned Santa

Prosecco, rosemary and cranberry syrup

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THE KEEP

RING IN THE NEW YEAR

9,900 per person

One (1) round of
Borgo San Leo Prosecco Brut, Veneto

Raging Bull Trilogy

Whisky cured salmon, mushroom cappuccino,
blue cheese and figs

Coppa Oedslach Beef Carpaccio

Roquette, pickled grilled onions, pistachio nuts,
freshly cracked pink peppercorn

Crab Claw, Scallops Bisque

Diver scallop, crab claw, braised fennel, tarragon oil

Pan-Seared Wild Sea Bass Fillet

Baby kale, sorrel, pimienta beurre blanc sauce

Josper-Grilled Infinite Full Blood Wagyu MB5+ Tenderloin, Rangers Valley, Australia

Butter poached Maine lobster tail
Sautéed broccolini, dauphinoise potato,
spiced carrot purée, truffle jus

Sticky Toffee Pudding

Homemade espresso ice cream

Friandise

Bourbon truffles

Unlimited wine

Syrah, La Tournee Ferraton Père & Fils, Rhone
Bordeaux Blanc, Entre-deux-Mers, Château Gantonnet

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