



RAGING BULL

CHOPHOUSE & BAR

SALADS

RAGING BULL SALAD | 380

Mesclun mix, gorgonzola, hazelnuts
Granny Smith apple slices
cider vinaigrette

BEETROOT SALAD | 380

Roasted beetroot, garden leaves
honey glazed walnuts, goat cheese

HEIRLOOM TOMATO AND BOCCONCINI | 395

Lettuce, basil pesto, toasted pine nuts

CAESAR SALAD | 395

Romaine lettuce, anchovies
pancetta crisp, parmesan flakes
63 degree free range egg

Add something from the Jospers

- ◆ Corn-fed free range chicken breast | 140
- ◆ Tiger prawns | 180

SOUPS

CREAMY MUSHROOM SOUP | 340

Shimeji mushroom, cep powder, truffle oil

CARAMELIZED ONION SOUP | 320

Gruyere crostini
fried shallots, chives

CLAM SEAFOOD CHOWDER | 475

Clams, mussels, prawns, tomato, dill

LOBSTER BISQUE | 450

Lobster medallions, dill oil

APPETIZERS

FOIE GRAS AND DUCK LEG TERRINE | 750

Dried apricot, pistachio, pickled radish
thyme bread

BONE MARROW | 685

Thyme and parmesan crumb,
raisin chutney, parsley dressing

MARYLAND CRAB CAKE | 495

Charred orange, aioli, shaved fennel

RAW

FRESHLY IMPORTED OYSTERS PER PIECE | 260 HALF DOZEN | 1,450

Choose your topping

- ◆ Balsamic pearls and pancetta
- ◆ Rockefeller
- ◆ Natural with infused red wine vinaigrette

STEAKS FROM THE JOSPER GRILL

TENDERLOIN

Cape Grim grass-fed, Tasmania 200g | 1,725

1824 grain-fed, Queensland 250g (Table smoked) | 2,350

Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales 220g | 2,850

RIBEYE

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

Kimberley Red grain-fed Queensland 350g | 2,700

Darling Downs Wagyu MS 5+ grass-raised, grain-finished, Queensland
350g | 3,550

STRIPLOIN

John Stone 49 day dry-aged grass-fed, Rathmore, Ireland 320g | 2,950

Robbins Island 22 day dry-aged Wagyu MS 7+ grass-raised, grain-finished
Tasmania 320g | 3,950

Tajima Wagyu MS 6+ grain-fed, Victoria 320g | 3,100

ON THE BONE

Tomahawk Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales
1100g | 7,950

T-Bone Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales
800g | 6,950

Striploin Kimberley Red grain-fed, Queensland 800g | 5,850

Black Angus Prime rib chop grain-fed, Brandt, California 600g | 5,350

SURF N' TURF

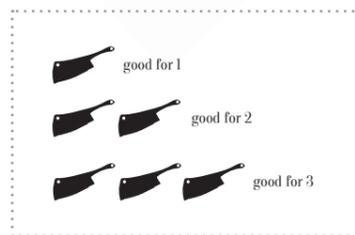
½ Boston lobster | 1,600

ADD TOPPING TO YOUR STEAK

Seared foie gras 60g | 390

SAUCES

- ◆ Truffled mushroom sauce
- ◆ Choron
- ◆ Hunter Valley wine sauce
- ◆ Black peppercorn sauce
- ◆ Spicy mustard and black pepper butter



LET'S GET SOCIAL



@dineshangrilafort
#RagingBullChophouse

WHAT'S THE BEEF?

GET THE
STORY ON
OUR BEEF



JOSPER

GRILLED LAMB CHOP 350G | 2,450

Colorado, USA

KUROBUTA PORK CHOP 350G | 1,750

Snake River Farms, USA

FREE RANGE HALF CHICKEN | 875

Lemon, thyme, red wine sauce

WAGYU BURGER 200G | 750

Charred capsicum, aged cheddar
caramelized onion, thick cut fries

JOSPER GRILLED WHOLE BOSTON LOBSTER | 2,900

Cheese and crumbs gratinated

MAINS

SHORT RIB GLAZED WITH RAGING BULL

BARBECUE SAUCE 450G | 1,650

Mulwarra grain-fed, Victoria

GRILLED ATLANTIC SALMON FILLET 300G | 1,200

Grilled asparagus from the jospers
garlic butter sauce

ROASTED BLACK COD FILLET 220G | 1,950

Charred broccoli, chili lemon butter

PUMPKIN RISOTTO | 735

Roasted pumpkin, parmesan, basil oil

SIDES

| 235 |

Thick cut fries black pepper
smoky bacon bits

Sautéed broccoli, flaked almonds, lemon zest

Jospers roasted Japanese pumpkin, sage
pine nuts, puffed wild rice

Creamed spinach, nutmeg, parmesan

Salad of romaine, rocket, pine nuts
cucumber, citrus dressing

Cauliflower gratin, Parma ham
thyme breadcrumb

Sautéed Eringi mushrooms
charred red onion, garlic

Dirty rice, bacon, spring onion

| 265 |

Creamy mashed potatoes, truffle, black garlic

Grilled asparagus, confit tomato, parmesan

Baked potato, soft butter, crispy bacon, chives

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