



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 63 degree free range 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 thyme

MUSSEL AND SEAFOOD CHOWDER | 510

Sweet corn, potato, prawns, bacon, chives

SHELLFISH BISQUE | 475

Lobster meat, gruyere, croutons, rouille

APPETIZERS

TUNA NICOISE | 475

Seared tuna loin, pepper coulis, quail egg, french beans, pitted olives

BONE MARROW | 850

Girolles, pink peppercorns, parsley sauce

MARYLAND CRAB CAKE | 550

Black garlic aioli, apple, celery, salsa

RAW

FRESHLY IMPORTED OYSTERS PER PIECE | 345 HALF DOZEN | 1,750

Choose your topping

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

STEAKS FROM THE JOSPER GRILL

TENDERLOIN

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

Black Onyx Australia's New England Tablelands 210g | 2,250

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

Wagyu MS 3+ grain-fed, Jack's Creek, New South Wales 250g | 2,950

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 Black Onyx cross-bred Australia, New England 350g | 3,700

ON THE BONE

Tomahawk Wagyu Margaret River MS 5+ grain-fed, south west region of Australia 1100g | 10,500

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

Westholme Prime Rib chop west of Australia's great dividing range 1100g | 8,500

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

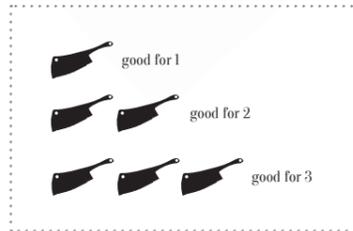
ADD TOPPING TO YOUR STEAK

Seared foie gras 60g | 450

Half Boston lobster | 1,775

SAUCES

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



TIGER PRAWN COCKTAIL | 790

Cocktail sauce iceberg, garlic croutons

WESTHOLME RUMP OF CAP BEEF TARTARE GRASS-FED AND GRAIN-FINISHED AUSTRALIAN | 890

Toasted sourdough crouton, pickled mushroom, truffle mayonnaise



LET'S GET SOCIAL



@shangrilafort
#RagingBullChophouse

WHAT'S THE BEEF?

GET THE
STORY ON
OUR BEEF



JOSPER

GRILLED LAMB CHOP COLORADO USA 350G | 2,850

Rosemary red wine sauce

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

JOSPER GRILLED WHOLE BOSTON LOBSTER 600G | 3,250

Served plain grilled or gratinated with cheese crumbs

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

SIDES

Cherry tomato salad, shallots, parsley and black pepper | 210

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

Macaroni cheese, toasted lemon and herb bread crumbs | 400

Grilled Australian Victoria farmed asparagus, brown hazelnut butter | 425

Glazed heritage carrots with orange | 400

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