



# RAGING BULL

CHOPHOUSE & BAR

## SALADS

### RAGING BULL SALAD | 375

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

### BEETROOT SALAD | 375

Roasted beetroot, garden leaves  
honey glazed walnuts, goat cheese

### QUINOA CARROT SALAD | 375

Lettuce, star anise and bocconcini

### CAESAR SALAD | 395

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

Add something from the Jospers

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

## SOUPS

### DOUBLE BOILED BEEF BROTH | 340

Wagyu tongue confit  
seared bone marrow, charred leeks

### CARAMELIZED ONION SOUP | 290

Gruyere crostini  
fried shallots, chives

### LOBSTER BISQUE | 450

Scallop ravioli, lemon scented  
creme fraiche, tarragon

## APPETIZER

### MARYLAND CRAB CAKE | 475

Charred orange, aioli, palm heart

### HOME MADE CHICKEN LIVER PATE | 550

Serrano ham, pear chutney, thyme bread

### JOSPER BONE MARROW | 685

Green salsa, onion  
marmalade, rustic bread

### TIGER PRAWN COCKTAIL | 750

Cocktail sauce  
with lemon curd, iceberg  
tomato chutney



## STEAKS ON THE CHOPPING BLOCK FROM THE JOSPER GRILL

### TENDERLOIN

Cape Grim Grass-fed, Tasmania 200g | 1,650

1824 Grain-fed, Queensland 250g (Table smoked) | 2,200

### RIBEYE

1824 Grain-fed, Queensland 350g | 3,100

Kimberley Red Grain-fed Queensland 350g | 2,500

Darling Downs Wagyu MS 5+ Grass-raised, Grain-finished, Queensland  
350g | 3,400

### STRIPLOIN

Robbins Island 22 day dry aged Wagyu MS 7+ Grass-raised, Grain-finished  
Tasmania 320g | 3,750

David Blackmore Wagyu MS 9+ Grass-raised, Grain-finished  
Victoria 320g | 6,550

John Stone 49 day dry aged Grass-fed, Rathmore, Ireland 320g | 2,800

### SECONDARY CUTS

Rump steak Mayura Wagyu MS 9+ Grass-raised, Grain-finished, Victoria  
220g | 2,250

Short Rib Mulwarra Grain-fed, Victoria 450g | 1,650

### ON THE BONE

Tomahawk Wagyu MS 5+ Grain-fed, Jacks Creek, New South Wale  
1100g | 7,950

T-Bone Cape Grim Grass-fed, Tasmania 800g | 4,150

Striploin Kimberley Red Grain-fed, Queensland 800g | 5,750

Black Angus Prime rib chop Grain-fed, Brandt, California 600g | 4,950

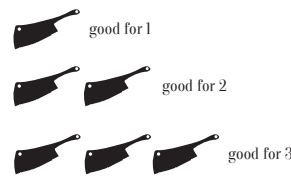
### SURF N' TURF?

½ Boston lobster | 1,400

### SAUCES

Select your sauce with your steak or chop

- ◆ Truffled mushroom sauce
- ◆ Choron
- ◆ Hunter valley wine sauce
- ◆ Black peppercorn sauce



## RAW

### FRESHLY IMPORTED OYSTERS PER PIECE | 250 HALF DOZEN | 1,350

Choose your topping

- ◆ Balsamic pearls and pancetta
- ◆ Rockefeller
- ◆ Freshly shucked natural served with  
infused red wine vinaigrette

### BEEF TARTARE | 625

Compressed cucumber  
confit quail egg yolk, sourdough

## LET'S GET SOCIAL



@dineshangrilafort  
#RagingBullFort

### WHAT'S THE BEEF?

GET THE  
STORY ON  
OUR BEEF



## JOSPER

GRILLED 4 BONES LAMB RACK 350G | 2,300  
Colorado, USA

KUROBUTA PORK CHOP 350G | 1,750  
Snake River Farms, Australia

FREE RANGE HALF CHICKEN | 875  
Lemon and thyme

WAGYU BURGER 200G | 750  
Charred capsicum, aged cheddar  
caramelized onion  
house barbeque sauce, wedges

JOSPER GRILLED WHOLE BOSTON LOBSTER | 2,800  
Roasted garlic, lemon chili butter

## MAINS

GRILLED ATLANTIC  
SALMON FILLET 300G | 1,150  
Grilled asparagus from the Jospers

LINE CAUGHT MAHI MAHI FILLET 300G | 980  
Charred sweet corn

SEAFOOD CHOWDER | 875  
Shellfish, fish, prawns  
saffron potatoes, tomato, dill

CHARCOAL GRILLED  
PORTOBELLO MUSHROOM | 725  
Rosemary lentils  
pumpkin feta crumble

## SIDES

| 225 |

Duck fat wedges, fontina cheese, prosciutto

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

Salad of radicchio, rocket, pear  
candied walnuts, orange dressing  
Sweet corn, ricotta, chili, tarragon

Sauteed mixed mushrooms  
and green soya beans

Potato gratin, gruyere

Dirty rice, bacon, spring onion

Creamed spinach, nutmeg, parmesan

| 265 |

Creamy mashed potatoes, truffle, black garlic

Grilled asparagus, hollandaise sauce  
macadamia nuts

Baked potato, sour cream  
pancetta, 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