



# RAGING BULL

CHOPHOUSE & BAR

## SALADS

### RAGING BULL SALAD | 395

Mesclun salad, gorgonzola, Parma ham red onion, apple cider vinaigrette

### WATERMELON AND BEETROOT SALAD | 395

Garden leaves, toasted hazelnuts, mint, feta crumble

### CHOPHOUSE SALAD | 385

Iceberg lettuce, jack cheese, cucumber, quail egg, asparagus

### 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

### CREAMY CAULIFLOWER SOUP | 350

Roasted cauliflower florets, spring onion, truffle oil

### CARAMELIZED ONION SOUP | 330

Gruyere crostini fried shallots, chives

### MUSSEL AND SEAFOOD CHOWDER | 510

Sweet corn, potato, prawns, bacon, chives

### LOBSTER BISQUE | 475

Lobster medallions, dill oil

## APPETIZERS

### CITRUS CURED SALMON | 690

Horseradish yoghurt, charred cucumber, dill, croutons

### BONE MARROW | 710

Black pepper crust, bacon marmalade, red wine syrup

### MARYLAND CRAB CAKE | 520

Charred orange, aioli, shaved fennel

## RAW

### FRESHLY IMPORTED OYSTERS PER PIECE | 335 HALF DOZEN | 1,700

Choose your topping

- ◆ Lime zest and cucumber
- ◆ Rockefeller
- ◆ Natural with infused red wine vinaigrette

## STEAKS FROM THE JOSPER GRILL

### TENDERLOIN

Grainge grain-fed, Victoria 200g | 1,850

Cape Grim grass-fed, Tasmania 200g | 1,925

1824 grain-fed, Queensland 250g (Table smoked) | 2,550

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 | 3,985

### STRIPLOIN

John Stone 49 day dry-aged grass-fed, Rathmore, Ireland 320g | 3,550

Tajima Wagyu MS 6+ grain-fed, Victoria 320g | 3,550

### ON THE BONE

Tomahawk Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales 1100g | 8,950

T-Bone Wagyu MS 5+ grain-fed, Jack's Creek, New South Wales 800g | 7,450

Black Angus Prime rib chop grain-fed, Brandt, California 600g | 5,750

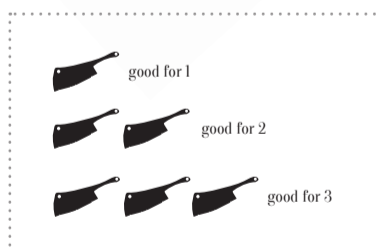
### ADD TOPPING TO YOUR STEAK

Seared foie gras 60g | 415

Half Boston lobster | 1,750

### SAUCES

- ◆ Truffled mushroom sauce
- ◆ Bearnaise
- ◆ Red wine sauce
- ◆ Black peppercorn sauce
- ◆ Spicy mustard and black pepper butter



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

### KUROBUTA PORK CHOP 350G | 1,855

Truffle mushroom sauce

### 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 | 3,200

Served plain grilled or gratinated with cheese crumbs

## MAINS

### SLOW COOKED BEEF CHEEK WITH GARDEN VEGETABLES AND WHOLEGRAIN MUSTARD MASH | 1,150

Mulwarra grain-fed, Victoria 350g

### GRILLED ATLANTIC SALMON FILLET 220G | 1,050

Charred spring onion, sauteed spinach, garlic butter

### GRILLED BLACK COD FILLET 220G | 1,950

Baked fennel, lemon and caper butter

### MUSHROOM RISOTTO | 735

Grilled King oyster mushroom, arugula leaves, parmesan

## SIDES

Mixed leaves, cherry tomato, pesto, hazelnuts and citrus dressing | 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 | 255

Creamy mashed potatoes truffle and black garlic | 295

Honey glazed baby carrots, rosemary, pistachio | 275

Roasted French Ratte potatoes, confit shallots, fresh thyme, chives | 285

Grilled Australian Victoria farmed asparagus, flaked almonds, lemon and parmesan crumbs | 395

### TIGER PRAWN COCKTAIL | 780

Cocktail sauce with lemon curd iceberg, tomato chutney

### HAND BEATEN CARPACCIO OF BEEF TENDERLOIN GRAIN FED AUSTRALIAN | 785

Truffle mayonnaise, parmesan, capers, pickled shallots

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