

APPETIZERS

Smoked salmon | 700
Horseradish, potato salad

Crab cakes | 745
Citrus and coriander, tartar sauce

★ **Dry-aged beef tartare** | 750
Australian Portoro MB2+ rump steak, egg yolk, Parmesan, lemon, and Tabasco

SALADS

 **Caesar salad** | 510
Romaine leaves, and Parmesan dressing

The Chop House salad | 550
Ox tongue, mixed lettuce, arugula, watercress, radish, and pickled shallots

 **Tomato carpaccio** | 450
Arugula, garlic, olive oil, and balsamic dressing

SOUPS

★ **The Chop House beef tea** | 480
Long- and slow-simmered beef bouillon, shin, shanks, and tail, with tarragon and tomatoes

Soup of the day | 380
Made every morning from the day's market selection

BURGERS

All served with coleslaw and fries

  **50/50 burger** | 620
200g beef and pork patty, sesame bun, onion marmalade, roasted tomatoes, pickles, bacon, cheese, and sunny-side-up egg

  **Foie gras burger** | 730
50/50 burger with seared duck liver

  **Double cheeseburger** | 680
Twin beef and pork patties layered with aged Emmental

STEAKS

USDA Prime ribeye 350g | 3,500
240g | 2,600

Australian Mulwarra chateaubriand | 6,500
600g

Australian Mulwarra tenderloin 350g | 3,800
240g | 2,800

USDA prime striploin | 4,200
300g

STEAKS FROM THE DRY-AGER

Our steaks are carefully aged for 21 days in our temperature- and humidity-controlled aging environment, ensuring a harmonious balance of flavor and tenderness. They are grilled at up to 550°C on our charcoal- and wood-fired grill.

Served with soup of the day, green salad, and your choice of two side dishes and one sauce

★ **USDA Prime rib on the bone** | 8,800
900g

★ **Australian Black Tyde t-bone** | 7,500
990g

★ **Portoro MB2+ rump steak** | 2,500
300g

ADDITIONAL SAUCES | 200 per sauce

Choice of béarnaise, choron, green peppercorn, smokey BBQ, mushroom, Madeira jus, or chimichurri

ADDITIONAL SIDES | 300 per side

Choice of roasted root vegetables, green panache, grilled Mediterranean vegetables, creamed spinach, garlic mushrooms, creamed corn, steak fries, mashed potatoes, or duck fat potatoes

OTHER THAN STEAK

Grilled salmon fillet 250g | 1,650

Grilled fillet of Atlantic cod 250g | 1,850

Grilled corn-fed chicken | 1,200

Grilled Australian lamb cutlets 350g | 3,500

 **Barbecued baby-back ribs**
Full slab | 2,200
Half slab | 1,150

★ : Chef's suggestion



Set Menu

Soup of the Day

Barbecued Baby-Back Ribs

With mashed potatoes, creamed corn, and smokey BBQ sauce



Bread and Butter Pudding

Glazed with orange marmalade, rum custard

Php 1,600

Price is inclusive of 12% VAT and subject to 10% service charge