

# *Meat* ON THE BONE 4.0



Available from 10 November 2024

*Missão*

Misericordia

# MEAT ON THE BONE 4.0

## STEAKS FROM THE GRILL

**Smokey BBQ Pork Kurobuta Rack Ribs** 5,750  
1,000+ grams



**Garlic, Onion and Butter T-Bone Steak** 6,450  
800+ grams



**Herb Crusted Porterhouse Steak** 6,550  
1000+ grams



**Raclette Cheese Australian Lamb Rack** 7,150  
1,200+ grams



**Steak au Poivre Style Tomahawk Steak** 9,800  
1,100+ grams



## SAUCE

CHOOSE UP TO FOUR (4)

Red Wine Jus

Chimichurri

Mushroom Sauce

Mint Jelly

BBQ Sauce

## SIDES

CHOOSE UP TO FOUR (4)

Broccoli Gratin

Char-grilled Asparagus

Sauteéd Green Beans with Garlic

Grilled Tomatoes

Garden Salad

Lyonnaise Potatoes

Truffle Parmesan Steak Fries

Duck Fat Truffle Parmesan Roasted Potatoes

Smoked Paprika-dusted Onion Rings

Buttered Corn on Cob

## BEVERAGE (BY THE BOTTLE)

François Villard Côte-Rôtie, Le Gallet Blanc 14,000

Rutherford Two Range Red 6,800

Altan d'Aussieres 7,200

Nervi-Conterno Gattinara 11,000

Bodegas Caro, Amancaya Gran Reserva 6,000

Emilio Moro, Vendimia Seleccionada 7,500

dairy eggs nuts pork seafood soya gluten-free vegetarian vegan

Allow us to fulfill your needs – please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances.

Raffles Makati is dedicated to sustainability through the implementation of environmentally friendly practices in our kitchen, restaurants and daily operations. We guarantee that over half of our menu ingredients are sustainably sourced, such as cage-free eggs, locally sourced fish, responsibly farmed seafood, and sustainable coffee and tea. Our commitment to sustainability includes prohibiting the use of endangered species and palm oil within the hotel premises.

All prices are in Philippine Pesos (PHP), inclusive of VAT and are subject to 10% service charge and local taxes.