Neat onthe bone 4.0

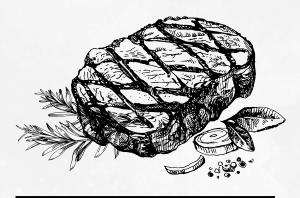
Available from 10 November 2024

Tineio

Misèio

STEAKS FROM THE GRILL

Smokey BBQ Pork Kurobuta Rack Ribs 1,000+ grams (1) (2) (2)	5,750
Garlic, Onion and Butter T-Bone Steak ⁸⁰⁰⁺ grams (1) (2)	6,450
Herb Crusted Porterhouse Steak 1000+ grams	6,550
Raclette Cheese Australian Lamb Rack 1,200+ grams	7,150
Steak au Poivre Style Tomahawk Steak	9,800



1,100+ grams

SAUCE

CHOOSE UP TO FOUR (4) Red Wine Jus (1) Chimichurri Mushroom Sauce (1) Mint Jelly BBQ Sauce

MEAT ON THE BONE 4.0

SIDES

CHOOSE UP TO FOUR (4) Broccoli Gratin (1) Char-grilled Asparagus Sauteéd Green Beans with Garlic (1) Grilled Tomatoes (1) Garden Salad Lyonnaise Potatoes (1) Truffle Parmesan Steak Fries (1) Duck Fat Truffle Parmesan Roasted Potatoes (1) Smoked Paprika-dusted Onion Rings Buttered Corn on Cob (1)

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

(i) dairy (i) eggs (ii) nuts (iii) pork (iii) seafood (iii) soya (iii) gluten-free γ vegetarian (iii) 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.