

**GORDON  
RAMSAY**

**BAR &  
GRILL**

NEWPORT WORLD RESORTS  
PHILIPPINES

## APPETIZERS

<b>Classic Caesar Salad</b> EDG	650
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
<b>Crispy Crab Cake &amp; Caviar</b> G SF ED	880
Poached hen's egg and Hollandaise	
<b>Beetroot-cured Tasmanian Salmon</b> D	850
Pickled cucumber, citrus vinaigrette, horseradish	
<b>Butter Lettuce Salad</b> NDV	700
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
<b>Pink Peppercorn Squid</b> EGN	600
Curry-spiced mayo	
<b>Indian Ocean Prawn Cocktail</b> SFE	800
Baby gem, pink pomelo, cocktail sauce	
<b>Creamy Burrata &amp; Heirloom Tomato Salad</b> DV	1,150
Basil, roasted red pepper tapenade	
<b>Aged Steak Tartare</b> EG	1,650
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
<b>Pea &amp; Asparagus Soup</b> DV	650
Mushy pea quenelle, pea shoots	

### BAR & GRILL SEAFOOD TOWER E SF

Half Tower **6,888**  
Full Tower **13,000**

David Hervé oysters, Boston lobster, king crab leg, poached clams, tiger prawns, Pacific mussels, classic sauces

## CAVIAR & OYSTERS

<b>Sturia Oscietra Caviar</b>	30g	<b>8,000</b>
<b>Kristal Caviar</b>	30g	<b>7,500</b>
<i>Served with herb oil, creme fraiche, toasted blinis</i> D G		
<b>David Hervé Oysters on the Half Shell</b> SF	Half Dozen	<b>2,400</b>
	I Dozen	<b>4,588</b>
Red wine mignonette		

## MAINS

<b>Red Pepper Risotto, Basil</b> EDGV	850
Ricotta dumpling, crispy basil	
<b>Marinated Char-grilled Whole Baby Chicken</b>	1,200
Chimichurri	
<b>Grilled Tasmanian Salmon</b> DG	1,500
Charred broccolini, dill beurre blanc & ikura	
<b>GORDON RAMSAY FISH &amp; CHIPS</b> EDG <b>1,999</b>	
Pink grouper, Koffmann's thick-cut fries, crushed peas, tartare sauce	
<b>Bar &amp; Grill Burger</b> EDG	1,450
Wagyu beef patty (220g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo	
<b>Beef and Guinness Pie</b> DGE	1,650
Braised MB7 steak ragu, oven-baked Koffmann's potatoes	

## CHARCOAL GRILL (SEAFOOD)

<b>Butterflied Red Sea Bream &amp; Uni Sauce</b> SG	1,888
Lemon shiso & soy	
<b>Grilled Maine Lobster Thermidor</b> ED SF	Half Whole 2,400 4,588
French fries, summer leaves	

## CHARCOAL GRILL (MEAT)

<b>Iberico Pork Secreto</b>	350g	<b>1,988</b>
Beef-braised onion		
<b>Margra Rack of Lamb Cutlets M5+</b>	250g	<b>2,880</b>
Beef-braised onion		
<b>Black Opal Chateaubriand MB7</b>	500g	<b>7,500</b>
French fries, summer leaves, garlic confit		
<b>Australian Aged Beef Tomahawk MB5</b>	1100g	<b>15,500</b>
French fries, summer leaves, garlic confit		
<b>Grain-fed Wagyu Striploin MB5</b>	350g	<b>4,800</b>
<i>Served with Café de Paris butter and beef-braised onion</i> D		
<b>Australian Grass-fed Ribeye Steak MB5</b>	350g	<b>4,988</b>
<i>Served with Café de Paris butter and beef-braised onion</i> D		
<i>Choice of sauces: Chimichurri, peppercorn</i> DG <i>red wine jus</i> DG <i>béarnaise</i> ED <i>selection of mustard</i>		
"Next Level" Add On: Pan-seared Foie Gras		499
Half Lobster Thermidor		2,400

### GORDON'S SIGNATURE BEEF WELLINGTON EDG

**3,888**

Slice of MB7 Wagyu beef fillet, mushroom and truffle duxelles, creamed Koffmann's potatoes, red wine jus

## SIDES

<b>Butter-mashed Potatoes</b> DV	400
<b>Cured Ham Mac &amp; Cheese</b> EDG	650
<b>Koffmann's Fries</b> V	480
<b>Truffle Parmesan Fries</b> VD	560
<b>Broccolini Chilli</b> V	650

## DESSERTS

<b>Sticky Toffee Pudding</b> EDG	550
Vanilla ice cream, butterscotch sauce	
<b>Caramelised Apple Tart Tatin</b> to share, EDG	780
Vanilla ice cream and caramel sauce	
<b>Vanilla &amp; Mango Pannacotta</b> DV	550
Fresh strawberries, basil	
<b>64% Manjari Chocolate Mousse</b> ED	480
Crushed honeycomb	

E Egg      N Nuts      D Dairy      G Gluten  
V Vegetarian      S Soy      SF Shellfish

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 10% service charge will be added to your final bill. Prices include VAT.

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