

**GORDON
RAMSAY**

**BAR &
GRILL**

NEWPORT WORLD RESORTS
PHILIPPINES

**SALMON
WELLINGTON**
serves two
3,988

Premium Tasmanian salmon,
scallop mousse, parsley-dill crepe,
golden crisp puff pastry,
caviar sauce, green asparagus

Indulge in a quintessentially
British Sunday Roast.
Served every Sunday
from 12 PM to 11 PM

**SUNDAY
ROAST** E D G **2,988**

Black Opal beef striploin,
beef fat-roasted potatoes,
gravy, horseradish cream

APPETIZERS

Classic Caesar Salad E D G SF	850
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
Crispy Crab Cake & Caviar E D G SF	890
Poached hen's egg and Hollandaise	
Butter Lettuce Salad N D V	900
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
Kale & Quinoa Salad D	988
Carrot, beetroot, pomegranate, goat cheese, orange dressing	
Seared King Scallop D G SF	1,988
Jicama turnip puree, bacon crumbs, green apple	
Aged Steak Tartare E G	1,720
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
Pea & Asparagus Soup D V	680
Mushy pea quenelle, pea shoots	

**BAR & GRILL
SEAFOOD TOWER** E SF Half Tower **7,988**
Full Tower **15,500**

Gallagher N2 Oysters, Boston lobster, king crab leg, poached clams,
tiger prawns, Pacific mussels, classic sauces

CAVIAR & OYSTERS

Sturia Oscietra Caviar	30g 12,000	50g 18,000
Kristal Caviar	30g 8,980	50g 14,500
<i>Served with herb oil, creme fraiche, toasted blinis</i> D G		
Gallagher N2 Oysters SF	Half Dozen 2,400	I Dozen 4,588
Red wine mignonette		
Oyster Casino D G SF	Half Dozen 2,400	I Dozen 4,588
Oyster Buffalo D G SF S	Half Dozen 2,400	I Dozen 4,588
Mixed Platter	I Dozen 4,588	

MAINS

Mushroom Risotto D	880
Truffles, mushroom, crispy parsley	
Tasmanian Salmon G SF	2,100
Spiced couscous, smoked eggplant, pomegranate	
Duck Ragu Pasta E D G	1,888
Duck egg finished with 64% Manjari chocolate	
Braised Lamb Shank D G	1,980
Creamy polenta, sun-dried tomato, crispy kale	

Bar & Grill Burger E D G	1,650
Wagyu beef patty (200g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo	
Beef & Guinness Pie E D G	1,650
Braised MB7 steak ragu, oven-baked Koffmann's potatoes	
Chicken Schnitzel E D G	1,500
Creamed spinach, truffle salsa, egg	
Cauliflower Steak G	880
Chimichurri, crispy capers, eggplant puree	
Penne alla Norma D G S	800
Eggplant, mozzarella, cherry tomatoes, basil	

CHARCOAL GRILL (SEAFOOD)

Whole-roasted Sea Bream D	2,100
Garlic, capers, lemon butter sauce, green salad	
Grilled Jumbo Prawns N SF	1,388
Peanut sauce, coriander, lime	

CHARCOAL GRILL (MEAT)

Charcoal-grilled Pork Chop D G	300g 2,000
<i>Beef-braised onion</i>	
White Stripe Rack of Lamb Cutlets	300g 2,980
<i>Beef-braised onion</i>	
Grain-Fed Wagyu Picanha D	300g 3,500
<i>Beef-braised onion</i>	
Grain-fed Wagyu Striploin MB5	350g 4,800
<i>Served with Café de Paris butter and beef-braised onion</i> D	
Australian Grain-fed Ribeye Steak MB5	350g 4,988
<i>Served with Café de Paris butter and beef-braised onion</i> D	

SHARING CUTS

Black Opal Chateaubriand MB7	450g 6,800
French fries, summer leaves, garlic confit	
Elbow Valley Porterhouse	800g 8,600
French fries, summer leaves, garlic confit	
Australian Aged Beef Tomahawk MB5	1100g 15,900
French fries, summer leaves, garlic confit	

Choice of sauces: Chimichurri, peppercorn D G *red wine jus* D G
béarnaise E D *selection of mustard*
"Next Level" Add On: Pan-seared Foie Gras 690

**GORDON RAMSAY
FISH & CHIPS** E D G **1,999**

Pink grouper, Koffmann's thick-cut fries,
crushed peas, tartare sauce

**GORDON'S SIGNATURE
BEEF WELLINGTON** E D G **3,988**

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

SIDES

Butter-mashed Potatoes D V	450
Truffle Parmesan Fries D V	480
Cured Ham Mac & Cheese E D G	590
Spice-roasted Pumpkin S G	390
Chili oil and tofu cream	
Charcoal-grilled Sweetcorn D G	390
Cured ham, mushrooms, shallots, white wine sauce	

DESSERTS

Sticky Toffee Pudding E D G	580
Vanilla ice cream, butterscotch sauce	
Caramelised Apple Tart Tatin to share, E D G	1,680
Vanilla ice cream and caramel sauce	
Mango Knickerbocker Glory N D G	450
Mango compote, graham biscuit, mango sorbet, lime whipped cream	
64% Manjari Chocolate Tart E D G	690
Vanilla ice cream, honeycomb, Maldon sea salt, extra virgin olive oil	
Pineapple Carpaccio D	500
Passionfruit, pink peppercorn, coconut sorbet	
Bombe Alaska E D	650
Vanilla, Ube ice cream, flamed table-side with a dash of limited-edition Don Papa Masskara Rum	

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.

@GordonRamsayBarAndGrillPH #GordonRamsayBarAndGrillPH