

GORDON
RAMSAY

BAR &
GRILL

NEWPORT WORLD RESORTS
P H I L I P P I N E S

Indulge in a quintessentially
British Sunday Roast.
Served every Sunday

SUNDAY
ROAST

EDG2,988

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

APPETIZERS

Classic Caesar Salad	EDGSF	850
36-months aged Parmesan, slow-cooked egg, anchovy, croutons		
Crispy Crab Cake & Caviar	EDGSF	890
Poached hen's egg and Hollandaise		
Kale & Quinoa Salad	D	988
Carrot, beetroot, pomegranate, goat cheese, orange dressing		
Seared King Scallop	DGSF	1,988
Jicama turnip puree, bacon crumbs, green apple		
Aged Steak Tartare	EG	1,720
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps		
Roasted Carrot Soup	DV	600
Crispy fermented chili, sesame, crème fraiche		

BAR & GRILL
SEAFOOD TOWER

ESF

Half Tower7,988
Full Tower15,500

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

CAVIAR & OYSTERS

Sturia Oscietra Caviar	30g	12,000
Kristal Caviar	30g	8,980
Russian Oscietra Caviar	50g	18,000
Russian Hybrid Caviar	50g	14,500
<i>Served with herb oil, crème fraiche, toasted blinis</i> D G		
Gallagher N2 Oysters	SF Half Dozen	2,400 I Dozen4,588
Red wine mignonette		
Oyster Casino	DGSF Half Dozen	2,400 I Dozen4,588
Oyster Buffalo	DGSFS Half Dozen	2,400 I Dozen4,588
Mixed Platter		I Dozen4,588

MAINS

Mushroom Risotto	D	880
Truffles, mushroom, crispy parsley		
Cauliflower Steak	G	880
Chimichurri, crispy capers, eggplant puree		
Penne alla Norma	DGS	800
Eggplant, mozzarella, cherry tomatoes, basil		
Chicken Schnitzel	EDG	1,500
Creamed spinach, truffle salsa, egg		

Bar & Grill Burger	EDG	1,650
Wagyu beef patty (200g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo		
Beef & Mushroom Pie	EDG	1,650
Braised MB7 steak ragu, puff pastry, Koffmann's mashed potato		
Braised Lamb Shank	DG	1,980
Creamy polenta, sun-dried tomato, crispy kale		
Tasmanian Salmon	GSF	2,100
Spiced couscous, smoked eggplant, pomegranate		

CHARCOAL GRILL (SEAFOOD)

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

CHARCOAL GRILL (MEAT)

Charcoal-grilled Pork Chop	DG300g	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	D300g	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, peppercom 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

EDG1,999

Alaskan Pollock, Koffmann's thick-cut fries, crushed peas, tartare sauce

GORDON'S SIGNATURE
BEEF WELLINGTON

EDG3,988

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

SIDES

Truffle-mashed Potatoes	DV	450
Sweet Potato Fries		480
Truffle Parmesan Fries	DV	480
Cured Ham Mac & Cheese	EDG	590
Charcoal-grilled Sweetcorn	DG	390
Cured ham, mushrooms, shallots, white wine sauce		
Grilled Mediterranean Vegetables	D	480
Zucchini, eggplant, bell peppers, carrot, onion, goat cheese		

DESSERTS

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

E EggN NutsD DairyG Gluten
V VegetarianS SoySF 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