

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

SUNDAY  
ROAST DGE 2,888

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

APPETIZERS

Classic Caesar Salad EDG	750
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
Crispy Crab Cake & Caviar GSFED	890
Poached hen's egg and Hollandaise	
Butter Lettuce Salad NDV	900
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
Pink Peppercorn Squid EGN	750
Curry-spiced mayo	
Creamy Burrata & Heirloom Tomato Salad DV	1,788
Basil, roasted red pepper tapenade	
Pan-roasted King Scallops, Caviar Sauce DSF	1,650
Brown butter, citrus, crispy Tuscan kale	
Aged Steak Tartare EG	1,690
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
Pea & Asparagus Soup DV	650
Mushy pea quenelle, pea shoots	

BAR & GRILL SEAFOOD TOWER ESF	Half Tower 6,888	Full Tower 14,000
Gallagher N2 Oysters, Boston lobster, king crab leg, poached clams, tiger prawns, Pacific mussels, classic sauces		

CAVIAR & OYSTERS

Sturia Oscietra Caviar	30g 9,800	50g 15,500
Kristal Caviar	30g 8,800	50g 14,000
Served with herb oil, creme fraiche, toasted blinis D G		
Gallagher N2 Oysters SF	Half Dozen 2,400	I Dozen 4,588
Red wine mignonette		

MAINS

Red Pepper Risotto, Basil EDGV	990
Ricotta dumpling, crispy basil	
Pan-roasted Tasmanian Salmon D	1,999
Parsnip, ikura citrus beurre blanc and fennel	
Duck Pappardelle Ragu DGE	1,888
Duck egg finished with 64% Manjari chocolate	
Braised Lamb Shank DG	1,650
Creamy polenta, sun-dried tomato, crispy kale	

Bar & Grill Burger EDG	1,650
Wagyu beef patty (220g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo	

Beef & Guinness Pie DGE	1,550
Braised MB7 steak ragu, oven-baked Koffmann's potatoes	

CHARCOAL GRILL (SEAFOOD)

Whole-roasted Sea Bream D	1,980
Garlic, capers, lemon butter sauce, green salad	

Grilled Maine Lobster Thermidor EDSF	Half 3,550	Whole 6,988
French fries, summer leaves		

CHARCOAL GRILL (MEAT)

Charcoal-grilled Pork Chop G	300g 2,000
Beef-braised onion	

White Stripe Rack of Lamb Cutlets	300g 2,880
Beef-braised onion	

Grain-Fed Wagyu Picanha D	300g 3,500
Beef-braised onion	

Grain-fed Wagyu Striploin MB5	350g 4,800
Served with Café de Paris butter and beef-braised onion D	

Australian Grain-fed Ribeye Steak MB5	350g 4,988
Served with Café de Paris butter and beef-braised onion D	

SHARING CUTS

Black Opal Chateaubriand MB7	450g 6,500
French fries, summer leaves, garlic confit	

Elbow Valley Porterhouse	800g 8,500
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 ED selection of mustard

“Next Level” Add On: Pan-seared Foie Gras 680 Half Lobster Thermidor 3,000

GORDON RAMSAY FISH & CHIPS EDG 1,999

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

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

Butter-mashed Potatoes DV	450
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Truffle Parmesan Fries VD	480
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Cured Ham Mac & Cheese EDG	590
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Spice-roasted Pumpkin SG	390
Chili oil and tofu cream	

Charcoal-grilled Sweetcorn DG	390
Cured ham, mushrooms, shallots, white wine sauce	

DESSERTS

Sticky Toffee Pudding EDG	550
Vanilla ice cream, butterscotch sauce	

Caramelised Apple Tart Tatin to share, EDG	1,400
Vanilla ice cream and caramel sauce	

Knickerbocker Glory DEG	690
Toffee ice cream, diplomat cream, blackberry compote, blackberry sorbet	

64% Manjari Chocolate Tart EDG	690
Vanilla ice cream, honeycomb, Maldon sea salt, extra virgin olive oil	

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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