

48 Minute
Lunch Menu

Select any two or three dishes from the menu

CHOICE OF 2
PHP 1200

CHOICE OF 3
PHP 1,600

comes with 1 free drink

APPETIZERS

Crispy Crab Cake & Asparagus E D G S F
Poached hen's egg and hollandaise

Aged Steak Tartare E G
Wagyu beef fillet with potato chips

Roasted Carrot Soup D V
Crispy fermented chili, sesame, crème fraîche

Classic Caesar Salad E D G S F
Parmesan, slow-cooked egg, croutons

MAINS

Only one

Slow-Cooked Pork Belly D
Sweet potato purée, pickled jalapeno,
celeriac rémoulade, pork crackling, mustard jus

Spaghetti Puttanesca G
Garlic, capers, anchovies, kalamata olives, tomato sauce, basil

Chicken Schnitzel E D G
Creamed spinach, truffle salsa, egg

Mushroom Risotto D
Truffles, mushroom

DESSERTS

Sticky Toffee Pudding E D G V
Vanilla ice cream, butterscotch sauce

Salted Peanut Butter Bar N D G E V
Feuilletine, peanut butter mousse, caramel, chocolate brownie,
salted chocolate ice cream

ADD-ONS

Fish & Chips E D G  1,000
Pink grouper, thick-cut fries,
crushed peas, tartare sauce

Beef Wellington E D G  2,200
A slice of beef fillet, mushroom and truffle duxelles,
creamed potatoes, red wine jus and
a side of braised carrot and kale

GORDON RAMSAY
BAR & GRILL
NEWPORT WORLD RESORTS PHILIPPINES

APPETIZERS

Classic Caesar Salad E D G S F
Crispy bacon, parmesan, slow-cooked egg, croutons
Add-on Chicken 198 | Prawns (2 pcs) 350

Crispy Crab Cake & Caviar E D G S F
Poached hen's egg and hollandaise

Mussels D S F
White wine, garlic, parsley and butter

698 Aged Steak Tartare E G 1,288
Wagyu beef fillet with potato chips
Sweetcorn Soup D V 398
Charred corn
Watermelon Salad D 780
Salt-baked beetroot, Prosciutto ham,
whipped goat's cheese, fresh mint

MAINS

Mushroom Risotto D V 800
Truffles, mushroom

Chargrilled Cauliflower D G V 880
Caramelized cauliflower purée, crouton,
chimichurri sauce

Spaghetti Bolognese D G 700
Braised beef ragu, basil, parmesan

Pan-seared Tasmanian Salmon D G 1,690
Penne pesto, sun-dried tomato

GORDON RAMSAY FISH & CHIPS E D G  1,999
Pink grouper, thick-cut fries, crushed peas, tartare sauce

GORDON'S SIGNATURE BEEF WELLINGTON E D G  3,988
A slice of beef fillet, mushroom and truffle duxelles, creamed potatoes,
red wine jus and a side of braised carrot and kale

BURGERS Served with fries
Beef Burger E D G 750
Bacon onion chutney, black garlic aioli, cheddar, pickles
Spicy Fried Chicken Burger E D G 620
Coleslaw, house pickles and hot sauce

CAVIAR & OYSTERS

Royal Caviar Club D G 30g 3,500
Sturgeon Ossetra

Royal Caviar Club D G 30g 5,988
Cristal Ossetra

Sanriku Oysters S F Half Dozen 1,688
Red wine mignonette

BAR & GRILL Half Tower 4,888
SEAFOOD TOWER E D S F

Sanriku Oysters, poached clams, tiger prawns,
salmon tartare, Pacific mussels and classic sauces

Add-on: Caviar

CHARCOAL GRILL

SEAFOOD

Grilled Jumbo Prawns N S F 2,200
Peanut sauce, coriander, lime

Grilled Pompano D S F 880
Garlic, capers, lemon butter sauce and green salad

SHARING CUTS Served with French fries and garlic confit

Black Opal Chateaubriand MB7 D 400g 6,800

Ruby Reserve Porterhouse / T-bone D 800g 8,600

Australian Aged Beef Tomahawk MB5 D per 100g 1,350

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

MEAT

Australian Grain-fed Wagyu Striploin MB3 D 250g 3,200
Roasted Hasselback potato

Australian Grain-fed Ribeye Steak MB3-4 D 250g 3,888
Roasted Hasselback potato

Steak Frites D 200g 2,200
Sauce poivre and French fries, parsley

Lamb Ribs D 400g 1,388
Mint yogurt, Hasselback potato, watercress salad

SIDES

Creamed Garlic Spinach D V 220

Grilled Corn Ribs D V 160
Parmesan, coriander, lime

American Style Mac & Cheese D G V 300
Green Beans 340
Olive tapenade

DESSERTS

Sticky Toffee Pudding E D G V 580
Vanilla ice cream, butterscotch sauce

Salted Peanut Butter Bar N D G E V 400
Feuilletine, peanut butter mousse, caramel, chocolate
brownie, salted chocolate ice cream

Caramelised Apple Tart E D G V 550
Vanilla ice cream and caramel sauce
Eton Mess E D G V 540
Mint, strawberries, elderflower jelly, crème pâtissière and
berry coulis

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.

Dinner
Set Menu

PRICED AT PHP 2,488 / person
Still & Sparkling Water included

APPETIZERS

Choose one

Crispy Crab Cake & Asparagus E D G S F
Poached hen's egg and hollandaise

Sweetcorn Soup D V
Charred corn

Butter Lettuce Salad N D V
Granny Smith apples, Colston Stilton,
spiced pecans, honey vinaigrette

MAINS

Choose one

Spaghetti Bolognese D G
Braised beef ragu, basil, parmesan

Steak Frites D
Sauce poivre and French fries, parsley

Charcoal-grilled Pork Chop D G
Roasted hasselback potato

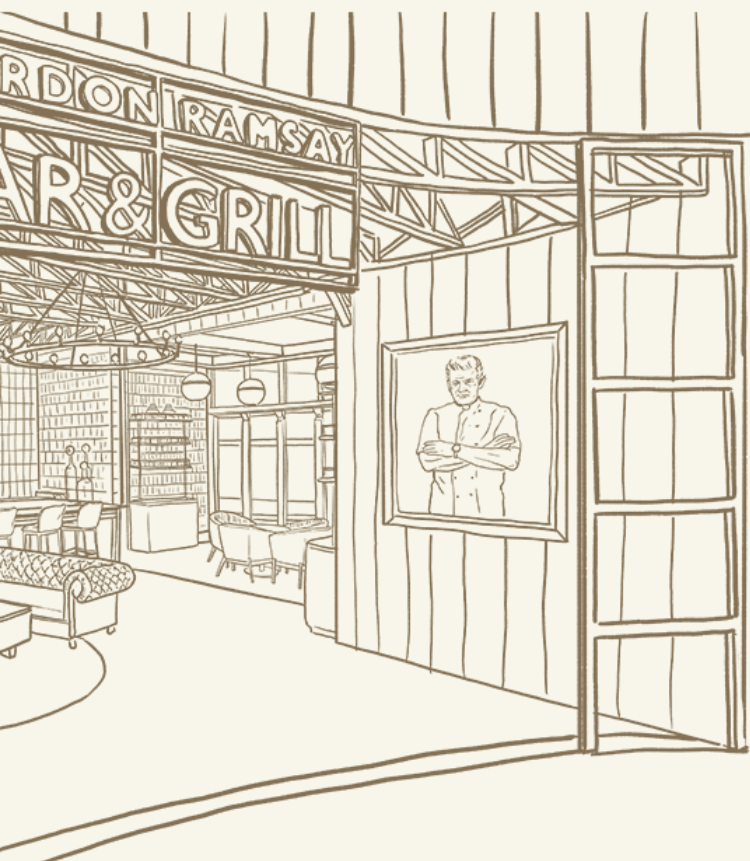
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