

**GORDON
RAMSAY**

**BAR &
GRILL**

NEWPORT WORLD RESORTS
PHILIPPINES

Indulge in a quintessentially
British Sunday Roast.
Served every Sunday

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

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



Pastrami Sandwich
E D G 888

Pretzel, Beef Pastrami,
Sauerkraut, Horseradish,
White Cheddar

**Chicken Breakfast
Club** E D G 688

Croissant, Herbed
Chicken Breast,
Eggs, Bacon, Basil Mayo

APPETIZERS

Classic Caesar Salad E D G SF 850
Crispy bacon, 36-months aged Parmesan,
slow-cooked egg, anchovy, croutons
Add-on Chicken 350 / Prawns (3 pcs) 680

Crispy Crab Cake & Caviar E D G SF 850
Poached hen's egg and Hollandaise

Seared King Scallop D G SF 1,988
Jicama turnip purée, bacon crumbs, green apple

Aged Steak Tartare E G 1,720
Wagyu beef fillet, egg yolk confit, gherkin,
pickled shallots, potato crisps

Watermelon Salad D 980
Salt-baked beetroot, Prosciutto ham,
whipped goat's cheese, fresh mint

Roasted Carrot Soup D V 600
Crispy fermented chili, sesame, crème fraîche

**BAR & GRILL
SEAFOOD TOWER** E D S F Half Tower 8,500 Full Tower 17,000

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

MAINS

Mushroom Risotto D V 888
Truffles, mushroom

Cauliflower Steak D G 990
Caramelised cauliflower purée, black garlic,
sun-dried tomato, crouton, chimichurri sauce

Spaghetti Puttanesca S F G 880
Garlic, capers, anchovies, kalamata olives, tomato sauce, basil

Chicken Schnitzel E D G 1,498
Creamed spinach, truffle salsa, egg

Braised Pork Belly Crispy Crackling D 200g 1,550
Sweet Potato Purée, Celeriac Remoulade,
Grain Mustard, Jus

Bar & Grill Burger E D G 1,650
Wagyu beef patty (200g), sweet onion relish,
American cheese, butter lettuce, overnight tomatoes,
sriracha mayo

GORDON RAMSAY FISH & CHIPS E D G 1,999

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

Steak & Mushroom Pie E D G 1,650
Braised MB7 steak ragu, puff pastry,
Koffmann's mashed potato

Braised New Zealand Lamb Shoulder D G 1,700
Smoked Koffmann's mashed potato,
pickled leek, red wine jus

Pan Seared Tasmanian Salmon D G 1,690
Braised lentils, kale, carrot, ikura

CHARCOAL GRILL (SEAFOOD)

Whole-roasted Sea Bream D 2,300
Garlic, capers, lemon butter sauce, green salad

Grilled Jumbo Prawns N SF 2,200
Peanut sauce, coriander, lime

CHARCOAL GRILL (MEAT)

Pasture Fresh Rack of Lamb Cutlets D 300g 2,980
Beef-braised onion

Grain-fed Wagyu Picanha MB8 D 300g 3,500
Beef-braised onion

Australian Grain-fed Wagyu Striploin MB9 D 300g 4,988
Beef-braised onion

Australian Grain-fed Ribeye Steak MB9 D 350g 6,988
Beef-braised onion

SHARING CUTS

Black Opal Chateaubriand MB7 450g 6,800
French fries, Beef-braised onion, garlic confit

Ruby Reserve Porterhouse / T-bone 800g 8,600
French fries, Beef-braised onion, garlic confit

Australian Aged Beef Tomahawk MB5 1100g 15,900
French fries, Beef-braised onion, 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'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

Truffle-mashed Potatoes D V 450

Sweet Potato Fries G 480

Truffle Parmesan Fries D G 480

Cured Ham Mac & Cheese D G 590

**Charcoal-grilled
Mediterranean Vegetables** D V 480

Zucchini, eggplant, bell pepper, carrot, red onion,
goat's cheese

Green Beans 480

Roasted flaked almonds, balsamic dressing

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

Salted Peanut Butter Bar N D G E 400

Feuilletine, peanut butter mousse, caramel, chocolate
brownie, salted chocolate ice cream

Bombe Alaska Alon E D G 650

Coconut, pineapple and jackfruit sorbet, flamed
table-side with a dash of Don Papa Alon Rum

Calamansi Meringue Tart E D G 389

Toasted meringue, yoghurt sorbet, calamansi zest

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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