

GORDON
RAMSAY

BAR &
GRILL

NEWPORT WORLD RESORTS
PHILIPPINES

APPETIZERS

Classic Caesar Salad EDG	650
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
Crispy Crab Cake & Caviar G SF ED	880
Poached hen's egg and Hollandaise	
Butter Lettuce Salad NDV	700
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
Pink Peppercorn Squid EGN	600
Curry-spiced mayo	
Creamy Burrata & Heirloom Tomato Salad DV	1,150
Basil, roasted red pepper tapenade	
Pan-roasted King Scallops, Caviar Sauce D SF	1,550
Brown butter, citrus, crispy Tuscan kale	
Aged Steak Tartare EG	1,650
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
Pea & Asparagus Soup DV	650
Mushy pea quenelle, pea shoots	
Classic Bouillabaisse Broth, Saffron Rouille SF E	1,488
Poached lapu lapu, clams, mussels, Indian Ocean tiger prawns	

BAR & GRILL	Half Tower	6,888
SEAFOOD TOWER E SF	Full Tower	13,000
Gallagher N2 Oysters, Boston lobster, king crab leg, poached clams, tiger prawns, Pacific mussels, classic sauces		

CAVIAR & OYSTERS

Sturia Oscietra Caviar	30g	8,000
Kristal Caviar	30g	7,500
<i>Served with herb oil, creme fraiche, toasted blinis</i> D G		
Gallagher N2 Oysters SF	Half Dozen	2,400
Red wine mignonette	1 Dozen	4,588

MAINS

Red Pepper Risotto, Basil EDG V	850
Ricotta dumpling, crispy basil	
Pan-roasted Tasmanian Salmon D	1,888
Parsnip, ikura citrus beurre blanc and fennel	
Truffle-roasted Chicken D G	1,650
Crispy croquette, chestnut mushroom and roasted leek	

GORDON RAMSAY FISH & CHIPS

 EDG 1,999

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

Bar & Grill Burger

 EDG 1,450

Wagyu beef patty (220g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo

Beef & Guinness Pie

 DGE 1,650

Braised MB7 steak ragu, oven-baked Koffmann's potatoes

CHARCOAL GRILL (SEAFOOD)

Whole-roasted Sea Bream

 D 1,888

Garlic, capers, lemon butter sauce, green salad

Grilled Maine Lobster Thermidor ED SF	Half	Whole
French fries, summer leaves	2,400	4,588

CHARCOAL GRILL (MEAT)

Iberico Pork Secreto	350g	1,988
Beef-braised onion		

White Stripe Rack of Lamb Cutlets	350g	2,880
Beef-braised onion		

Grain-fed Wagyu Striploin MB5 D	350g	4,800
<i>Café de Paris butter and beef-braised onion</i>		

Australian Grass-fed Ribeye Steak MB5 D	350g	4,988
<i>Café de Paris butter and beef-braised onion</i>		

Australian Grain-fed Black Opal Wagyu Beef Fillet MB7 D	200g	3,600
<i>Café de Paris butter and beef-braised onion</i>		

SHARING CUTS

Black Opal Chateaubriand MB7	500g	7,500
Koffmann's fries, summer leaves, garlic confit		

Australian Aged Beef Tomahawk MB5	1,100g	15,500
Koffmann's 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	499
Half Lobster Thermidor	2,400

GORDON'S SIGNATURE

 3,888

BEEF WELLINGTON

 EDG

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

SIDES

Butter-mashed Potatoes DV	400
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Truffle Parmesan Fries V D	560
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Cured Ham Mac & Cheese EDG	650
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Spice-roasted Pumpkin S G	380
Chili oil and tofu cream	

Charcoal-grilled Sweetcorn D G	300
Cured ham, mushrooms, shallots, white wine sauce	

DESSERTS

Sticky Toffee Pudding EDG	550
Vanilla ice cream, butterscotch sauce	

Caramelised Apple Tart Tatin to share, E D G	780
Vanilla ice cream and caramel sauce	

Knickerbocker Glory DEG	590
Toffee ice cream, Diplomat cream, blackberry compôte, blackberry sorbet	

64% Manjari Chocolate Tart E D	480
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.

  @GordonRamsayBarAndGrillPH #GordonRamsayBarAndGrillPH