

GORDON RAMSAY

BAR & GRILL

NEWPORT WORLD RESORTS PHILIPPINES

APPETIZERS

Classic Caesar Salad E D G SF	850
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
Crispy Crab Cake & Caviar E D G SF	890
Poached hen's egg and Hollandaise	
Butter Lettuce Salad N D V	900
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
Kale & Quinoa Salad D	988
Carrot, beetroot, pomegranate, goat cheese, orange dressing	
Seared King Scallop D G SF	1,988
Jicama turnip puree, bacon crumbs, green apple	
Aged Steak Tartare E G	1,720
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
Pea & Asparagus Soup D V	680
Mushy pea quenelle, pea shoots	

BAR & GRILL	Half Tower	7,988
SEAFOOD TOWER E SF	Full Tower	15,500
Gallagher N2 Oysters, Boston lobster, king crab leg, poached clams, tiger prawns, Pacific mussels, classic sauces		

CAVIAR & OYSTERS

Sturia Oscietra Caviar	30g	12,000	50g	18,000
Kristal Caviar	30g	8,980	50g	14,500
Served with herb oil, creme fraiche, toasted blinis D G				
Gallagher N2 Oysters SF	Half Dozen	2,400	1 Dozen	4,588
Red wine mignonette				
Oyster Casino D G SF	Half Dozen	2,400	1 Dozen	4,588
Oyster Buffalo D G SF S	Half Dozen	2,400	1 Dozen	4,588
Mixed Platter	1 Dozen	4,588		

MAINS

Mushroom Risotto D	880
Truffles, mushroom, crispy parsley	
Tasmanian Salmon G SF	2,300
Spiced couscous, smoked eggplant, pomegranate	
Duck Pappardelle Ragu E D G	1,888
Duck egg finished with 64% Manjari chocolate	
Braised Lamb Shank D G	1,980
Creamy polenta, sun-dried tomato, crispy kale	
Bar & Grill Burger E D G	1,650
Wagyu beef patty (200g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo	
Beef & Guinness Pie E D G	1,650
Braised MB7 steak ragu, oven-baked Koffmann's potatoes	
Chicken Milanese E D G	1,500
Creamed spinach, truffle salsa, egg	
Cauliflower Steak G	880
Chimichurri, crispy capers, eggplant puree	
Penne a la Norma D G S	800
Eggplant, mozzarella, cherry tomatoes, basil	

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	

CHARCOAL GRILL (SEAFOOD)

Whole-roasted Sea Bream D	2,100
Garlic, capers, lemon butter sauce, green salad	
Grilled Jumbo Prawns N SF	1,388
Peanut sauce, coriander, lime	

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

CHARCOAL GRILL (MEAT)

Charcoal-grilled Pork Chop D G	300g	2,000
Beef-braised onion		
White Stripe Rack of Lamb Cutlets	300g	2,980
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 Grass-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	6,800
French fries, summer leaves, garlic confit		
Elbow Valley Porterhouse	800g	8,600
French fries, summer leaves, garlic confit		
Australian Aged Beef Tomahawk MB5	1,100g	15,900
French 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 690

SIDES

Butter-mashed Potatoes D V	450
Truffle Parmesan Fries D V	480
Cured Ham Mac & Cheese E D G	590
Spice-roasted Pumpkin S G	390
Chili oil and tofu cream	
Charcoal-grilled Sweetcorn D G	390
Cured ham, mushrooms, shallots, white wine sauce	

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	
Mango Knickerbocker Glory N D G	450
Mango compote, graham biscuit, mango sorbet, lime whipped cream	
64% Manjari Chocolate Tart E D G	690
Vanilla ice cream, honeycomb, Maldon sea salt, extra virgin olive oil	
Pineapple Carpaccio D	500
Passionfruit, pink peppercorn, coconut sorbet	
Bombe Alaska E D	650
Vanilla, Ube ice cream, flamed table-side with a dash of limited-edition Don Papa Masskara Rum	

GREAT BRITISH BRUNCH

Starts at 2,888

Free-flowing appetizers and desserts plus your choice of signature main courses. Served every Saturday from 11 AM to 2 PM

SUNDAY ROAST E D G

Black Opal beef striploin, beef fat-roasted potatoes, gravy, horseradish cream 2,988

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

E Egg V Vegetarian N Nuts S Soy D Dairy G Gluten 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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