GORDON RAMSAY
BAR & GRILL
NEWPORT WORLD RESORTS PHILIPPINES

48 Minute Lunch Menu

Select any two or three dishes from the menu

CHOICE OF 2 PHP 1,200 | CHOICE OF 3 PHP 1,600
comes with 1 free drink

APPETIZERS

Crispy Crab Cake & Asparagus E D G SF
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 SF
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

APPETIZERS

Classic Caesar Salad E D G SF — 698
Crispy bacon, parmesan, slow-cooked egg, croutons
Add-on Chicken 250 | *Prawns (2 pcs)* 350

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

Watermelon Salad D — 780
Salt-baked beetroot, Prosciutto ham, whipped goat's cheese, fresh mint

Aged Steak Tartare E G — 1,288
Wagyu beef fillet with potato chips

Sweetcorn Soup D V — 398
Charred corn

Mussels D G SF — 788
White wine, garlic, parsley, butter and focaccia

Seared Scallops D SF — 1,988
Cauliflower purée, crispy chicken skin, beef sauce

CAVIAR & OYSTERS

Royal Caviar Club D G Sturgeon Ossetra	30g	4,888
Royal Caviar Club D G Cristal Ossetra	30g	7,988
Sanriku Oysters SF Red wine mignonette	Half Dozen	1,888

BAR & GRILL SEAFOOD TOWER E D S F
Half Tower 5,400 | Full Tower 9,988
Sanriku Oysters, poached clams, tiger prawns, Maine lobster, Pacific mussels and classic sauces
Add-on: Caviar | King Crab SF 1,600

MAINS

Mushroom Risotto D V — 800
Truffles, mushroom

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

Wagyu Beef Ragout D G — 898
Braised wagyu beef, pappardelle pasta, parmesan, basil

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

BURGER *Served with fries*
Bar & Grill Burger E D G — 1,550
Wagyu beef patty (200g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, Sriracha mayo

CHARCOAL GRILL

SEAFOOD

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

Roasted Spanish Mackerel D SF — 880
Moilee sauce, herb 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

MEAT

Australian Grain-fed Wagyu Striploin MB3 D Roasted Hasselback potato	250g	3,500
Phoenix Wagyu Ribeye Steak MB9 D Roasted Hasselback potato	300g	5,488
Steak Frites D Sauce poivre and French fries, parsley	200g	2,200
Lamb Ribs D Mint yogurt	400g	1,388

Choice of sauces: Chimichurri, peppercorn D G, red wine jus D G béarnaise E D selection of mustard

Next Level Add-On: Bone Marrow 690 | Maine Lobster 2,588 | Fresh Truffle Market Price

SIDES

Creamed Garlic Spinach D V — 450

Grilled Corn Ribs D V — 300
Parmesan, coriander, lime

Fries — 350

Smoked Ham Mac & Cheese D G V — 850

Green Beans — 500
Olive tapenade

Mashed Potato D V — 450

DESSERTS

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

Salted Peanut Butter Bar N D G E V — 488
Feuilletine, peanut butter mousse, caramel, chocolate brownie, salted chocolate ice cream

Caramelised Apple Tart E D G V — 680
Vanilla ice cream and caramel sauce

Eton Mess E D G V — 598
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 SF
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

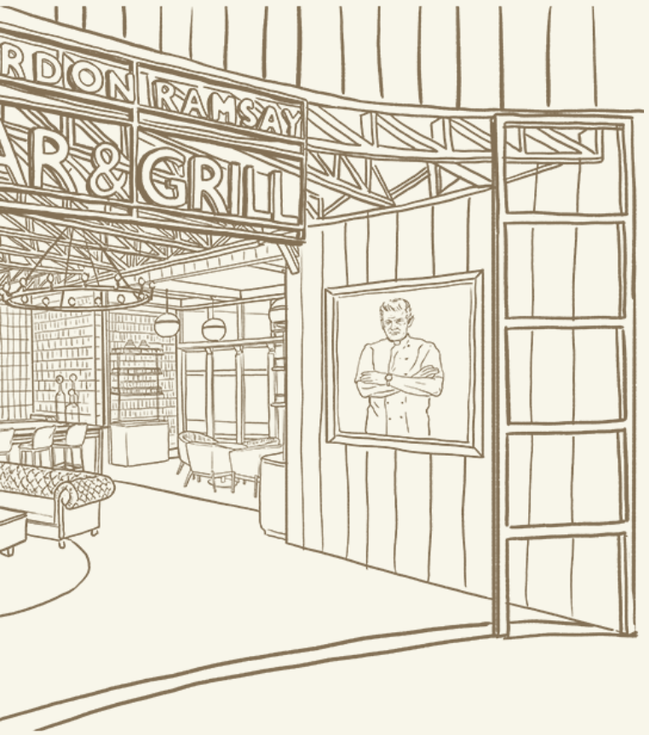
DESSERTS

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

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



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