

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** GSFED 880  
Poached hen's egg and Hollandaise

**Beetroot-cured Tasmanian Salmon** D 850  
Pickled cucumber, citrus vinaigrette, horseradish

**Butter Lettuce Salad** NDV 700  
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette

**Pink Peppercorn Squid** EG 600  
Curry-spiced mayo

**Indian Ocean Prawn Cocktail** D SF 800  
Baby gem, pink pomelo, cocktail sauce

**Creamy Burrata & Heirloom Tomato Salad** DV 1,150  
Basil, roasted red pepper tapenade

**Aged Steak Tartare** EG 1,650  
Beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps

**Chilled Tomato Gazpacho, Tabasco** V 550  
Heirloom tomato, roasted peppers & green basil

## CAVIAR & OYSTERS

**Sturia Oscietra Caviar** 30g 8,000

**Kristal Caviar** 30g 7,500

*Served with herb oil, creme fraiche, toasted blinis* D G

**David Hervé Oysters on the Half Shell** SF  
Red wine mignonette

|  |            |         |
|--|------------|---------|
|  | Half Dozen | 1 Dozen |
|  | 2,400      | 4,588   |

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.

## MAINS

**Red Pepper Risotto, Basil** EDGV 850  
Ricotta dumpling, crispy sage

**Marinated Char-grilled Whole Baby Chicken** 1,200  
Chimichurri

**Grilled Tasmanian Salmon** D 1,500  
Charred broccolini, dill beurre blanc & ikura

## GORDON RAMSAY FISH & CHIPS EDG 1,999

Pink grouper, Koffman's thick-cut chips, crushed peas, tartare sauce

**Bar & Grill Burger** EDG 1,450  
Wagyu beef patty (220g), sweet onion relish, American cheese, apple ketchup, butter lettuce, overnight tomatoes, sriracha mayo

## CHARCOAL GRILL

**Butterflied Red Sea Bream & Uni Sauce** S 1,888  
Lemon shiso & soy

**Iberico Pork Secreto** 350g 1,988

**Margra Rack of Lamb Cutlets M5+** 250g 2,880

**Australian Grass-fed Ribeye Steak MB5** 350g 4,988

**Black Opal Chateaubriand MB7** 500g 7,500  
Chunky chips, summer leaves, garlic confit

**Australian Aged Beef Tomahawk MB5** 1100g 15,500  
Chunky chips, summer leaves, garlic confit

**Grain-fed Wagyu Striploin MB5** 350g 4,800

**Grilled Maine Lobster Thermidor** ED SF  
Truffled Koffman fries, summer leaves

|  |       |       |
|--|-------|-------|
|  | Half  | Whole |
|  | 2,400 | 4,588 |

"Next Level" Add On: Pan-seared Foie Gras 499  
Half Lobster Thermidor 2,400

*Served with Café de Paris butter and beef-braised onions* D

*Choice of sauce:*

*Chimichurri, peppercorn* D G *red wine jus* D G

*béarnaise* ED *selection of mustard*

## GORDON'S SIGNATURE 3,888

### BEEF WELLINGTON EDG

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

## SIDES

**Butter-mashed Potatoes** DV 400

**Cured Ham Mac & Cheese** EDG 650

**Koffmann's Fries** V 480

**Truffle Parmesan Fries** V 560

**Broccolini Chilli** V 650

## DESSERTS

**Sticky Toffee Pudding** EDG 550  
Vanilla ice cream, butterscotch sauce

**Caramelised Apple Tart Tatin** to share, EDG 780  
Vanilla ice cream and caramel sauce

**Vanilla & Mango Pannacotta** 550  
Fresh strawberries, basil

**64% Manjari Chocolate Mousse** EDG 480  
Crushed honeycomb

A 10% service charge will be added to your final bill. Prices include VAT.

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