

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 2,100
Pink Pacific grouper, 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 discretionary 10% service charge will be added to your final bill. Prices exclude VAT.

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