

GORDON
RAMSAY

BAR &
GRILL

NEWPORT WORLD RESORTS
PHILIPPINES

APPETIZERS

Classic Caesar Salad <small>EDG</small>	650
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
Crispy Crab Cake & Caviar <small>GSFED</small>	880
Poached hen's egg and Hollandaise	
Beetroot-cured Tasmanian Salmon <small>D</small>	850
Pickled cucumber, citrus vinaigrette, horseradish	
Butter Lettuce Salad <small>NDV</small>	700
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
Pink Peppercorn Squid <small>EGN</small>	600
Curry-spiced mayo	
Indian Ocean Prawn Cocktail <small>SF</small>	800
Baby gem, pink pomelo, cocktail sauce	
Creamy Burrata & Heirloom Tomato Salad <small>DV</small>	1,150
Basil, roasted red pepper tapenade	
Aged Steak Tartare <small>EG</small>	1,650
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
Pea & Asparagus Soup <small>DV</small>	650
Mushy pea quenelle, pea shoots	

BAR & GRILL Half Tower 6,888
SEAFOOD TOWER EDSF Full Tower 13,000

David Hervé 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

Served with herb oil, creme fraiche, toasted blinis DG

David Hervé Oysters on the Half Shell <small>SF</small>	Half Dozen 2,400
Red wine mignonette	I Dozen 4,588

MAINS

Red Pepper Risotto, Basil <small>EDGV</small>	850
Ricotta dumpling, crispy sage	
Marinated Char-grilled Whole Baby Chicken	1,200
Chimichurri	
Grilled Tasmanian Salmon <small>D</small>	1,500
Charred broccolini, dill beurre blanc & ikura	

GORDON RAMSAY FISH & CHIPS EDG 1,999

Pink grouper, thick-cut chips, crushed peas, tartare sauce

Bar & Grill Burger <small>EDG</small>	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 <small>SG</small>	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
French fries, summer leaves, garlic confit	
Australian Aged Beef Tomahawk MB5	1100g 15,500
French fries, summer leaves, garlic confit	
Grain-fed Wagyu Striploin MB5	350g 4,800
Grilled Maine Lobster Thermidor <small>EDSF</small>	Half Whole
French fries, summer leaves	
	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 DG red wine jus DG
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 <small>DV</small>	400
Cured Ham Mac & Cheese <small>EDG</small>	650
Fries <small>V</small>	480
Truffle Parmesan Fries <small>VD</small>	560
Broccolini Chilli <small>V</small>	650

DESSERTS

Sticky Toffee Pudding <small>EDG</small>	550
Vanilla ice cream, butterscotch sauce	
Caramelised Apple Tart Tatin <small>to share, EDG</small>	780
Vanilla ice cream and caramel sauce	
Vanilla & Mango Pannacotta	550
Fresh strawberries, basil	
64% Manjari Chocolate Mousse <small>EDG</small>	480
Crushed honeycomb	

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.

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