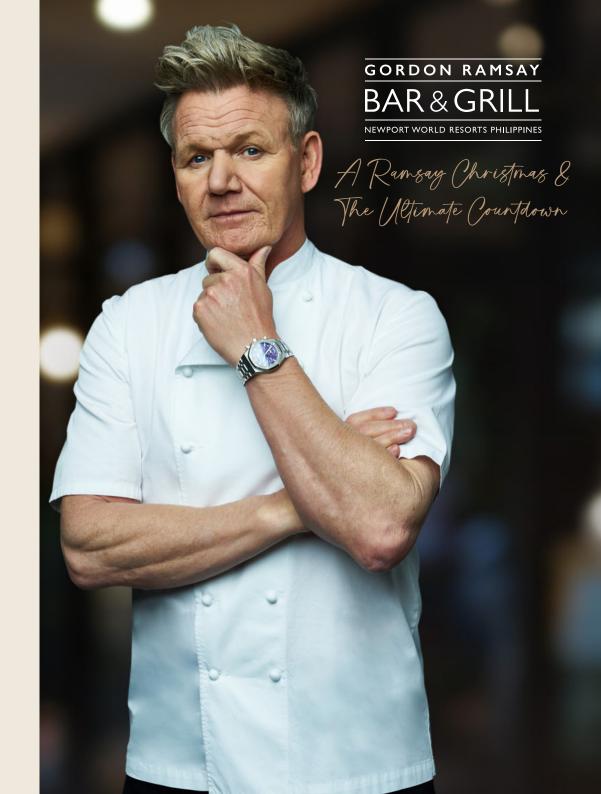


@GordonRamsayBarAndGrillPH #GordonRamsayBarAndGrillPH





# A Ramsay Christmas

Celebrate the most wonderful time of the year with an exquisite menu curated exclusively for the festive season.

**CHRISTMAS EVE** 

24TH DEC 2024 SET MENU DINNER ONLY

PHP6,888 per person

Includes a welcome drink

Live Performances:

5:00 PM to 12:00 MN

CHRISTMAS DAY

25TH DFC 2024

SET MENU ONLY

PHP6,888 per person

Includes a welcome drink

Live Performances:

11:00 AM to 4:00 PM

5:00 PM to 12:00 MN

Two seatings:

Two seatings: 5:00 PM to 8:00 PM

8:30 PM until closing

Lunch

11:00 AM to 2:00 PM

2:30 PM to 4:30 PM

Dinner

5:00 PM to 8:00 PM

8:30 PM until closing

#### Notes:

- Reservations made before 15th November will receive a 20% discount.
- Reservations made from 16th to 23rd November will receive a 10% discount. Thereafter, stated prices will apply.
- A minimum spend of PHP100,000 per room is applicable for the Private Dining Rooms.

## Reservations:

T Viber/WhatsApp +63 917 147 6576

E reservations@gordonramsayrestaurants.com.ph

# Lambert Oyster S SF

Pomelo, chili oil, ponzu, salmon ikura

#### Classic Bouillabaisse & Saffron Rouille D SF

Served with Lobster fricassée and clams

## Classic Waldorf Salad DNE

Celery, roasted walnut, red grapes

# Crispy Crab Cake & Oscietra Caviar G SF E D

Poached hen's egg and Hollandaise

## Grilled Black Cod D

Adlai lemon risotto

#### Grilled Salmon D

Tuscan kale, cumin carrot purée, meunière sauce

## Beef Wellington Rossini EDG

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

### Roasted Turkey Breast D G

Roasted winter vegetables, Brussels sprouts, cranberry sauce and turkey gravy

## Gordon's Iconic Christmas Pudding EDGN

Brandy butter sauce

#### Chocolate Mousse EDG

Berries and gold leaf

### Tea & Coffee

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.







# A Ramsay Christmas

Unleash your child's imagination at our Gingerbread House-making or Cookie-decorating masterclass.

13TH, 14TH, 15TH, 21ST, 22ND DEC 2024 PHP1,488 per person

Lunch: | 12:30 PM | 1:30 PM | 2:30 PM

Dinner: 6:00 PM | 7:00 PM 8:00 PM



# Gifting

Celebrate the joy of gifting with our Gingerbread-house Making Gift Box.

PHP999 per box

Kindly reserve 24 hours in advance.

## Reservations:

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E reservations@gordonramsayrestaurants.com.ph

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









# The Ultimate Countdown

# THEME: 1920s GLAMOUR

Experience a glamorous 1920s themed New Year's Eve party featuring live music performances, an exquisite Gordon Ramsay-curated menu and raise a toast to the New Year with us!

Dress in your most dazzling themed outfits inspired by the most glamorous era where The Great Gatsby was centrestage and stand the chance to win PHP10,000 each for Best Dressed Male and Best Dressed Female.

# **NEW YEAR'S EVE**

31ST DEC 2024 SET MENU DINNER ONLY PHP7,888 per person Includes a welcome drink

Live Performances: 5:00 PM to 12:00 MN

Midnight Supper: 12:00 MN to 2:00 AM PHP1,888 per person

# Two seatings:

5:00 PM to 8:00 PM 8:30 PM until closing



#### Notes:

- Reservations made before 15th November will receive a 20% discount.
- Reservations made from 16th to 23rd November will receive a 10% discount. Thereafter, stated prices will apply.
- A minimum spend of PHP100,000 per room is applicable for the Private Dining Rooms.

#### Reservations:

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#### Amuse-Bouche

# Oyster SF

Compressed cucumber, caviar

# Soup

# Truffle Velouté of Pumpkin D V

Pumpkin seeds, pickled onion

# Appetize

# Seared Duck Liver G E

Rhubarb gel, brioche toast

or

# Baked Scallops in the Shell SF D

Caviar velouté

#### Entrée

#### Seared Halibut D

Braised fennel, charred broccolini, samphire, beurre blanc, ikura

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### Lobster Risotto D SF

Butter-poached lobster tail, saffron Arborio rice

# Mair

# Beef Wellington EDG

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

or

### Roasted Duck Breast D

Sautéed spinach, smoked beetroot purée with blackberry jus

#### Dassari

### Chocolate Truffle Mousse EDG

Honeycomb caramel

or

## Sticky Toffee Pudding EDG

Vanilla ice cream, butterscotch sauce

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.





Wishing you and your loved ones
a very Merry Christmas and a Happy New Year
from all of us at Gordon Ramsay Bar & Grill Philippines
at Newport World Resorts