

**GORDON  
RAMSAY**

**BAR &  
GRILL**

NEWPORT WORLD RESORTS  
PHILIPPINES

Indulge in a quintessentially  
British Sunday Roast.  
Served every Sunday  
from 12 PM to 11 PM

**SUNDAY  
ROAST** DGE 2,888

Black Opal beef striploin,  
beef fat-roasted potatoes,  
gravy, horseradish cream

**APPETIZERS**

<b>Classic Caesar Salad</b> EDG	750
36-months aged Parmesan, slow-cooked egg, anchovy, croutons	
<b>Crispy Crab Cake &amp; Caviar</b> GSFED	890
Poached hen's egg and Hollandaise	
<b>Butter Lettuce Salad</b> NDV	900
Granny Smith apples, Colston Stilton, spiced pecans, honey vinaigrette	
<b>Pink Peppercorn Squid</b> EGN	750
Curry-spiced mayo	
<b>Creamy Burrata &amp; Heirloom Tomato Salad</b> DV	1,788
Basil, roasted red pepper tapenade	
<b>Pan-roasted King Scallops, Caviar Sauce</b> DSF	1,650
Brown butter, citrus, crispy Tuscan kale	
<b>Aged Steak Tartare</b> EG	1,690
Wagyu beef fillet, egg yolk confit, gherkin, pickled shallots, potato crisps	
<b>Pea &amp; Asparagus Soup</b> DV	650
Mushy pea quenelle, pea shoots	

<b>BAR &amp; GRILL SEAFOOD TOWER</b> ESF	Half Tower 6,888	Full Tower 14,000
Gallagher N2 Oysters, Boston lobster, king crab leg, poached clams, tiger prawns, Pacific mussels, classic sauces		

**CAVIAR & OYSTERS**

<b>Sturia Oscietra Caviar</b>	30g 9,800	50g 15,500
<b>Kristal Caviar</b>	30g 8,800	50g 14,000
Served with herb oil, creme fraiche, toasted blinis D G		
<b>Gallagher N2 Oysters</b> SF	Half Dozen 2,400	I Dozen 4,588
Red wine mignonette		

**MAINS**

<b>Red Pepper Risotto, Basil</b> EDGV	990
Ricotta dumpling, crispy basil	
<b>Pan-roasted Tasmanian Salmon</b> D	1,999
Parsnip, ikura citrus beurre blanc and fennel	
<b>Duck Pappardelle Ragu</b> DGE	1,888
Duck egg finished with 64% Manjari chocolate	
<b>Braised Lamb Shank</b> DG	1,650
Creamy polenta, sun-dried tomato, crispy kale	

<b>Bar &amp; Grill Burger</b> EDG	1,650
Wagyu beef patty (220g), sweet onion relish, American cheese, butter lettuce, overnight tomatoes, sriracha mayo	

<b>Beef &amp; Guinness Pie</b> DGE	1,550
Braised MB7 steak ragu, oven-baked Koffmann's potatoes	

**CHARCOAL GRILL (SEAFOOD)**

<b>Whole-roasted Sea Bream</b> D	1,980
Garlic, capers, lemon butter sauce, green salad	

<b>Grilled Maine Lobster Thermidor</b> EDSF	Half 3,550	Whole 6,988
French fries, summer leaves		

**CHARCOAL GRILL (MEAT)**

<b>Charcoal-grilled Pork Chop</b> G	300g 2,000
Beef-braised onion	

<b>White Stripe Rack of Lamb Cutlets</b>	300g 2,880
Beef-braised onion	

<b>Grain-Fed Wagyu Picanha</b> D	300g 3,500
Beef-braised onion	

<b>Grain-fed Wagyu Striploin</b> MB5	350g 4,800
Served with Café de Paris butter and beef-braised onion D	

<b>Australian Grain-fed Ribeye Steak</b> MB5	350g 4,988
Served with Café de Paris butter and beef-braised onion D	

**SHARING CUTS**

<b>Black Opal Chateaubriand</b> MB7	450g 6,500
French fries, summer leaves, garlic confit	

<b>Elbow Valley Porterhouse</b>	800g 8,500
French fries, summer leaves, garlic confit	

<b>Australian Aged-beef Tomahawk</b> MB5	1100g 15,900
French fries, summer leaves, garlic confit	

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

"Next Level" Add On: Pan-seared Foie Gras	680
Half Lobster Thermidor	3,000

**GORDON RAMSAY  
FISH & CHIPS** EDG 1,999

Pink grouper, Koffmann's thick-cut fries, crushed peas, tartare sauce

**GORDON'S SIGNATURE  
BEEF WELLINGTON** EDG 3,888

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

**SIDES**

<b>Butter-mashed Potatoes</b> DV	450
<b>Truffle Parmesan Fries</b> VD	480
<b>Cured Ham Mac &amp; Cheese</b> EDG	590
<b>Spice-roasted Pumpkin</b> SG	390
Chili oil and tofu cream	
<b>Charcoal-grilled Sweetcorn</b> DG	390
Cured ham, mushrooms, shallots, white wine sauce	

**DESSERTS**

<b>Sticky Toffee Pudding</b> EDG	550
Vanilla ice cream, butterscotch sauce	
<b>Caramelised Apple Tart Tatin</b> to share, EDG	1,400
Vanilla ice cream and caramel sauce	
<b>Knickerbocker Glory</b> DEG	690
Toffee ice cream, diplomat cream, blackberry compote, blackberry sorbet	
<b>64% Manjari Chocolate Tart</b> EDG	690
Vanilla ice cream, honeycomb, Maldon sea salt, extra virgin olive oil	

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.

[f](#) [@GordonRamsayBarAndGrillPH](#) [#GordonRamsayBarAndGrillPH](#)