

Social-ization

5 pcs. Dim Sum 6.5

TORO
Wagyu beef, coriander, Shitake-yuzu

SAIGON
Chicken, chili, spring onion, ginger, water chestnut

ROCK N' ROLL
Omani lobster, mango
*All dim sum are served with Wasabi cream and ginger-honey soy sauce

Yakitori 6.5
Flame-grilled cheese, beef skewers

Satay 6.5
Chicken skewers, peanuts, red onion

Dynamite 6.5
Shrimp tempura, dynamite sauce

Garlic bread 7.5
Homemade with secret recipe

Sweets are melodies

White pleasure 8
Bourbon vanilla cheesecake, Bailey's ice cream, white chocolate sauce

Chocolate lovers 8
Chocolate cake, salted caramel, hazelnut, lemon crème fraiche sorbet

To share 11
Pavlova for 2 persons, passion fruit, kiwi sorbet, Mascarpone lime cream

Any ice cream 8
Selection of ice cream, sorbet, homemade tuile



The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering. Prices shown are inclusive of service charge, government levy and VAT.

Plums

Start Me Up

Plums salad	9
Lettuce, avocado asparagus, béarnaise, crouton, soya truffle dressing	
Caesar salad	9.5
Romaine lettuce, anchovies, brioche, parmesan cheese, chicken	
Tartare signature	20.5
18 grs. U.S. grain-fed black Angus prime, French seasoning, fries, egg yolk	
Cocktail	22.5
Prawns, baby lettuce, pomelo, egg mimosa, avocado	
Foie Gras a must	24
Raspberry, balsamic, celery puree	
Scallops	22
With avocado, beurre blanc, chive oil, Cajun spice	
Porcini-field mushrooms soup	11
Brioche, croutons, truffle oil	
London chowder	12
Lober bisque, whipped cream, corn, young potato, rock lobster	

Over the Charcoal

Corn-fed, organic, FRANCE	
Chicken breast, 220 grs.	16
Beef salers. FRANCE	
Tenderloin-center cut, 220 grs.	33
Chateaubriand, 460 grs.	58
Grass-fed, dorset crown, U. K.	
Full rack of lamb, 400 grs.	32
Black Angus prime, grain-fed, U.S.A.	
Short ribs, Korean-cut, Hanoi glazed, 400 grs.	29
Tenderloin-center cut, 220 grs.	28
Ribeye, 350 grs.	33
Chateaubriand, 460 grs.	51
Tomahawk ribeye, 1000 grs.	72
Grain-fed, 500-day Wagyu, Marble 6/7, AUSTRALIA	
Ribeye, 350 grs.	41
Tenderloin-center cut, 220 grs.	52.5
Chateaubriand, 460 grs.	90
Tomahawk, 1000 grs. / 24k gold leaf	81 / 105
BAHRAIN Hammour, 250 grs.	23
SCOTLAND Salmon, 220 grs.	23
THAILAND Jumbo tiger prawns, 500 grs.	29
OMAN Rock lobster, 600 grs.	31
IRELAND Grilled / Meuniere Dover Sole, 500 grs.	36
SPAIN Turbot, 400 grs.	32
Choice of sauce: Béarnaise, Pepper, Mushroom, BBQ, Beurre Blanc or Plums' Special Asian sauce	
On-the-side	6
Unrivalled Mashed potato Steamed vegetables, olive oil, thyme Provence Roasted mushrooms Grilled asparagus Potato gratin French fries Mac n' cheese	
Special Cheese	11
House - refined Brie de Meaux, truffle, sourdough	

Classic Cocktails

8

Cosmopolitan

Vodka, triple sec, cranberry juice, lime juice

Old Fashion

Raw sugar, Angostura bitters, Bourbon whisky

Margarita

Tequila, lime, sugar syrup, triple sec

Daiquiri

Rum, lime juice, sugar syrup

Moscow Mule

Vodka, lime juice, ginger beer

Bloody Mary

Vodka, tomato juice, lemon juice, tobacco, Worcestershire sauce, salt, pepper

Dessert Cocktails

7

Talking Monkey

Vodka, chocolate, espresso, banana, liqueur, cream

Espresso Martini

Vodka, Coffee liquor, espresso, hazelnut syrup

Magic Hour

Bailey's, bitter orange syrup, vodka

Mocktails (Non-Alcoholic)

5.5

Pineapple Crush

Mint, pineapple, Orgeat syrup, lime

Make your Mojito (Strawberry, Lemon, Passion)

Mint, lime, simple syrup, Soda

Ginger Me

Ginger, black tea, lemon cordial, Kaffir lime

Water Maze

Cranberry juice, grapefruit juice, peach puree, soda, lemon juice

Non-Alcoholic Beverages

STILL WATER

Voss 0.800 L / 0.375 L 4.5 / 4

SPARKLING WATER

Voss 0.800 L / 0.375 L 4.5 / 4

SOFTDRINK

Tonic, Soda, Ginger Ale, Fanta/ Coke, Diet

Coke, Sprite, Diet Sprite or Red Bull

FRESH JUICE 5.5

Watermelon, Pineapple, Lemon-Mint, Carrot or Orange

LEMONADE

Persian, Citrus, Rose Petal or Watermelon

COFFEE

Café latte, Cappuccino, Americano,

Espresso or Iced Coffee

HOT TEA

Green, English Breakfast, Darjeeling, Earl

Grey, Chamomile or Jasmine



Wine

WHITE

Bric Amel Marchesi di Barolo, ITALY	12 / 54
Hashtag, Sauvignon Blanc, ITALY	9 / 43
Voga Pinot Grigio, ITALY	7 / 32
Chateau Gabaron White Wine, FRANCE	5.5 / 25
Nederburg Chardonnay, SOUTH AFRICA	5 / 22

RED

Chateau Vienux Verdot, St. Emilion, FRANCE	12 / 55
Pablo Y Walter Malbec, ARGENTINA	9 / 40
Las Ninas Premium, Bordeaux Blend, CHILE	7 / 32
Chateau Cedre Arthus, Bordeaux Superiur, FRANCE	8 / 37
Chateau Gabaron Red Wine, FRANCE	5.5 / 25

ROSE

Voga Rosato, ITALY	6.5 / 30
Nederburg Rose, SOUTH AFRICA	5.5 / 23

CHAMPAGNE & SPARKLING

Charles De Laroche Brut, FRANCE	12 / 54
Voga Prosecco, ITALY	8 / 30

Signature Cocktails

9

Plums Fizz

Rum, Campari, vermouth, fresh plums top up with sprite

Berrito 50

Vodka, passion fruit, blackberry puree, sugar syrup, strawberry puree, lemon juice

The Way you Look

Sour cherry juice, tequila, Maraschino cherry syrup

Apple of My Eye

Gin, triple sec, fresh strawberry & apple top up with soda

Dark Smoke

Bourbon whisky, Aperol, vanilla syrup

Beer and Spirits

BOTTLED BEER

Heineken, NETHERLANDS	6.5
Miller, U.S.A.	6.5
Blue Moon, BELGIUM	6.5
Coors Light, U.S.A.	6.5
Claro, MEXICO	6.5

VODKA (30 Mls.)

Grey Goose	12
Absolut	7
Russian Standard	6.5
Tito's	6

TEQUILA (30 Mls.)

Patron Silver	11
Patron Coffee	8.5
El Charro (Silver/Gold)	7

GIN (30 Mls.)

Hendrick's	8.5
Bombay Sapphire	7.5
Citadelle	6

WHISKY (30 Mls.)

J.W. Blue Label	32
Chivas Regal 18 y	21
J.W. Gold Label	14
Glenfiddich 15y	12
Glenlivet 15 y	11
Makers Mark	9
J.W. Black Label	8.5
Chivas Regal 12y	8

RUM (30 Mls.)

Bacardi Black	7.5
Bacardi Gold	7.5
Bacardi Carta Blanca	7
Captain Morgan	7.5
Plantation White Rum	6

COGNAC (30 Mls.)

Hennessy X.O.	28
Remy Martin X.O.	27
Remy Martin V.S.O.P.	10