



An Introduction

AVE CAESAR [G][D][F][E] Romaine lettuce, light anchovies dressing, brioche, parmesan, grilled French chicken thighs	7.5	SEA SCALLOPS [SF][D] Roasted, open clams, beurre blanc sauce, pak choi, fresh coriander	10
DUCK [G][D] Seared Foie Gras, strawberry, tomato, lumee	23	LONDON CHOWDER [G][SF][D] Lobster bisque, whipped cream, corn, young potatoes	11.5
TARTARE SIGNATURE, 180g [E][S] US Black Angus tenderloin, French classical seasoning; <i>Chopped to order</i>	18	FRESH OYSTERS [G][SF] Lemon, shallot vinegar, Ritz brown bread; <i>6 pieces; open to order</i>	12
SALMON CLASSIC [G][F][E] The “Balik” cut, beetroot, cucumber, horseradish – wasabi, blinis, leaves in vinaigrette	10		

Imagine the Jasper Grill

LAND GRASS		MASTER WAGYU, AUSTRALIA	
FULL LAMB RACK, 500g, UNITED KINGDOM [D] Grass-fed Dorset Crown	28	TENDERLOIN, 220g [D]	48
		CHATEAUBRIAND, 460g [D]	82.5
VEAL CHOP, 450g, NETHERLANDS [D] Milk-fed Peters Farm Fresh Rosemary	35.5		
CORN-FED BABY CHICKEN, 220g, FRANCE [D] “Coquelet” Whole, Boneless	18	WARM AND COLD WATER	
		HAMOUR, 250g, BAHRAIN BAY [D][F] Generous slice	20
CORN-FED DUCK BREAST, 350g, FRANCE [D] “Magret”	24	SALMON, 220g, SCOTLAND [D][F] Best slice of the fillet	21.5
PREMIUM BLACK ANGUS GRAIN FED, U.S.A.		JUMBO TIGER PRAWNS, 500g, THAILAND [D][SF]	28
TENDERLOIN, 180g [D]	20	Shell on or shell off	
220g	25	SEABASS, 250g, FRANCE [D][F] Wild line caught	28
CHATEAUBRIAND, 460g [D]	49.5		
RIB EYE, 360g [D]	30.5	LOBSTER, 600g, OMAN [D][SF] Premium whole	30.5
GRASS-FED DRY AGED, IRELAND		ROASTED TURBOT, 400g, FRANCE [D][F] Generous slice	30.5
TENDERLOIN, 180g [D]	25.5		
220g	30.5		
CHATEAUBRIAND, 460g [D]	52		
TOMAHAWK, 1kg [D]	75		

Inescapable

UNRIVALLED MASHED POTATOES	4	KITCHEN GARDEN	4
GRAVY “JUS” GUÉRANDE SALT [D][G] JALAPEÑO [D] HABANERO CHILI AND SPRING ONION [D] BACON CRISPY GARLIC [D] WHITE TRUFFLE OIL [D]		GRILLED ASPARAGUS, LEMON ZEST QUINOA RISOTTO, SHREDDED CORIANDER [D] CREAMY SPINACH [D] “PROVENCE” ROASTED MUSHROOM CORN ON THE COB, BUTTER, “ESPELETTE” CHILI - CHIVE [D] COMPULSORY MAC AND CHEESE [D][G] CARROT - GINGER GRATIN [D] TRADITIONAL FRENCH POTATO GRATIN [D] FRENCH FRIES, PARMESAN, TRUFFLE OIL [D] BAKED POTATO, <i>SOUR CREAM OR BUTTER</i> [D]	
LIQUID	INCLUDED		
SAUCE TO YOUR TASTE BÉARNAISE [D][E] PEPPER [D] MUSHROOM [D] BBQ BEURRE BLANC CLASSIC [D]			

Sweet Me

THE CHEESE CAKE [D][E][G] No matter where he is coming from - vanilla and unctuosity	7.5	I NEED VITAMIN Fruits salad	6.5
A CHOCOLATE COULANT [D][E][G][N] Original 2001- 72% intense-Blueberry Ice Cream	10	THE CONTEMPORARY “TART TATIN” APPLE [G][D]	10

[F] = Fish [E] = Egg [G] = Gluten [D] = Dairy [SF] = Seafood [S] = Soya [N] = Nuts

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.
All prices shown are inclusive of service charge, government levy and VAT.