



**BLUE BY ERIC RIPERT**

## **Raw Bar Menu**

**Address:** The Ritz-Carlton

**Phone:** (345) 943 9000

**Cuisine:** Seafood

## **RAW BAR**

### **Market**

Organic greens, market vegetables, shallot balsamic dressing. Add lobster KYD \$15

### **Hamachi**

"Niçoise", cucumber, charred Meyer lemon vinaigrette

### **Snapper & Beef**

Tartar, pommes gaufrettes, dashi celee add caviar ossetra selection 15g \$85, 30g \$170

### **Conch**

Slivers, heart of palm, Aji amarillo-citrus emulsion, cilantro oil

### **Dorado**

Tartare, daikon, wild mushroom broth

### **Tuna-Foie Gras**

Thinly pounded local tuna, foie gras, toasted baguette, chives

### **Caviar**

Condiments. 30g. Prime Osstera. Supplement \$170, 30g. Beluga. Supplement \$250

### **Oysters**

Assortment of oysters, Champagne-wasabi jelly, sea spears

### **Red Snapper**

Ceviche, tamarind, avocado, guajillo tuile

## **BARELY TOUCHED**

### **Pork Cheek**

Braised, red cabbage-foie gras puree, quince-cinnamon jus

## **Pasta**

Fettuccine, lobster, king crab, truffle butter

## **Ocean Trout**

Butter poached, lardo, tomato broth

## **Salmon & Ossetra**

Lightly Cooked, plantain crème, meyer lemon emulsion, ossetra caviar. Supplement \$50

## **Scallop**

Poached, turnips, wild mushrooms, smoked butter.

## **Octopus**

A la palancha, tomato crème, gremolata, chorizo emulsion

## **Langoustine**

Poached, sushi rice, pickled shallots, chives-sake butter. Supplement KYD \$15

## **King Crab**

Avocado, truffle, potato, onion confit

## **Tuna**

Lightly charred, "Vietnamese style", lime-soy dashi

## **Cobia**

Grilled, charred pineapple, sambal sauce

# **LIGHTLY COOKED**

## **Beef**

Seared tenderloin, wild mushrooms, Swiss char, Szechuan pepper jus. Supplement KYD \$9, Add foir gras KYD \$18

## **Cod**

Seared, bomba rice "paella", lardo, bouillabaisse sauce

## **Lobster**

Butter poached, truffle-tamal, sweetcorn salsa, red wine-lobster jus. Supplement KYD \$15

## **Monk**

Seared, lentil puree, squis, paprika-shrimp jus

**Halibut**

Poached, sunchoke puree, snow peas, celery consommé, mushroom jus

**Snapper**

Baked, black beans, yellow-sofrito, sancocho brother

**Dover Sole**

Sauteed, salsify, matsutake, soy-lime butter. Supplement KYD \$17

**King Salmon**

Baked, buckwheat-noodles, enoki mushrooms, lemongrass-pork broth

Last updated: Thu 17 Sep, 2020