



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 v

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