BLUE

SCALLOP

Cured Scallop, Smoked Parsnip Purée, Pickled Radish, Granny Smith & Celery Jus
Weingut Robert Weil Kiedricher Grafenberg, Riesling, Rheingau, Germany, 2021

OR

SHIMA-AJI

Shima-Aji Sashimi, Caramelized Plum, Daikon, Ginger-Yuzu Dashi
Oremus Mandolas, Tokaji, Hungary, 2021

LOBSTER

Mildly Barbecued Lobster, Zucchini & lobster Roulade, Crispy Chickpeas, Béarnaise
Olivier Leflaive, Saint Aubin 1er Cru Charmois, Bourgogne, France, 2023

OR

HAMACHI

Lightly Seared Hamachi, Carrot Vierge, Gochujang Soba Noodles, Tamarind & Lemongrass Infusion
Domaine Maire Côtes du Jura 'Grand Heritage', Chardonnay, France, NV

TUNA

Rare Confit Tuna, Fennel & Citrus Vierge, Salsa Tonnata, Caviar
Charles Heidsieck Brut Reserve Rose, Champagne, France, NV

OR

SNAPPER

Steamed Snapper, Root Beer Leaves, King Crab Tamale, Corn & Parmesan Foam, Chicken-Corn Consommé
Baron de L, De Ladoucette, Poully Fumé, France, 2022

MONKFISH

Pan Seared Monkfish, Charred Avocado, Cilantro, Chayote, Pasilla Sauce
Jaffelin Moulin-a-Vent, Beaujolais, France, 2021

OR

STRIPED BASS

Pan Seared Striped Bass, Sautéed Cabbage, Tomatillo & Shrimps, Al Pastor Emulsion
Chateau de Saint Cosme Crozes-Hermitage Rhone, France, 2022

FONDANT

Chocolate Fondant, Grapefruit Textures, Buckwheat Gelato, Puff Grains
Château de Saü, Rivesaltes, France, 2021

OR

PERSIMMON

Greek Yogurt Mousse, Bergamot, Shiso Leaf, Persimmon-Cayman Honey Sorbet
Weingut S.A. Prum Wehlener Sonnenuhr Spätlese, Mosel, Germany, 2019

Prix Fixe 5 Courses KYD 240

Blue Wine Pairing KYD 145
Blue Sommelier Selection Wine Pairing KYD 295

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A 20% Gratuity Will Be Added To Your Bill
All Prices Are Quoted In KYD and Charged In USD (Exchange Rate $1 KYD = $1.25 USD)

ERIC RIPERT

TUNA-FOIE GRAS
Layers of Thinly Pounded Yellowfin Tuna, Foie Gras, Toasted Baguette, Chives, Extra Virgin Olive Oil
Barbadillo, Alba Balbaína, Cádiz, Spain, 2022

LANGOUSTINE
Deep-Fried Langoustine, Artichoke Panache, Winter Truffle, Langoustine-Verbena Bisque
Charles Heidsieck, Blanc de Blancs, Champagne, France, NV

SALMON
Barely Cooked Salmon, Crispy Potato, Sundried Tomatoes Vierge, Arugula- Lemon Butter Emulsion
Domaine Ménard-Gaborit, Le Pallet, Loire, France, 2020

TURBOT
Pan Seared Turbot, Swiss Chard - Sunchoke Roulade, Guanciale, Pil-Pil Emulsion
Inama Vigneti di Foscarino Soave Classico, Veneto, Italy, 2022

HALIBUT
Marinated & Barbecued Halibut, Water Chestnut-Mushrooms Dumpling, Bok Choy, Kimchi Sauce
Gustave Lorentz, Evidence, Alsace, France, 2022

THE EGG
Milk Chocolate Pot De Crème, Caramel Foam, Maple Syrup, Cayman Sea Salt

MONT BLANC
Rum-Infused Chesnut Crémeux, Pear Compote, Ceylon Cinnamon, Crispy Meringue
Donnafugata, Ben Rye, Sicily, Italy, 2022

Eric Ripert Tasting Menu KYD 290

Eric Ripert Wine Pairing KYD 170
Eric Ripert Sommelier Selection Wine Pairing KYD 395

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VEGETARIAN

BEETROOT
Baked Beetroot, Mushrooms Duxelles, Hazelnuts, Seasonal Roots & Pomegranate Broth
Sohm & Kracher, 'Alte Reben' Grüner Veltliner, Niederosterreich, Austria, 2022

ARTICHOKE
Artichoke Confit, Baked Stuffed Shallot, Spelt, Pistachio- Mint, Barigoule Sauce & Madeira
La Conreria d'Scala Dei, Les Brugueres Blanc, Priorat, Spain, 2022

AL PASTOR
Roasted Pineapple "Al Pastor", Avocado, Cabbage & Bell Pepper, Jalapeño-Tomatillo Jus
Weingut Robert Weil Kiedricher Grafenberg, Riesling, Rheingau, Germany, 2021

RISOTTO
Carnaroli Acquerello Rice, Celeriac, Confit Eggplant, Granny Smith, Truffle Sauce
Jaffelin "Les Chapitres", Pinot Noir, Burgundy, France, 2022

SWEET POTATO
Sweet Potato Millefeuille, Frisée, Macadamia Nuts, Winter Truffle, Black Garlic Dressing
La Caccia di San Giovanni Rosso, Tuscany, Italy, 2021

SUDACHI
Vanilla Crème Fraîche, Sudachi Mint Sorbet, Mango Compote, Jasmine Broth

FONDANT
Chocolate Fondant, Grapefruit Textures, Buckwheat Gelato, Puff Grains
Château de Saü, Rivesaltes, France, 2021

Vegetarian Tasting Menu KYD 210 | *Vegetarian Wine Pairing KYD 170*

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UPON REQUEST

TO ADD ON OR SUBSTITUTE ANY COURSE IN THE TASTING MENUS

OYSTERS

Single Variety or Assortment of Oysters
Laurent-Perrier, Brut, "La Cuvée", Champagne, France, NV

LAMB

Pan Seared Lamb Rack, Shishito Pepper, Baba Ghanoush, Yogurt-Mint Emulsion, Lamb Sauce
Yalumba The Signature, Barossa, Australia, 2018

BEEF

Grilled Beef Tenderloin, Sweet Potato Mille-Feuille, Mustard, Berries-Mole Sauce
Piedra, Paredinas, Toro, Spain, 2008

IMPERIAL SELECTION CAVIAR

30g Classic Condiments
Supplement KYD 200

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