

## ERIC RIPERT TASTING

### TUNA-FOIE GRAS

Layers of Thinly Pounded Yellowfin Tuna, Foie Gras, Toasted Baguette, Chives, Extra Virgin Olive Oil  
*Moët & Chandon, Brut Rosé Grand Vintage, Champagne, France, 2013*

### HIRAMASA

Rare Seared Hiramasa, Sushi Rice, Black Garlic Ponzu  
*Pierre Mayeul, Aligoté, Bourgogne, Burgundy, France, 2021*

### LANGOUSTINE

Lightly Seared Langoustine, Iberico Ham-Truffle Crème Fraîche, Balsamic-Mushroom Vinaigrette  
*Marcel Deiss, "Complantation", Alsace, France, 2018*

### HALIBUT

Poached Halibut, Avocado, Tomatillo, Sweetcorn Chowder  
*Calera Chardonnay, Mount Harlan, California, USA, 2019*

### DOVER SOLE

Pan Seared Dover Sole, Green Papaya, Red Wine-Jerk Jus  
*Ridge, "Geyserville", Alexander Valley, California, USA, 2019*

### RHUBARB

Soursop Sorbet, Strawberry Foam, Vanilla Crème Fresh

### INDONESIAN DARK CHOCOLATE

Warm Indonesian Dark Chocolate Tart, Tahitian Vanilla Ice Cream  
*Broadbent 10 Years Old Malmsey Madeira, Portugal*

*Eric Ripert Tasting Menu KYD 275*  
*Chef's Choice Tasting Menu KYD 350*

*Eric Ripert Wine Pairing KYD 150*  
*Chef's Choice Menu Wine Pairing KYD 200*  
*Eric Ripert Rare Vintage Wine Pairing KYD 375*  
*Chef's Choice Menu Rare Vintage Wine Pairing KYD 450*

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

# BLUE TASTING

## DORADE

Dorado Sashimi, Tomato Gelee, Seaweed, Champagne Vinaigrette  
*William Fevre, Fourchaume, Chablis, Premier Cru, France, 2018*

## SCALLOP

Warm Scallop, Wild Mushroom, Smoked Butter  
*Château de la Font du Loup, Châteauneuf-du-Pape, Blanc, Rhône, France, 2020*

## SNAPPER

Bread Crusted Queen Snapper, "Paella" Calamari, Sauce Bouillabaisse  
*Scholium Project '1MN' Bechtold Ranch Vineyard, Lodi, California, USA, 2016*

## SALMON

Barely Cooked Salmon, Veal Tongue, Horseradish Emulsion  
*Domaine Serene, 'Yamhill Cuvee', Pinot Noir, Willamette Valley, USA, 2018*

## HAMACHI

Rare Seared Hamachi, Onion Tart, Grapes, Green Peppercorn-Foie Gras Jus  
*Monticello Vineyards, Corley Family, Yewell Vineyard, Cabernet Sauvignon, St. Helena, USA, 2011*

## "THE EGG"

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

## MONT BLANC

Rum-Infused Chestnut Crémeux, Mandarin Sorbet, Orange-Ginger Consommé  
*Chateau Rieussec 'Les Carmes de Rieussec', Sauternes, France, 2017*

*Blue Tasting Menu KYD 255*

*Chef's Choice Tasting Menu KYD 350*

*Blue Wine Pairing KYD 150*

*Chef's Choice Menu Wine Pairing KYD 200*

*Eric Ripert Rare Vintage Wine Pairing KYD 375*

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# VEGETARIAN TASTING

## HEART OF PALM

Hawaiian Heart of Palm, Radish, Cucumber, Citrus Vinaigrette  
*Nikolaihof, Grüner Veltliner, Austria, 2020*

## TURNIP

Stuffed Turnip, Ricotta, Tomato, Saffron Broth  
*Château de Saint Cosme, Principauté d'Orange, Blanc, "Les Deux Albion", France, 2018*

## BABY CARROT

Braised Young Baby Carrot, Goat Cheese, Toasted Almond Vierge  
*Laurent-Perrier, Brut, "La Cuvée", Champagne, France, NV*

## TOPINAMBUR

Roasted Topinambur, Wild Mushrooms, Shallot Confit, Truffle  
*Tornatore, Etna Rosso, Sicily, Italy, 2020*

## TRUFFLE

Truffle-Sweet Potato Tortelli, Balsamic-Baby Spinach  
*Pio Cesare, Nebbiolo, Langhe, Piedmont, Italy, 2018*

## CITRUS

Citrus Granita, Grand Marnier Chantilly, Caramel Tuile

## COCONUT

Coconut Frangipane, Yuzu Ganache, Jasmine Tea Mousse, Toasted Coconut Ice Cream  
*Biblia Chora, Semillon-Traminer, Sweet, "Sole", Pangeon, Greece, 2017*

*Vegetarian Tasting Menu KYD 225*

*Chef's Choice Tasting Menu KYD 350*

*Vegetarian Wine Pairing KYD 150*

*Chef's Choice Menu Wine Pairing KYD 200*

*Eric Ripert Rare Vintage Wine Pairing KYD 375*

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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*

### FILET

Seared Beef Tenderloin, Short Rib-Foie Gras Tortelli, Parsnip, Truffle Jus

*Tenuta San Guido 'Guidalberto' Toscana, Tuscany, Italy, 2020*

### OCTOPUS

Octopus "A La Plancha", Tomato, Chorizo Emulsion

*Marques de Murrieta Gran Reserva, Rioja, Spain, 2015*

### LAMB

Pan Seared Rack of Lamb, Pistachio-Lavender Crust, Byaldi Gratin, Pink Peppercorn Jus

*Landot, Haut-Médoc, Bordeaux, France, 2006*

### WAGYU

Grilled Hanging Tender, Fresh Kimchi, Bok Choy, Soy Jus Vinaigrette

*Monticello Vineyards, "Corley Yewell Vineyard", Cabernet Sauvignon, St. Helena, California, 2011*

### IMPERIAL SELECTION CAVIAR

30g Classic Condiments

Supplement KYD200

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