

CEVICHEs & TIRADITO

Classic Peruvian Snapper Ceviche leche de tigre, red onion, glazed sweet potato, chulpe	22
Tuna Tiradito thinly sliced tuna, buttermilk dressing, mojito compressed pear, crispy quinoa	24
Heart of Palm Ceviche leche de tigre, charred avocado, onion, cucumber	18
Saint June Trio	26

APPETIZERS

Locro De Papas traditional Andean potato soup, avocado, queso fresco, chicharron, chulpe	14
Pan de Queso butter & guava sauce	12
Conch Fritter avocado mojo	16
Pulpo Anticuchado grilled octopus, chickpeas, huancaina sauce, kalamata olive aioli, chalaquita	22
Homemade Jamaican Goat Patty peppa aioli	14
Papa Rellena stuffed potato croquette with chicharron, huancaina sauce, salsa criolla	16
Mango & Avocado Salad red radish, cilantro, tomato, golden berries, crispy quinoa, nikkei mango dressing	22

ENTRÉE

Arroz con Mariscos creamy rice, peruvian sofrito, shrimp, mussels, octopus	45
Local Snapper Encocado coconut sauce, tostón	35
Jerk Bbq Chicken purple sweet potato purée, cucumber & cilantro salad	30
Tamarind Pork Ribs scotch bonnet & avocado sauce, mango chimichurri	35
Ocean Beef Steak rocoto sauce, smoked potatoes, coconut	40
Josper Grilled Prawns corn & chorizo sauce, chalaquita	45
Quinoto quinoa risotto, mushroom ragout, local mushroom escabeche	25

SIDES

Coconut Rice	8
Josper Potatoes smoked cream, chorizo chimichurri, crispy chili oil	10
Tostones fried green plantains, mozzarella cheese	10
Rum Glazed Maduros	10
Avocado Fries lime cilantro aioli	12

Please advise your server of any allergies or dietary restrictions.

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well supporting "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

All prices are quoted in KYD and charged in USD (Exchange Rate 1 KYD = 1.25 USD). For your convenience, a 20% Gratuity will be added to your bill.

SAINT JUNE

SIGNATURE COCKTAILS

Saint June Piña Colada

Myer's Rum, Coconut Cream,
Coconut Milk, Pineapple Juice

20

Jenever

Blue Iguana Gin, Watermelon Juice,
Grapefruit Juice, Strawberry Shrub,
Moët Champagne

20

Chic and Skinny | Spicy Cucumber

Patron Silver Tequila, Lemon Juice,
Lime Juice, Agave

20

Agua Fresca

Don Julio Blanco Tequila, Lime Juice,
Topo Chico Mineral Water

20

White Sand Punch

Hennessy Pure White, Dark Rum, Pineapple
Juice, Banana Liqueur, Coconut Cream,
Lime Juice, Fennel Syrup

20

Grand Cayman Sour

Amaretto, Woodford Bourbon, Aquafaba,
Lemon Juice, Simple Syrup

18

Tropical Spritz

Aperol, Passion Fruit Purée,
Prosecco, Soda

20

Seven Mile Gold

Amaro Montenegro, Carpano Vermouth,
Grapefruit Juice, Lime Juice,
Caramel Syrup

19

Lychee Martini

Vodka, Lychee Liqueur,
Lemon Juice

16

SPIRITLESS (12) COCKTAILS

Sacred Aloe

Aloe Vera Juice, Lemon, Basil Syrup

Italian Temple

Lyre's Italian Orange, Yuzu, Orange Juice

Amaya

Calamansi, Yuzu, Pineapple Juice,
Apple Juice, Mint

BEER

BOTTLE / BUCKET

Caybrew, Caybrew Light, White Tip

Hopnosis IPA, Mango Tango

8/30

Corona Extra, Michelob Ultra, Coors Light

Heineken, Red Stripe, Bud Light

9/34

Heineken Zero

9/34

WINE / CHAMPAGNE

Moët & Chandon

Imperial Brut, Champagne,
France, NV

33/165

Fantinel Cuveé Prestige

Prosecco, Italy,
NV

16/65

Chandon Garden Spritz

Garden Spritz, Argentina,
NV

15/75

Island Hope

Pinot Grigio, Rubicone, Italy,
2022

14/56

Shaw + Smith

Sauvignon Blanc, Adelaide Hills,
Australia, 2023

20/80

Duckhorn

Chardonnay, Napa Valley,
California, USA, 2022

22/88

Jean Louis Mothe

Chablis, Burgundy, France,
2022

25/100

Chateau d'Esclans

Rosé, "Whispering Angel"
Côtes de Provence, France, 2023

23/92

Château Minuty

Rosé, "Prestige", Côtes de
Provence, France, 2023

20/80

Château Sainte Marguerite

Fantastique Côtes de Provence,
France, 2022

26/110

Au Bon Climat

Pinot Noir, Santa Barbara
County, California, 2023

20/80

Paul Hobbs

"Felino" Viña Cobos, Malbec,
Mendoza, Argentina, 2020

20/80

Decoy by Duckhorn

Cabernet Sauvignon, California,
USA, 2021

25/100

Landot Haut-Médoc

Bordeaux, France,
2016

25/100

Jaffelin Moulin-à-Vent

Beaujolais, France,
2021

18/75

Joseph Phelps

Cabernet Sauvignon, Napa
Valley, California, 2021

60/260

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