

LOUNGE & BAR MENU

OYSTERS

Single Variety or Assortment of Oysters
KYD 45

TUNA-FOIE GRAS

Layers of Thinly Pounded Yellowfin Tuna, Foie Gras, Toasted Baguette, Chives, Extra Virgin Olive Oil
KYD 55

LOBSTER

Butter Poached Maine Lobster, Leek, Panisse, Lobster Sauce “American”
KYD 52

SALMON

Barely Cooked Salmon, Veal Tongue, Caviar, Horseradish Emulsion
KYD 65

SCALLOP

Warm Scallop, Wild Mushroom, Celery Root, Smoked Butter
KYD 43

TRUFFLE

Homemade Fettuccine, Truffle Butter, Chives
KYD 55

DOVER SOLE

Pan Seared Dover Sole, Green Papaya, Red Wine-Jerk Jus
KYD 78

OCTOPUS

Octopus “A La Plancha”, Tomato, Chorizo Emulsion
KYD 53

FILET

Seared Beef Tenderloin, Truffle-Squash “Taco”, Mole Jus
KYD 74

MANGO

Cayman Mango, Matcha, Greek Yoghurt Ice Cream
KYD 28

PERUVIAN DARK CHOCOLATE

Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream
KYD 28

MONT BLANC

Rum & Chestnut Mousse, Candied Mandarin Sherbet, Chestnut Gelato
KYD 28

Menu available only at the Lounge and Bar area

*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
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)*