

BLUE

DORADE & BEEF

Dorade & Beef Roulade, Dashi Gelee, Wasabi – Citrus Crème Fraiche
Charles Heidsieck, '200 Years of Liberty', Brut Reserve, Champagne, France, NV

OR

KANPACHI

Kanpachi Tartar, Jicama, Tomatillo – Cardamom Vinaigrette
Zuccardi 'Poligonos del Valle de Uco', Sauvignon Blanc, Tupungato, Argentina, 2021

OR

OYSTERS

East & West Coast Oysters, Radish, Raspberry, White Champagne Ponzu
Laurent-Perrier, Cuvée, Brut Rosé, Champagne, France, NV

LOBSTER

Butter Poached Maine Lobster, Miso Crème, Truffle, Lobster-Squash Emulsion
Pierre Bourée et Fils, Bourgogne, France 2019

OR

SCALLOP

Warm Scallop, Wild Mushroom, Celery Root, Smoked Butter
Château de la Font du Loup, Châteauneuf-du-Pape, Rhone, France, 2020

OR

SNAPPER

Bread Crusted Queen Snapper, Crab - Stuffed Pepper, Cilantro - Tamarind Sauce
Hestan Vineyards, Sauvignon Blanc, Napa Valley, USA, 2020

HAMACHI

Seared Hamachi, Onion-Truffle Tart, Grapes, Green Peppercorn-Foie Gras Jus
Shelter, The Butcher, Cabernet Sauvignon, Napa Valley, USA, 2015

OR

OCTOPUS

Octopus “A La Plancha”, Tomato, Chorizo Emulsion
Marqués de Murrieta, Gran Reserva, Rioja, Spain, 2015

OR

TUNA

Rare Grilled Tuna, Lemon Puree, Sambal-Shrimp Sauce
Aviatrix, Grenache, El Dorado Hills AVA, California, USA, 2019

MACADAMIA NUT

Macadamia Cremeux, Banana, Tonka Bean Ice Cream
Henriques & Henriques, 10 Years Old Verdelho, Madeira, Portugal

OR

MANGO

Cayman Mango, Matcha, Greek Yoghurt Ice Cream
Château Rieussec, 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 2017

Prix Fixe 4 Courses KYD 190

*Prix Fixe 4 Courses Wine Pairing KYD 100
Rare Vintage Wine Pairing KYD 225*

*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)*

ERIC RIPERT

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, 2015

LANGOUSTINE

Seared Langoustine, Iberico Ham, Artichoke, Clam - Mustard Emulsion
Gran Vino, Pazo Barrantes, Albariño, Rias Baixas, Spain, 2020

SALMON

Barely Cooked Salmon, Veal Tongue, Caviar, Horseradish Emulsion
Domaine Serene, 'Yamhill Cuvée', Pinot Noir, Willamette Valley, USA, 2017

HALIBUT

Poached Halibut, Leek Terrine, Truffle, Madeira-Mushroom Jus
Vietti Tre Vigne, Barbera d'Asti, Italy, 2020

DOVER SOLE

Pan Seared Dover Sole, Green Papaya, Red Wine-Jerk Jus
Ridge, "Geyserville", Alexander Valley, California, USA, 2020

GREEN APPLE

Granny Smith Sorbet, Calvados Chantilly, Tarragon

CHOCOLATE - POPCORN

Chocolate Cremeux, Popcorn Mousse, Bourbon-Caramel Sauce

Eric Ripert Tasting Menu KYD 285

Chef's Choice Tasting Menu KYD 360

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

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VEGETARIAN

AVOCADO

Charred Avocado, Heart of Palm, Mango, Aguachile

Nik Weis, St. Urbans-Hof, Wiltinger, Alte Reben, Riesling, Mosel, Germany, 2020

ARTICHOKE

Artichoke Panache, Potato a la Crème, Tamarind-Brown Butter

Lucien Muzard & Fils, La Maladière, Santenay, Bourgogne, France, 2020

CAULIFLOWER

Cauliflower Custard, Truffle, Comte Emulsion

Domaine du Vieux, Télégraphe, Châteauneuf-du-Pape 'La Crau', Rhone, France, 2021

BEETROOT

Braised Beetroot Tart, Brioche-Horseradish Crème, Walnut, Green Apple

Clau de Nell, Grolleau, Loire, France, 2016

LASAGNA

Wild Mushroom, Celery, Truffle Emulsion

Vietti Tre Vigne, Barbera d'Asti, Italy, 2020

HIBISCUS

Ginger Hibiscus Sorbet, Raspberry, Citrus Crumble

MANGO

Cayman Mango, Matcha, Greek Yoghurt Ice Cream

Château Rieussec, 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 2017

Vegetarian Tasting Menu KYD 235

Vegetarian Wine Pairing KYD 150

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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, Truffle-Squash "Taco", Mole Jus

Shelter, The Butcher, Cabernet Sauvignon, Napa Valley, USA, 2015

LAMB

Pan Seared Rack of Lamb, Macadamia Nut, Cucumber, Eggplant, Jus "Vierge"

Grable Vineyards, Patience, Cabernet Sauvignon, Knights Valley, USA, 2010

WAGYU

Grilled Hanging Tender, Vietnamese Spring Roll, Kimchi-Beef Jus

Crauford, 'Piper Doon', Cabernet Franc, Napa Valley, USA, 2013

IMPERIAL SELECTION CAVIAR

30g Classic Condiments

Supplement KYD200

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