# DINNER BY DESIGN

Served daily from 6 p.m. to 10:00 p.m.

#### APPETIZERS

CREAM OF TOMATO SOUP Side of Focaccia Croutons	\$10
CLASSIC SHRIMP COCKTAIL Cocktail Sauce	\$22
TOMATO TARTAR Beefsteak Tomato, Light Soy Dressing, Yellow Tomato Yolk	\$16
AHI TUNA TARTAR	\$22

Ponzu, Wonton Chips, Wasabi Aioli, Tobiko

## ENTRÉES

BLUE HOUSE SALMON Fennel Crust, Blistered Cherry Tomato, Confit Fennel, Fennel Sauce	\$40
OSSOBUCO Cayman Style Sour Red Cabbage, Crispy Onion	\$55
TIKKA MASALA CHICKEN ROULADE Greek Yogurt, Papadam, Mint Chutney	\$30
NIMAN RANCH 6 OZ. TENDERLOIN	\$52
NIMAN RANCH NY Stripe 14 OZ. SELECTION OF SAUCES: Classic Bordelaise Sauce, Chimichurri, Creamed Horseradish	\$68
CREATE YOUR OWN PASTA PASTA: Penne/Macaroni/Spaghetti SAUCE: Marinara/Bolognese/Alfredo ADD ON TO PASTA:	\$20
Bacon Chicken Shrimp Lobster Tail Mushrooms, Peas or Asparagus	\$6 \$8 \$10 \$25 \$6

Gluten-free selections can be made upon request. All prices are quoted in KYD and USD (1 KYD = 1.25 USD). A 20% gratuity and 5 KYD / 6.25 USD delivery charge will be added to your bill. Please advise your order taker about dietary restrictions or allergies.

The Ritz-Carlton, Grand Cayman is proud to support "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

#### PLANT BASED

CARIBBEAN VEGETABLE CURRY	\$24
Coconut Milk, Coconut Rice	
KOREAN BBQ	\$23
Charred Yakitori Celeriac, Red Kimchi	

#### SIDES

ROASTED GARLIC YUKON GOLD PUREE	\$10
HASSELBACK POTATO Smoked Bacon, Chilli Oil, Gruyere and Parmesan	\$12
TRUFFLE MAC AND CHEESE	\$14
HARICOTS VERTS Lemon Oil, Smoked Sea Salt, Charred Cashew Nuts	\$10
CHIPOTLE LIME CREAM CORN AND BACON	\$12
VEGETABLE CHAUFA	\$10
STEAMED SEASONAL VEGETABLES	\$8
ROASTED ONIONS AND WILD MUSHROOMS	\$12

### SWEET ENDINGS

TRADITIONAL KEY LIME PIE	\$12
Lime Meringue	
THE RITZ-CARLTON SIGNATURE CAKE	\$14
Chocolate Cake with Grand Marnier, Soaked Candied Orange,	
Salted Caramel, Bittersweet Ganache with Orange Zest	
DULCE DE LECHE CHEESECAKE	\$13
Whipped Cream and Blondie Bits	
PEANUT BANOFFEE	\$15
Caramelized Banana's, Salted Caramel Mousse,	
Crispy Peanuts	
CHEESE PLATE	\$24
Selection of 3 Cheeses	
Spicy Nuts, Quince Paste (Fruit Jam), Honeycomb, Figs Cake,	
Lavash Bread, Nuts & Seeds Crackers	