

## **APPETIZERS**

Indian Vegetable Samosas Mint Yogurt Raita	\$148
Iberian Charcuterie Board Olives, Pickles and Grilled Country Bread	\$398
Pan-Seared Foie Gras Beef Jus, Brioche and Caramelized Apple	\$258
Buffalo Chicken Wings Blue Cheese Dressing	\$188
Grilled marinated Spanish octopus  Cold Hummus, Charred  Lemon and chorizo breadcrumbs	\$308
Salmon tartare Onion, shallots, gherkins, chives, cucumber, rye bread and trout egg	\$348
Baked Camembert cheese Rosemary and garlic scented cheese, grilled sourdough, honey	\$258
Vietnamese Shrimp Spring Rolls with Sriracha Mayonnaise	\$158
Deep Fried Prawn Wontons with Thai Chili Sauce	\$168



## **SALAD**

Caesar Salad Parmesan Crisp, Hard-boiled Egg and flat bread served with your choice of grilled chicken, salmon or prawns	\$288
Kale salad two ways Cream and Cottage cheese, Toasted Hazelnuts and Honey Dressing	\$268
Arugula Salad with Burrata Cheese, Bottarga, Asparagus and Extra Virgin Olive Oil	\$328
SOUP	
Daily Soup (please check with your server for the daily soup)	\$168
Super Green Peas & Mint	\$178
Velvety Green Peas Soup Topped with Toasted Sunflower Seeds and Lemon Tahini	
Lobster Bisque	\$228
Hot and Sour Seafood Soup	\$198



## **MAIN COURSE**

French Beef Cheek	\$498
Cooked Sous Vide for 8 Hours with	
Mashed Potatoes, Beef Jus and Seasonal Vegetables	
Roasted Salmon	\$468
Glazed with Mildly Spicy Bell Pepper and	
Tomato Sauce Served with Brown Rice	
Grilled Whole Spring Chicken	\$408
Served with Charred Corn, Red Peppers and Chimichurri Dressing	
Confit Duck leg	\$448
Braised Lentils, Mashed Potatoes, Seasonal Greens and Gravy	
Miso Blackened Cod	\$528
Daikon Cream Sauce, Shishito Peppers, Crispy Kale	
Grilled Lamb Rack	\$548
Grilled Mediterranean Vegetables, Herb Potatoes and Lamb Jus	·
Beef Rossini	\$768
Grilled USA Tenderloin, Pan-Seared Foie Gras, Mashed Potatoes,	7.00
Baby Greens, Mushrooms and Perigord Sauce	



## **ASIAN SELECTION**

Indian Vegetable Curry	\$298
Fried Rice with Shredded Abalone and Shrimp	\$328
Butter Chicken with Basmati Rice	\$338
Hainanese Chicken Rice with Chili Sauce and Dark Soy Sauce	\$358
Singapore Laksa: Thick Vermicilli Noodles in Aromatic Coconut Laksa Soup Served With Fish Cake, Prawns, Hard Boiled Egg, Shredded Chicken and Deep Fried Bean Curd	\$328
Snapper Goan Fish Curry	\$358
Grilled Sichuan Marinated King Prawns with Toast	\$508
PLANT BASED	
PLANT BASED  Tofu Tagliatelle Pesto Genovese  Tofu Skin with Basil Pesto and Lemon Zest	\$238
Tofu Tagliatelle Pesto Genovese	\$238 \$258
Tofu Tagliatelle Pesto Genovese  Tofu Skin with Basil Pesto and Lemon Zest  Buddha Bowl  Red Cabbage, Tomato, Avocado, Beet Hummus, Olive Soil,	•



Vegan Burger Linseed Bun, Tempeh Patty, Avocado, Lettuce, Tomato, Hummus and French Frie *Vegan Cheese Option Available	\$318 ?s
Cardamom Coconut Panna Cotta, Raspberry Coulis and Soy Chocolate Ganache	\$198
PASTA SELECTION	
Tagliatelle, Spaghetti, Rigatoni, Gluten Free Penne	\$308
Sauce of Your Choice: Tomato & Basil, Bolognese, Carbonara or Fungi	
SANDWICHES, BURGERS & WRAPS	
Avocado Smash Grilled Sourdough, Avocado, Cherry Tomatoes, Greens, Sautéed Mushrooms, Watercress and Crispy Chick Peas	\$268
The Ritz-Carlton Club Sandwich Chicken Breast, Bacon, Avocado, Fried Egg, Herb Mayonnaise and Toasted Bread	\$308
Chicken Scaloppini BLT Sandwich Wasabi Mayonnaise, Apricot and Walnut Bread, Bacon, Lettuce and Tomato	\$328
Cheeseburger  Beef Patty, Cheddar Cheese, Tomato, Lettuce and Onion Marmalade  All prices are in HK\$ and subject to 10% service charge	\$348

The Ritz-Carlton, Hong Kong International Commerce Centre, 1 Austin Road West, West Kowloon +852 2263 2270

Please contact our team in case of any concern for food allergies Seasonal ingredients on the menu may be subject to changes without prior notice, depending on the availability



# Tandoori Chicken Wrap Grilled Tortilla, Tandoori Chicken, Lettuce, Onions and Yoghurt Mint Raita

\$298

# \*All Sandwiches, Burgers and Wraps Are Served with French Fries or Mixed Green Salad

### **PREMIUM STEAK SELECTION**

US Prime Ribeye 330g	\$858
US Prime Striploin 280g	\$728
Australian Organic Beef Tenderloin 280g	\$778
Australian M7 Wagyu Tenderloin 200g	\$998
<b>Choice of Sauce:</b> Red Wine Jus/ Béarnaise / Black Pepper Each Steak Selection Comes with Your Choice of One Complimentary Side Dish	
SELECTION OF SIDE DISHES	
Sautéed Mixed Mushrooms with Shallots and Parsley	\$148
Grilled Brussel Sprouts with Bacon and Gravy	\$148
Black Truffle Potato Purée	\$148
Three Cheese Creamed Spinach	\$148



Gratin Dauphinois	\$148
Mixed Salad with Aged Balsamic and Parmesan Shavings	\$138
Rosemary Garlic Fries	\$148
DECCEPTO	
DESSERTS	
Ice Cream (1 scoop) (2 scoops)	\$80 \$145
Green Tea and Raspberry Dome	\$188
The Ritz-Carlton Cake Valrhona Chocolate and Grand Marnier	\$188
Candied Ginger Crème Brûlée	\$178
Blueberry Cheesecake	\$178
Chocolate Bar Chocolate Soil and White Chocolate Tofu	\$188

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\$288

**Assorted Cheese Platter**