



The Unknow Cuts Menu

APPETIZERS

Brined Beef Tongue with Garlic Aioli,
Roasted Pepper Relish and Baby Sorrel
and
Beef Carpaccio of Smoked Tenderloin
with Spicy Mayo, Rocket Salad and Citrus Dressing

Yuzu Gin & Tonic
Botanist Gin with Yuzu liquer and Tonic

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SECOND

Herb Breadcrumb Crusted Bone Marrow with
Bacon Onion Jam and Toasted Brioche
and
Short Ribs Braised In Balsamic
with Blue Cheese Crumble and Pear Compote

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MAIN

Wagyu Flank Steak with Arugula Pesto,
Parmesan Crisp and Truffle Jus
and
Red Wine Braised Beef Cheek, Potato & Celeriac Puree,
Horseradish Cream and Green Apple

De Martino, Cabernet Sauvignon , Maipo Valley , Chille

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DESSERT

Baked Alaska
(Vanilla & Strawberry Ice Cream)

HK\$918 per person

Botanist Gin & Wine pairing available at a supplement of HKD\$350

*All prices are in HK\$ and subject to 10% service charge
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*

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