

# TASTING MENUS

TASTING MENUS ARE AVAILABLE PER TABLE ONLY

## BLUE

### CONCH

THINLY SLICED, CUCUMBER, MISO AIOLI,  
YUZU INFUSED CITRUS EMULSION  
RIESLING BLEND, NIKOLAIHOF, ELISABETH, TRADITION,  
WACHAU, AUSTRIA, 2016

### KAMPACHI

LIGHTLY GRILLED, MISO-SQUASH, BOK CHOY,  
SOY-GINGER VINAIGRETTE  
FURMINT, OREMUS, MANDOLAS, HUNGARY, 2017

### SCALLOP

POACHED, TURNIPS, SMOKED BUTTER  
CHARDONNAY, LINGUA FRANCA, BUNKER HILL,  
WILLAMETTE VALLEY, OREGON, 2017

### SWORDFISH

GRILLED, SUNCHOKE, GREEN PAPAYA,  
MUSTARD EMULSION  
MARSANNE/VIOGNIER, DOMAINE DE SAINT COSME,  
LES DEUX ALBION, RHONE VALLEY, FRANCE, 2018

### MONK

PAN SEARED, SQUID INK-FIDEUÀ,  
CHORIZO-CLAM EMULSION  
TEMPRANILLO, LOPEZ DE HEREDIA, TONDONIA  
RIOJA, SPAIN, 2005

### SORREL

CAYMAN SORREL COULIS, TUILE, YOGURT SORBET  
"A CLOCKWORK ORANGE"  
LILLET BLANC, SAUVIGNON BLANC, VERJUS, ROOIBOS TEA

### PAVLOVA

MALIBU CREAM, PINEAPPLE COMPOTE,  
LOCAL MANGO YUZU SORBET  
SÉMILLON BLEND, CHATEAU ROUMIEU,  
SAUTERNES, FRANCE, 2011

SIX COURSE PRIX FIXE MENU KYD 140  
WINE PAIRING KYD 105

## ERIC RIPERT

### TUNA-FOIE GRAS

THINLY POUNDED LOCAL TUNA, FOIE GRAS,  
TOASTED BAGUETTE, CHIVES  
CHENIN BLANC, MONDAY CLUB, PÉT NAT,  
EOLA-AMITY HILLS, OREGON, 2017

### STRIPED BASS

TRUFFLED TARTARE, ZUCCHINI, PÉRIGORD VINAIGRETTE  
TORRONTES, SUSANA BALBO, BARREL FERMENATED,  
UCO VALLEY, ARGENTINA, 2017

### LANGOUSTINE

WARM LANGOUSTINE, SUSHI RICE, SEAWEED BUTTER,  
DASHI BROTH  
SEMILLON, DOMAINE OTT, CLOS DE MIREILLE,  
PROVENCE, FRANCE, 2017

### SALMON

BAKED, BUDDHA HAND LEMON, YOGHURT,  
INDIAN SPICED-SEA URCHIN SAUCE  
CHARDONNAY, VIOGNIER, ROUSSANNE, PWCO,  
BLINDFOLD, CALIFORNIA, 2016

### HALIBUT

JERK POACHED, SWEET POTATO, CHAYOTE,  
OXTAIL-SHERRY BROTH  
PINOT NOIR, MAISON L'ORÉE, VIEILLES VIGNES,  
GEVREY-CHAMBERTIN, BURGUNDY, 2011

### LOBSTER

BUTTER POACHED, POLENTA, WILD MUSHROOM,  
BORDELAISE SAUCE  
CABERNET SAUVIGNON BLEND, CHATEAU CARBONNIEUX,  
PESSAC-LÉOGNAN, BORDEAUX, 2012

### "THE EGG"

MILK CHOCOLATE POT DE CRÈME, CARAMEL FOAM,  
MAPLE SYRUP, SEA SALT  
"DEJAVU"  
LUSTAU OLOROSO, RUM, "COFFEE" LIQUEUR, LOCAL HONEY

### "MONT BLANC"

CHESTNUT CRÈMEUX, RUM CANDIED CHESTNUT,  
VANILLA ICE CREAM  
FURMINT, OREMUS, TOKAJI ASZU, 5 PUTTONYOS, HUNGARY, 2008

SEVEN COURSE PRIX FIXE MENU KYD 165  
WINE PAIRING KYD 125

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER ALL PRICES ARE QUOTED IN KYD AND CHARGED IN USD  
(EXCHANGE RATE KYD TO USD 1.25)

# ALMOST RAW

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## CAVIAR CONDIMENTS

### “IMPERIAL SELECTION HYBRID”

30G. 150 KYD

50G 250 KYD

### “BELUGA”

30G. 250 KYD

50G 400 KYD

## TUNA-FOIE GRAS

THINLY POUNDED LOCAL TUNA, FOIE GRAS, TOASTED BAGUETTE, CHIVES

## STRIPED BASS

TRUFFLED TARTARE, ZUCCHINI, PÉRIGORD VINAIGRETTE

## CONCH

THINLY SLICED, CUCUMBER, MISO AIOLI, YUZU INFUSED CITRUS EMULSION

## DORADE

TARTARE, YOUNG COCONUT, APPLE-GINGER BROTH

## HAMACHI

SLIVERS, EDAMAME, RADISH, KIMCHI EMULSION

## OYSTER

SMOKED CRÈME FRAICHE, DILL-CUCUMBER GRANITE

## MARKET

ORGANIC GREENS, MARKET VEGETABLES, PARMESAN CRISP, TRUFFLE-BALSAMIC VINAIGRETTE

**ADD LOBSTER KYD 15**

# BARELY TOUCHED

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## LANGOUSTINE

WARM LANGOUSTINE, SUSHI RICE, SEAWEED BUTTER, DASHI BROTH  
SUPPLEMENT KYD 15

## OCTOPUS

A LA PLANCHA, CASSAVA, AVOCADO, ACHIOTE EMULSION

## WAHOO

LIGHTLY SALTED GRILLED, PIQUILLO PEPPER, IBERICO CHUTNEY, BRANDADE FOAM

## SCALLOP

POACHED, TURNIPS, SMOKED BUTTER

## KAMPACHI

LIGHTLY GRILLED, MISO SQUASH, BOK CHOY, SOY-GINGER VINAIGRETTE

## WONTON

SHU MAI STYLE, CRAB, WILD MUSHROOM-TRUFFLE BROTH

## FOIE GRAS

PAN SEARED, SALSIFY, PEAR, PORT WINE DUCK JUS  
SUPPLEMENT KYD 15

# LIGHTLY COOKED

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## DOVER SOLE

“CAESAR STYLE” POACHED DOVER SOLE, CHARRED ROMAINE, CROUTON, TRUFFLE-PARMESAN NAGE  
SUPPLEMENT KYD 17

## SNAPPER

BAKED RED SNAPPER, “THAI” MEDLEY, LIME-SHRIMP BROTH

## SWORDFISH

GRILLED, SUNCHOKE, GREEN PAPAYA, MUSTARD EMULSION

## HALIBUT

JERK POACHED, SWEET POTATO, CHAYOTE, OXTAIL-SHERRY BROTH

## MONK

PAN SEARED, SQUID INK-FIDEUÀ, CHORIZO-CLAM EMULSION

## LOBSTER

BUTTER POACHED, POLENTA, WILD MUSHROOM, BORDELAISE SAUCE  
SUPPLEMENT KYD 15

## SALMON

BAKED, BUDDHA HAND LEMON, YOGHURT, INDIAN SPICED-SEA URCHIN SAUCE

## BEEF

SEARED TENDERLOIN, WILD MUSHROOM, ONION-POTATO CONFIT, SAUCE PÉRIGOURDINE  
SUPPLEMENT KYD 9  
ADD FOIE GRAS KYD 18

## FOUR COURSE À LA CARTE MENU KYD 115



THE RITZ-CARLTON, GRAND CAYMAN IS PROUD TO SUPPORT “CAYMAN SEA SENSE”  
BY ONLY PURCHASING SEAFOOD FROM SUSTAINABLE SOURCES.

A 17% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER  
ALL PRICES ARE QUOTED IN KYD AND CHARGED IN USD (EXCHANGE RATE KYD TO USD 1.25)