



**BLUE BY ERIC RIPERT**

## **Dinner Menu**

**Address:** The Ritz-Carlton

**Phone:** 1 (345) 815 6019

**Cuisine:** Seafood

## **PRIX FIXE FIRST COURSE OPTIONS**

Prix Fixe Five Courses CI\$240

Prix Fixe Five Courses Wine Pairing CI\$125

Rare Vintage Wine Pairing CI\$275

### **Hamachi**

Lightly Seared Hamachi, Asian Pear, Pickled Hon Shimeji Mushroom, Kimchi Emulsion. Wittmann, Riesling, Trocken, Rheinhessen, Germany 2020

### **Conch**

Conch Slivers, Corn, Sweet Potato, Aji Amarillo Emulsion . Dr. Loosen, Bernkasteler Lay Riesling, Kabinett, Mosel, Germany 2021

## **PRIXE FIXE SECOND COURSE OPTIONS**

### **Lobster**

Butter Poached Lobster, Corn, Ancho Chile-Dashi Broth . Flanagan, Chardonnay, Russian River Valley, California, 2021

### **Scallop**

Warm Scallop, Wild Mushroom, Sunchoke Purée, Smoked Butter. Moët & Chandon, Grand Vintage 2013, Champagne

## **PRIXE FIXE THIRD COURSE OPTIONS**

### **Dorade**

Pan Seared Dorade, Artichoke, Parisian Gnocchi, Mussel Sauce Marinière. Component, Semillon, Napa Valley, California 2018

## **Snapper**

Baked Snapper, Avocado, Radish, Guajillo-Pozole Broth. Hyland Estates, Willamette Valley, Oregon, USA, 2022

# **PRIX FIXE FOURTH COURSE OPTIONS**

## **Tuna**

Rare Grilled Tuna, Pea, Green Papaya, Chorizo Emulsion. Col d'Orcia, Brunello de Montalcino, Tuscany, Italy, 2017

## **Octopus**

Octopus "A La Plancha", "Coleslaw", Seasoning Pepper, Jerk-Butter Emulsion. La Nerthe, Les Cassagnes, Côtes du Rhone-Villages, France, 2021

# **PRIX FIXE FIFTH COURSE OPTIONS**

## **Sticky Toffee**

Sticky Toffee Madeleine, Blood Orange, Muscovado, Whiskey Ice Cream. Quinta do Vallado, Tawny 30 Years, Portugal

## **Mango**

Cayman Mango, Coconut, Ginger-Mango Sorbet. Domaine Huet, Sec, Vouvray, France, 2011

# **ERIC RIPERT TASTING MENU**

Eric Ripert Tasting Menu KYD 290

Chef's Choice Tasting Menu KYD 365

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

## **Tuna-Foie Gras**

Layers of Thinly Pounded Yellowfin Tuna, Foie Gras, Toasted Baguette, Chives, Extra Virgin Olive Oil. Lucien Crochet, Sancerre, Loire, France, 2022

## Langoustine

Lightly Seared Langoustine, Pineapple, Cauliflower, Indian Spiced Sauce. Champalou, Les Fondraux, Vouvray, Loire, France, 2022

## Salmon

Barely Cooked Salmon, Caviar, Veal Tongue, Horseradish Emulsion. Moët & Chandon Grand Vintage, Champagne, France, 2013

## Dover Sole

Pan Seared Dover Sole, Romaine Heart, Potato, Parmesan – Vichyssoise. Marqués de Murrieta, Capellánía, Rioja, Spain, 2018

## Halibut

Poached Halibut, Salsify, Truffle, Red Wine-Ginger Jus. Jean-Luc Colombo, Les Ruchets, Cornas, Rhône, France 2012

## Kiwi

Compressed Kiwi, Yoghurt Sorbet, Cucumber-Mint Broth

## Black Forest

55% Equatoriale Chocolate, Tahitian Vanilla, Cognac, Cherry. W & J Graham's Six Grapes Reserve Port, Portugal

# VEGETARIAN TASTING MENU

Vegetarian Tasting Menu KYD 240

Vegetarian Wine Pairing KYD 150

## Heart of Palm v

Hawaiian Heart of Palm, Turnip, Tomatillo-Cardamom Jus. Rudi Pichler, Grüner Veltliner, Wachau, Austria, 2022

## Artichoke v

Artichoke Panache, Citrus Risotto, Chive-Lemon Butter. Marcel Deiss, Complantation, Alsace, France, 2020

## Cauliflower v

Cauliflower custard, truffle, comte Lightly Smoked Cauliflower, Pineapple, Garam Masala Jus. Component, Semillon, Napa Valley, California 2018

## Butternut Squash v

Butternut Squash Kataifi, Macadamia Nut, Yoghurt. Ruinart Blanc de Blanc N/V, Champagne, France

## **Tortelli**

Truffle-Wild Mushroom Tortelli, Celeriac, Truffle Dashi Pio Cesare, Nebbiolo, Langhe, Piedmont, Italy, 2020

## **Fig**

Fig Granite, Pear Sorbet, Port Wine

## **Mango**

Cayman Mango, Coconut, Ginger-Mango Sorbet. Domaine Huet, Sec, Vouvray, France, 2011

# 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

## **Taragai**

Thinly Sliced Taragai, Fennel, Citrus-Pink Peppercorn Vinaigrette. Rudi Pichler, Grüner Veltliner, Wachau, Austria, 2022

## **Lamb**

Pan Seared Lamb Rack, Farro, Black Garlic, Paprika-Cumin Jus. Le Puy, Emilien, Bordeaux 2019

## **Striploin**

NY Striploin, Lobster- Potato "a la crème", Lobster-Beef Jus. Component, La Carriere, Bordeaux, France, 2016

## **Beef**

Seared Beef Tenderloin, Potato Confit, Wild Mushroom, Roquefort, Port Wine Jus. La Caccia di San Giovanni Rosso Toscana IGT, Tuscany, Italy, 2020

## **Imperial Selection Caviar**

30g classic condiments. Supplement CI\$200

Blue by Eric Ripert changes their menu tasting menu. These dishes here are subject to change. [Visit the website](#) for the most up-to-date menu.

Last updated: Mon 10 Feb, 2025