



BLUE BY ERIC RIPERT

Dinner Menu

Address: The Ritz-Carlton

Phone: 1 (345) 815 6019

Cuisine: Seafood

ERIC RIPERT TASTING

Tuna-Foie Gras

Layers of thinly pounded yellowfin tuna, foie gras, toasted baguette, chives, extra virgin olive oil. Moët & Chandon, Brut Rosé Grand Vintage, Champagne, France, 2015

Langoustine

Seared langoustine, Iberico ham, artichoke, clam-mustard emulsion. Marcel Deiss Complantation, Alsace, France, 2020

Salmon

Barely cooked salmon, veal tongue, caviar, horseradish emulsion. Vincent Girardin, Le Vielle Vignes, Puligny-Montrachet, France, 2021

Halibut

Poached halibut, leek terrine, truffle, Madeira-mushroom jus. Massimo Rivetti "Froi", Barbera D'Alba, Italy, 2020

Dover Sole

Pan-seared Dover sole, green papaya, red wine-jerk jus. Ridge, "Geyserville", Alexander Valley, California, USA, 2021

Green Apple

Granny Smith sorbet, calvados chantilly, tarragon

Chocolate Popcorn

Chocolate cremeux, popcorn mousse, bourbon-caramel sauce. Henriques & Henriques, 10 Years Old Verdelho, Madeira, Portugal

Eric Ripert Tasting Menu CI\$285

Chef's Choice Tasting Menu CI\$360

Eric Ripert Wine Pairing CI\$150

Chef's Choice Menu Wine Pairing CI\$200

Eric Ripert Rare Vintage Wine Pairing CI\$375

Chef's Choice Menu Rare Vintage Wine Pairing CI\$450

BLUE TASTING

Blue Prix Fixe Four Courses CI\$195 (Choose one item from Option 1, 2, 3 & 4)

Blue Prix Fixe Six Courses CI\$255

Blue Prix Fixe Four Courses Wine Pairing CI\$100

Rare Vintage Wine Pairing CI\$225

FIRST COURSE OPTIONS

Hamachi

Lightly Seared Hamachi, Asian Pear, Pickled Hon Shimeji Mushroom, Kimchi Emulsion Charles Heidsieck, '200 Years of Liberty', Brut Reserve, Champagne, France, NV

Striped Seabass

Seabass Tartare, Zucchini, Truffle, Vinaigrette "Perigourdine" Component, Vin de Fleurs, Provence, France, 2022

Oysters

East & West Coast Oysters, Radish, Raspberry, Champagne Ponzu Laurent-Perrier, Cuvée, Brut Rosé, Champagne, France, NV

SECOND COURSE OPTIONS

Lobster

Butter Poached Maine Lobster, Leek, Panisse, Lobster Sauce "American" La Sirena, Chardonnay, Russian River Valley, Sonoma County, 2020

Scallop

Warm Scallop, Wild Mushroom, Sunchoke Puree, Smoked Butter Capellanía, Marques de Murrieta, Rioja, Spain, 2018

Red Snapper

Baked Red Snapper, Shrimp, Avocado, Baja Sauce Anima Negra 'An-2', Mallorca, Spain, 2020

THIRD COURSE OPTIONS

Swordfish

Grilled Swordfish, Red Cabbage, Black Garlic Jus Jaffelin, Sur les Grèves, Clos Sainte-Anne, Beaune 1er Cru, France, 2018

Octopus

Octopus "A La Plancha", Tomato, Chorizo Emulsion La Rioja Alta S.A., Gran Reserva 904, Rioja, Spain, 2015

Monk

Pan Seared Monkfish, Squid Ink Fideua, Pepper "Ceviche", Paprika Broth Hisenda Miret, Parés Baltà, Penedès, Spain, 2019

FOURTH COURSE OPTIONS

Mont Blanc

Rum & Chestnut Mousse, Candied Mandarin Sherbet, Chestnut Gelato Quinta do Vallado 30 years Tawny, Porto, Portugal

Mango

Cayman Mango, Matcha, Greek Yoghurt Ice Cream Château Rieussec, 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 2016 Prix

VEGETARIAN TASTING

Avocado

Charred avocado, heart of palm, mango, aguachile. Wittman, trocken, Riesling, Rheinhessen, Germany, 2020

Artichoke

Artichoke panache, potato a la crème, tamarind-brown butter. Vincent Girardin, Les Vieilles Vignes, Pouilly-Fuissé, Burgundy

Cauliflower

Cauliflower custard, truffle, comte emulsion. Clos Saint Jean, Châteauneuf-du-Pape, Rhone, France, 2021

Eggplant

Grilled eggplant, sunchoke, bell pepper, yoghurt-tahini foam. Maison Chanzy, Clos de La Fortune, Aligote, Bouzeron, Burgundy, 2018

Lasagna

Wild mushroom, celery, truffle emulsion. Pio Cesare, Nebbiolo, Piemonte, Italy, 2020

Hibiscus v

Ginger hibiscus sorbet, raspberry, citrus crumble

Mango v

Cayman mango, matcha, Greek yoghurt ice cream. Château Rieussec, 'Les Carmes de Rieussec', Sauternes, Bordeaux, France, 2017

Vegetarian Tasting Menu CI\$235

Vegetarian Wine Pairing CI\$150

UPON REQUEST

To add on or substitute any course in the tasting menus.

Oysters

Single variety or assortment. Laurent-Perrier, Brut, "La Cuvée", Champagne, France, NV

Filet

Seared beef tenderloin, truffle-squash "taco", mole jus. Shelter, The Butcher, Cabernet Sauvignon, Napa Valley, USA, 2015

Lamb

Pan seared rack of lamb, macadamia nut, cucumber, eggplant, jus "vierge". Grable Vineyards, Patience, Cabernet Sauvignon, Knights Valley, USA, 2010

Wagyu

Grilled hanging tender, Vietnamese spring roll, kimchi-beef jus. MR Mvemve Raats de Compostella, Stellenbosch, South Africa, 2008

Imperial Selection Caviar

30g classic condiments (supplement CI\$200)

20% service charge will be added to your bill.

Dishes and prices are subject to change regularly.

Last updated: Fri 09 Feb, 2024