



**BLUE BY ERIC RIPERT**  
**Lounge & Bar Menu**

**Address:** The Ritz-Carlton

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

**Cuisine:** Seafood

## LOUNGE & BAR MENU

<b>Oysters</b>	<b>CI\$45</b>
Single variety or assortment	
<b>Tuna Foie-Gras</b>	<b>CI\$55</b>
Layers of thinly pounded yellowfin tuna, foie gras, toasted baguette, chives, extra virgin olive oil	
<b>Lobster</b>	<b>CI\$52</b>
Butter poached Maine lobster, miso crème, truffle, lobster-squash emulsion	
<b>Salmon</b>	<b>CI\$65</b>
Barely cooked salmon, veal tongue, caviar, horseradish emulsion	
<b>Scallop</b>	<b>CI\$43</b>
Warm scallop, wild mushroom, celery root, smoked butter	
<b>Truffle</b> <input type="checkbox"/>	<b>CI\$55</b>
Homemade fettuccine, truffle butter, chives	
<b>Dover Sole</b>	<b>CI\$78</b>
Pan seared dover sole, green papaya, red wine-jerk jus	
<b>Octopus</b>	<b>CI\$53</b>
Octopus "a la plancha", tomato, chorizo emulsion	
<b>Filet</b>	<b>CI\$74</b>
Seared beef tenderloin, truffle-squash "taco", mole jus	
<b>Mango</b> <input type="checkbox"/>	<b>CI\$28</b>
Cayman mango, matcha, greek yoghurt ice cream	
<b>Chocolate Popcorn</b> <input type="checkbox"/>	<b>CI\$28</b>
Chocolate cremeux, popcorn mousse, bourbon-caramel sauce	
<b>Mont Blanc</b> <input type="checkbox"/>	<b>CI\$28</b>
Rum and chestnut mousse, candied mandarin sherbet, chestnut gelato	

Last updated: Thu 07 Dec, 2023