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

Blue Wine Pairing CI$145

Blue Sommelier Selection Wine Pairing CI$295

Scallop

Cured Scallop, Smoked Parsnip Purée, Pickled Radish, Granny Smith & Celery Jus

Shima-aji

Shima-Aji Sashimi, Caramelized Plum, Daikon, Ginger-Yuzu Dashi

PRIXE FIXE SECOND COURSE OPTIONS

Lobster

Mildly Barbecued Lobster, Zucchini & lobster Roulade, Crispy Chickpeas, Béarnaise

Hamachi

Lightly Seared Hamachi, Carrot Vierge, Gochujang Soba Noodles, Tamarind & Lemongrass Infusion

PRIXE FIXE THIRD COURSE OPTIONS

Tuna

Rare Confit Tuna, Fennel & Citrus Vierge, Salsa Tonnata, Caviar

Snapper

Steamed Snapper, Root Beer Leaves, King Crab Tamale, Corn & Parmesan Foam, Chicken-Corn Consommé

PRIX FIXE FOURTH COURSE OPTIONS

Monkfish

Pan Seared Monkfish, Charred Avocado, Cilantro, Chayote, Pasilla Sauce

Striped Bass

Pan Seared Striped Bass, Sautéed Cabbage, Tomatillo & Shrimps, Al Pastor Emulsion

PRIX FIXE FIFTH COURSE OPTIONS

Fondant

Chocolate Fondant, Grapefruit Textures, Buckwheat Gelato, Puff Grains

Persimmon

Greek Yogurt Mousse, Bergamot, Shiso Leaf, Persimmon-Cayman Honey Sorbet

ERIC RIPERT TASTING MENU

Eric Ripert Tasting Menu CI$290

Eric Ripert Wine Pairing CI$170

Eric Ripert Sommelier Selection Wine Pairing CI$395

Tuna-Foie Gras

Layers of Thinly Pounded Yellowfin Tuna, Foie Gras, Toasted Baguette, Chives, Extra Virgin Olive Oil

Langoustine

Lightly Seared Langoustine, Pineapple, Cauliflower, Indian Spiced Sauce

Salmon

Barely Cooked Salmon, Caviar, Veal Tongue, Horseradish Emulsion

Turbot

Mildly Barbecued Turbot, Pickled Green Bell Pepper, Bérnaise Emulsion, Imperial Caviar

Halibut

Poached Halibut, Salsify, Truffle, Red Wine-Ginger Jus

The Egg

Milk Chocolate Pot De Crème, Caramel Foam, Maple Syrup, Cayman Sea Salt

Hazelnut

Hazelnut Praline & Goat Cheese Mousse, Milk Chocolate Cremeux, Kataifi, Orange Blossom Sherbet

VEGETARIAN TASTING MENU

Vegetarian Tasting Menu KYD 210

Vegetarian Wine Pairing KYD 150

Cauliflower v

Rainbow Cauliflower Carpaccio, Pickled Carrot, Grapefruit, Smoked Eggplant Consommé

Fennel v

Fennel Confit, Seaweed Caviar, Saffron Beurre-Blanc

Tamal v

Poblano Pepper Tamal, Corn, Black Trumpet, Pumpkin Seeds, Ancho-Adobo Sauce

Risotto v

Carnaroli Acquerello Rice, Leek Confit, Fontina Fondue, Truffle Vinaigrette, Winter Truffle

Celeriac v

Roasted Celeriac Steak, Celery Textures, Puffy Black Quinoa, Hazelnut, Honey & Spices Sauce

Sudachi v

Vanilla Crème Fraîche, Sudachi Mint Sorbet, Mango Compote, Jasmine Broth

Fondant v

Chocolate Fondant, Grapefruit Textures, Buckwheat Gelato, Puff Grains

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: Tue 10 Mar, 2026