



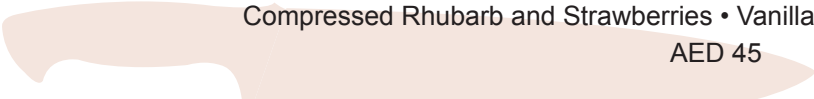
# Dessert



## Arabica Coffee Infused Crème Caramel

Vanilla • Mint Infused Citrus Fruit • Hot Chocolate Coffee Espuma  
AED 50

## Vasherin



Compressed Rhubarb and Strawberries • Vanilla Panna Cotta • Crispy Meringue  
AED 45

## White Chocolate Cheesecake

Yuzu Cream • Rustic Hazelnut Praline Ice Cream  
AED 50



## Baked Chocolate Mousse


Honey Malt Ice Cream  
AED 50

## “Jazz” Apple Pie



Cream Cheese Crust • Old Fashioned Vanilla Ice Cream  
Toasted Oats • Cinnamon Anglaise  
AED 50

## The Ritz-Carlton Cake




Moist Chocolate Cake • Chocolate Ganache • Grand Marnier  
(also available without alcohol)  
AED 55

## Cheese Plate



Daily Selection of Cheeses • Truffle Honey • Berries • Fruit Jam  
AED 65



All prices are in AED inclusive of 10% municipality fee and 10% service charge.

\*Menu items and prices are subject to change




STEAK HOUSE




STEAK HOUSE

## Small Cuts

**Quinoa Salad**  60  
Asparagus • Feta Cheese • Spinach • Lemon Honey Dressing

**Burrata and Arugula Salad**   95  
Cream of Basil • Tomato Confit • Pine Nuts

**Organic Beet Salad**   60  
Fennel and Mint Jam • Roasted Walnut • Tarragon Yoghurt Cream • Asian Mix

**Center Cut Caesar Salad** 65  
In-House Smoked Brisket • White Anchovy • Caesar Dressing • Crostini

**Scallops** 95  
Smoked Eggplant • Jerusalem Artichoke • Black Truffle • Kale

**Balik Smoked Salmon** 85  
Togarashi Aioli • Citrus • Cream Fraiche • Multi Grain Bread

**Grilled Tiger Prawns** 100  
Roasted Pumpkin Purée • Asparagus • Sweet Potato Gnocchi • Sauce Américaine

**Wagyu Beef Carpaccio** 105  
Parmesan Cream • Fresh Black Truffle • Arugula

**Grilled Calamari** 80  
Celery Salad • Greek Yoghurt • Marinated Cucumber

**Foie Gras**  110  
Compressed Pineapple • Chocolate • Hazelnut Crumble • Honey Roasted Celeriac

**Royal Cabanon Oyster** 180  
Caviar De Sologne • Seawater and Yuzu Foam

**Dungeness Crab Cake** 85  
Tomato Kasundi • Arugula Salad

**Truffle Mushroom Risotto**  90  
Forest Mushroom • Parmigiano • Black Truffle

## Liquid Cuts

**Artichoke** 65  
Truffle & Potato Salad

**Lobster Chowder** 75  
Corn and Lobster Claw Salad

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## Center Cuts

US Prime Filet Mignon	180g	190
US Prime Sirloin	270g	230
US Prime Rib Eye	250g	250
AUS Wagyu Rib Eye 8-9	250g	385
AUS Wagyu Sirloin 9+	220g	450
AUS Lamb Rack	400g	230
US Rib Eye on the Bone	650g	375
AUS Angus Tenderloin	300g	290
Corn Fed Chicken	150g	140

## To share

AUS Tomahawk	1200g	570
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## Center Cut Signature

In House Dried-Aged US Prime T-bone	500g	385
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## Cuts from the Deep

Norwegian Salmon		150
Sea Bass		230
Canadian Grilled Lobster		355

*All mains include one side dish and sauce*

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Nuts



Vegetarian



Alcohol

## Side Cuts

40

### Jumbo Asparagus

Chanterelle Mushrooms • Béarnaise Sauce

### Creamed Spinach

### Sautéed Beans

Beef Bacon • Chili

### Broccoli Gratin

### Grilled Seasonal Vegetables

### Sautéed Forest Mushrooms

### Potato Mash

Gratinated with Gorgonzola

### House Made Fries

Truffle • Parmesan

### Potato Dauphinoise

### Sweet Potatoes Fries

### Baked Potato

### Sautéed Corn

Café de Paris Butter

### Center Cut Onion Rings

## Center Cut Sauces

### Béarnaise

### Wild Mushroom

### Pepper

### Center Cut BBQ

### Port Wine Jus

### Foie Gras

### Stilton Cheese

### Lemon Butter

### Café de Paris Butter

We invite you to share your memories and experiences at The Ritz-Carlton, DIFC on social media by using the hashtag #RCMemories.

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Nuts



Vegetarian



Alcohol