



BLUE JADE

At Blue Jade, we are proud to take our guests on an enchanting journey through the East.

We highlight the diversity of flavors and aromas by combining the authentic flavors from Vietnam, Thailand, Singapore, Japan & China with a contemporary approach and presentation.

The stone, Blue Jade, also known as the ultimate “Dream Stone”, is a talisman of peace and serenity. It calms and restores, like a veil of slow moving clouds covering the moon. It is widely used to temper emotional upheaval and to restore equilibrium.

The Ritz-Carlton, Dubai, Al Mamsha Street, Jumeirah Beach Residences,
P.O. Box 26525, Dubai, UAE +971.4.399.4000

ROLLS AND MORE

ENOKI FUTOMAKI (G) (V) 68

Crispy enoki, shiso leave, chili mayonnaise

FLAMED SALMON AVOCADO ROLL (N) (D) 78

Salmon, cream cheese, mayonnaise

CALIFORNIA MAKI (S) 78

Crab meat, cucumber, avocado, tobiko

DRAGON ROLL 88

BBQ eel, avocado, cucumber

TEMPURA MAKI (S) (G) 88

Prawn, cucumber, shiso leave

SPICY TUNA (N) 88

Crispy sushi rice, ginger, chili

SASHIMI or NIGIRI 98

Tuna, salmon, sea bass, yellow tail, scallop

Flamed salmon, BBQ eel, boiled octopus

Broiled wagyu beef

Choose 3 (comes with 3 pieces per choice)

SUSHI PLATTER (S) (G) (HB) 88 / 198

Tuna nigiri, salmon sashimi, assorted maki rolls

TOSS AND TURN

DUCK SALAD (N) 78

Roasted duck breast, carrot, cucumber, peanuts, Vietnamese dressing

PAPAYA SALAD (S) (N) 68

Shrimp, tomato, bean, Thai chili dressing

RICE PAPER ROLL (S) (G) 68

Soft shell crab, shiso leave, pineapple, tamarind chili sauce

SALMON TARTARE 78


Pickled ginger, onion, crispy rice, avocado

TUNA TATAKI (N) 78

Seaweed salad, cucumber, Goma dressing

MISO SOUP (V) 58

Wakame, tofu, mushroom

(N) Nuts | (S) Shellfish | (G) Gluten | (V) Vegetarian | (HB) Half Board |  Spicy
All prices are in AED and inclusive of 5% VAT, 7% municipality fees and 10% service charge.

STEAMED AND FRIED

EDAMAME (V) 38

Steamed edamame with sea salt or chili & garlic

STEAMED CHICKEN SIU MAI (G) 58

Light soy sauce & vinegar

PRAWN HAR GAO (S) (G) 68

Crystal dumpling chili oil

BEEF BAO (G) 78

Braised beef, onion, cucumber, lettuce

CHICKEN SHENG JIAN BAO (G) (N) 68

Pan fried bun, sesame, ginger, soy

DUCK GYOZA (G) 78

Scallion, onion, chive, ginger soy dip

GRILLED CHICKEN & BEEF SATAY (N) 88

Pickled cucumber, rice cake, peanut sauce

SEAFOOD SPRING ROLL (S) 88

Coriander, onion, mushrooms, lemon grass

SEARED & FRIED CRAB (S) (G) 88

Crab cake, crispy soft-shell crab, wasabi mayonnaise

NOODLES WET AND DRY

VIETNAMESE "PHO" NOODLE SOUP 78

Chicken or beef, rice noodles, herbs, lime

CHICKEN WONTON SOUP (G) 78

Pak choy, mushroom, egg noodles, spring onion

MALAYSIAN COCONUT CURRY LAKSA (S) (N) 78

Chicken, shrimps, rice noodles, tofu

UDON NOODLES SOUP (S) (G) 88

Prawn tempura, wakame, spring onion

PAD THAI (N) (S) 68


Rice noodles, prawns, bean sprouts, tamarind sauce

BAMI GORENG (G) 58

Chicken, mung beans sprouts, green onion, garlic

CHAR KUEY TEOW (G) 68

Beef, pak choy, bean sprouts, onion, soy

(N) Nuts | (S) Shellfish | (G) Gluten | (V) Vegetarian | (HB) Half Board |  Spicy
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WOK'S AND POT'S

DEEP-FRIED LOCAL SEA BREAM 138

Ginger, spring onion, dried chili, tamarind

STEAMED LOCAL RED SNAPPER (G) 138

Chinese cabbage, coriander, garlic, soy

THAI RED PRAWN CURRY (S) (HB) 78 / 178

King prawns, Thai eggplant, baby corn, home grown Thai basil

THAI GREEN CHICKEN CURRY (S) 138

Pea eggplant, green chili, coconut, home grown Thai basil

KUNG PAO CHICKEN (N) 128

Scallion, dried chili pepper, peanuts, ginger

BLACK PEPPER BEEF (HB) 78 / 178

Spring onion, bell pepper, black pepper sauce

FIVE SPICE LAMB CHOP (G) 168

Chayote, eggplant, goji berry, black bean sauce

VIETNAMESE FRIED RICE (S) 58

Chicken or prawn, onion, carrots, sweet corn

TOM YUM FRIED RICE (S) 58

Prawn, cucumber, tomato, egg, chili paste

STIR FRIED EGGPLANT TOFU (G) (V) 58

Fried tofu, eggplant, onion, black bean sauce

SAUTEED KANGKONG (V) 48

Garlic, chili, soy

SIGNATURE

LOTUS WRAPPED SEA BASS (S) 168

Ginger, herbal salad, lemon sauce

JAPANESE BLACK COD (N) (A) (HB) 78 / 178

Japanese miso glaze, sautéed asparagus, ginger root

WOK FRIED CHILI LOBSTER (S) (HB) 188 / 298

Onion, ginger, chili paste, egg


PEKING DUCK (G) Cucumber, leek, pancake, hoisin sauce

Half duck 148

Whole duck (HB) 120 / 268

BRAISED BEEF CHEEK 158

Potato, shitake, pak choy, five spice soy sauce

(N) Nuts | (S) Shellfish | (G) Gluten | (V) Vegetarian | (HB) Half Board |  Spicy
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SWEETS

LEMONGRASS CRÈME BRULEE (D) 48

Sesame crunch, coconut ice cream

LYCHEE CREAM (D) (G) 38

Mango compote, yoghurt sponge

PANDAN PANCAKE ROLLS (D) (G) (N) 48

Coconut, palm sugar, passion fruit coulis

PUMPKIN SESAME CAKE (N) 38


Pumpkin, red bean paste, glutinous rice, sesame

BLUE JADE FRUIT PLATTER 58

Selection of exotic fruits & berries

SELECTION OF ICE CREAM & SORBET (D) 28

Chocolate, vanilla, strawberry, coconut, lemon grass, mango

(N) Nuts | (S) Shellfish | (G) Gluten | (V) Vegetarian | (HB) Half Board |  Spicy
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SAKE

Sake is the most popular alcoholic beverage in Japan since 18th century made of fermented rice and comes with so many different types and variations.

Carafe 150m/Bottle

ORIGIN OF PURITY JUNMAI GINJO GENSHU 720 ml 850

This is a very smooth and round nama with soft, round, and rich.
The richness is not heavy, but it drinks smooth and very Omachi-like.

MOON ON THE WATER JUNMAI GINJO 720 ml 890

A fruity nose of lime and melon with bold hints of fennel, white pepper and allspice. The flavors gravitate to ripe cantaloupe and anise while the minerality from the soft water is evident in the finish.

GEKKEIKAN NIGORI SAKE 300 ml 300

Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit, with a long finish.


AMAKUCHI JUNMAI 1800 ml 85/850

Herbaceous with hints of grapefruit and a light earthiness.
Good acidity, mineral driven, well-balanced with a clean medium finish.

HAKUTSURU JUNMAI 1800 ml 90/890

Brewed with 250 years old traditional technique of Hakutsuru. It has characteristics of well-matured, full bodied taste and mellow reverberation.
Nada, Japan

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ASIAN COCKTAILS

ASIAN BLOSSOM 65

Gin, elder flower syrup, rosewater, lemon juice, orange bitters, soda

JADE GIN TONIC 65

Gin, lemongrass, lime juice, crafted pandan syrup, tonic water

RUN AWAY TO MACAU 65

Gin, kaffir lime leaf, elder flower syrup, pineapple juice, lemon juice

BANANA FASHIONED 65

Aged rum, cynar, caramelized banana, banana peel tincture

VIETNAMESE MYST 65

Whisky, house crafted five spice syrup, mint, cilantro, basil

SPICE MARKET 70

Fives spices syrup, Benedictine, Apricot Brandy, Whiskey, Lemon, Aquafaba, Angostura bitter

Inspired by the endless variety of the oriental spices from Indo-China. A delicious creation, packed with flavours that gives a sensory experience.

SONGKRAN 65

Kaffir lime leaves, Lychee puree, Lemon, Gin

Songkran is a Thai celebration that embraces goodwill, love, compassion and thankfulness, using water as the means of expression. With that spirit, our team wish to bring you a delightful moment, enjoying this cocktail.

SUMMER IN BANGKOK 65

Kaffir lime leaves, Red Chili, Lemon, Strawberry syrup, Tequila, Cointreau, Angostura bitter

A perfect combination of aromatic kaffir lime leaves and fresh chili. This lifted version of a classic margarita will bring you back to that great fun "Summer in Bangkok".

SPRING FORTUNE - "LỘC XUÂN" 65

Plum Wine, Vodka, Pomegranate, Kaffir Lime, Angostura Bitter, Lime juice

Pomegranate is the symbol of great blessing in our culture. Its Vietnamese name resembles the word Fortune! We want to take this chance to wish you a wonderful year with beautiful memories.

MULAN 75

Black currant & Hibiscus syrup, Lemongrass, Cherry liqueur, White Rum, Lemon, Orange Bitter

A vividly luscious cocktail with the bold flavors of rum, cherry liqueur, elevated by hibiscus and lemongrass. Also a humble creation inspired by the tale of Mulan.

LITTLE BALI 65

Wedang syrup, Lemon, Apricot brandy, White rum, Red wine

Inspired by an Indonesian delicacy called Wedang Jahe, a ginger tea made with spices and brown sugar. It is definitely a heart warming beverage not to be missed when you visit Bali.

MEI MEI 65

Jackfruit, Pandan syrup, Coconut cream, Condensed milk, Pineapple, White Rum

A smooth and creamy cocktail that recalls the favourite desert of Chinese immigrants families in Asia.

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JAPANESE WHISKEY

SUNTORY WHISKEY KAKUBIN 70
TAKETSURU PURE MALT 17 YEARS OLD 90
NIKKA FROM THE BARREL 96
ICHIRO'S MALT CHICHIBU 270

SCOTCH WHISKEY

MONKEY SHOULDER 70
GLENLIVET FOUNDER RESERVE 80
MACALLAN 15 YEARS OLD 170
CHIVAS REGAL 12 YEARS OLD 68
CHIVAS REGAL 18 YEARS OLD 115
JOHNNY WALKER RED 45
JOHNNY WALKER BLACK 75
JOHNNY WALKER BLUE 285

AMERICAN & IRISH WHISKEY

BULLEIT BOURBON 60
BULLEIT RYE 60
WOODFORD RESERVE 67
JACK DANIELS 65
JAMESON 63

VODKA

TITO'S 50
HAKU 70
BELVEDERE 80
GREY GOOSE 80
KETEL ONE 80
CHASE ENGLISH POTATO VODKA 75

GIN

BOMBAY SAPPHIRE 57
HENDRICK 68
GIN MARE 75
TANQUERAY 50
TANQUERAY 10 65
ROKU 70

RUM

BACARDI SILVER 60
GOSLING BLACK SEAL 65
RON ZACAPA SOLERA 95

TEQUILA

JOSE CUERVO WHITE / GOLD 45
PATRON SILVER 65

COGNAC

HENNESSY VSOP 85
HENNESSY XO 210

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SIGNATURE COCKTAIL AND MOCKTAIL

THE RITZ REEF 65

Coconut rum, apricot brandy, aromatic bitters, egg white

ARABIAN OASIS (Non-alcoholic) 40

Pomegranate juice, moroccan tea, ginger syrup, date syrup

SIGNATURE NON-ALCOHOLIC SERVES

CUKE ROSE SODA 35

Cucumber, lemon juice, rosewater, simple syrup, soda

MORNING SUNSHINE 35

Orange, grapefruit, honey, house crafted star anise syrup

HONEY-PINE 35

Pineapple, lime, basil, fennel honey syrup

CHERRY BLOSSOM 35

Amarena cherries, lemon, ginger ale

BEERS (Bottled)

HEINEKEN 48

Pale lager style beer from Netherland

BIRRA MORETTI 48

TIGER 50

American adjunct lager style beer from Singapore

TSING TAO 55

Premium lager style beer from China

SINGHA 55

European lager style beer from Thailand

CORONA 55

Pale lager style beer from Mexico

PERONI 55

Pale lager style beer from Italy

KIRIN ICHIBAN 55

Brewed from 100% malt, usually described as strong and heavy.
Brewed from the first press of the wort, is crisp, yet maintains all the rich flavor of the malt.

BEERS (Draught)

ASAHI (Full Pint) 63

ASAHI (Half Pint) 47

TIGER (Full Pint) 55

TIGER (Half Pint) 40

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WINE BY THE GLASS / BOTTLE

CHAMPAGNE & SPARKLING WINES

SEA CHANGE PROSECCO, Veneto, Italy 66/330
LAURENT-PERRIER BRUT NV, Champagne, France 130/720

WHITE WINE

MOULIN DE GASSAC, Classic Blanc Blend France 65/305
A.A. BADENHORST, Chenin Blanc, South Africa 65/325
SANTA CAROLINA RESERVE, Chardonnay, Chile 66/325
MIOLO Family, Sauvignon Blanc, Brazil 70/350
KAPUKA, Sauvignon Blanc, New Zealand 78/365
GAVI, LA LUCIANA, ARAIDICA, Italy 78/370
CATENA Chardonnay, Mendoza, Argentina 95/465

RED WINE

DARK HORSE, Pinot Noir, California, United States 62/310
ERRAZURIZ, Cabernet Sauvignon, Chile 65/325
SANTA CAROLINA RESERVA, Cabernet Sauvignon, Chile 66/325
ZUCCARDI, 'Series A' Malbec, Mendoza, Argentina 68/330
RUFFINO, Chianti Sangiovese, Tuscany, Italy 75/370
TWO HANDS, Shiraz, Clare Valley, Australia 92/450

ROSÉ WINES

LE ROSE, LAPOSTOLLE, Colchagua Valley, Chile 65/315
MINUTY, PROVENCE, France 85/420
WHISPERING ANGEL ROSE, Provence, France 110/625

DESSERT WINES

NEDERBURG, The Winemaster's Noble Late Harvest, South Africa
63/410
M. CHAPOUTIER, Domaine de Bila-Haut Banyuls, France 85/560

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WINES BY THE BOTTLE

CHAMPAGNE

PERRIER JOUET, Gran Brut Champagne N.V 750
VEUVE CLICQUOT, Brut Carte Jaune Champagne, France 840
MOËT & CHANDON, Impérial Rosé Brut NV, France 950

WHITE WINES

LA CHABLISIENNE, Bourgogne Chardonnay, France 425
CHABIS, LAROCHE, Chardonnay, France 435
DREI WINZER, Deep Root Riesling 575
CLOUDY BAY, Sauvignon Blanc, New Zealand 725
PASCAL JOLIVET, Fume Blanc, France 825
SPRINGFIELD ESTATE, Chardonnay, South Africa 1150

RED WINE

CAMPO VIEJO, Rioja Tempranillo, Spain 365
KANONKOP CAPE BLEND, South Africa 390
FEUDO PRINCIPI DE BUTERA, Nero D'avola, Italy 400
LUIGI RIGHETTI, 'CAMPOLIETI' Valpolicella, Veneto, Italy 425
MARQUÉS DE CÁCERES, Reserva, Tempranillo, Spain 600
WITHER HILLS, Pinot Noir, New Zealand 695
LAPOSTOLLE LE PETIT CLOS, Chile 995
CLOUDY BAY, Pinot Noir, New Zealand 1100

ROSÉ WINE

CHATEAU DE SELLE ROSE DOMAINES OTT,
Côtes de Provence, France 995

DESSERT WINE

BROWN BROTHERS, Muscat-Flora Orange, Australia 360

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HOT COFFEES (SU)

SINGLE ESPRESSO 34

AMERICANO 34

CHOCOLATE 40

DOUBLE ESPRESSO 45

CAPPUCCINO 38

CAFÉ LATTE 38

SPECIAL MILK 5

HOT TEAS (SU)

SELECTION OF TEA BY THE POT

EARL GREY 35

ENGLISH BREAKFAST 35

JAPANESE GREEN 35

PEPPERMINT 35

CHAMOMILE 35

DIGESTIF COCKTAILS

LIMONCELLO 55

Classic Italian liqueur with a unique unmistakable lemon flavor

MEI MEI 65

White rum, jackfruit, pandan syrup, coconut cream, condensed milk, pineapple

ESPRESSO MARTINI 65

Vodka, kahlua, double espresso

AMARETTO SOUR 65

Amaretto, egg white, fresh lemon, simple syrup, angostura bitter

SOFT DRINKS

Pepsi, Diet Pepsi, 7 Up, Mirinda, Ginger Ale, Soda, Tonic 30

Red Bull/Sugar Free 45

Heineken 0.0 35

FRESH JUICES

Green Apple, Mango, Orange, Pineapple,

Watermelon, Lemonade 34

WATER Small/Large

VOSS (STILL) 32/42

VOSS (SPARKLING) 32/42

LOCALLY SOURCED WATER

SMALL (STILL) 32

SMALL (SPARKLING) 32

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