

Blue

by Eric Ripert

Menu 2026

The Ritz-Carlton, Grand Cayman
1066 West Bay Road, PO Box 32348 SMB
Grand Cayman, KY1-1209
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Blue Tasting Menu

Five courses, KYD 240. Blue wine pairing KYD 145. Blue sommelier selection wine pairing KYD 295.

First course — choice of:

Gambero Rosso

Torched red prawns, passion fruit, almond condiment, pomelo, imperial caviar.

Wine pairing: Pazo Barrantes Albariño, Rías Baixas, Spain, 2021

Shima-Aji

Shima-aji sashimi, caramelized plum, daikon, caviar, ginger-yuzu dashi.

Wine pairing: Oremus Mandolas, Tokaji, Hungary, 2021

Second course — choice of:

Lobster

Mildly smoked lobster, creamy sunchoke, baby leeks, bouillabaisse emulsion.

Wine pairing: Brewer-Clifton Chardonnay, Sta. Rita Hills, USA, 2022

Scallop

Roasted scallop, celeriac textures, buckwheat, truffle, veal and tarragon sauce.

Wine pairing: Calera Chardonnay, Mount Harlan, USA, 2020

Third course — choice of:

Tuna

Rare confit tuna, fennel and citrus vierge, salsa tonnata, caviar.

Wine pairing: Louis Roederer Rosé Vintage, Champagne, France, 2017

Dorade

Steamed dorade, pickled cherry tomatoes, mussels, roasted eggplant purée, escabeche-meunière sauce.

Wine pairing: Moët and Chandon Grand Vintage Brut Rosé, Champagne, France, 2015

Fourth course — choice of:

Cobia

Pan-seared cobia, pickled blueberry, wild mushrooms, turnip-citrus purée, tarragon-vin blanc velouté.

Wine pairing: Domaine Jean-Marc Millot, Savigny-les-Beaune, Côte d'Or, France, 2022

Snapper

Barbecued snapper, yellow bell pepper-tamarind condiment, bok choy, king crab and coconut sauce.

Wine pairing: Domaine Serene 'Yamhill Cuvée' Pinot Noir, Willamette Valley, USA, 2021

Dessert — choice of:**Chocolate**

Itakuja 55 percent cacao mousse, pumpkin seeds praline, sea buckthorn sorbet, chocolate glass tuile.

Wine pairing: Château de Saü, Rivesaltes, France, 2001

Persimmon

Greek yogurt mousse, bergamot, shiso leaf, persimmon-Cayman honey sorbet.

Wine pairing: Weingut S.A. Prüm Wehlener Sonnenuhr Spätlese, Mosel, Germany, 2019

Eric Ripert Tasting Menu

Seven courses, KYD 290. Eric Ripert wine pairing KYD 170. Eric Ripert sommelier selection wine pairing KYD 395.

Tuna-Foie Gras

Layers of thinly pounded yellowfin tuna, foie gras, toasted baguette, chives, extra virgin olive oil.

Wine pairing: Fattoria Nanni "Origini" Verdicchio Castelli di Jesi Classico Superiore, Marche, Italy, 2019

Langoustine

Gently seared langoustine, asparagus panache, samphire, green curry sauce.

Wine pairing: Barons de Rothschild Blanc de Blancs, Champagne, France, non-vintage

Salmon

Barely cooked salmon, pomegranate-mustard compote, salmon roe, guanciale and peppercorn sauce.

Wine pairing: Schloss Gobelsburg Ried Lamm Grüner Veltliner, Kamptal, Austria, 2012

Turbot

Mildly barbecued turbot, pickled green bell pepper, béarnaise emulsion, imperial caviar.

Wine pairing: Kosta Browne One Sixteen, Russian River Valley, USA, 2021

Halibut

Poached halibut, potato and mushroom vierge, morels, wild mushroom velouté.

Wine pairing: Domaine Charles Joguet, Chinon Cuvée de la Cure, Loire, France, 2020

The Egg

Milk chocolate pot de crème, caramel foam, maple syrup, Cayman sea salt.

Hazelnut

Hazelnut praline and goat cheese mousse, milk chocolate crèmeux, kataifi, orange blossom sherbet.

Wine pairing: Henriques and Henriques Madeira Verdelho, Portugal, 15 years old

Vegetarian Tasting Menu

Seven courses, KYD 210. Vegetarian wine pairing KYD 170. Non-alcoholic pairing KYD 125.

Cauliflower

Rainbow cauliflower carpaccio, pickled carrot, grapefruit, smoked eggplant consommé.

Wine pairing: Graacher Dompropst Riesling Dry, Mosel, Germany, 2017 — or non-alcoholic: green herbs and citrus, rooibos smoke, grape verjus and blood orange, umami whey.

Fennel

Fennel confit, seaweed caviar, saffron beurre blanc.

Wine pairing: Le Mesnil Grand Cru Blanc de Blancs, Champagne, France, non-vintage — or non-alcoholic: Mediterranean herbs, juniper berries, Castelvetro olives, quinine, puffed rice.

Tamal

Poblano pepper tamal, corn, black trumpet, pumpkin seeds, ancho-adobo sauce.

Wine pairing: Alois Lageder Lagrein Rosé, Trentino Alto Adige, Italy, 2024 — or non-alcoholic: jujube, Indian gooseberries, tamarind, local pineapple, pasilla chile.

Risotto

Carnaroli Acquerello rice, leek confit, fontina fondue, truffle vinaigrette, winter truffle.

Wine pairing: Luciano Sandrone Valmaggiore Nebbiolo d'Alba, Piemonte, Italy, 2014 — or non-alcoholic: hand-picked elderflower, bergamot, green apple, makrut lime, lemon balm, carbonated.

Celeriac

Roasted celeriac steak, celery textures, portobello, puffy black quinoa, hazelnut, honey and spices sauce.

Wine pairing: Domaine Charles Joguet Chinon Cuvée Terroir, Loire, France, 2021 — or non-alcoholic: Asian pear, plum, goji berry, water caltrop, Wagh Bakri tea, warm spices.

Tomato

Tomato textures, pomegranate sorbet, tomato and lemon thyme broth.

Chocolate

Itakuja 55 percent cacao mousse, pumpkin seeds praline, sea buckthorn sorbet, chocolate glass tuile.

Wine pairing: Château de Saü, Rivesaltes, France, 2001 — or non-alcoholic: Blue Mountain coffee, cacao nibs, palm and muscovado sugar, tonka, pandan, spices.

Upon Request

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

Oysters KYD 38

Single variety or assortment of oysters.

Wine pairing: Laurent-Perrier Brut "La Cuvée", Champagne, France, non-vintage

Veal Substitution KYD 35 — Supplement KYD 50

Pan-seared veal chop, parsnip purée, onion pearl, cherry chutney, snow peas, port wine sauce.

Wine pairing: La Rioja Alta S.A. Gran Reserva 904, Rioja, Spain, 2015

Beef Substitution KYD 35 — Supplement KYD 50

Grilled beef striploin, potato-onion tarte, Comté béchamel, mushroom fricassée, bordelaise sauce.

Wine pairing: Shelter "The Butcher" Cabernet Sauvignon, Napa Valley, USA, 2017

Imperial Selection Caviar Supplement KYD 175

30 grams, classic condiments.

Lounge and Bar Menu

Available only at the Lounge and Bar area.

Oysters KYD 38

Single variety or assortment of oysters.

Imperial Selection Caviar KYD 175

30 grams, classic condiment.

Tuna-Foie Gras KYD 48

Layers of thinly pounded yellowfin tuna, foie gras, toasted baguette, chives, extra virgin olive oil.

Rillettes KYD 32

"Blue by Eric Ripert" salmon rillettes, toast.

Arancino KYD 32

Halibut arancino, tarragon, lemon, pecorino fondue.

Snapper KYD 38

Hard corn tostada, macha sauce, citrus-mint aioli, avocado.

Lobster KYD 48

Homemade fettuccine, lobster, clams-truffle emulsion, chives.

Tartare KYD 38

Beef tartare, cornichons, capers, confit egg yolk, truffle aioli, baguette.

Kids Menu

Salad KYD 15

Balsamic or ranch dressing.

Soup du Jour KYD 15

With croutons.

Fettuccini KYD 25

Choice of tomato sauce or Parmesan sauce.

Chicken KYD 35

Sautéed breast, mashed potatoes, vegetables.

Beef KYD 45

Tenderloin, French fries, vegetables.

Fish du Jour KYD 40

Steamed rice, vegetables.

Kids Desserts

Chocolate brownie with vanilla ice cream. Seasonal ice cream selection. Seasonal sorbet selection. KYD 18 each.

Signature Cocktails

Our signature cocktails are crafted tableside and can be personalized with a selection of our homemade bitters.

Vesper Martini KYD 68

Belvedere 10, gin, house vermouth, homemade bitters.

Vieux Carré KYD 68

Appleton 21, Hennessy XO, D.O.M. Bénédictine, house vermouth, homemade bitters.

Negroni KYD 68

Volcán de Mi Tierra X.A, Mezcal Chichicapa, Campari, house vermouth, homemade bitters.

Old Fashioned KYD 68

Macallan 18 Sherry Cask, popcorn Madeira, demerara, walnut bitters.

Crafted Cocktails

Teeling Secret KYD 30

Brown butter and truffle washed Teeling, Montenegro, Bénédictine, PX sherry, toasted fox nut, black cardamom.

Bergamour KYD 30

Italicus, St. Germain, lemon verbena, Buddha's hand, saffron, Moët and Chandon.

Kyoto Reviver KYD 30

Ki No Bi gin, Cointreau, Sauternes, Fernet Branca, English lavender, hibiscus, yuzu, citrus foam.

Back to the Roots KYD 30

Don Julio Reposado, Yola Mezcal, Aperol, dry curaçao, sour carrot, ginger agave.

Spiritwalker KYD 30

Fortaleza Blanco, pisco, cachaça, citrus blend, kaffir lime, lemon balm, rootbeer leaves, Parmesan whey.

Rover's Rest KYD 30

Mars Cosmo, Drambuie, blood orange, kalamansi, galangal, pandan, egg white.

Eastern Soul KYD 30

Belvedere, sour apple, pêche, Rooh Afza, white chocolate, lime, coconut.

Sejong's Remedy KYD 30

Facundo Neo rum, Bitter Bianco, maraschino, yuja tea, pomelo, sorrel and pineapple mint leaves, rice milk clarification.

Non-Alcoholic**Ancient Spice** KYD 20

Peruvian black mint, sacred basil, ginger, turmeric, Indian tonic.

Fennel Aurora KYD 20

Rhubarb, saffron, fennel, cardamom, alcohol-removed sparkling wine.

Aloe Amigos KYD 20

Green apple, cucumber, aloe vera, lotus seeds and sancha cordial, citruses.

Tropical Tango KYD 20

Longan, mangosteen, pineapple, lemongrass, Java plum, sherbet berry.

Spirits List

Selections are priced per pour. Full vintage and rare bottle selections are available upon request. Prices shown are for reference.

Vodka

| Selection | Price (KYD) |
|--------------------------|--------------------|
| Tito's | 17 |
| Ciroc | 17 |
| Ketel One | 18 |
| Belvedere | 19 |
| Chopin | 19 |
| Belvedere Smogory Forest | 20 |
| Stoli ELIT | 24 |
| Belvedere B10 | 36 |
| Grey Goose VX | 36 |

Gin

| Selection | Price (KYD) |
|-------------------------|--------------------|
| Bombay Sapphire | 15 |
| Tanqueray | 16 |
| Hayman's Old Tom | 17 |
| Tanqueray No. 10 | 18 |
| Gin Mare | 18 |
| Blue Iguana | 18 |
| Malfy Limone | 18 |
| The Botanist | 20 |
| Ki No Bi, Kyoto Dry Gin | 20 |
| Monkey 47 | 22 |

Tequila and Mezcal

| Selection | Price (KYD) |
|------------------------------------|-------------|
| Mezcal Del Maguey "Vida" | 16 |
| Fortaleza Blanco | 17 |
| Cincoro Blanco | 17 |
| Don Julio Reposado | 18 |
| Patron Reposado | 18 |
| Penta Diamante Reposado Cristalino | 18 |
| Mezcal Yola 1971 | 18 |
| Patron Añejo | 19 |
| Cincoro Reposado | 19 |
| Fortaleza Reposado | 20 |
| Mezcal Don Amado Reposado | 20 |
| Cincoro Añejo | 26 |
| Clase Azul Plata | 28 |
| Clase Azul Reposado | 28 |
| Don Julio 1942 | 28 |
| Fortaleza Añejo | 28 |
| Mezcal Vida Chichicapa | 28 |
| Patron El Alto Reposado | 36 |
| Volcán de Mi Tierra X.A. | 55 |
| Tears of Llorona Extra Añejo | 62 |
| Clase Azul Gold | 85 |
| Gran Patron Burdeos | 88 |
| Gran Patron Piedra Extra Añejo | 90 |
| Clase Azul Añejo | 95 |

Rum

| Selection | Price (KYD) |
|-----------------------------------|-------------|
| Clement Vieux VSOP, Rhum Agricole | 15 |
| Mount Gay Black Barrel | 18 |
| Flor de Caña 18 Years | 20 |
| Mount Gay XO Triple Cask | 20 |
| Bacardi Facundo "Neo", Silver Rum | 20 |
| Zacapa Centenario 23 | 20 |
| Zacapa Centenario XO | 25 |
| Abuelo Centuria, Panama | 32 |
| Appleton Estate 21 Years | 32 |
| El Dorado 21 Years | 32 |
| Flor de Caña 25 Years | 36 |
| El Dorado 25 Years | 96 |
| Dictador 2 Masters, Colombia | 200 |
| Appleton Estate 50th Anniversary | 420 |

Bourbon and Rye

| Selection | Price (KYD) |
|---------------------------------------|-------------|
| High West | 15 |
| Woodford Reserve | 15 |
| Bulleit Frontier Whiskey | 15 |
| Basil Hayden | 16 |
| Buffalo Trace | 16 |
| Jack Daniel's Gentleman Jack | 16 |
| Jack Daniel's Single Barrel | 16 |
| Knob Creek 9 Year | 16 |
| Maker's Mark | 16 |
| Woodford Reserve Double Oak | 16 |
| Elijah Craig Small Batch | 18 |
| Rittenhouse Straight Rye | 18 |
| Sazerac Rye | 18 |
| 1792 Small Batch | 18 |
| Angel's Envy, Port Wine Barrel Finish | 20 |
| Templeton Rye 4 Year | 20 |
| Eagle Rare 10 Year | 25 |

| Selection | Price (KYD) |
|---|--------------------|
| Hudson Baby | 25 |
| Hillrock Double Cask Rye | 28 |
| Whistlepig 10 Year | 36 |
| Blanton's Single Barrel | 50 |
| Blanton's Gold Edition | 80 |
| Blanton's Straight from the Barrel | 88 |
| Old Rip Van Winkle 10 Years | 92 |
| Antique Collection George T. Stagg Barrel Proof | 180 |
| Antique Collection William Larue Weller | 195 |
| Antique Collection Eagle Rare 17 Years | 210 |
| Pappy Van Winkle 15 Years | 224 |
| Antique Collection Sazerac Rye 18 Years | 250 |
| Pappy Van Winkle 20 Years | 264 |
| Antique Collection Thomas H. Handy Rye Barrel Proof | 300 |
| The Last Drop Signature Blend | 300 |
| Willett Single Barrel 21 Years | 413 |

Irish Whiskey

| Selection | Price (KYD) |
|--------------------------|--------------------|
| Paddy | 15 |
| Jameson | 15 |
| Teeling Single Pot Still | 20 |
| Red Breast 12 Years | 22 |

Scotch and Japanese Whisky

| Selection | Price (KYD) |
|--|--------------------|
| Johnnie Walker Black Label | 15 |
| Talisker 10 Year | 20 |
| Macallan Sherry Oak Cask 12 Year | 25 |
| Johnnie Walker Gold Label | 27 |
| Glenfiddich 18 Year | 28 |
| Mars Maltage "Cosmo" Blended Malt Japanese | 28 |
| Glenlivet 18 Year | 30 |
| Kaiyo The Sheri-Mizunara Oak Finish | 31 |
| Glenmorangie 18 Year | 40 |
| Oban 18 Year | 52 |
| Johnnie Walker Blue Label | 55 |
| Bruichladdich "Black Art" 1990 | 60 |
| Macallan Sherry Oak Cask 18 Year | 60 |
| That Boutique-Y Whisky Co. Japanese No. 1 | 70 |
| Saburomaru The Magician Single Malt | 70 |
| Glenmorangie Grand Vintage 1990 | 128 |
| Macallan Sherry Oak Cask 25 Year | 480 |

Cognac

| Selection | Price (KYD) |
|------------------|--------------------|
| Courvoisier VSOP | 18 |
| Hennessy VSOP | 20 |
| Remy Martin VSOP | 20 |
| Remy Martin XO | 36 |
| Courvoisier XO | 36 |
| Hennessy XO | 38 |

| Selection | Price (KYD) |
|------------------------|--------------------|
| Prunier Vintage 1989 | 72 |
| Prunier Vintage 1981 | 88 |
| Prunier Vintage 1978 | 96 |
| Prunier Vintage 1973 | 128 |
| Remy Martin Louis XIII | 380 |

Eau-de-Vie

| Selection | Price (KYD) |
|---------------------------------------|--------------------|
| Aalborg Jubilaeums Akvavit, Denmark | 14 |
| North Shore Aquavit, Illinois, USA | 16 |
| Hugel Poire Williams, Alsace, France | 20 |
| Weinbach Quetsch Plum, Alsace, France | 24 |
| Weinbach Mirabelle, Alsace, France | 24 |

Wine Selection

A curated selection from our cellar. The complete wine list, including rare vintages, magnums, and fortified wines, is available on request. Our sommelier team is pleased to guide your selection.

Wine Pairings

| Pairing | Price (KYD) |
|---|-------------|
| Five Course Blue pairing | 145 |
| Six Course Eric Ripert pairing | 170 |
| Sommelier Selection, Five Course Blue | 295 |
| Sommelier Selection, Six Course Eric Ripert | 395 |

By the Glass — Champagne

| Selection | Region | Vintage | KYD |
|-----------------------------------|--------|---------|-----|
| Laurent-Perrier, La Cuvée | France | NV | 33 |
| Moët and Chandon Grand Vintage | France | 2015 | 50 |
| Ruinart, Blanc de Blancs Brut | France | NV | 72 |
| Laurent-Perrier, Grand Siècle N26 | France | NV | 95 |
| Dom Pérignon | France | 2015 | 120 |
| Krug, Grande Cuvée 172ème Édition | France | NV | 144 |

By the Glass — White Wine

| Producer and Style | Region | Vintage | KYD |
|--|--------------------|---------|-----|
| Pierre Mayeul, Chardonnay | Bourgogne | 2020 | 26 |
| Ladoucette, Sauvignon Blanc | Pouilly-Fumé | 2023 | 28 |
| Pascal Jolivet, Sauvignon Blanc | Sancerre | 2024 | 30 |
| Pazo Barrantes, Albariño | Rías Baixas, Spain | 2021 | 35 |
| Lingua Franca, Bunker Hill, Chardonnay | Eola-Amity Hills | 2021 | 55 |
| Vincent Girardin, Chardonnay | Meursault | 2020 | 60 |

By the Glass — Rosé

| Producer | Region | Vintage | KYD |
|--------------------------------|--------|---------|-----|
| Domaines Ott, Château Romassan | France | 2024 | 30 |

By the Glass — Red Wine

| Producer and Style | Region | Vintage | KYD |
|---------------------------------------|------------------|----------------|------------|
| La Sirène de Giscours | Margaux | 2020 | 45 |
| Olivier Leflaive, Fichots, Pinot Noir | France | 2019 | 50 |
| Maximin Grünhaus, Pinot Noir | Mosel | 2020 | 55 |
| Lingua Franca, The Plow, Pinot Noir | Eola-Amity Hills | 2021 | 55 |
| La Rioja Alta, 904 Selección Especial | Rioja | 2015 | 65 |
| Joseph Phelps, Cabernet Sauvignon | Napa | 2022 | 65 |

Our complete wine list features over 500 selections including Burgundy, Bordeaux, Napa Valley, Oregon, Rhône, Piedmont, Tuscany, Rioja, Ribera del Duero, and rare sweet and fortified wines. Magnum formats and cellar-aged vintages available. Please ask your sommelier.

Important Information

Allergies and Dietary Restrictions

Please advise your server of any allergies or dietary restrictions. Our culinary team is pleased to accommodate most requests with advance notice.

Sustainability

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well as supporting Cayman Sea Sense by only purchasing seafood from sustainable sources.

Pricing and Gratuity

A 20 percent gratuity will be added to your bill. All prices are quoted in Cayman Islands Dollars (KYD) and charged in United States Dollars (USD). Exchange rate: 1 KYD equals 1.25 USD.

Contact

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