



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, United Arab Emirates
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ROLLS 'n' MORE

ENOKI FUTOMAKI (G) (E) (V) 68
Crispy enoki, shiso leaf, chili mayonnaise

FLAMED SALMON AVOCADO ROLL (N) (D) (E) 78
Salmon, cream cheese, mayonnaise

CALIFORNIA MAKI (G) (E) (S) 88
Crab meat, cucumber, avocado, tobiko

DRAGON ROLL (E) 88
BBQ eel, avocado, cucumber

TEMPURA MAKI (S) (G) (E) 88
Prawn, cucumber, shiso leaf

SPICY TUNA (N) (E) 89
Crispy sushi rice, ginger, chili, almond flakes

SASHIMI or NIGIRI 98
Tuna, salmon, sea bass, yellowtail, scallop
Flamed salmon, BBQ eel, boiled octopus
Broiled wagyu beef
Choose 3 (comes with 3 pieces per choice)

SUSHI PLATTER (S) (G) (E (HB) 88 / 228
Tuna nigiri, salmon sashimi, assorted maki rolls

TOSS 'n' TURN

VIETNAMESE CHICKEN SALAD (N) 68
Cabbage, cucumber, carrot, mint, coriander, peanut, Vietnamese dressing

PAPAYA SALAD (S) (N) (LS) (SU) 68
Shrimp, tomato, bean, Thai chili dressing

RICE PAPER ROLL (S) (LS) (SU) 68
Chicken, prawn, cucumber, coriander, lettuce, noodles, sweet chili sauce

TUNA TARTARE (G) 78
Pickled ginger, onion, crispy wonton, avocado, roasted sesame

WAGYU BEEF TATAKI (G) 88
Seaweed salad, onion, soya goma dressing

MISO SOUP (VG) 58
Wakame, tofu, mushroom

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STEAMED 'n' FRIED

EDAMAME (VG) 48
Steamed edamame with sea salt or chili & garlic

STEAMED CHICKEN SIU MAI (G) 68
Light soy sauce & vinegar

PRAWN HAR GAO (S) (G) 68
Crystal dumpling chili oil

BEEF BAO (G) 78
Braised beef, onion, cucumber, lettuce

LOBSTER SIU MAI (G) (S) 88
Lobster, spring onion, coriander, ginger, soy

CHICKEN SPRING ROLLS  88
Onion, coriander, mushrooms, Thai basil, chili sauce

DUCK GYOZA (G) 78
Scallion, onion, chive, ginger soy dip

GRILLED CHICKEN & BEEF SATAY (N) 88
Pickled cucumber, rice cake, peanut sauce

WASABI PRAWNS (S) (E) 88
Crispy prawns, wasabi mayonnaise, mango salsa

NOODLES WET 'n' DRY

SHOYU RAMEN SOUP (G) (E) 78
Beef, ramen noodles, spring onion, egg

CHINESE SEAFOOD SOUP (S) (E) 78
Crab meat, shrimp, fungus, black vinegar, bamboo shoot

STIR FRIED TAIWAN NOODLE (G) 88
Beef, bok choy, mushroom, onion, bean sprout and soya sauce

VIETNAMESE "PHO" NOODLE SOUP (LS) (SU)  78
Chicken or beef, rice noodles, herbs, lime

THAI HOT & SOUR SOUP (S)  78
Shrimp, mushroom, lemongrass, galangal, lime leaf, chili

PAD THAI (N) (S) (E)  88
Rice noodles, prawns, bean sprouts, tamarind sauce

BAMI GORENG (G) (E) 78
Chicken, mung beans sprouts, green onion, garlic

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HOT COFFEES (SU)

SINGLE ESPRESSO 38
AMERICANO 34
CHOCOLATE 40
DOUBLE ESPRESSO 45
CAPPUCCINO 40
CAFÉ LATTE 40
SPECIAL MILK 5

HOT TEAS (SU)

SELECTION OF TEA BY THE POT
EARL GREY 35
ENGLISH BREAKFAST 35
JAPANESE GREEN 35
PEPPERMINT 35

DIGESTIF

LIMONCELLO 58
Classic Italian liqueur with a unique unmistakable lemon flavor

GRAPPA 65
Traditional Italian spirit distilled from grape pomace, offering bold, aromatic flavors with a smooth, warming finish

ESPRESSO MARTINI 75
Vodka, kahlúa, double espresso

AMARETTO SOUR 90

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

SOFT DRINKS

Pepsi, Diet Pepsi, 7 Up, Mirinda, Ginger Ale, Soda, Tonic 32
Red Bull/Sugar Free 45
Heineken 0.0 49

FRESH JUICES

Green Apple, Mango, Orange, Pineapple, Watermelon, Lemonade 35

WATER Small/Large

EVIAN (STILL) 32/42
EVIAN (SPARKLING) 32/42

LOCALLY SOURCED WATER

STILL 32
SPARKLING 32

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WINE BY THE GLASS / BOTTLE

CHAMPAGNE & SPARKLING WINES

Alberto Nani Organic Prosecco, Italy 79/450
Laurent-Perrier Brut NV, Champagne, France 165/980

WHITE WINE

Da Luca, Pinot Grigio, Italy 65/320
Ken Forrester, Old Vine Reserve Chenin Blanc, South Africa 85/420
Santa Carolina Reserva, Chardonnay, Chile 72/350
Kapuka, Sauvignon Blanc, New Zealand 85/420
Schieferkopf Riesling, Baden, Germany 84/420
Catena Chardonnay, Mendoza, Argentina 115/570

RED WINE

Santa Carolina Reserva, Cabernet Sauvignon, Chile 72/350
Zuccardi, 'Series A' Malbec, Mendoza, Argentina 70/345
Two Hands, Shiraz, Clare Valley, Australia 99/490
Gabbiano, Chianti Sangiovese, Tuscany, Italy 85/415
Baron Philippe de Rothschild, Bordeaux Rouge, France 95/465

ROSÉ WINES

Le Rosé, Lapostolle, Colchagua Valley, Chile 70/340
Minuty, Provence, France 95/475
Whispering Angel Rosé, Provence, France 137/675

DESSERT WINES

Kabir, Donnafugata, Italy 65/500

WOK'S 'n' POT'S

GRILLED LOCAL SEA BREAM (LS) 168
Asparagus, mushroom, kangkong, onion, black bean sauce

TAMARIND GULF PRAWNS (S) (LS) (HB) 78/198
Tiger prawns, capsicum, onion, ginger, sweet basil, dried chili

THAI CHICKEN CASHEW (N) (S) (G)  158
Scallion, celery, dried chili, straw mushroom, water chestnut

GRILLED LEMONGRASS BEEF (HB) 78/198
Bok choy, shiitake mushroom, chayote, soya sauce

SZECHUAN PEPPER LAMB  198
Onion, garlic, curry leave, chili, Szechuan pepper sauce

STEAMED LOCAL RED SNAPPER (G) (LS) 175
Cabbage, goji berry, coriander, ginger, onion, chili mushroom sauce

THAI GREEN CHICKEN CURRY (S) (LS) (SU)  158
Pea eggplant, green chili, coconut, home grown Thai basil

XO FRIED RICE (S) (E) 68
Shrimp, onion, green bean, sweet corn, crispy scallop

NASI GORENG (G) (S) (E) 68
Chicken, cucumber, tomato, egg, satay, cracker

STIR FRIED EGGPLANT TOFU (G) (VG) 68
Fried tofu, eggplant, onion, black bean sauce

SAUTEED KANGKONG (VG) 58
Garlic, chili, soy

SIGNATURE

LOTUS WRAPPED SEA BASS (S) 208
Ginger, herbal salad, lemon sauce

JAPANESE BLACK COD (N) (E) (HB) 80 / 218
Japanese miso glaze, sautéed asparagus, ginger root

WOK FRIED CHILI LOBSTER (S) (E)  (HB) 218 / 398
Onion, ginger, chili paste, egg

ROASTED DUCK "PEKING STYLE" (G)
Cucumber, leek, pancake, hoisin sauce
Half duck 188
Whole duck (HB) 180 / 348

BRAISED BEEF CHEEK (G) 188
Potato, shiitake, bok choy, five spice soy sauce

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SWEETS

LEMONGRASS CRÈME BRÛLÉE (D) (E) 50
Sesame crunch, coconut ice cream

BANANA SPRING ROLL (D) (G) 48
Cream cheese, coconut butter, chocolate sauce

COCONUT STICKY RICE (N) (D) 48
Pandan sticky rice, coconut milk, peanut, coconut ice cream

PASSION COCONUT MOUSSE (E) (D) (G) 48
Mango, passion fruit, coconut ice cream

BLUE JADE FRUIT PLATTER (VG) 58
Selection of exotic fruits & berries

SELECTION OF ICE CREAM & SORBET 35
Ice cream (D): Chocolate, vanilla, strawberry, coconut
Sorbet: Lemongrass, mango

WINES BY THE BOTTLE

CHAMPAGNE

Moët & Chandon, Nectar Impérial, France 1600
Veuve Clicquot, Brut Carte Jaune Champagne, France 1450
Moët & Chandon, Impérial Rosé Brut NV, France 1590

WHITE WINES

Petit Chablis La Chablisienne, France 695
Chablis, Laroche, France 790
Cloudy Bay, Sauvignon Blanc, New Zealand 950
Pascal Jolivet, Fumé Blanc, France 950
Springfield Estate, Chardonnay, South Africa 1495

RED WINE

Kanonkop Cape Blend, South Africa 495
Feudo Principi di Butera, Nero D'avola, Italy 475
Luigi Righetti, 'Campolieti' Valpolicella, Veneto, Italy 465
Faustino V, Tempranillo, Rioja, Spain 570
Marqués De Cáceres, Reserva, Tempranillo, Spain 40
Wither Hills, Pinot Noir, New Zealand 695
Cloudy Bay, Pinot Noir, New Zealand 1150
Marina Cvetić, Montepulciano, Italy 1350

ROSÉ WINE

Domaines Ott Château de Selle Rosé,
Côtes de Provence, France 1450

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JAPANESE WHISKEY

Suntory Whiskey Kakubin 70
Nikka from the Barrel 85
Ichiro's Malt Chichibu 270

SCOTCH WHISKEY

Monkey Shoulder 70
Glenlivet Founder Reserve 78
Macallan 15 Years Old 165
Macallan 18 Years Old 398
Chivas Regal 12 Years Old 78
Chivas Regal 18 Years Old 118
Johnnie Walker Black 80
Johnnie Walker Blue 395

AMERICAN & IRISH WHISKEY

Bulleit Bourbon 65
Woodford Reserve 67
Jack Daniels 69
Jameson 68

VODKA

Haku 70
Belvedere 80
Grey Goose 80
Ketel One 69
Chase English Potato Vodka 75

GIN

Bombay Sapphire 60
Hendrick's 70
Gin Mare 78
Tanqueray 59
Tanqueray No. Ten 75
Roku 78

RUM

Bacardi Silver 59
Gosling Black Seal 55
Ron Zacapa Solera 99

TEQUILA

Patrón Silver 80

COGNAC

Hennessy V.S.O.P. 85
Hennessy X.O. 220

SIGNATURE BEVERAGES

ARABIAN OASIS (Alcoholic) 75
Whiskey, clarified dates, angostura bitters, soda water

THE RITZ SPICE (Non Alcoholic) 50

Demerara sugar, black tea, fever grass, black pepper, ginger, star anise, mint

HIGH-QUALITY HEALTH CONSCIOUS

CUKE ROSE SODA 45
Cucumber, lemon juice, rosewater, rose honey, soda

HONEY-PINE 45

Fresh pineapple, lime, basil, fennel honey

ASIAN MOCKTAILS

LYRE'S SPICE MULE 55

Pear, dark cane, cardamom syrup, lime, fresh mango, ginger ale

TANGERINE DREAM 55

Tangerine, Italian orange, American malt, fresh watermelon, lemon, sugar syrup

CHERRY BLOSSOM 45

Amarena cherries, lemon, ginger ale

ASIAN COCKTAILS

ASIAN BLOSSOM 75

Gin, elderflower syrup, rosewater, lemon juice, orange bitters, soda

JADE GIN TONIC 70

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

RUN AWAY TO MACAU 70

Gin, kaffir lime leaf, elderflower syrup, fresh pineapple juice, lemon juice

VIETNAMESE MYST 75

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

SONGKRAN 70

Kaffir lime leaves, lychee puree, lemon, gin

SUMMER IN BANGKOK 75

Kaffir lime leaves, red chili, lemon, strawberry syrup, tequila, Cointreau, angostura bitter

SPRING FORTUNE - "LỘC XUÂN" 75

Apple juice, vodka, fresh pomegranate, kaffir lime, angostura bitter, lime juice

MULAN 75

Black currant & hibiscus syrup, lemongrass, cherry liqueur, white rum, lemon, orange bitter

Lime and lemon juices are freshly made.

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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 150ml/Bottle

DASSAI NIGORI SPARKLING 360 ml 250

Naturally fermented in bottle, resulting in a pleasant fruitiness and refreshing finish, this sake flavor and aroma are both smooth and fragrant.

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

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.

BEERS (Bottled)

HEINEKEN 60

Pale lager style beer from the Netherlands

BIRRA MORETTI 60

Pale lager style beer from Italy

TIGER 60

American adjunct lager style beer from Singapore

TSING TAO 60

Premium lager style beer from China

SINGHA 60

European lager style beer from Thailand

CORONA 60

Pale lager style beer from Mexico

PERONI 60

Pale lager style beer from Italy

KIRIN ICHIBAN 57

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) 79

TIGER (Full Pint) 69

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