



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
+971.4.399.4000

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
CHAMOMILE 35

DIGESTIF
LIMONCELLO 55
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, Toni 30
Red Bull/Sugar Free 45
Heineken 0.0 45

FRESH JUICES
Green Apple, Mango, Orange, Pineapple, Watermelon, Lemonade 34

WATER Small/Large
VOSS (STILL) 32/42
VOSS (SPARKLING) 32/42

LOCALLY SOURCED WATER
STILL 32
SPARKLING 32

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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) 80
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 / 218
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) 🍯 68
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) 38
Steamed edamame with sea salt or chili & garlic

STEAMED CHICKEN SIU MAI (G) 70
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) 78
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) 78
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)  78
Rice noodles, prawns, bean sprouts, tamarind sauce

BAMI GORENG (G) (E) 68
Chicken, mung beans sprouts, green onion, garlic

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FINE WINE

CHAMPAGNE

NV Ruinart Brut (1500ml), France 2500
2014 Bollinger, La Grande Année, France 4400
Krug, Grand Cuvée, Champagne, France 4500
Cuvée Dom Pérignon Vintage, France 5950
2007 Taittinger Blanc De Blancs, France 4600
2015 Louis Roederer Cristal, France 6400
Laurent-Perrier, Grand Siècle Alexandra Rosé, France 6999
Dom Pérignon, Rosé, France 7950
Salon Le Mesnil 1997, Blanc De Blancs, France 11200

WHITE WINES

Catena ‘White Stones’ Chardonnay, Mendoza, Argentina 1590
Ladoucette ‘Baron De L’ Pouilly Fumé, Loire, France 1660
Bouchard Père & Fils Corton-Charlemagne,
Grand Cru, Burgundy, France 2750

RED WINE

Rocca delle Macìe, Sangiovese, Merlot, Tuscany, Italy 1600
Pio Cesare Barolo, Piedmont, Italy 1785
Ken Forrester ‘The Bridge’, Alexander Valley, USA 2050
Don Melchor, Maipo, Chile 2350
Château La Fleur-Pétrus, Pomerol, France 6990
Château Lynch-Bages, 5ème Grand Cru Classé,
Pauillac, France 5775

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WINE BY THE GLASS / BOTTLE

CHAMPAGNE & SPARKLING WINES

Alberto Nani Organic Prosecco, Italy 75/450
Laurent-Perrier Brut NV, Champagne, France 140/840

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 70/350
Miolo Family, Sauvignon Blanc, Brazil 70/350
Kapuka, Sauvignon Blanc, New Zealand 78/380
Schieferkopf Riesling, Baden, Germany 84/420
Catena Chardonnay, Mendoza, Argentina 95/475

RED WINE

Santa Carolina Reserva, Cabernet Sauvignon, Chile 70/350
Zuccardi, 'Series A' Malbec, Mendoza, Argentina 69/345
Two Hands, Shiraz, Clare Valley, Australia 92/450
Gabbiano, Chianti Sangiovese, Tuscany, Italy 85/415
Ronan By Clinet, Merlot , Bordeaux, France 95/465

ROSÉ WINES

Le Rosé, Lapostolle, Colchagua Valley, Chile 70/340
Minuty, Provence, France 87/430
Whispering Angel Rosé, Provence, France 130/645

DESSERT WINES

Kabir, Donnafugata, Italy 65/500

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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) 58
Fried tofu, eggplant, onion, black bean sauce

SAUTEED KANGKONG (VG) 58
Garlic, chili, soy

SIGNATURE

LOTUS WRAPPED SEA BASS (S) 198
Ginger, herbal salad, lemon sauce

JAPANESE BLACK COD (N) (E) (HB) 80 / 208
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

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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 1390

WHITE WINES

Petit Chablis La Chablisienne, France 595
Chablis, Laroche, France 650
Cloudy Bay, Sauvignon Blanc, New Zealand 899
Pascal Jolivet, Fumé Blanc, France 850
Springfield Estate, Chardonnay, South Africa 1290

RED WINE

Kanonkop Cape Blend, South Africa 475
Feudo Principi di Butera, Nero D’avola, Italy 425
Luigi Righetti, ‘Campolieti’ Valpolicella, Veneto, Italy 435
Faustino V, Tempranillo, Rioja, Spain 520
Marqués De Cáceres, Reserva, Tempranillo, Spain 695
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 995

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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 75
Macallan 15 Years Old 158
Chivas Regal 12 Years Old 75
Chivas Regal 18 Years Old 115
Johnnie Walker Black 75
Johnnie Walker Blue 285

AMERICAN & IRISH WHISKEY

Bulleit Bourbon 60
Woodford Reserve 67
Jack Daniels 65
Jameson 63

VODKA

Haku 70
Belvedere 75
Grey Goose 75
Ketel One 65
Chase English Potato Vodka 75

GIN

Bombay Sapphire 57
Hendrick's 68
Gin Mare 75
Tanqueray 55
Tanqueray No. Ten 72
Roku 75

RUM

Bacardi Silver 57
Gosling Black Seal 53
Ron Zacapa Solera 95

TEQUILA

Patrón Silver 66

COGNAC

Hennessy V.S.O.P. 85
Hennessy X.O. 205

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HIGH QUALITY HEALTH CONSCIOUS

CUKE ROSE SODA 40
Cucumber, lemon juice, rosewater, rose honey, soda

HONEY-PINE 40
Fresh pineapple, lime, basil, fennel honey

ASIAN MOCKTAILS

LYRE'S SPICE MULE 55
Pear, dark cane, cardamom syrup, lime, mango, ginger ale

TANGERINE DREAM 55
Tangerie, Italian orange, American malt, watermelon, lemon, sugar syrup

CHERRY BLOSSOM 40
Amarena cherries, lemon, ginger ale

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

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, 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, Pomegranate, Kaffir Lime, Angostura Bitter, Lime juice

MULAN 75
Black currant & Hibiscus syrup, Lemongrass, Cherry liqueur, White Rum, Lemon, Orange Bitter

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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 feremnted in bottle, resulting in a pleasant fruitiness and refreshing finish, this sake flavor abd 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.

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BEERS (Bottled)

HEINEKEN 57

Pale lager style beer from Netherland

BIRRA MORETTI 53

Pale lager style beer from Italy

TIGER 52

American adjunct lager style beer from Singapore

TSING TAO 57

Premium lager style beer from China

SINGHA 57

European lager style beer from Thailand

CORONA 57

Pale lager style beer from Mexico

PERONI 57

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) 77

TIGER (Full Pint) 65

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