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THE RITZ-CARLTON RAS AL KHAIMAH, AL WADI DESERT
AL MAZRAA, WADI KHADIJA, RAS AL KHAIMAH, UNITED ARAB EMIRATES
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SUSHI

	NIGIRI 2 pieces	SASHIMI 3 pieces
Sake (Salmon)	50	50
Akami (Tuna)	80	80
Chu toro (Semi fatty tuna)	80	120
Suzuki (Seabass)	50	55
Hamachi (Yellowtail)	60	75
Hotate (Hokkaido scallop)	70	85
Ikura (Salmon roe)	70	70
Unagi (Eel)	50	50
Botana ebi (Sweet shrimp)	105	155

TEMAKI HANDROLLS
(1 per portion)

California (G S VO)	60
Crab avocado tamago spicy mayo salmon roe	
Hamachi (G S)	90
Yellowtail yuzu tobiko tempura crumble	
Chu Toro (S)	110
Semi fatty tuna chives sea salt green tobiko	
Charred Wagyu Beef (G)	110
Truffle sauce crispy shallot	

MAKI ROLLS

Crispy Soft-Shell Crab (D G S)	95
Baby gem lettuce orange tobiko terimayo sauce	
California (D G S)	80
King crab avocado tamago	
Shrimp Tempura (D G S)	80
Cucumber mango harissa mayo	
Spicy Tuna (D G S)	90
Pickled jalapeño fresh coriander roasted sesame seeds	
Gobi Hamachi (D G S)	70
Citrus marinade wasabi mayo yuzu tobiko	
Seasonal Vegetable (V)	60
Avocado asparagus shiso cucumber carrot jalapeño sauce	
Charred Salmon (D G S)	60
Creamy King crab ikura Teriyaki glaze	
Tempura Omani Lobster (D G S)	120
Avocado truffle mayo takana	
Unagi (G S)	70
Smoked eel green apple unagi sauce	

GOBI GRAND PLATTER (D G S)	425
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Choose Four types of nigiri (2 pieces each), Four types of sashimi (3 pieces each), and Four types of maki (4 pieces each)

STARTERS & SOUPS

HOT STARTERS

Robata Satay (G N)	
Peanut sauce acar	
Cornfed chicken thigh	55
Australian lamb shoulder	65
Beef tenderloin	75
Crunchy Coconut Prawns (G S)	110
Gochujang sauce	
Steamed Duck Dumplings (G S)	75
Orange ginger hoisin	

COLD STARTERS

Vietnamese Spring Rolls (S V)	60
Shrimp (S)	70
Rice paper carrot cucumber vermicelli noodles	
fresh mint nuoc cham	
Hamachi Tiradito (S)	90
Thinly sliced Hamachi green chili	
Peruvian lime coriander dressing	
Wagyu Beef Tataki	95
Garlic chips negi truffle ponzu	
Thai Green Papaya Salad (N S VO)	60
Long bean carrot cherry tomato Chinese cabbage	
roasted peanut chili lime dressing	
Crab Salad (D S)	95
Mango cucumber tobiko yuzu aioli	
Asian Green Salad (V)	50
Mizuna edamame avocado snow pea sesame dressing	

SOUPS

Tom Yum Kung (S)	60
Shrimp straw mushroom galangal kaffir lime	
Miso Soup (G V)	55
Tofu wakame spring onion	

NOODLES, RICE AND CURRIES

NOODLES & RICE

Stir-fried Spicy Yaki Udon Noodles (G V) House chili oil fried tofu seasonal Asian vegetables	90
Soft Shell Crab Nasi Goreng (G S VO) White cabbage spring onion sambal	120
Truffle Mushroom Yakimeshi (G V) Edamame Chinese chives Japanese nameko	85

CURRIES

All curries served with a portion of steamed Jasmine rice

Slow Cooked Beef Short Rib Rendang Sumatran spices coconut milk	225
Crispy Prawn Thai Red Curry (G S VO) Long bean snow peas Thai eggplant holy basil	145
Malay Chicken Curry Potato fresh mint star anise	115

FIRE & CHAR

Robata U.S Prime Black Angus Rib-eye (S) Smoked Thai chimichurri	295	Robata Jumbo Tiger Prawn (D S) Nori butter	195
Robata Australian Lamb Chops (G N) Yakiniku glaze pistachio dukkah	185	Wok-fried Singapore Chili Lobster (D G S) Omani lobster crispy mantou red chili sauce Steamed Jasmine rice	250
Robata Black Cod (G S) 24-hour citrus miso marinade	225	Wok-fried Black Pepper Beef Tenderloin (G VO) Shimeji mushroom asparagus capsicum Steamed Jasmine rice	135

SIDES

Whole roasted jacket potato Shiso butter (D V)	45	Charred broccolini Sesame sauce (G V)	45
Grilled sweet corn Gochujang & lime (D G V)	45	Miso glazed eggplant Crispy rice pearls (G V)	55

(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian | (S) Seafood | (VO) Vegetarian option available

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

All prices are in UAE Dirhams (AED) and inclusive of 10% service charge and 5% VAT and 7% destination fee