

The Lobby Lounge

5pm - 11pm

Caribbean Flavors Tapas To Share

Cold Tapas

Octopus Salad	13
<i>Peppers, Onions, Green Olives, Vinaigrette</i>	
Ahi Tuna Tartare Crispy Cones	13
<i>Avocado, Chipotle Aioli, Ponzu Sauce</i>	
Roasted Peppers, Goat Cheese Salad	9
<i>Garlic Chips, Walnuts, Olive Oil & Parsley</i>	
Citrus Marinade Grouper Ceviche	14
<i>Ikura, Bell Peppers, Red Onion, Avocado Cream</i>	
Spicy Crab Salad Tostadas	9
<i>Avocado, Mango, Cilantro</i>	
Smoked Ahi Tuna Salad	14
<i>Sweet Peppers, Onions, Crusty Baguette</i>	

Hot Tapas

Pork Belly Steam Bunn	12
<i>Pineapple Jalapeño Mojo, Chayote Cucumber Salad</i>	
Four Cheese Flatbread	11
<i>Toasted Almonds, Guava, Pickled Pearl Onions, Arugula Chimichurri</i>	
Ajillo Shrimp	13
<i>Garlic, Dried Chili, White Wine, Grilled Bread</i>	
Beef Ropa Vieja Mini Tacos	12
<i>Black Beans, Avocado, Queso Fresco</i>	
Caribbean Lobster Spring roll	14
<i>Acerola, Citrus Ginger Sauce</i>	
Mamposteao Rice Croquettes	9
<i>Chorizo, Spicy Brava Sauce, Garlic Aioli</i>	
Duck Picadillo Empanadas	11
<i>Acerola Sweet & Sour Sauce, Arugula Salad</i>	
Cubano Sliders	13
<i>Spice Marinated Pork, Ham, Swiss Cheese, Mustard</i>	
Churrasco a la Parrilla	16
<i>Grill Churrasco, Chorizo, Sweet Peppers, Chimichurri</i>	
Arroz con Pollo	12
<i>Local Spiced Rice, Fried Chicken, Olives & Garlic Aioli</i>	
Pastelón	11
<i>Sweet Plantain, Beef Picadillo, Garlic Toast</i>	
Serenata de Bacalao	14
<i>Codfish, Tomato Vinegar, Egg, Micro Cilantro</i>	
Surf & Turf	15
<i>Confit Pork, Seared Scallops, Orange Mojito</i>	

Desserts

Caramel White Chocolate Panna Cotta	11
<i>Hazelnut Crocantine</i>	
Carrot Cake, Greek Yogurt Sorbet	11
<i>Carrot Cream</i>	
Guava Baked Cheesecake	11
<i>Guava Compote</i>	
14 Layer Chocolate Cake	11
The Ritz-Carlton Cake	13
<i>Per Slice</i>	
Selection of Ice Cream & Sorbets	5
<i>Per Scoop</i>	
Artisan Cheese	20
<i>Fruits, Nuts, Crackers</i>	

The Sushi Bar

5pm - 10pm

Snacks and Salads

Sashimi Salad	19
<i>Tuna, Salmon, White Tuna, Seaweed Salad, Miso Ginger</i>	
Green Salad	12
<i>Mixed Greens, Tomato, Avocado, Cucumber, Carrot, Homemade Ginger Dressing</i>	
Edamame	9
<i>Sea Salt or Caribbean Spiced</i>	
Spicy Crab Salad	12
<i>Iceberg Lettuce, Spicy Crab, Avocado, Tempura Flakes, Sweet Honey Sauce, Ginger Dressing</i>	
Miso Soup	8
<i>Dried Wakame, Shitake, Tofu and Scallions.</i>	

Raw Bar

Oyster on the Half Shell	Half Dozen	18
<i>Mignonette, Cocktail, Lemon</i>	Dozen	30
<i>Blue Point, Malpeque, Kumamoto</i>		

Jumbo Prawn Cocktail	22	
Crab Claw		
<i>Crab Claws with Cocktail Sauce and Tartar Sauce</i>	1lb.	32
Alaskan Crab		
<i>Crab Legs with Cocktail Sauce and Tartar Sauce</i>	1/2lb.	32
"Marisquería" Raw Bar Platter for Two		
<i>Oysters, Chilled Prawns, Crab Claw, Alaskan Crab</i>		75

Ceviche

Shrimp Ceviche	16
<i>Lime, Tomato, Red Onion, Cilantro, Orange, Coconut Arepas</i>	
Japanese Ceviche	19
<i>Tuna, Salmon, Yellowtail in a Ponzu Sauce with Seaweed Salad</i>	
Salmon Tiradito	16
<i>With 'Leche de Tigre' and Ikura</i>	

Sushi Maki

Crazy Dragon	17
<i>Spicy Crab, Avocado, Spicy Tuna</i>	
Golden Rainbow	19
<i>Spicy Crab, Avocado, Tuna, Salmon, White Tuna, Salmon Roe, Scallions</i>	
Mar y Tierra	19
<i>Inside Shrimp with Local Cheese and Outside Carpaccio with Sweet Plantain Sauce</i>	
Crunchy Shrimp	17
<i>Shrimp, Tempura Flakes, Fish Roe and Cucumber</i>	
Spicy Tuna	13
<i>Spicy Tuna, Avocado</i>	
Caribbean Smoke Roll	17
<i>Smoke Salmon, Guava Paste, Local Cheese, Jalapeño and Cucumber. Outside Tempura Flake and Jalapeño Reduction</i>	

Nigiri Sushi (2pc) or Sashimi (3pc)

<i>On top of small rice ball and sliced fresh fish, or sliced fish only.</i>	
Tuna	11
Yellow Tail	11
Salmon	11
Shrimp	13
Eel	13

*IF YOU HAVE FOOD ALLERGIES PLEASE SPEAK TO YOUR SERVER, MANAGER AND/OR THE CHEF. 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, SPECIALLY IF YOU ARE PREGNANT OR HAVE A CERTAIN MEDICAL CONDITION.

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