

RIB ROOM

RESTAURANT - CATERING

FUSION STARTERS

Tuna and mango tartar | 23€


Red caviar | squid ink | tapioca cracker | microgreens | Asian spices

Sautéed scallops | 20€

Mango salsa | tom yam shrimp butter | turmeric tulle

Flash grilled beef carpaccio | 22€

Pomegranate seeds | Tonnato style tuna and anchovy dressing | hard cheese

Simple hummus | 17€ 

Grilled mushrooms | chickpeas | sundries tomatoes | fresh cucumbers
Extra: with grilled focaccia 4€

FRESH NOTES

Just Cesar salad | 10€

With: shrimps 7 € | grilled chicken breast 6 €

Fried Caprese | 12€

Deep fried mozzarella ball | fresh herbs | sprout | tomato | cherry salsa | basil cream | olive oil

Ensaladang Mangga with shrimps | 14€

Pinoy-style mango | avocado | soy bean sprout | fresh mint | light lemon and honey dressing

SOUPS

Tom Yam Talay – Classic Thai soup | 17€

Seafood | glass noodles | bit of coconut milk

Lamb & Vegetable soup | 14€

Rustic lamb soup | garlic flavored Nanta bread on the side

Creamy butternut squash soup | 9€ 

Coconut milk | pinch seeds | Extra: with grilled shrimps 4€

Soup of the day | 7€

Only on work day

MAIN COURSES-RIB ROOM ONLY

Fillet of halibut | 24€

Coconut milk sauce | potato and celery mash | snow pea | red caviar

Fillet of salmon | 26€

Roasted rhubarb | rhubarb glaze | grilled shrimp | sprouts

Roasted mushrooms | 24€

Mushroom | Crispy Portobello | sweet potato Rosti | hummus | fresh herb vinaigrette

Pumpkin risotto | 23€ 

Fried porcini mushrooms | vegan cheese | crispy basil and dehydrated golden tomatoes

Roasted eggplant | 23€

Eggplant tortellini | creamy spinach sauce | nuts | sprouts

MAIN COURSES OVER THE COALS

PORK

Glazed pork ribs | 24€

Purple potato crisp | sesame | black olive crumbs | teriyaki-sesame sauce
| peanuts

Oriental style small pork ribs | 25€

Sweet chili | roasted habanero with goat cheese and bacon

Iberico pork short ribs | 26€

Smoked BBQ sauce | crispy bacon | Eggplant

BBQ pork ribs | 24€

BBQ and blueberries sauce | grilled asparagus

Rib Room's Quartet | 54€ (for 2 ppl.)

Iberico ribs | BBQ ribs | Oriental ribs | Glazed pork ribs

BEEF & VEAL

Classic beef steak (kids' size 160gr / 280gr) | 34€/46€

Red wine sauce | asparagus | blue cheese

Beef short ribs (400gr) | 37€

Red wine sauce | roasted mushrooms

Veal chop (360gr) | 40€

Smoking rosemary | grilled lemon | Herbs and garlic butter
| roasted red onion

LAMB

Classic lamb chops | 39€

Garlic mint sauce | baba ghanoush

Lamb rump (200gr) | 35€

Pomegranate sauce | roasted purple carrots with honey

FISH & SEAFOOD

Grilled trout fillet served in banana leaf | 25€

Kaffir lime butter | sprouts

Grilled tiger prawns | 21€

Garlic | parmesan cheese | garlic baguette

SIDES

Assorted tomato salad with yoghurt dressing 5€

French Fries flavored with truffle oil 5€

Green leaf salad with honey and lemon dressing 5€

Fried mushrooms 5€

Grilled vegetables 5,5€

Napa cabbage Summer Kimchi with sesame 5,5€

Fried rice with fried egg 5,5€

Roasted baby potatoes with cheese and bacon 5,5€

Crispy oyster mushrooms with bit of truffle oil and fresh
herbs 5,5€

Porto Bello mushroom roasted camembert cheese 5,5€

SWEET IMPROVISATIONS

Chocolate fondant | 10€

Burned chocolate crisps, cherries coulis, fresh basil, dark chocolate crumbs

Coconut Panna Cotta | 9€ 

Passion fruit | vanilla meringue | fresh mint | pineapple with orange honey

Blueberry cheesecake | 9€

Blueberry honey sauce | fresh bilberries | blueberry caviar

Coconut ice cream served in a coconut shell | 11€ 

Sweet coconut milk and tapioca caviar | fresh mango

Special dessert of the day | 6,5€

Executive Chef
Miroslav Styčinskij

