SOUPS

AROMATIC BEEF RIB & VEGETABLE SOUP — 12
Tender beef ribs | seasonal vegetables | dried forest mushrooms | fresh herbs | warm naan bread

TOM YAM TALAY — 16
Oyster mushrooms | cod fillet | tiger prawns | squid | green mussels | coconut milk

CHEF'S SOUP OF THE DAY — 7
Available on weekdays.
Please ask your waiter for details

COLD STARTERS

TUNO POKE — 14
Fresh tuna | sushi rice | shallots | Kizami wasabi | tobiko mayonnaise

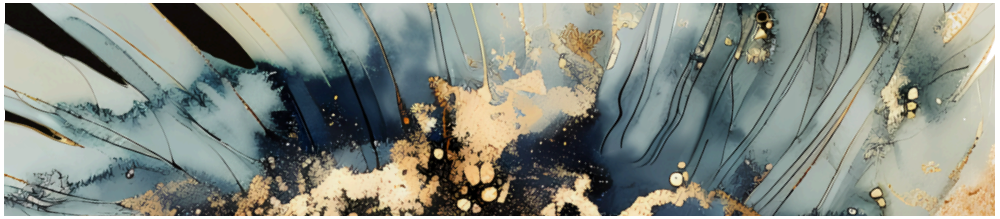
BURRATA & SMOKED SALMON — 18
Creamy burrata | smoked salmon | white balsamic | roasted hazelnuts | radish | fresh herbs | caper & dill cream cheese

BEEF & DUCK LIVER CARPACCIO — 22
Beef | duck liver | roasted pine nuts | mustard & maple dressing | capers | Parmesan shavings | fresh arugula

SALADS

SPICY PORK RIB POPCORN SALAD — 12
Crispy spicy pork ribs | vegetables | glass noodles | spicy lime dressing | roasted peanuts | fresh mint

CLASSIC CAESAR SALAD
Crispy romaine lettuce | Parmesan | classic Caesar dressing
Plain - 11 €
With crispy pork rib meat - 14 €
With grilled chicken breast - 16 €
With tiger prawns - 17 €



MAIN COURSES

SAVOY CABBAGE ROLL — 14
Savoy cabbage | black rice | vegetable stuffing | crispy sweet potato | tomato & green pistachio sauce | fresh herbs

CHICKEN & VEGETABLE ROLL — 19
Chicken breast | vegetables | roasted tomato & sesame sauce | grilled eggplant | crispy kale

PAN-SEARED HALIBUT — 28
Halibut fillet | caper & lemon butter | potato & shrimp salsa | crispy sweet potato

BEEF FLAP STEAK — 39
Sous-vide beef flap steak 250g | chimichurri | grilled asparagus

PORK RIBS

GLAZED PORK RIBS — 23
Sous-vide pork ribs | finished on the grill | teriyaki & sesame glaze

KOREAN SESAME RIBS — 24
Slow-cooked pork ribs | finished on the grill | Korean BBQ sauce | sesame

THAI-STYLE BASIL RIBS — 25
Deep-fried pork ribs | spicy Thai holy basil sauce

IBÉRICO PORK RIBS — 28
Sous-vide Ibérico pork ribs | finished on the grill | smoky BBQ sauce

RIB ROOM SETS

RIB ROOM SET 01 39
Glazed Pork Ribs
Korean Ribs
Thai-Style Ribs

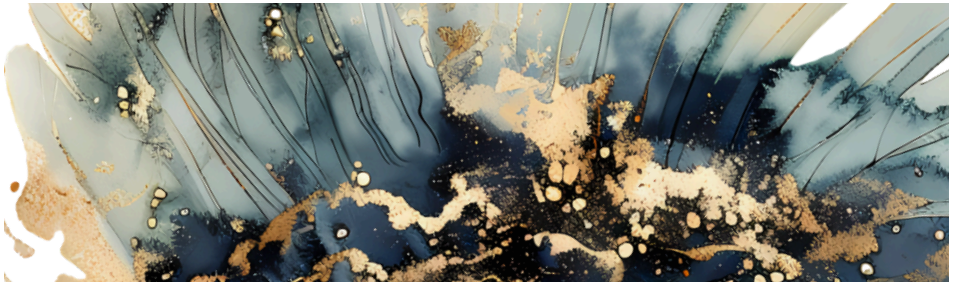
RIB ROOM SET 02 66
Ibérico Pork Ribs
Beef Short Ribs
Korean Ribs
Glazed Pork Ribs

BEEF

BEEF SHORT RIBS 38
Sous-vide beef short ribs | finished on the grill | red wine & pepper sauce

RIBS OF THE MONTH

A new flavour every month.
Ask your server about this month's special.



RIB ROOM
RESTAURANT · CATERING

SIDES

FRENCH FRIES 4
Crispy French fries | sesame

FRESH SALAD 5.5
Green leaves | tomatoes | radish | lemon & honey dressing

ROASTED POTATOES WITH FIOR DI LATTE 6
Roasted potatoes | Fior di Latte mozzarella | crispy guanciale

NAPA CABBAGE KIMCHI SALAD 6
Fresh Napa cabbage | kimchi | sesame

EGG FRIED RICE 6
Egg fried rice | lime wedge | fried egg

GRILLED VEGETABLES 8
Bell peppers | onions | courgette | eggplant | mushrooms

DESSERTS

CLASSIC APPLE TARTE TATIN 8
Vanilla ice cream | almonds

RED VELVET ROLL 9
Red velvet roll | fresh strawberries | berries | strawberry & chilli sauce | cottage cheese

GALANGAL CRÈME BRÛLÉE 10
Silky galangal-infused crème brûlée | sweet mango chutney | crispy mango

DESSERT OF THE DAY 6
Please ask your waiter about today's special dessert

A 10% service charge applies to parties of 6 or more guests and will be automatically included in the final bill.