

RIBROOM

BAR & GRILL

Starters

Edamame

7

Steamed edamame pods, finished with crushed rock salt.

Fries

7

Your choice of French fries or steak fries, served with house truffle mayo.

Potatoes Dauphinoise

7

Layers of Agria potatoes baked with milk and crème fraîche, mozzarella, Provolone, butter, and Parmesan, finished with lemon zest.

Truffle Steak Fries

11

Thick-cut steak fries topped with house truffle mayo, grated Parmesan, and truffle oil.

Tzatziki Dip

8

Creamy Greek yogurt with cucumber, garlic, fresh herbs, and olive oil, served with toasted bread.

Mac & Cheese Bites

11

Mac & cheese croquettes with cheddar, Gouda, mozzarella, minced beef, and caramelized onions, served with a creamy mushroom sauce.

Bone Marrow

11

Roasted beef bone marrow topped with caramelized onions and chimichurri, served with toasted bread.

Goat Cheese Truffle Dip

14

Creamy goat cheese blended with truffle and sun-dried tomatoes, served with crispy bread chips.

Guacamole Dip

15

Creamy avocado guacamole, freshly prepared and served with toasted bread.

Frog Legs

22

Frog legs sautéed in butter with garlic, lemon juice, chives, and pink peppercorns, served with charred lemon.

Creamy Mushroom Gratin

24

Champignon mushrooms sautéed with butter and shallots, deglazed with white wine and finished with crème fraîche, mozzarella, Provolone, and Parmesan, topped with lemon zest and fresh chives.

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Salads

Easy Green Salad

18

A fresh mix of sucrine lettuce, kale, lollo, fris  e, wild rocket, and radish, with caramelized peach, toasted almonds, and bread croutons, finished with a citrus dressing.

Cauliflower Crunch

20

Fresh cauliflower over a smooth cauliflower cream, with orange, pomegranate seeds, and caramelized pecans, finished with an orange-balsamic dressing.

Mango Shrimp Garden

22

Lollo, wild rocket, and kale with shrimps, mango, quinoa, cherry tomatoes, edamame, carrots, and cranberries, finished with sesame seeds and a soy, lime & miso dressing.

The Rib Room Caesar

24

Red lollo lettuce with grilled chicken breast, crispy croutons, and Parmesan, tossed in Caesar dressing and served with charred lemon.

The Raw Bar

Beef Carpaccio

27

Thinly sliced beef tenderloin with wild rocket, black truffle, and Parmesan, finished with black balsamic.

Salmon Gravlax Tartare

27

Beetroot-cured salmon gravlax with guacamole, shallots, red chili, dill, and pomegranate, topped with salmon roe and finished with citrus dressing, lime zest, and parsley oil.

Beef Tartare

28

Hand-cut beef tenderloin with capers, shallots, cucumber, sun-dried tomatoes, Dijon mustard, and Parmesan, topped with cured egg yolk bottarga, crispy garlic, and microgreens, finished with citrus dressing and served with bread chips.

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Slow Cooked (Ask for availability)

Pork Ribs

29

Slow-cooked pork ribs glazed with house BBQ sauce, served with steak fries.

Slow-Cooked Beef Cheek

33

Slow-cooked beef cheek served with creamy potato purée, seasonal vegetables, and rich beef jus.

Australian Beef Ribs

75

Slow-cooked Australian beef ribs, glazed beef jus and served with baked sweet potato wedges.

From The Josper

Steak & Fries - 200g

33

South American Ribeye Steak, grilled over Josper charcoal and served with French fries, and your choice of sauce.

Filet Tenderloin MB4 - 200g

55

Australian MB4 beef tenderloin, grilled in the Josper and served with steak fries and your choice of sauce.

Ribeye Angus MB5 - 300g

66

Australian Wagyu MB5 ribeye, grilled in the Josper and served with baked baby potatoes and your choice of sauce.

Australian MB3 Tomahawk - 1200–1400g | For Two

180

Australian MB3 Tomahawk steak, grilled in the Josper and served with sautéed mushrooms, baked baby potatoes, and your choice of sauce.

Beef & Bread

The Big Beef Sandwich - 220g

27

Sliced beef tenderloin in a Parisian baguette with pesto, melted Provolone, wild rocket, Parmesan, sautéed onions and mushrooms, and pickles, served with steak fries.

Rib Room Burger - 200g

27

200g beef patty in a toasted white brioche bun with caramelized onions, truffle mayo, aged Cheddar sauce, and pickles, served with French fries.

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Poultry & Seafood

Chicken Porchetta

21

Porchetta-style rolled chicken, served with creamy mashed potatoes and a lemon butter sauce.

Charred King Prawns

29

Jumbo king prawns grilled in the Josper, served with mix house salad, mango & passion fruit salsa, baked baby potatoes, and charred lime.

Salmon Orzotto

32

Grilled salmon fillet served over creamy miso orzo with sautéed broccolini, finished with fresh lime.

Octopus & Potatoes

33

Tender Octopus Tentacle with baby potatoes, smoked paprika, white wine, lemon zest, and fresh parsley, served with romesco sauce.

House Sauces

FOUR PEPPER COGNAC

3

WINTER MUSHROOMS

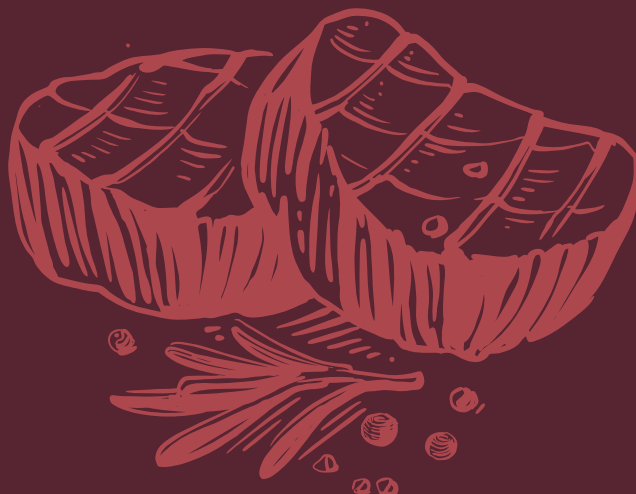
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RIB ROOM SAUCE

3

ROYAL MUSTARD

3



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Sweet Endings

Ice Cream & Sorbet

3

A selection of chocolate, pistachio, lemon caviar, blueberry, vanilla, mango & passion fruit, and strawberry.

Spring Strawberry Cheesecake

12

House-made New York-style strawberry cheesecake with strawberry coulis and chocolate crumble.

Dark Chocolate Melt

12

Warm soft-baked cookie cake made with Callebaut 70% dark chocolate, served with chocolate ice cream.

The Apple Pie

12

Buttery shortcrust pastry filled with apples, served with salted caramel sauce and vanilla ice cream.



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Wine By Glass

Red Wine

Château Ksara Réserve du Couvent (Lebanon)	7
Chateau Roquefort Bordeaux (France)	10

White Wine

Chateau Ksara Blanc de Blancs (Lebanon)	7
Pinot Grigio (France)	10

Rose Wine

Chateau Ksara Sunset Rosé (Lebanon)	7
Cheval Noir Bordeaux Rosé (France)	10



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Imported Red Wine

Chateau Roquefort Rouge	50
Côtes du Rhône Parallèle 45 Rouge	60
Menuts Bordeaux	60
Joseph Drouhin Brouilly	85
La Foret Bourgogne Pinot Noir	100
Le Difese	125
Clos des Menuts Saint-Emilion Grand Cru	135
Château Tour de Pez Saint-Estèphe	150

Imported White Wine

Pinot Grigio delle Venezie	50
La Forêt Bourgogne Chardonnay	80
Bouzeron Clos De La Fortune	90
Joseph Drouhin Chablis	120
Sancerre Blanc	125

Imported Rose Wine

Cheval Noir Bordeaux Rose	50
By Ott Rose Provence	90
Château de Selle Côtes de Provence Rosé	140

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Local Rose Wine

Château Ksara Réserve du Couvent	30
Couvent Rouge Red	35
Chateau Qanafar Cocu	50
Ixsir Altitudes Rouge	50
Ixsir Grande Reserve Red	60
Cuvée Du 3ème Millénaire	90
Chateau Ksara Le Souverain	100

Local White Wine

Chateau Ksara Blanc de Blancs	30
Couvent Rouge White	35
Ixsir Altitudes White	45
Blanc de Qanafar	50
Chardonnay Cuvée du Pape	50
Ixsir Grande Reserve White	55

Local Rose Wine

Château Ksara Sunset Rosé	30
Couvent Rouge Rose	35
Ixsir Altitudes Rosé	45
Ixsir Grande Reserve Rose	55

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Prosecco & Champagne

Piccini Prosecco Extra Dry	40
Piccini Prosecco Rosé Extra Dry	50
Moët & Chandon Imperial Brut	120
Moët & Chandon Brut Impérial Rosé	160

Prosecco by glass

Piccini Prosecco Extra Dry	8
Piccini Prosecco Rosé Extra Dry	10

Beer

Almaza	5
Almaza Light	5
Heineken	6
Corona Extra	7
Add Mexican	1.5

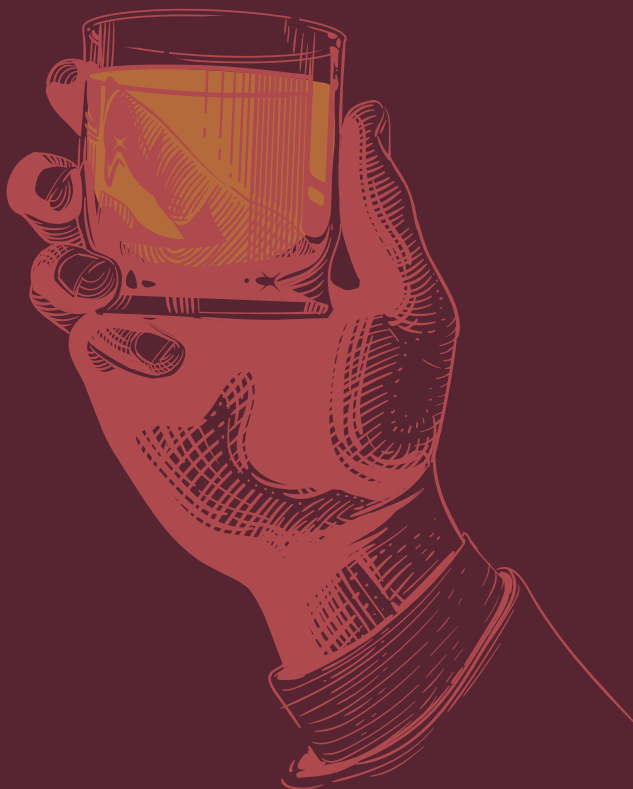
Energy Drinks

Red Bull	7
Red Bull Zero Sugar	7

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<i>Whisky</i>	<i>Gls</i>	<i>Btl</i>
Red Label	8	80
Jameson	9	85
Black Label	10	95
Chivas 12	10	95
Jack Daniel's	10	95
Jack Daniel's Honey	10	95
Jim Beam White	10	95
Dewar's 12	10	95
Monkey Shoulder	12	120
Smokey Monkey	14	135
Singleton 12Y	13	125
Glenfiddich 12	13	125
Glenfiddich 15	20	200
Glenfiddich 18	-	335
Old Parr 12	14	135
Old Parr 18	20	200
Double Black	14	140
Gold Label Reserve	16	160
Green Label	18	180
Blue Label	-	400
Chivas 18	20	200
Lagavulin 16	25	240
Macallan 12	35	350
Macallan 15	45	450



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<i>Tequila</i>	<i>Gls</i>	<i>Btl</i>
1800 Bianco	9	90
1800 Reposado	10	95
1800 Anejo	13	125
Don Julio Bianco	13	125
Don Julio Reposado	16	150
Don Julio Anejo	17	160
Don Julio 1942	45	400
Patron Silver	13	125
Patron Reposado	15	150
Patron Anejo	17	160

<i>Gin</i>	<i>Gls</i>	<i>Btl</i>
Gordon's Dry Gin	9	85
Bombay Sapphire	10	95
Tanqueray	11	100
Tanqueray No. Ten	12	120
Hendrick's	14	135



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<i>Rum</i>	<i>Gls</i>	<i>Btl</i>
Captain Morgan White Rum	8	80
Captain Morgan Dark Rum	9	85
Captain Morgan Original Spiced Gold	10	95
Cachaça 51	10	95

<i>Vodka</i>	<i>Gls</i>	<i>Btl</i>
Stoli Gold	8	80
Tito's Handmade Vodka	9	90
Ketel One	10	95
Grey Goose	12	120
Belvedere	14	135



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Water & Soft Drinks

Via Water Small	3
Via Water Big	5
Soft Drink	4
Ice Tea	4
Tonic – Soda	5
Ginger Ale	5
Sanpellegrino	4

Fresh Juices

Orange	5
Lemonade	6
Minted Lemonade	6

Coffee & More

Espresso	4
Double Espresso	5
Café Blanc	3
Cappucino	5
Caffe Latte	5
Tea Reval	4