RIBROOM

BAR & GRILL

Starters

Edamame — 7
Steamed edamame pods, finished with crushed rock salt.

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.

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.

Bone Marrow — 15
Roasted beef bone marrow topped with caramelized onions and chimichurri, 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, frisée, wild rocket, and radish, with caramelized peach, toasted almonds, and bread croutons, finished with a citrus 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 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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The Sushi Room

Maki (4 pcs) 8

Avo Shrimp
Shrimp, avocado and special fruity sauce.

Crazy Mango
Crazy crab mix, wasabi mayo and mango.

Crazy Avo
Crazy crab nix, wasabi mayo and avocado.

Crispy Tuna
Tuna, avocado and crispy.

Tuna Avo
Tuna, avocado and sesame sauce.

California Rainbow
Crab, avocado, cucumber and mango.

Crispy Salmon
Salmon, avocado and crispy.

Salmon Avo
Salmon, avocado, cream cheese, salmon avo wrap.

Salmango
Crab, salmon, tobico, mango wrap.

Tobico Shrimp
Shrimp, tartar, avocado, tobico.

Tobico Salmon
Salmon, avocado, cream cheese, tobico.

Crazy California
Crabsticks, avocado, cucumber, crab topping.

Sesame California
Crabsticks, avocado, cucumber.

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Beef & Bread

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.

The Steak Sandwich - 220g — 33
Sliced beef tenderloin in a Parisian baguette with pesto, melted Provolone, wild rocket, Parmesan, sautéed onions and mushrooms, and pickles, served with steak fries.

Slow Cooked (Ask for availability)

Beef Cheek — 33
Slow-cooked beef cheek served with creamy potato purée, seasonal vegetables, and rich beef jus.

Australian Beef Ribs (sharing for 2) — 110
Slow-cooked Australian beef ribs, glazed beef jus, served with baked baby potatoes.

From The Josper

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.

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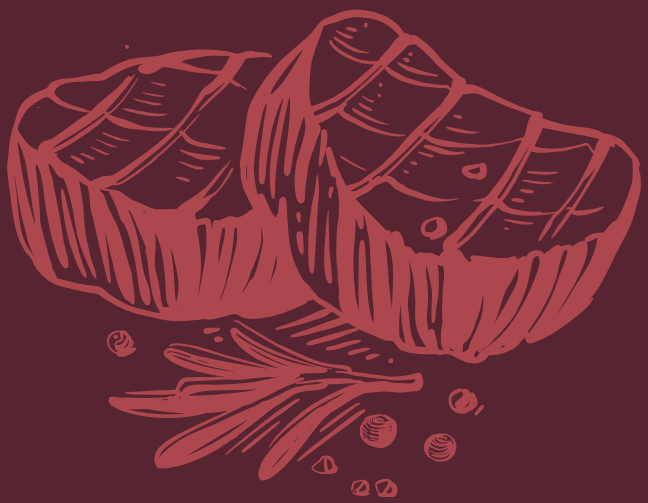
The Sea Room

Charred King Prawns — 33
Jumbo king prawns grilled in the Josper, served with mix house salad, mango & passion fruit salsa, baked baby potatoes, and charred lime.

Salmon Orzotto — 33
Grilled salmon fillet served over creamy miso orzo with sautéed broccolini, finished with fresh lime.

House Sauces

Pepper	3
Mushroom	3
Creamy Mustard	3



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Sweet Endings

Ice Cream & Sorbet — 5

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

Spring Strawberry Cheesecake — 15

House-made New York-style strawberry cheesecake with strawberry coulis.

Dark Chocolate Melt — 15

Warm soft-baked cookie cake made with Callebaut 70% dark chocolate, walnuts, and orange reduction, served with Vanilla ice cream.

The Apple Pie — 15

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

Tiramisu — 15

Classic Italian tiramisu layered with espresso-soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa powder.



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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 Rosé Wine

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

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Local Red 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 Rosé Wine

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

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Prosecco & Champagne

Piccini Prosecco Extra Dry	40
Piccini Prosecco Rosé Extra Dry	50
Moet & 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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Whisky	*Gls*	*Btl*
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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Tequila	*Gls*	*Btl*
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



Gin	*Gls*	*Btl*
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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Rum	*Gls*	*Btl*
Captain Morgan White Rum	8	80
Captain Morgan Dark Rum	9	85
Captain Morgan Original Spiced Gold	10	95
Cachaça 51	10	95

Vodka	*Gls*	*Btl*
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