



* The Rib Room Chef's recommendation

STARTERS

SOUP OF THE DAY	54	SEARED QUEEN SCALLOPS *	93	CUMBRIA ROCK OYSTERS <i>each</i>	30
SHELLFISH BISQUE (A)	78	<i>cauliflower pure, caper & raisin dressing</i>		<i>shallot vinegar, lemon, tabasco</i>	
SPICY FRIED CALAMARI *	78	RIB ROOM PRAWN COCKTAIL *	102	BLACK ANGUS BEEF CARPACCIO *	83
<i>with lemon aioli</i>		<i>baby gem lettuce, Marie Rose sauce</i>		<i>truffle vinaigrette, parmesan crisp</i>	
ANGUS BEEF TARTAR	93	TOMATO BURRATA(A)	68	FINE PORK CHARCUTERIE PORK	83
<i>classic garnish, toasted country bread</i>		<i>frisée, cabernet vinaigrette</i>		<i>with pickled garnish & toasted bread</i>	

SALADS

RIB ROOM SALAD (V)	68	SALAD OF BABY GEM LETTUCE (N)	78	QUINOA SALAD (V) *	73
<i>olives, cherry tomatoes, cucumber, onion, herbs</i>		<i>with blue cheese, poached pear, crispy walnut</i>		<i>leaves, broccoli, asparagus, toasted sesame dressing</i>	

RIBS

USDA ANGUS BEEF SHORT RIBS (A)	170	CANADIAN VEAL SHORT RIBS	161	AUSTRALIAN WAGYU BEEF SHORT RIBS (A) *	185
<i>truffle mac & cheese</i>		<i>hickory bbq glaze</i>		<i>red onion marmalade, herb horseradish crust</i>	
MOROCCAN SPICED LAMB RIBS (N)	141			GERMAN PORK RIBS PORK *	146
<i>baba ganoush, pine nuts, capers, curry dressing</i>				<i>smoked barbecue sauce</i>	

FROM THE SEA

Served with one sauce of your choice

DOVER SOLE (<i>grilled or meunière</i>)	321	WHOLE ATLANTIC LOBSTER	364
SCOTTISH SALMON	209	FLAMED MARINATED PRAWNS	199

ALTERNATIVE

THE RIB ROOM WAGYU BEEF BURGER *	156
<i>home-made relish & fries</i>	
ANGUS BEEF BURGER	97
<i>truffled brie & fries</i>	
MUSHROOM SWISS BURGER	88
<i>black pepper dip & fries</i>	
BEETROOT RISOTTO (N)	88
<i>goats cheese dumpling, pickled beetroot, rosemary oil</i>	
PAPRIKA MARINATED BABY CHICKEN	161
AUSTRALIAN LAMB CHOPS	238

TO SHARE

AUSTRALIAN ANGUS BEEF TOMAHAWK <i>For two</i> *	1200 Grams	592
US BLACK ANGUS CHATEAUBRIAND <i>For two</i>	500 Grams	519
THE RIBS PLATTER (A) *		190/369
<i>bbq veal short rib, angus mac & cheese, lamb ribs, wagyu short-ribs</i>		
THE BUTCHER'S BLOCK (A) <i>For two</i> *		675
<i>USDA tenderloin, lamb cutlet, short-ribs, mini burgers, ribs croquette</i>		

FROM THE GRILL

Served with one sauce of your choice

GRAIN FED AUSTRALIAN		GRASS FED NEW ZEALAND			
Australian Oakey Angus Tenderloin *	300 Grams	350	New Zealand "Silver Fern" Tenderloin	300 Grams	248
Wagyu 'Kobe Cuisine' Tenderloin	250 Grams	534			
Wagyu 'Stockyard' Rib Eye	300 Grams	466	GRASS FED ARGENTINEAN		
			Argentinean Premium Rib Eye	300 Grams	219
GRAIN FED U.S.D.A BLACK ANGUS			CORN FED CANADIAN		
USDA Black Angus Rib Eye *	300 Grams	228	Canadian Premium Striploin	300 Grams	243
USDA Black Angus Tenderloin	250 Grams	238			

SIDE DISHES

Mixed Vegetables	30	Sautéed wild mushrooms	34	Baked potato with sour cream	25
Fine green beans & almonds (N)	30	Sweet potato fries	25	Macaroni & cheese	34
Broccolini	30	Potato gratin	34	Sautéed or Creamed spinach	34
Triple cooked hand cut fries	30	Grilled sweet corn	34	Jumbo Grilled Asparagus	34

ADD ON TO ANY DISH

Grilled Prawns	97	Foie Gras 30gm	44	Organic Egg	15
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SAUCES

Béarnaise (A) (V) : Lemon & tarragon butter (V) : Black peppercorn : Red wine (A) : Hollandaise (V) : BBQ : Mushroom cream : Creamy blue cheese