

Epicurean Journey

£950

Embark on an extraordinary odyssey guided by
Executive Chef John Williams MBE.
Each variety shall be showcased with liturgical attention to detail,
revealing the nuances and subtleties of their character.

Steak Tartare, Imperial Caviar

Oyster, Champagne and Platinum Caviar



30g Royal Belgian Beluga

30g Royal Belgian Golden Oscietra

30g Royal Belgian Oscietra

30g Royal Belgian Platinum



Opalyse Crème Fraiche, Royal Belgian Oscietra

This menu serves two guests and
dietary requirements cannot be catered for.

Caviar

Royal Belgian Platinum

30g £145
50g £236

Royal Belgian Caviar has a fresh intense ripeness with top notes and an undertone of almond oil and rich tannins.

Royal Belgian Oscietra

30g £175
50g £290

Producing its eggs after 8 years, Royal Belgian Oscietra has an earthy flavour with a taste of crustaceans, a buttery sweet bouquet and a saline after taste.

Historically the egg is smaller than Beluga Caviar, but with increased farming, the egg size can sometimes be almost as large as its mighty cousin Beluga.

Royal Belgian Beluga

30g £402
50g £750

Considered as the King of Caviar, Beluga is rare as it takes 12 years to produce its eggs. Steely grey in colour, it is often the largest egg with notes of walnuts and cream with hints of both the sea and the finest quality salt.

Please inform your waiter should you have any dietary requirements or would like to review our allergen menu.

Champagne

	Vintage	150ml	750ml
Dom Perignon			
Dom Perignon, Brut	2013	£75	£350
Dom Perignon, Rosé	2008	£120	£590
Ruinart			
Dom Ruinart, Blanc de Blancs	2010	£95	£470
Krug			
Krug, "Grande Cuvée" 170 ^{ème} Édition	NV		£440
Krug, Rosé 27 ^{ème} Édition	NV		£660
Krug, Vintage Brut	2008	£140	£690

Champagne of the Month

Taittinger	Vintage	150ml	750ml
Taittinger, Réserve Brut	NV	£26	£130
Taittinger, Prestige Rosé	NV	£30	£150
Taittinger, Vintage	2016	£38	£190
Taittinger, Comtes de Champagne	2012	£60	£360
Taittinger, Comtes de Champagne Rosé	2011		£640

Should a vintage be no longer available, we will offer a suitable alternative.
The Ritz Restaurant wine list is available on request.

Alcohol by Volume

For the benefit of our guests,
a guideline of the alcoholic strength of all beverages is as follows:

Champagne	12%-13%	Ricard	45%
White Wine	11%-14%	Sherry	16%-18%
Red Wine	12%-15%	Gin	37%-48%
Beers	3%-8%	Vodka	37%-40%
Vermouth	14%-18%	Rum	40%-63%
Campari	25%	Whiskies	40%-54%
Pernod	40%	Cognac	35%-53%

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003,
the measures for the sale of spirits available at The Ritz Hotel are served in 50ml,
Wines are available in 175ml and Champagne at 150ml as standard.
Smaller measures of wine and spirits are available upon request.

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to the bill.