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Find magic in the little things.

Starters

Edamame Salty / Spicy (G . VG)	35	Octopus Tiradito Thinly sliced raw octopus served with ponzu sauce, fresh cucumber, yuzu gel and avocado foam (S . G)	75
Guacamole Fresh guacamole with pico de gallo served with sweet potato chips, plantain chips and corn tortilla chips (G . VG)	45	Crispy Feta Lightly fried kataifi feta served with fresh oregano, white sesame, cinnamon and honey (D . G . V)	55
Cheesy Spinach & Artichoke Spinach and artichoke with mascarpone and Parmesan cheese served with corn tortilla chips (D . G . V)	35	Wagyu Beef Sando Fried tenderloin and tonkatsu sauce in brioche bread (D . G)	145
Rock Shrimp Fried tempura shrimp tossed in sweet corn and chipotle mayo (G . S)	50	Steak Tartare Wagyu tenderloin with capers, chives and Dijon mustard served on rice crackers and topped with caviar (G)	140
Atlantic Abokado Avocado topped with fresh crab, wasabi mayo and shiso leaves, served with a white leek sauce (D . S)	55	Chicken Wings Grilled chicken wings marinated in harissa sauce (G)	60
Ruby Ru Crispy Crispy rice bites topped with cooked shrimp and a yoghurt beetroot sauce (S . D . G)	55	Salmon Tartare Fresh raw salmon served with avocado, capers and parsley	70
Lots of Fries Homemade french fries – lots of them (G . VG)	65	Tuna Tiradito Cuts of fresh raw tuna served with apple pico de gallo, chiso aguachile sauce and crispy leek (G)	85
Fried Calamari Lightly battered calamari served with an aioli sauce (S . D . G)	50		

Salads

Fig & Walnut Fresh figs, caramelised walnuts and Asian lettuce in a balsamic dressing, topped with croutons gratin and goat cheese (D . G . V)	65	Seared Tuna Seared tuna, mixed sesame seeds, mixed greens and potato in a lemon oil dressing	85
Steak Teriyaki beef tenderloin served with mixed greens, mushrooms and aged balsamic vinaigrette (G)	95	Seaweed Wakame seaweed marinated in sesame dressing, topped with tempura flakes (VG)	60
Poke Bowl Salmon / Hamachi (G)	85	Burrata Fresh burrata served with heirloom tomato sorbet, Taggiasca olives and extra virgin olive oil (D . V)	105

Tartines

Beef Cecina Dry-aged beef Cecina, quail egg, caramelised onions and peanuts on sourdough bread (G . N)	90	Truffle Mushroom Wild mushrooms, truffle paste and sesame seeds on sourdough bread (G . VG)	60
Burrata & Pesto Fresh burrata, heirloom tomato and pine nuts on sourdough bread (N . D . G . V)	90		

Sushi & Sashimi

Nigiri 2 pieces Tuna / Hamachi / Unagi / Ikura	50
Sashimi 2 pieces Salmon / Tuna / Hamachi	45
Sushi Platter 27 pieces Ruby Ru Crispy, Karai Tuna Maki, Sashimi selection (Hamachi, Tuna and Salmon), Nigiri selection (Hamachi, Tuna and Salmon)	270

Uramaki	
Salmon Ikura Raw salmon, red caviar, cream cheese, asparagus and cucumber (G)	75
Unagi Freshwater eel, crab, spring onion and eel sauce (G)	75
Karai Tuna Bluefin tuna, tonkatsu flakes and spicy mayo (G)	75
Niji Ru Salmon, tuna, hamachi, avocado mousse and teriyaki sauce (G)	75
Crispy Veg Crispy quinoa, asparagus, cucumber, avocado mousse and teriyaki sauce (G . VG)	40

Main Course

Steak Frites Australian beef tenderloin served with French fries and Chef's signature sauce (G)	210
Japanese-Style Hot Stone Steak 200g Wagyu beef striploin served on a hot stone, with steamed rice and teriyaki sauce (G)	340
Pan-Seared Chicken Corn-fed baby chicken served with a lemon oil dressing and mashed potatoes (D . G)	90
Grilled Salmon Sesame crusted salmon served with a truffle mango and creamy potato sauce (D)	140
Whole Sea Bass Baked sea bass served with a lemon dressing	240

Linguini with Clams Linguini in a garlic butter sauce topped with clams and parsley (S . D)	95
Ruby's Burger Single/Double Smash burger with Wagyu beef patties, caramelised onions and Chef's homemade sauce in a brioche bun (D . G)	75 / 90
Jumbo Prawns Grilled jumbo prawns served with a lemon butter sauce (S . D)	180
Ribeye Steak 600g Whole Australian beef marinated in teriyaki sauce served with steamed rice, asparagus and mushrooms (G)	455

Sides

Caviar Spoon 5g	75
Hot Pot Rice (G . VG)	45
Mashed Potato (D . V)	35

Grilled Asparagus (VG)	35
Sautéed Mushrooms (VG)	40

Desserts

Baked Matcha Cheesecake 60

Matcha cheesecake served with
raspberry sorbet and red berries (G . D)

Banana Pudding 55

Bananas flambé and vanilla cream sauce,
topped with banana ice cream (G . D)

Fondant au Chocolat 60

Chocolate fondant served with vanilla ice cream
and red berries (G . D)

Pain Perdu 65

French toast served with vanilla ice cream
and caramel sauce (G . D)

Fruit Platter 95 / 170

Ruby's fresh fruit selection, small or large
