

APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE	210	SIZZLIN' BLUE CRAB CAKES	230
Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce.		Two jumbo lump crab cakes with sizzling lemon butter.	
CARPACCIO	210	MUSHROOMS STUFFED WITH CRABMEAT	180
Traditional carpaccio served with shaved parmesan cheese, fresh ground black pepper and Caesar dressing.		Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese.	
BARBECUED SHRIMP	190	SIZZLIN' JUMBO SCALLOPS	220
Large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices.		Lightly blackened jumbo scallops served sizzling with red pepper pesto and a touch of lemon butter.	
SEARED AHI-TUNA	190	CRABTINI	220
Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer.		Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass.	
		OYSTERS ROCKEFELLER	210
		Baked oysters on the half shell topped with creamed spinach, caramelized onions and hollandaise sauce.	

SALADS AND SOUPS

All of our dressings are made fresh, using our exclusive recipes. Choose from: Bleu Cheese, Balsamic Vinaigrette, Creamy Lemon Basil, Ranch, Remoulade, Honey Mustard, Thousand Island, and Vinaigrette.

CAESAR SALAD	130	RUTH'S CHOP SALAD	130
Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.		A Ruth's Chris original. Julienne iceberg lettuce, baby spinach and radicchio are tossed with red onions, mushrooms, green olives, beef bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing and then topped with crispy onions.	
SPINACH SALAD	130	STEAK HOUSE SALAD	120
Fresh tender spinach tossed with sliced red onion, mushrooms and a warm beef bacon dressing. Topped with crisp bacon and chopped egg.		Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions.	
FRESH MOZZARELLA AND TOMATO SALAD	140	HARVEST SALAD	130
Locally sourced tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil.		Mixed greens, roasted corn, dried cherries, beef bacon, tomatoes, white balsamic vinaigrette, feta cheese, cajun pecans and crispy onions.	
LOBSTER BISQUE	150	SOUP OF THE DAY	130

RUTH'S FAVORITE SELECTIONS

Traditional New Orleans favorites. Many of our recipes were developed by Ruth. All prices are in thousand rupiah and are subject 10% tax and 10% service charge.

ENTRÉES

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F (980° C) to lock in the corn-fed flavor. Then we serve your steak sizzling on a 500° F (260° C) plate so that it stays hot throughout your meal.

Our steaks are served sizzling in butter. Please specify extra butter or none.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
<i>Very red, cool center.</i>	<i>Red, warm center.</i>	<i>Pink center.</i>	<i>Slightly pink center.</i>	<i>Broiled throughout, no pink.</i>

FILET		RIBEYE	
The most tender cut of corn-fed premium USDA beef.		An outstanding example of USDA Prime at its best. Well-marbled for peak flavor, deliciously juicy.	
11-ounce (310 grams)	720	12-ounce (340 grams)	650
PETITE FILET		16-ounce (450 grams)	790
A smaller, but equally tender USDA filet.		COWBOY RIBEYE	
6-ounce (170 grams)	420	A USDA Prime version of this huge bone-in cut.	
8-ounce (230 grams)	560	22-ounce (620 grams)	900
PETITE FILET AND SHRIMP		T-BONE	
Two 4-ounce medallions of our USDA filet topped with large shrimp.		This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet.	
8-ounce (230 grams)	690	22-ounce (620 grams)	900
NEW YORK STRIP		PORTERHOUSE FOR TWO	
This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.		A larger version of the full-flavored classic cut.	
12-ounce (340 grams)	650	40-ounce (1130 grams)	1450
16-ounce (450 grams)	790	TOMAHAWK RIBEYE	
		USDA Prime bone-in 40-ounce Ribeye, well-marbled for peak flavor.	
		40-ounce (1130 grams)	1450

ENTRÉE COMPLÉMENTS

SHRIMP	130	OSCAR STYLE	140
Four additional large shrimp.		Crab cake, asparagus and béarnaise sauce.	
AU POIVRE SAUCE	40	BLEU CHEESE CRUST	50
Brandy and pepper sauce.		Bleu cheese, roasted garlic and a touch of panko bread crumbs.	

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SEAFOOD AND SPECIALTIES

LAMB CHOPS	650	BARBECUED SHRIMP	410
Three Australian lamb chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful.		Our signature large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes.	
STUFFED CHICKEN BREAST	350	MARKET FRESH SEAFOOD SELECTION	Market Price
Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.		Your server will describe the seafood our Chef has selected for today.	
AHI-TUNA STACK	450		
Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto.			

POTATOES

AU GRATIN	110	JULIENNE	110
Served in a cream sauce topped with melted sharp cheddar.		Regular cut.	
BAKED	110	STEAK FRIES	110
A one-pounder, loaded.		Tossed with fresh rosemary, roasted garlic and sun-dried tomatoes.	
MASHED	110	LYONNAISE	110
With a hint of roasted garlic.		Sautéed with onions.	

VEGETABLES

SAUTÉED SPINACH	110	PAN-ROASTED WILD MUSHROOMS	110
CREAMED SPINACH	110	ROASTED BRUSSELS SPROUTS	110
SPINACH AU GRATIN	110	BROILED TOMATOES	110
FRESH BROCCOLI	110	FRENCH FRIED ONION RINGS	110
BROCCOLI AU GRATIN	110	MACARONI WITH CHEESE	110
FIRE-ROASTED CORN	110	GRILLED ASPARAGUS WITH HOLLANDAISE	130

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DESSERTS

CARAMELIZED BANANA CREAM PIE	140	CHOCOLATE SIN CAKE	110
Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.		Chocolate and espresso – an irresistible temptation.	
WARM APPLE CRUMB TART	140	CRÈME BRULÉE	110
Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.		The classic Creole egg custard, topped with fresh berries and mint.	
CHEESECAKE	140	CHOCOLATE CHUNK BREAD PUDDING	120
Creamy homemade cheesecake served with fresh berries.		A chocolate lover's delight with chunks of white and dark chocolate mixed with chopped pecans and topped with caramel.	
CHOCOLATE MOLTEN CAKE	140	FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE	110
Moist chocolate cake with a warm ganache center served with vanilla bean ice cream.		A celebration of natural flavors. Simple and simply sensational.	
		ICE CREAM OR SORBET	90

COFFEES

COFFEE	60	CAPPUCCINO	70
TEA	60	ESPRESSO	70

GIVE THE GIFT THAT SIZZLES

Our Gift Certificates are the perfect way to say thank you..., congratulations..., or great job! They can be redeemed at any Asia location.

EXTENSIVE AWARD WINNING WINE LIST

PRIVATE DINING AVAILABLE AT EACH LOCATION

IN RESPECT OF OUR OTHER GUESTS,
PLEASE REFRAIN FROM USING YOUR CELLULAR
TELEPHONE IN OUR DINING ROOM

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