

APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE	250	SIZZLIN' BLUE CRAB CAKES	290
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	250	MUSHROOMS STUFFED WITH CRABMEAT	200
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	240	SIZZLIN' JUMBO SCALLOPS	260
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	240	CRABTINI	280
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	250
		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	140	RUTH'S CHOP SALAD	150
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	140	STEAK HOUSE SALAD	130
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	150	HARVEST SALAD	150
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	190	SOUP OF THE DAY	140

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

The most tender cut of corn-fed premium USDA beef.

11-ounce (310 grams) 790

PETITE FILET

A smaller, but equally tender USDA filet.

6-ounce (170 grams) 500

8-ounce (230 grams) 640

PETITE FILET AND SHRIMP

Two 4-ounce medallions of our USDA filet topped with large shrimp.

8-ounce (230 grams) 770

NEW YORK STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

12-ounce (340 grams) 720

16-ounce (450 grams) 880

RIBEYE

An outstanding example of USDA Prime at its best. Well-marbled for peak flavor, deliciously juicy.

12-ounce (340 grams) 720

16-ounce (450 grams) 880

COWBOY RIBEYE

A USDA Prime version of this huge bone-in cut.

22-ounce (620 grams) 990

T-BONE

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet.

22-ounce (620 grams) 990

PORTERHOUSE FOR TWO

A larger version of the full-flavored classic cut.

40-ounce (1130 grams) 1750

TOMAHAWK RIBEYE

USDA Prime bone-in 40-ounce Ribeye, well-marbled for peak flavor.

40-ounce (1130 grams) 1850

ENTRÉE COMPLÉMENTS

SHRIMP

Four additional large shrimp.

130

OSCAR STYLE

Crab cake, asparagus and béarnaise sauce.

150

AU POIVRE SAUCE

Brandy and pepper sauce.

40

BLEU CHEESE CRUST

Bleu cheese, roasted garlic and a touch of panko bread crumbs.

50

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SEAFOOD AND SPECIALTIES

LAMB CHOPS	690	BARBECUED SHRIMP	460
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	380	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	460		
Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto.			

POTATOES

AU GRATIN	130	JULIENNE	130
Served in a cream sauce topped with melted sharp cheddar.		Regular cut.	
BAKED	130	STEAK FRIES	130
A one-pounder, loaded.		Tossed with fresh rosemary, roasted garlic and sun-dried tomatoes.	
MASHED	130	LYONNAISE	130
With a hint of roasted garlic.		Sautéed with onions.	

VEGETABLES

SAUTÉED SPINACH	130	PAN-ROASTED WILD MUSHROOMS	130
CREAMED SPINACH	130	ROASTED BRUSSELS SPROUTS	130
SPINACH AU GRATIN	130	BROILED TOMATOES	130
FRESH BROCCOLI	130	FRENCH FRIED ONION RINGS	130
BROCCOLI AU GRATIN	130	MACARONI WITH CHEESE	130
FIRE-ROASTED CORN	130	GRILLED ASPARAGUS WITH HOLLANDAISE	150

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DESSERTS

CARAMELIZED BANANA CREAM PIE	170	CHOCOLATE SIN CAKE	130
Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.		Chocolate and espresso – an irresistible temptation.	
WARM APPLE CRUMB TART	170	CRÈME BRULÉE	130
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	170	CHOCOLATE CHUNK BREAD PUDDING	140
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	170	FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE	130
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	100

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

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PRIVATE DINING AVAILABLE AT EACH LOCATION

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

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