

Meduu Ribtal

FINE DINING RESTAURANT

Menu



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APPETIZERS

TUNA POKE TARTAR \$ 24.20

Fresh tuna poke tartar served with a petite garden salad and warm taro bread.

WHITE FISH CARPACCIO \$ 18.15

Thinly sliced fresh white fish delicately dressed with citrus and herbs.

SEARED SCALLOP AND SHRIMP \$ 18.15

Pan-seared scallops and shrimp served with a velvety saffron cream sauce.

SOUP

(DEMOK) TARO LEAVES SOUP \$ 14.52

Traditional Palauan taro leaves simmered in coconut milk and enriched with crab meat.

MUSSEL CLAM CHOWDER \$ 12.71

Creamy chowder prepared with giant mussels and aromatic herbs.

CHILLED CREAM OF PUMPKIN \$ 12.71

Silky chilled pumpkin soup complemented with delicate crab meat.

GAZPACHO SOUP WITH TOMATO SHERBET \$ 12.71

Refreshing cold tomato soup blended with cucumber, garlic, shallots, cilantro, green and red peppers, garnished with tomato sherbet, olive, green pimento, and crisp brunoise of white bread.



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SALAD

TUNA SASHIMI SALAD \$ 24.20

*Fresh tuna sashimi served over mixed greens
with our signature sesame dressing.*

DICED KING CRAB & AVOCADO SALAD \$ 24.20

*Diced king crab, creamy avocado, and
fresh grapefruit served on crisp mixed greens.*

UKAEB \$ 24.20

*Traditional Palauan land crab gently cooked in
coconut milk and served with fresh garden greens.*

CLASSIC CAESAR SALAD \$ 20.57

Prepared tableside by your server.

*Crisp hearts of romaine lettuce tossed with anchovies, capers,
shallots, garlic, Dijon mustard, egg yolk, olive oil, fresh lemon
juice, and red wine vinegar. Finished with crunchy croutons,
crispy bacon, and freshly shaved Parmesan cheese.*

AVOCADO TOMATO SALAD \$ 15.73

*Fresh avocado and vine-ripened tomatoes
served with a light lemon-herb dressing
in a delicate crispy filo cup.*

GARDEN GREEN SALAD \$ 15.73

*A selection of fresh garden greens
served with Dijon mustard vinaigrette.*



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SEAFOOD

*Seafood entrées are served with seasonal steamed vegetables
and your choice of rice, pasta, mashed potatoes,
baked potato, or roasted potatoes.*

CHARBROILED LOBSTER \$ 76.26

Fresh charbroiled lobster finished with a delicate Noilly Prat butter sauce.

SEAFOOD SYMPHONY \$ 76.26

*A luxurious combination of half lobster thermidor, steamed local fish
with shoyu ginger sauce, taro cake, sautéed local spinach,
and fragrant coconut rice.*

LOBSTER RISOTTO \$ 54.45

*Creamy risotto cooked with white wine and rich broth,
topped with medallions of tender steamed lobster.*

CRAB AND SCALLOP CAKE \$ 43.56

*Golden Alaskan crab and scallop cake served
with lemon butter and Noilly Prat sauce.*

TUNA STEAK \$ 42.35

*Seared 6 oz. tuna steak served on sautéed kangkung leaves,
topped with shredded crab and finished with tarragon sauce.*

PAN-SEARED SALMON \$ 38.72

*Perfectly seared salmon accompanied
by a creamy white wine and caper sauce.*

GRILLED LOCAL FISH \$ 36.30

*Fresh local catch grilled to perfection
and served with a classic lemon butter sauce.*

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MEAT

Served with seasonal steamed vegetables and your choice of rice, pasta, mashed potatoes, baked potato, or roasted potatoes.

SURF AND TURF \$ 78.65

Charbroiled 4 oz. lobster tail paired with a 4 oz. grilled Angus tenderloin, served with Béarnaise sauce and peppercorn sauce.

GRILLED MARINATED LAMB CHOPS \$ 58.08

Herb-marinated lamb chops served with Dijon mustard and mint sauce.

GRILLED ANGUS TENDERLOIN STEAK \$ 50.82

Premium Angus beef tenderloin, grilled to perfection and served with a rich red wine reduction.

GRILLED ANGUS RIB EYE STEAK \$ 48.40

Juicy Angus rib eye steak grilled to your preference and served with green peppercorn sauce.

TERIYAKI DUCK BREAST \$ 46.59

Roasted duck breast cooked to your preference and finished with teriyaki sauce and balsamic glaze.

GRILLED ANGUS SIRLOIN STEAK \$ 43.56

Grilled Angus sirloin steak served with a creamy shallot and mushroom sauce.



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DESSERT



MANGO BAVAROIS \$ 14.52

Served with vanilla ice cream.



TROPICAL FRUIT MOUSSE \$ 14.52

*Served with papaya fruit
and sugar glazed tapioca ball.*



FLOURLESS CHOCOLATE CAKE ... \$ 14.52

Served with strawberry yogurt sorbet.



MOUSSE DUO \$ 14.52

*Chocolate and white chocolate
mousse.*



CHEESECAKE \$ 13.31

*Served with banana yogurt sorbet
on kiwi sauce.*

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