Roy Con Bon





Group Water Packages

Water is essential to life. But not all waters are the same. Water has a significant impact on the way we taste food, just as wine and spirits do and can be paired in a manner similar to wine.

Liven up your group experience and let us take you on a global journey of water with Martin Riese, General Manager of Ray's and Stark Bar; the world's foremost certified Water Sommelier and author behind Die Welt des Wassers (The World of Water).

Packages starting from \$15 per person

*Packages are priced per person, plus tax and service charge. 15 person minimum.

Water Jasting Menu \$15

Enjoy a curated water selection that demonstrates the difference in taste between twenty different mineral waters sourced from various regions around the world complete with extensive tasting notes that break down each water's mineral content and flavor profile, led by Ray + Stark Bar's Water Sommelier Martin Riese.



BEVERLY HILLS 90H20 | US

Sweet
Salty Smooth • • • Complex

Pristine spring water from the Northern California Mountains Is crafted with a perfect balance of minerals and considered the "champagne of waters".



VOSS I NO

Salty Complex

Voss Artesian water was one of the first companies to combine design with water and set the stage for water to be seen as more than just a beverage with is fashion forward cylindrical design.



ISKILDE I DK

Smooth

Complex

"Iskilde" mean "cold spring" in Danish. The aguifer from which the spring flows lies 150 ft or deeper below the surface and uniquely, maintains a high content of Oxygen.



BADOIT I FR

Sweet

Salty Smooth

Complex

From thermal springs in the Loire region of France, this water is naturally carbonated with tiny bubbles gives this water a light and sophisticated taste.



VICHY CATALAN I ES

Smooth

Complex

This water rises from a very unique 140 F hot spring in the Catalan region of Spain where ancient rulers, conquerors and health seekers have been visiting since the middle ages.

Culinary Hydration Package \$45

Carefully constructed to complement Executive Chef Viet Pham's Mediterranean-inspired and seasonal menu, enjoy an interactive group experience complete with five courses served family style and paired perfectly with waters spanning five countries, with extensive tasting notes that break down each water's mineral content and flavor profile, led by Ray + Stark Bar's Water Sommelier Martin Riese.

Savor

BEVERLY HILLS 90H20 I US HAMACHI

Pickled ginger puree, mezcal, caviar lime, ambrosia melon, chile oil, serrano pepper, cilantro

VOSS I NO

GEM LETTUCE SALAD

Little gem lettuce, orange, sunflower seed, citrus vinaigrette, aged sheeps cheese

ISKILDE I DK

SAGE PIZZA

Sottocenere cheese, sage, Hen of the Woods mushrooms

BADOIT I FR

SPAGHETTI

Oyster fricassée, bacon, carrot, leeks, spinach, Cuvee Champagne, cream

VICHY CATALAN I ES

CHOCOLATE MOUSSE

Peanut butter feuilletine, salted caramel ice cream, cocoa nibs

Hydration Herb Bar

starting from \$20

Work with us to customize your own "garden to glass" water bar experience and choose up to 5 waters from a curated list of twenty waters from ten countries combined with freshly snipped herbs straight from Ray's on-premise garden.

"Water is sometimes sharp and sometimes strong, sometimes acid and sometimes bitter, sometimes sweet and sometimes thick or thin, sometimes it is seen bringing hurt or pestilence, sometimes health giving, sometimes poisonous. It suffers change into as many natures as are the different places through which it passes."

- Leonardo Da Vinci