






Roks

Experience the intense texture of stone and create an unforgettable dining experience. The subtle peaks and crags of Roks are rugged yet refined and captivatingly unique.




ROUND FLAT COUPE PLATES



- RKRP30** 11 $\frac{1}{8}$ " D  6
- RKRP28** 11" D  12
- RKRP24** 9 $\frac{5}{8}$ " D  12
- RKRP21** 8 $\frac{1}{4}$ " D  12
- RKRP15** 6" D  24




DEEP COUPE PLATE / PASTA BOWL



- RKDP26** 38 $\frac{7}{8}$ oz 10 $\frac{1}{4}$ " D  6





OVAL COUPE PLATTERS



- RKOP32** 12 $\frac{3}{8}$ " L 9 $\frac{1}{4}$ " W  6
- RKOP28** 11" L 8" W  6
- RKOP25** 9 $\frac{5}{7}$ " L 7 $\frac{2}{7}$ " W  12


CUPS



- RKCU40** 11 $\frac{7}{8}$ oz 4 $\frac{1}{2}$ " D 2 $\frac{5}{8}$ " H  12
- RKCU28** 9 $\frac{4}{9}$ oz 3 $\frac{2}{3}$ " D 2 $\frac{5}{9}$ " H  12
- RKCU25** 7 $\frac{1}{6}$ oz 3 $\frac{2}{3}$ " D 2 $\frac{1}{3}$ " H  12
- RKCU09** 3 oz 2 $\frac{1}{3}$ " D 2 $\frac{1}{3}$ " H  12


ROUND SAUCER



- RKSA17** 6 $\frac{1}{2}$ " D  12
Compatible with RKCU40/RKCU28/RKCU25


ROUND SAUCER



- RKSA13** 5" D  12
Compatible with RKCU09


OVAL SAUCER



- RKOSA19** 7 $\frac{1}{2}$ " L 5 $\frac{1}{2}$ " W  12
Compatible with RKCU28


OVAL SAUCER



- RKOSA15** 6" L 4 $\frac{1}{3}$ " W  12
Compatible with RKCU09

MUG



- RKMG33** 11 $\frac{1}{8}$ oz 3 $\frac{3}{8}$ " D 3 $\frac{1}{3}$ " H  12


SALT SHAKER



- RKSS01** 2 $\frac{1}{2}$ " D 2 $\frac{3}{4}$ " H  12

PEPPER SHAKER



- RKPS01** 1 $\frac{3}{4}$ " D 2 $\frac{3}{4}$ " H  12



Compliments of Walk-In Talk Podcast
CHEF TONY VAN HANG
 Crispy Skin Gulf Grouper,
 Pea Puree, Garlicky Spinach
 and Spinach Foam

Photo courtesy of Walk-in Talk
 Podcast and Ibis Images



"We have been extremely satisfied with the quality of our RAK dinnerware. It has provided us an excellent canvas to build and create new dishes."

*- Nathan Kim, Chef
Obelix, Chicago, Ill.*

▼ **Mille Feuille**

- Dark chocolate
- Espresso chiboust
- Candied cocoa nibs
- Caramelized banana

