

PREMIUM OYSTERS

| | Each | Half Dz. | Dozen |
|---|------|----------|-------|
| Monsieur Navarre “La Gamén ” No.2 <i>Gouville sur mer, France</i> | 450 | 2,500 | 4,900 |
| Pink Tarbouriech No.2 <i>Etang de Thau, France</i> | 550 | 2,800 | 5,200 |

DOME CAVIAR

| | 30gr Tin | 50gr Tin |
|---|----------|----------|
| Oscietra <i>Pewter-brown, with complex character, rich flavors & a faint taste of sea urchins</i> | 9,900 | 16,350 |
| Royal Oscietra <i>Elegant golden brown, subtle intense flavors & smoothly rolls over the tongue</i> | 12,000 | 19,800 |
| Beluga <i>Extraordinary large black pearls, crispy & have a long gentle distinguished after taste</i> | 23,000 | |
| Imperial Beluga <i>Rare golden berries, with an elegant buttery flavor & mild nutty touch</i> | 25,500 | |

MEDITERRANEAN VOYAGE

MYKONOS

Tzatziki

Crab, cucumber, mint, Greek yogurt and feta cheese

Riesling, The Lodge Hills, Jim Barry, Australia, 2016

NICE

Squid Cannelloni

Ratatouille & bisque foam, zucchinis purée

Mas du Daumas Gassac Blanc, Languedoc Roussillon, France, 2015

ROMA

Gnocchis

Parmesan espuma, Australian black truffle foam

Pecorino, Trabochetto, Marche, Italy, 2017

BARCELONA

Line Caught Cod

Red pepper, octopus, chorizo emulsion

Celeste Crianza, Torres, Ribera del Duero, Spain, 2013

TUNIS

Farm Chicken Breast

Couscous, harissa, golden raisins, chickpea consommé

Château Chasse Spleen, Moulis en Médoc, Bordeaux, France, 2011

BEYROUTH

Modern Baklava

Vanilla, honey, dry fruits and roasted nuts

Gewurztraminer Late Harvest, Paarl, South Africa, 2016

Tasting Menu THB 5,100++ per person

Wine Pairing THB 3,800++ per person

Post Dinner Mediterranean Cocktail THB 800++ per person

Chef Romain Dupeyre

All prices are subject to 10% service charge and 7% government tax

FROM THE SEA

The Dome Seafood on Ice to Share 5,300
Lobster, scallops, prawns, oysters, clams, mussels, squids, homemade sauces

STARTERS

King Crab Tzatziki 1,050
Cucumber, mint, Greek yogurt and feta cheese

Heirloom Tomatoes Salad, Gazpacho & Buratta Sorbet 950
Pesto and dry olive seeds

Hokkaido Scallops Roll & Caviar 1,000
Broccoli mousse, coriander

Short Rib Tortellinis 1,300
Parmesan espuma, Australian black truffle foam

Wagyu Beef Tartare, Smoked « A la Minute » 1,250
Aged parmesan textures, summer truffle dressing

MAIN COURSES

Line Caught Dover Sole 3,850
Fennel, stuffed agnolottis, curry saffron sauce

Natural Charcoal Stockyard Wagyu Rib Eye No. 6-7 3,900
Fried polenta, purple artichokes stuffed with sundried tomatoes and Serrano ham, beef jus

Pan Fried Line Caught John Dory 2,400
Red pepper, octopus, chorizo emulsion

Seared Miéral “Prince Des Dombes” Duck 2,150
Roasted heirlooms carrots, cazette powder, duck & orange sauce

Monsieur Navarre’s Brittany Lobster 3,850
Fregola Sarda, red & yellow capsicum, baby zucchinis, bisque foam

Iberico Lamb Rack & Confit Shoulder 3,100
Pan fried smoked eggplant, spicy caponata, harissa, chickpea espuma, lamb jus

SIDES

Fried Polenta 800
Truffle mayonnaise

Sautéed Spinach 600
With cream

Potato Purée 600
With butter

French Fries 600
With condiments

Labneh 600
Roasted sweet potatoes

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