

LEBUA X KAVIARI PARIS

|                                               |     |          |        |
|-----------------------------------------------|-----|----------|--------|
| OSCIETRE PRESTIGE                             | 30  | gram tin | 8,500  |
| <i>The Classic Nutty one</i>                  | 125 | gram tin | 29,000 |
| KRISTAL                                       | 30  | gram tin | 12,500 |
| <i>Favourite Caviar of renowned Chefs</i>     |     |          |        |
| BELUGA                                        | 30  | gram tin | 25,000 |
| <i>The most prestigious and rarest caviar</i> |     |          |        |

PREMIUM OYSTERS

|                  |      |                            | Each | Half Dz. | Dozen |
|------------------|------|----------------------------|------|----------|-------|
| GILLARDEAU       | No.1 | Marennes d’ Oléron, France | 650  | 3,800    | 7,500 |
| OSTRA REGAL GOLD | No.3 | Atlantic Ocean, Ireland    | 600  | 3,500    | 7,000 |
| BOUDEUSE         | No.4 | Chemin du Fenard, France   | 350  | 2,000    | 4,000 |

THE DOME’S EXQUISITE SEAFOOD SELECTION

|                                                                                                                      |        |
|----------------------------------------------------------------------------------------------------------------------|--------|
| SEAFOOD PLATEAU                                                                                                      | 4,900  |
| <i>Nova scotia lobster, calamari, deep sea king prawn, oyster selection, crab salad</i>                              |        |
| GRAND SEAFOOD PLATEAU                                                                                                | 10,500 |
| <i>Diver scallop, nova scotia lobster, calamari, black mussel, deep sea king prawn, oyster selection, crab salad</i> |        |

CHEF’S TASTING MENU

STOCKYARD WAGYU BEEF TENDERLOIN  
*Oscietra caviar, black truffle, quail egg*

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TAGLIERINI  
*Mullet botarga, macadamia, Joselito chorizo*

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BLUE BRITTANY LOBSTER  
*Celeriac, green peas, Hokkaido uni sauce*

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JAPANESE WILD FLOUNDER  
*Argentinian shrimps, fennel, saffron champagne sauce*

Or

IWATE A5 WAGYU BEEF  
*Zucchini flower, parsnip, truffle sauce*  
*(additional price of THB1,000)*

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RASBERRY  
*Crème brûlée, amarena cherries, vanilla bean*

MENU - THB 6100++

ADD WINE PAIRING THB 5,200++  
(5 GLASSES)

All prices are subject to 10% service charge and 7% government tax  
The list of allergens is available upon request

STARTERS

|                                                                                                 |              |
|-------------------------------------------------------------------------------------------------|--------------|
| <b>NOVA SCOTIA LOBSTER TART</b><br><i>Citrus sorbet, sour mascarpone, watermelon</i>            | <b>1,500</b> |
| <b>APULIA’S BURRATA AND KAVIARI CAVIAR</b><br><i>White peach, tomato coulis, basil emulsion</i> | <b>1,500</b> |
| <b>NEW ZEALAND KING ORA SALMON</b><br><i>Apple wood smoked, crème fraiche, cantaloupe</i>       | <b>1,650</b> |
| <b>STOCKYARD WAGYU BEEF TENDERLOIN</b><br><i>Oscietra caviar, black truffle, quail egg</i>      | <b>1,650</b> |

HOT APPETIZERS

|                                                                                                    |              |
|----------------------------------------------------------------------------------------------------|--------------|
| <b>PAN SEARED FOIE GRAS</b><br><i>Apricot chutney, brioche crumble, duck sauce</i>                 | <b>1,550</b> |
| <b>TAGLIERINI</b><br><i>Mullet bottarga, macadamia, Joselito chorizo</i>                           | <b>1,800</b> |
| <b>« PASTIFICIO MANCINI » SPAGHETTINI</b><br><i>Hokkaido uni, kaviari oscietra caviar, vongole</i> | <b>1,950</b> |

MAIN COURSES

|                                                                                                              |              |
|--------------------------------------------------------------------------------------------------------------|--------------|
| <b>IWATE A5 WAGYU BEEF</b><br><i>Zucchini flower, parsnip, truffle sauce</i>                                 | <b>4,650</b> |
| <b>IBERICO DE RAZA PORK LOIN</b><br><i>Baked polenta, beetroot, tarragon mustard sauce</i>                   | <b>3,050</b> |
| <b>ORGANIC FARM CHICKEN</b><br><i>Artichoke, grape, foie gras cream sauce, chicken jus</i>                   | <b>2,800</b> |
| <b>L’AVEYRON LAMB LOIN</b><br><i>Morel, eggplant, beetroot jus</i>                                           | <b>3,050</b> |
| <b>BLUE BRITTANY LOBSTER</b><br><i>Celeriac, green peas, Hokkaido uni sauce</i>                              | <b>4,950</b> |
| <b>JAPANESE WILD FLOUNDER</b><br><i>Argentinian shrimps, fennel, saffron champagne sauce</i>                 | <b>3,500</b> |
| <b>CHEF’S SUGGESTION : PAN SEARED DOVER SOLE</b><br><i>Jerusalem artichoke, mediterranean sauce (20 min)</i> | <b>4,650</b> |

SIDES

|                           |              |
|---------------------------|--------------|
| <b>TRUFFLE FRIES</b>      | <b>1,000</b> |
| <b>CREAMY SPINACH</b>     | <b>660</b>   |
| <b>FRENCH FRIES</b>       |              |
| <b>RATTE POTATO PURÉE</b> |              |
| <b>MIX ORGANIC SALAD</b>  |              |

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