

Le Domain

[34]

At Le Domain [34], The Mediterranean Grill restaurant will offer the finest fish, oysters and shellfish direct from the Mediterranean Sea and the Gulf Sea, where they are responsibly caught and from sustainable sources. You will be able to choose and scale your favorite fish, shellfish or selection of oysters from the live seafood trolley and our chefs at Le Domain [34] chefs will prepare them to your specific taste and preference. Our classical and modern cooking methods and techniques, along with the finest and seasonal ingredients at Le Domain [34], aim to capture all your senses and leave your experience as one to remember with memorable flavours from the sea.

We bake our own breads in our own bakery, including the European rustic Farmers Bread made from the finest ingredients sourced from around the world. We also create our own flavoured salts, which is one of our signature creations at Le Domain [34].

What grows together goes together

Wine for centuries has been enjoyed as an equal partner to Mediterranean cuisine; borders stretching from Italy to France and of course Spain produces summer fruit-driven wines. Choose from our selection of simple quaffers to more sophisticated wine with structure and intensity.

COLD ENTRÉE

Organic Quinoa, Smoked Aubergine Caviar

Hass Avocado, Tomatoes, Mint, Basil, Harvest Olive Oil (V)

Slow Poached Seafood Salad

Blue Prawns, Diver Scallops, Crab, Mussels, Clams, Sea Bass, Classic Basil Salsa (S, D)

Oakwood Smoked Norwegian Farmed Salmon

Asparagus, Poached Egg, Potato Confit, Sour Cream, Dill (D)

Freshly Shucked Oysters (five pieces per portion)

Shallot and Red Wine Vinegar, Chives, Sour Cream, Pumpernickel Mille-Feuilles (S, A)

[34] COLD SEAFOOD PLATTER ON ICE for 2 Persons

Live Lobster, King Prawns, Alaska King Crab Legs, Diver Scallops, Famed Salmon (S, A)

"CAVIAR DE NEUVIC BAERII " Signature Edition (30g)

Capers, Shallots, Melba Toast (D, G)

HOT ENTRÉE

18th - 19th Century - The Art of Fishermen

Fried Seafood Basket Of Shrimps, Calamari, Anchovies, Squid, Black Aioli (S, G, D)

Seared Diver Scallop, Summer Truffles

Squash Veloute, Organic Cress Salad, Crushed Green Peas (D, N, G)

SOUP AND ESSENCE

La Spezia Farmers Seafood Stew

Prawns, Clams, Mussels, Sea Bass, Calamari, Fresh Basil (S, G)

Chef Rukmal's Soup of The Day

Daily Special Vegetarian Soup (V, D)

SIDES

Braised Jumbo Asparagus, Mushroom Broth, Fresh Sage (V)

Mix Salad Leaves, Light Vinaigrette (V)

Sautéed Seasonal Vegetables (D)

Spanish Red Onion Confit, Port Wine, Orange, Cinnamon (A)

Braised Red Cabbage, Red Berries, Dark Chocolate (D)

Charcoal Grilled Vegetables (V)

White Truffle Mashed Potato (D)

Lemon Tatar, Mashed Potato (D)

Crispy Fried Hand Cut Potatoes, Spicy Cajun Salt (V)

Potato Dauphinoise (V, D)

Plain Penne or Spaghetti Pasta (G)

MAINS

All main dishes are priced per person and served with one side dish and one sauce, salsa or a dip.

Seafood from The Display will be charged at the Market Price per kg.

MAIN

Lavender Salt Crusted Whole Sea Bass

Dried Lavender Flowers Sea Salt, Vine Leaves

Fish En Papillote - Fish of The Day

Shitake, Button Mushrooms, Herb and Tomato Broth

LIVE FROM THE GRILL

Norwegian Farmed Salmon (200g)

Whole Sea Bass (800-1000g)

Local Hammour Fillet (200g)

Sea Bream (500-600g)

Fresh Mussels (400g)

Fresh Tiger Prawns (Gulf Sea) (400g)

American Diver Scallops (250g)

Live Canadian Lobster (800 - 1000g)

SAUCES

Classic Sauce Bercy with Dill (A)

Fresh Sage Broth (V)

Honeyed Orange Sauce

Lemon And Dill Butter Sauce

Warmed Tarragon and Caper Vinaigrette (A)

Spiced Tomato and Anchovies Sauce (D)

Squid Ink Aioli

Remoulade

Fresh Tomato, Black Olives, Capers and Oregano Salsa

Mango, Pineapple and Coriander Salsa

Wild Garlic, Green Chili and Coriander Relish