

MAIN DISHS



THE DOCK FISHERMANS POT PIE

Rust comfort food! Our pot pie is full of a variety of seafood including salmon, cod, prawns, mussels, tossed with crunchy herb and Parmesan breadcrumbs

550 THB

Suggested drink pairing:
Classic White - Chardonnay,
Genesis, Chile

YELLOW SEAFOOD CURRY

Authentic Southern inspired Thai spicy sour yellow curry with Atlantic Cod, Red Emperor Prawns, Tasmanian Blue Mussels, served along with rice and quinoa

450 THB

Suggested drink pairing:
Sauvignon - Semillon,
Cape Mentelle, Australia



FISH & CHIPS

Crispy fish fillet, beer hand-battered, served with steak cut chips, homemade tartar sauce and fresh lemon

350 THB

Suggested drink pairing:
Sauvignon Blanc, Villa Martina, Italy

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ORA KING SALMON

Ora King Salmon fillet served with charred broccolini on Thai-style seafood dressing

550 THB

Suggested drink pairing:
Chablis, Laroche,
Les Chanoines, France



GRILLED COD

Grilled Atlantic Cod served on bed of rich chorizo and razor clam broth, topped with garlic aioli

590 THB

Suggested drink pairing:
Chablis, Laroche,
Les Chanoines, France



GRILLED GALICIAN OCTOPUS

Lightly grilled Galician Octopus with wilted spinach, crispy potatoes and romesco sauce

490 THB

Suggested drink pairing:
Sauvignon Blanc, Clouston & Co,
Two Rivers, New Zealand



NON SEAFOOD

HALF A SPRING CHICKEN

A spring chicken fresh herb, earthy spices a bright, garlicky herb sauce, topped with mint yogurt and pomegranate

450 THB

Suggested drink pairing:
Pinot Grigio, Villa Martina, Italy



REEF & BEEF

Black Angus Beef Tenderloin, grilled to your liking with Red Emperor Prawns, a Red Wine Jus and a tangy tarragon aioli

950 THB

Suggested drink pairing:
Chandon Brut, Rose, Australia, or Merlot, Tradition Reserve, Chateau Los Boldos, Chile



SOUP

BOUILLABAISE SEAFOOD SOUP

Hearty tomato based soup with generous seafood like Red Emperor Prawn, Tasmanian Blue Mussels and white fish served with rouille toast

290 THB



CREAMY SALMON & CLAM CHOWDER

Rich fish and potato base soup with piece of Norwegian Salmon and local Thai clams, served with rouille toast

290 THB



SIDE DISH

SALAD GREEN

Seasonal garden leaf salad with tomato, pickled radish with a dash of red wine vinaigrette

120 THB



FRIED PAPARIKA POTATO CHIPS

Steak-cut fries with smoked paprika and salt

120 THB



CORN OFF THE COB

Charred corn off the cob seasoned with sriracha sauce, garlic and feta cheese

150 THB



FRIED VEGGIES

Wok fried broccolini and spinach with garlic and oyster sauce

120 THB



RICE & PASTA



SEAFOOD PAELLA

Vibrant Spanish rice dish with chorizo and mix of seafood including Red Emperor Prawns, Tasmanian Blue Mussels and squid. The rice is slowly cooked in seafood stock seasoned with tomatoes, garlic, paprika and saffron.

790 THB

Suggested drink pairing:
Sauvignon - Semillon,
Cape Mentelle, Australia

LOBSTER & PESTO LINGUINE

Linguine with Italian-style rich, nutty, creamy pesto sauce, served with grilled Maine Lobster and grated Parmesan cheese

890 THB

Suggested drink pairing:
Classic White - Chardonnay,
Genesis, Chile



LOBSTER & TRUFFLE LINGUINE

Grilled Maine Lobster served with linguine, tossed with truffle oil, sliced black truffles and shiitake mushroom

990 THB

Suggested drink pairing:
Chandon Brut, Australia



SQUID INK SPAGHETTI

Squid ink spaghetti tossed with Tasmanian Blue Mussels, calamari and prawns

390 THB

Suggested drink pairing:
Pinot Grigio, Villa Martina, Italy



SALMON CARBONARA

Spaghetti with smoked bacon, egg yolk, Parmesan cheese and cream sauce topped with homemade Loch Duart Salmon Gravlax

390 THB

Suggested drink pairing:
Chablis, Laroche,
Les Chanoines, France



SPAGHETTI VONGOLE

Diamond clams with fresh dried chillies, crushed pepper, garlic, sweet basil, white wine and olive oil

290 THB

Suggested drink pairing:
Classic White - Chardonnay,
Genesis, Chile



LOBSTER & TOM YUM LINGUINE

Linguine with Maine Lobster flavoured with kaffir lime leaves, lemongrass, cherry tomato and hot and sour Tom Yum sauce

890 THB

Suggested drink pairing:
Prosecco, Pitars, Cuvee Stella, Italy



KING CRAB & LOBSTER SPAGHETTI

Kings of seafood pasta with big chunks of Red King Crab and Maine Lobster are featured in perfectly spiced Asian-style pasta sauce

990 THB

Suggested drink pairing:
Chablis, Laroche,
Les Chanoines, France

SALAD

CHARRED CALAMARI

Charred calamari and chorizo sausage served with rocket salad, crisp potato, black olives and gazpacho dressing

290 THB

Suggested drink pairing:
Prosecco, Pitars, Cuvee Stella, Italy



THE DOCK SALMON GRAVALAX SALAD

Freshly cured Norwegian Salmon with sea salt, muscovado sugar in three different flavours, dill, lemon and beetroot served with baby spinach, pickled radish, beetroot, pomegranate, capers and feta cheese

390 THB

Suggested drink pairing:
Classic White - Chardonnay, Genesis, Chile



SEA URCHIN CAESAR

Baby cos lettuce with sea urchin, soft boiled egg, crispy bacon, croutons and sea urchin caesar dressing

590 THB

Suggested drink pairing:
Sauvignon Blanc, Villa Martina, Italy



YELLOW FIN TUNA NICOISE

Lightly seared Yellowfin Tuna, sliced and served on top of nicoise salad with green beans, tomato, crisp potato, olives, capers, soft boiled egg and white anchovies

350 THB

Suggested drink pairing:
Pinot Grigio, Villa Martina, Italy



RAW SALMON

Chunks of fresh Norwegian Salmon and avocado, edamame, kelp noodles and pickled ginger with shoyu dressing

350 THB

Suggested drink pairing:
Chandon Brut, Australia



WARM GRILLED VEGETABLE SALAD

Warm vegetarian salad with grilled pumpkin, zucchini, red peppers, pesto and sprinkled with shaved parmesan and sunflower seeds

290 THB

Suggested drink pairing:
Sauvignon Blanc, Clouston & Co, Two Rivers, New Zealand



CRAB SALAD

Fresh crab meat and shrimp roe served on a bed of tangy rocket salad, diced avocado, pickled radish, wakame seaweed accompanied with Japanese-inspired wasabi and lime dressing

490 THB

Suggested drink pairing:
Chablis, Laroche, Les Chanoines, France



HOMEMADE DESSERT

TIRAMISU

A classic Italian dessert combining Espresso-dipped ladyfinger biscuits and creamy whipped mascarpone

200 THB

YOGHURT PANNA COTTA

A light, smooth, and refreshing Yoghurt Panna Cotta served with warm honey-roasted pineapple and candied pistachios

200 THB

CHOCOLATE FONDANT

Popular Chocolate Lava Cake topped with caramel sauce and served with vanilla ice cream

220 THB

PAVLOVA

A Meringue Cake with a yolk of homemade mango and passion fruit curd, topped with young coconut sorbet

200 THB

ICE CREAM PER SCOOP

Chocolate, Salted Caramel, Strawberry, Vanilla

80 THB/Scoop

SORBET PER SCOOP

Mango, Young Coconut

80 THB/Scoop

dock¹

noun

a structure extending alongshore or out from the shore into a body of water, to which boats may be moored