

# ALL ABOUT OYSTERS

## LIVE OYSTER

A WIDE ARRAY OF THE WORLD-RENOWNED OYSTERS ARE AWAITED TO BE DISCOVERED AT THE DOCK. DIFFERENT OYSTERS TELL A VARIOUS TALES OF OCEAN WATER AND NATURAL DIVERSITY. OYSTERS ARE NUTRITIOUS AND UNIVERSALLY ACCEPTED AS A CULINARY DELICACY.



NAME	INTRODUCTION	COUNTRY	FLESH	CREAMY	BRINY	Suggested drink pairing
<i>Recommended</i> BOUDEUSE OYSTER 159 THB	precious flavour with sweetness, delicate character and delicious taste	France	3/3	3/3	1/3	French Sauvignon Blanc or German Riesling
<i>Recommended</i> KUMAMOTO OYSTER 159 THB	'Chardonnay of oysters' with smooth texture and sweet fruity flavour	U.S.A.	3/3	3/3	2/3	Gin or Gin Cocktails like Martini or Dry White Wines
<i>Recommended</i> TSARSKAYA OYSTER 199 THB	a unique flavour, with a note of iodine and slightly reminiscent of hazelnuts	France	2/3	2/3	2/3	Champagnes or Sparkling Wines like Moët and Chandon
<i>Recommended</i> GILLARDEAU OYSTER 249 THB	the Rolls-Royce oysters with aromatic finesse and enduring nutty flavour	France	3/3	3/3	2/3	Sparkling Wines or Champagnes
<i>Oh! Fantastic!</i> OSTRA REGAL 219 THB	plump and crispy with sweet and well-balanced taste.	Ireland	3/3	3/3	1/3	Red or Rosé Wines
<i>Oh! Fantastic!</i> GALLAGHER SPECIAL OYSTER 329 THB	a strong briny introduction with a smooth fresh creamy finish	Ireland	3/3	2/3	2/3	Wheat Beers or Stouts
FINE DE CLAIRE OYSTER 99 THB	delicate and more juicy oysters with a balanced taste.	France	1/3	1/3	3/3	white wines like Sauvignon Blanc and Pinot Grigio
TASMANIAN OYSTER 129 THB	distinctive full-bodied flavour with alluring colour and aromas	Australia	2/3	1/3	2/3	Beer of all kinds including Lagers or Pilsners
SYDNEY ROCK OYSTER 129 THB	The 'Sydney Opera' of oysters with deep, rich and lasting sweetness	Australia	2/3	2/3	2/3	Fruity White Wines like Chardonnay or Chablis
COFFIN BAY 129 THB	the 'Barossa of the sea', plump and firm with a sweet lingering aftertaste.	France	2/3	2/3	2/3	Classic Wines like Sauvignon Blanc & Riesling
LOCH FYNE ROCK OYSTER 149 THB	a unique, rich and natural creamy taste	Scotland	2/3	2/3	2/3	White Wines or Cocktails with citrus & fruity touches
IRISH PREMIUM OYSTER 159 THB	a full plump oyster with a lovely sweet finish.	Ireland	3/3	1/3	2/3	Craft Beers or Fruity Cocktails
MARENNES-OLÉRON OYSTER 189 THB	famous for its unique green colour and original nutty taste.	France	2/3	1/3	3/3	Dry White Wines, Sparkling Wines or Champagnes
ROYALE OYSTER 189 THB	the generous and sweet flavour that will bring colour and life to any meal	Europe	3/3	3/3	1/3	Crisp Lagers like Singha or Asahi, Sparkling Wines or Champagnes
BELON OYSTER 189 THB	'the Star of oysters' with a uniquely sweet and salty notes	France	2/3	1/3	2/3	Any white wines with complex & fruity notes

## OYSTERS PLATTERS



### THE DOCK OYSTERS PLATTER

A perfect oyster discovery platter including Tsarskaya, Gillardeau, Ostra Regal, Kumamoto, Irish Premium, Gallagher Special, Loch Fyne Rock, Sydney Rock, Belon, Tasmanian, Marennes-Oleron and Fine de Claire Oysters. Served with classic mignonette, Thai seafood sauce and fresh lemons.

1,895 THB

Suggested drink pairing:  
Champagne, Moët & Chandon



### HALF DRESSED & HALF NAKED

Six of Fine de Claire Oysters with half dressed oyster selections including Ponzu & Ikura, Thai seafood sauce and Sriracha lime dressings

590 THB

Suggested drink pairing:  
Chandon Brut, Australia



# ALL ABOUT LOBSTER

## LIVE MAINE LOBSTER

OUR LIVE MAINE LOBSTERS (A.K.A. AMERICAN LOBSTER OR CANADIAN LOBSTER) ARE WILD CAUGHT AND SHIPPED FROM A SUSTAINABLE FISHERY BY INDEPENDENT LOBSTERMEN. LOBSTER HAS DELICIOUS WHITE, SWEET AND DELICATE MEAT WITH A UNIQUE RICH TASTE AND A FIRM TEXTURE.

LOBSTER IS ESPECIALLY RICH IN PROTEIN, VITAMIN B12 AND SELENIUM



## STEAMED LOBSTER

A freshly steamed lobster with rich flavors and smooth texture, split in half, served with Thai seafood sauce and fresh lemon

1,290 THB

**Suggested drink pairing:**  
Chandon Brut, Australia, or Prosecco, Pitars, Cuvee Stella, Italy



## GRILLED LOBSTER

An indulgent chargrilled lobster with warm lemon and garlic butter

1,290 THB

**Suggested drink pairing:**  
Chandon Brut, Australia, or Prosecco, Pitars, Cuvee Stella, Italy



## LOBSTER THERMIDOR

Classic French dish, lobster with rich creamy white wine sauce with hint of mustard

1,290 THB

**Suggested drink pairing:**  
Chandon Brut, Australia, or Prosecco, Pitars, Cuvee Stella, Italy



## LOBSTER SASHIMI

Fresh, juicy and tasty lobster sashimi on plate with pickled ginger, wasabi and soy sauce

1,290 THB

**Suggested drink pairing:**  
Chandon Brut, Australia, or Prosecco, Pitars, Cuvee Stella, Italy

