

SEAFOOD PLATTERS & SHARING DISHES



THE DOCK SEAFOOD PLATTER

An array seafood including Maine Lobster (half), Red Emperor Prawns, Diamond Clams, Razor Clams, Tasmanian Blue Mussels, Fine de Claire Oysters, crab salad served with Thai seafood sauce, mignonette sauce, cocktail sauce and fresh lemons.

1,590 THB

Suggested drink pairing:
Chandon Brut, Australia



THE DOCK SIGNATURE SEAFOOD PLATTER

An indulgent seafood platter including Maine Lobster, Red Emperor Prawns, Diamond Clams, Razor Clams, Tasmanian Blue Mussels, sashimi platter of Yellowfin Tuna, Salmon Trout and King Scallop, Fine de Claire Oysters, Boudeuse Oysters and Gillardeuse Oyster, crab salad, served with Thai seafood sauce, mignonette sauce, cocktail sauce and fresh lemons.

2,990 THB

Suggested drink pairing:
Moët & Chandon, Brut Imperial



SEACUTERIE' SHARING BOARD

Amazing SEA-LAMI board featuring seafood specialties like cooked sliced tuna, Taramasalata, house-cured Salmon Gravlax topped with Crème Fraiche and capers, pickled Tasmanian Blue Mussels with Boquerones en Vinagre, Ocean Trout Rilletes, pickles and toasted sliced baguette.

650 THB

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



GRILLED SEAFOOD PLATTER

Grilled seafood selection including Red Emperor Prawns, King Scallops, Diamond Clams, Razor Clams and Tasmanian Blue Mussels

1,290 THB

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



MIXED SASHIMI PLATTER

All-time Japanese favourite sashimi selections including Norwegian Salmon, Yellowfin Tuna and Galician Octopus

590 THB

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

