EST 2000
DOT COD

Dinner Menu

Sunday – Thursday · 6:00pm – 11:00pm | Friday & Saturday · 6:00pm – 12:00am

SIGNATURE HIGHLIGHTS

Grand Cru Oyster — Market Price
freshly shucked oysters • shallot vinegar • lemon • tabasco

Seafood Angel Hair — $368
king crab • prawns • scallops • clams • tomatoes • olives • parmesan cheese • basil

Sailor's Pie — $378
haddock • salmon • crab • scallops • prawns • mashed potatoes • cheddar cheese • farmhouse vegetables

White Wine Mussels — $288
mussels • garlic • shallots • celery • carrot • herbs • white wine • french fries

Catch of the Day — Market Price
cooked your way

CAPTAIN'S TABLE

please pre-order at least 5 days in advance

Dry-Aged French Duck Crown (serves 4) — $1,668
farmhouse vegetables • gratin potatoes • orange duck jus

Beef Wellington (serves 6) — $2,688
australian beef tenderloin • mushrooms • pâté • parma ham • puff pastry • madeira sauce • chef's selection of sides

Salmon Coulibiac (serves 6) — $2,388
atlantic salmon • baby spinach • mushrooms • dill basmati rice • puff pastry • beurre blanc sauce • chef's selection of sides

OPENING PLATES

Dot Cod Tartare — $238
hereford beef • shallots • cornichons • capers • hen's egg yolk • parsley

Pressed Lobster and Avocado $268
layered lobster • avocado • fresh chives • salmon roe • heritage tomato dressing

Fresh Catch Prawn Cocktail $238
plump prawns • butter lettuce • creamy avocado • marie rose sauce • smoked paprika

Crunchy Caesar **+$58 add roast chicken or Scottish smoked salmon** $188
crisp romaine • caesar dressing • pancetta • hen's egg • anchovy

Dot Cod Super Green Salad $188
tender stem broccolini • quinoa • garden peas • radish • hen's egg • lime dressing • toasted sesame

Foie Gras Stack $298
pan seared foie gras • black pudding • poached egg • aged balsamic glaze

Grilled Garlic King Crab $248
grilled king crab legs • garlic • herb butter • caramelized lemon

Bluewater Crab Cake $268
hand-picked crab • sweetcorn purée • charred asparagus • micro herbs

Diver Scallops $208
scallops • butternut squash purée • nutty butter • apple salad

COMFORTING BOWLS

Artisan Lobster Bisque $158
creamy bisque • handpicked lobster • aged brandy • clotted cream

Cullen Skink $138
smoked haddock • potatoes • leek • croutons

Today's Potage $128
your server will share today's seasonal creation

THE MIDDLE ORDER

Clam and Sea Asparagus Linguine $328
clams • white wine • garlic • onion • chilli • sea asparagus

Fish and Chips $328
haddock • curried batter • fat chips • mushy peas • sauce gribiche

North Sea Salmon $328
salmon fillet • celeriac purée • wilted spinach • cherry tomato • red wine sauce

Lobster Thermidor $639
lobster • english mustard • brandy • gruyère cheese • asparagus

Langoustine Risotto $368
creamy risotto rice • langoustine tartare • garden peas • parmesan cheese

Cottage Chicken $328
chicken supreme • herb butter • minted broad beans • garden peas • buttery mash

Ricotta Ravioli $328
ricotta ravioli • spinach • caramelized pecans • marinara sauce

ASIAN TOUR

Ginger and Spring Onion Trout $268
coral trout fillet • ginger • spring onions • sweet soy glaze • jasmine rice

Catch Green Curry $368
fish • scallops • clams • prawns • crabmeat • green curry • seasonal greens • coconut milk

Authentic Chicken Roll $268
poached corn-fed chicken • pickled vegetables • turmeric lemongrass rice • mushroom soup

PAVILION GRILL

select two from the Bits & Bobs

Grilled Boston Lobster $588
garlic • herb butter • caramelized lemon

Grilled Garlic King Crab Legs $498
garlic • herb butter • caramelized lemon

The Stumped Seabass $488
whole sea bass • caramelized lemon • fresh herbs

Australian Beef Tenderloin (8oz) $498
bone marrow melt

U.S. Dry Aged Black Angus Striploin $68 per oz
bearnaise

Iberico Pork Chop (10oz) $388
somerset cider apple jus

Australian Lamb Rack $488
herb crusted • lamb jus

THE TEAM BOARDS

select four from the Bits & Bobs · please allow 45 minutes

Admiral's Seafood Platter $1,888
lobster • langoustine • scallops • calamari • oysters • king prawns

U.S. Dry Aged Black Angus Tomahawk $64 per oz
bearnaise

Bits & Bobs — $78 each: garden salad · garlic mushrooms · spinach gratin · farmhouse vegetables · healthy grains · bacon lardon beans · proper roasties · fat chips · french fries

SWEET SIXES

Lemon Meringue Pie $128
biscuit base • lemon curd • meringue

Traditional Eton Mess $128
strawberries • vanilla chantilly • meringue • honeycomb • fruit coulis

Strawberry Almond Puff $128
marinated strawberries • custard cream • white balsamic jelly • mint

Bread and Butter Pudding $128
white chocolate • cranberries • candied mandarin • vanilla ice cream

Banoffee Pie $128
buttery biscuit • sticky toffee • banana • cream • cocoa

Epicurean Cheese Board $198
quince • biscuits • grapes • walnuts

Prices are in Hong Kong dollars (HKD) and subject to a 10% service charge.