



dotel

Lounge

&

Bar

FOOD MENU

SUMMER VEGETARIAN ROLL

A light vegetarian roll featuring baby gem lettuce, cucumber, mango, and avocado wrapped in a soy-based mame nori sheet.



5 BD

BLUEFIN TUNA TAQUITOS

Crispy corn tortilla taquitos filled with bluefin tuna akami, guacamole, wild black rice, and fresh basil, finished with shichimi togarashi.



6.5 BD

BEEF TARTAR TAQUITOS

Crispy corn tortilla taquitos filled with finely diced Black Angus tenderloin, pickles, chives, and capers, topped with tartar sauce and chilli threads.



6.5 BD

PRAWN TAQUITOS

Crispy corn tortilla taquitos filled with prawns, pico de gallo, green tomatillo salsa, and spring onion, finished with shichimi togarashi.



6.5 BD

SEABASS WITH SHISO

Seared seabass served on a crispy corn tortilla with guacamole, shiso leaves, spring onion, and a hint of lime.



6.5 BD

CHICKEN TAQUITOS

Crispy corn tortilla taquitos filled with spiced chicken, cheese sauce, pico de gallo, and chilli threads.



6.5 BD

HAMACHI TIRADITO

Fresh Hamachi sashimi served with jalapeño, chives, and a zesty tiradito dressing.



6 BD

Salmon Carpaccio

Thinly sliced Norwegian salmon carpaccio topped with shallots, chives, truffle oil, and white sesame seeds.



6 BD

BEEF CARPACCIO

Thinly sliced Black Angus tenderloin topped with Parmigiano Reggiano, capers, baby rocket, and a zesty vinaigrette.



6 BD

BRUSCHETTA WITH RICOTTA AND TRUFFLE

Toasted white bread topped with creamy ricotta, black truffle, honey, and crushed pistachios, finished with Parmigiano Reggiano.



6 BD

CHEESE AND CHARCUTERIE

PLATE

Selection of premium cheeses, cured meats, nuts, and house-made pickles.



8 BD



GLUTEN



CRUSTACEAN



EGG



FISH



PEANUTS



SOYA



MILK



NUTS



CELERY



MUSTARD



SESAME



E-X



SULPHITE



SHELLFISH



LUPINS