

dommo

Club Restaurant

Cold Starters

🍏🍏🍏 Green salad

Lettuce, blue cheese, figs, balsamic vinegar dressing

Foie gras

Duck liver with candied pear layers, a touch of spices, brioche toast

Hot Starters

🍏🍏 Calamari

Simply sautéed, perfumed with fresh basil olive oil

🍏🍏 Baked cheese

Camembert mille-feuille empanada, tomato marmalade

Cream & Soup

Cauliflower velouté

Diced chicken, pork bacon and turmeric foam

🍏 Onion

Seven onions cream soup, sponge biscuit

Pasta & Rices

Pansotti

Liguria's ravioli, filled of ricotta, spinach, chard and parsley, dressed in walnut sauce

Shrimps rice

Saffron aromatized rice, steamed asparagus, fish broth, lime infused olive oil

Rose wine risotto

Alla parmigiana, rose wine reduction, beef stock, smoked bacon



fish

Surf & Turf

Jumbo shrimp in Thermidor sauce, grilled beef fillet, sautéed mushrooms and crispy vegetables

Grouper

Pan-seared in olive oil, tomato confiture thyme flavored, creamy goat cheese rice with mushrooms

Shrimp

Sautéed, ginger foam, vegetable couscous

Meat & Poultry






Rib Eye

Twelve hours herbs marinated, onion balsamic vinegar compote and Dauphinois potato gratin

Tomahawk

45 oz Tomahawk beef cut, corn on the cob with butter, chimichurri and red wine demi-glace sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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-  These are healthy dishes which help in maintaining balanced diet
 -  Whole Food Plant-Based option
 -  This dish contains dairy or /and milk
 -  These are gluten free dishes
 -  These are spicy dishes

Desserts

🍫 Chocolate

Molten cake, red fruits, raspberry sherbet

🍫 Catalan Cream

The traditional egg and cream custard,
caramelized sugar on top

🌱🍏🍫 Ice creams and sorbets

Ask for our daily selection

🍏🍫 Fruits

Tropical fruit mille-feuille with lime,
ginger honey filling

🍫 Passion fruit tiramisu

Confit strawberries, passion fruit gel, strawberry tuile

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- 🍏 These are healthy dishes which help in maintaining balanced diet
 - 🌱 Animal protein can be substituted by a Whole Food Plant-Based option
 - 🍫 This dish contains dairy or /and milk
 - 🌱 These are gluten free dishes

WHOLE FOOD PLANT-BASED MENU

Starters

Mushrooms ceviche

Red bell pepper, heart of palm, avocado, red onion, fresh cilantro, garlic, pineapple juice and lime juice. Plantain chips

Glazed carrots

Lemon juice seasoned, slow cooked, chopped fresh chives

Salads

Green salad

Lettuce, blue cheese, figs, balsamic vinegar dressing

Vegan salad

Asian style, with baked tofu and garlic soy dressing

Soup

Onion Soup

Seven onions cream soup, sponge cake biscuit

Main Course

Pansotti

Liguria's ravioli, filled of vegan cheese, spinach, chard and parsley, dressed in walnut sauce

Rose wine risotto

Alla parmigiana, rose wine reduction, vegetable broth and grilled vegetables

Cauliflower steak

With beans and herbs, bread crusted, served with hummus and marinara sauce