

# Distil

## MENU

### Petrossian Salmon

Over sixty years ago, after introducing Paris to caviar, the Petrossian brothers decided the time was ripe for the world to discover another Russian delicacy, smoked salmon. Hence, they built the first salmon smokehouse in France and began importing the most flavorful salmon from the cold waters of the North Atlantic. While the smoking method remains a family secret, we can tell you it takes 5 days of carefully supervised dry salting and cold smoking to produce their rich yet delicate smoked salmon.

Petrossian Dill Marinated Tsar Cut

Petrossian Tradition Tsar Cut

### Oysters

Fines De Claires (France)  
Pacific (Australia)

### Special Oysters

Kumamoto (Wa, USA)  
Tatamagouche (Canada)

The Dome's seafood concoction

Maine lobster, scampi, prawns, oysters,  
mussels, diver scallops

### Petrossian Caviar

#### Almas

The word 'almas' is Russian for diamond, which is a fitting name for the world's most expensive caviar. This beluga caviar is white in appearance and comes from a fish which is over 100 years old. As a very unique and rare product it is subject to availability.

#### Beluga Impérial Huso Huso

Obtained from the rarest of the species and the only carnivorous sturgeon, this caviar is noted for its delicate membrane and unusually dark grain.

#### Ossetra Royal Réserve

Ossetra Royal Reserve caviar comes from mature White Ossetra sturgeon. This caviar is highly coveted for its golden grains that deliver an earthy, nutty and fruity flavor. The color of ossetra caviar may vary from golden to greenish.

#### Alverta Royal Réserve

A grey-brown caviar with a dark golden sheen much sought after for its distinctive flavor and nutty taste.

### Distil Bites

Marinated tuna with cardamom,  
sesame and lime

Crispy fried tiger prawns  
with red capsicum-saffron emulsion

Abalone with fresh mango  
and Thai chili paste dressing

Seared scallops with squid cake  
in lemongrass sauce  
topped with ossetra caviar

Phuket lobster salad  
with shallots and spicy sauce

Deep-fried chicken  
with kumquats and lemon sauce

BBQ grilled Wagyu beef sirloin  
with yam beans

Almond crusted deep-sea prawns  
and teriyaki foie gras roll served with  
pickled ginger

Country style imported cheese platter  
with roasted fig prosciutto

### Sushi & Sashimi

Red snapper	Tai
Sea bass	Suzuki
Squid Ika	Crab stick
Kanikamaboko	Tuna Akami
Diver scallop	Hotate
Salmon	Shake
Grilled eel	Unagi
Yellow tail	Hamachi
Shrimp	Ebi
Octopus	Tako
Prime Tuna	Toro
Sushi Moriawase	Chirashi set

Cucumber roll	Kappa maki
Shrimp roll	Ebi maki
Tuna roll	Tekka maki
Prime tuna	Negitoro
Rainbow	California roll
Spicy tuna	Avocado roll
E.T. roll	Futomaki
Temaki	

### Desserts

Layered almond panna cotta  
and raspberry rose jelly  
with raspberry granite

Passion fruit chiffon cake in exotic soup  
with coconut lychee sherbet

Pistachio crème brulee  
with marinated strawberries  
and hazelnut cookies

Caramelized apple tart tatin  
with caramel fleur de sel ice cream

### Ice Creams & Sherbets

Pistachio  
Caramel fleur de sel  
Chocolate  
Vanilla  
Mango  
Strawberry  
Passion fruit  
Coconut lychee