QUICK NIBBLES

A selection of small bites, crafted to complement cocktails and lively conversations

- **HOUSE MADE LOTUS CRISPS** Kcal: 541
  Freshly made lotus stem chips, dusted with cajun spice

- **HUMMUS BOWL** Kcal: 347
  Classic hummus, rustic sesame and paprika crackers

- **STEAMED EDAMAME PODS** Kcal: 244
  Sea salt

VEGETARIAN SMALL PLATES

- **ASPARAGUS AND AVOCADO MAKI** Kcal: 226
  Avocado, tempura asparagus and cream cheese

- **C&C MAKI ROLL** Kcal: 281
  Cream cheese, chilli, daikon, butterfly pea rice, crispy quinoa and togarashi

- **NASU MAKI** Kcal: 602
  Caramelised eggplant, silken tofu and avocado

- **MUSHROOM BON BONS** Kcal: 520
  Truffle-scented minced mushroom and herbs, tanuki, cream cheese layered with sliced avocado

- **MUHAMMARA TOAST** Kcal: 251
  Coal toasted sourdough bread with muhammara, goat cheese crumble, arugula, molasses drizzle

- **DOME TRUFFLE KATAIFI FRIES** Kcal: 593
  Soufflé fries, kataifi wrapped, parmesan snow

- **CRISP POTATO CLUSTERS** Kcal: 753
  Green chilli and dill labneh

- **CAJUN CORN RIBS** Kcal: 457
  Fried corn ribs with homemade paprika-cajun dusting

- **CHARGRILLED AVOCADO** Kcal: 430
  Soy-mirin dipped avocado, fire kissed and paired with spicy mango chilli dip, bubu arare pearls, microgreen salad

- **PIMENTO MUSHROOM SKEWERS** Kcal: 254
  Coal-roasted, roots-and-shoots-stuffed mushrooms

- **PERI-PERI TACOS** Kcal: 692
  Crunchy cottage cheese fingers, pico de gallo, guacamole, sour cream, peri-peri dust

- **SPICED EDAMAME DUMPLINGS** Kcal: 391
  Scallion and pepper dipping

- **CORN AND CHESTNUT GYOZA** Kcal: 300
  Crunchy sweet corn core, pan fried, chilli oil

- **SHROOM AND SOY SIU MAI** Kcal: 347
  Shiitake and shimeji mushrooms, BBQ hoisin sauce

● Vegetarian | ▲ Non-Vegetarian | Chef's Signature Dishes

Crustaceans | Egg | Gluten | Lactose | Nuts | Seafood | Soya | Sulphite | Vegan

Government taxes as applicable, we levy no service charge. Please notify your server of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

NON-VEGETARIAN SMALL PLATES

▲ **HAMACHI TIRADITO** Kcal: 640
Leche de tigre, granny smith and beetroot cress

▲ **SHRIMP TEMPURA MAKI** Kcal: 457
Butterfly pea scented rice, avocado and togarashi

▲ **MATCHA SALMON MAKI** Kcal: 333
Tobanjan marinated fresh salmon, matcha rice, cream cheese, avocado, raw mango and tobiko

▲ **ROBATA GRILLED SALMON TIKKA** Kcal: 640
Cumin-scented Atlantic salmon chunks and paprika aioli

▲ **CHILLI LIME PRAWNS** Kcal: 345
Chargrilled, dynamite sauce

▲ **HAR GOW** Kcal: 345
Traditional prawn dumplings served with smoky tomato and pepper-scallion dipping sauces

▲ **CHICKEN GYOZA** Kcal: 371
Lotus flour dumplings, minced chicken, chilli black bean sauce

▲ **DEVILLED CHICKEN WINGS** Kcal: 864
Chicken wings, ginger, garlic, chives, oyster sauce, light soya, sake and mirin

▲ **YUZU-MISO CHICKEN TENDERS** Kcal: 473
Coal-smoked chicken tenders, soya, mirin, yuzu and miso

▲ **JUNGLE CHICKEN SKEWERS** Kcal: 464
Indian and Thai fresh spices, coconut milk marinated chicken skewers cooked on a robata

▲ **ADANA KEBAB POPS** Kcal: 498
Turkish style lamb kebabs, lime, mint and sumac

▲ **PORK BELLY SKEWERS** Kcal: 592
Korean style, fire-cooked pork belly skewers with scallions

LOCAL INSPIRED PLATES

A contemporary interpretation of India's beloved street food and coastal classics.
A collection of bold, regional flavours crafted to celebrate tradition with a modern touch

● **PULL APART PAV** Kcal: 263
Spiced thecha and sukha masala potato patty, encased in pull apart bun, tempered with curry leaves

● **COTTAGE CHEESE TORTILLA KEBAB** Kcal: 680
Spiced cottage cheese and potato layered with tortilla, charred on robata, served with mint chutney coulis

▲ **TAWA MURGH EMPANADAS** Kcal: 522
Griddle cooked chicken with onion and green peppers in a crisp dough shell, served with tomato chutney

▲ **GOAN PRAWN POI** Kcal: 496
Poi pockets filled with prawn recheado, green apple kachumber

▲ **NIYAZI TORTILLA KEBAB** Kcal: 720
Tortilla wraps with juicy lamb mince, charred on robata with a smoky aromatic finish

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THE 48-HOUR SOURDOUGH PIZZAS

Hand-stretched, airy, and boasting a complex depth of flavour, our pizzas are crafted from premium Italian "00" flour and slow-proofed for 48 hours. **Because we refuse to rush the process, we only make a handful of these pizzas each day. Once tonight's dough is gone, it's gone.**
We highly recommend placing your pizza order alongside your first round of drinks.
Freshly baked to order; please allow 20–25 minutes.

● **OLIVE AND FETA** Kcal: 597
Peppers, onions, mushrooms, Kalamata olives, crumbled feta and buffalo mozzarella

● **WARM BURRATA PIE** Kcal: 665
Stracciatella, rocket, buffalo mozzarella, Parmesan snow and heirloom tomatoes

▲ **CHICKEN AND PARMESAN** Kcal: 666
Pulled chicken, tomato, arugula, shaved parmesan and buffalo mozzarella

▲ **DIAVOLA** Kcal: 529
Pork pepperoni, jalapeños and buffalo mozzarella

LARGE PLATES

● **STAFF MEAL** Kcal: 330
A hearty bowl of smoky fried rice tossed with vegetables, soy and chilli, a favourite among our team after a busy shift

Served with your choice of
▲ Add on : Egg Kcal: 430
▲ Add on : Egg and Chicken Kcal: 440
▲ Add on : Egg and Prawn Kcal: 530

SMASH BURGER
Succulent, smashed meat patty, seared to perfection and layered with aged cheddar and caramelized onions, served in our pillowy house-made potato bun

Served with your choice of patty
▲ **BUFF** Kcal: 520
▲ **LAMB** Kcal: 540

DESSERTS

● **DOUBLE CHOCOLATE TWIX** Kcal: 493
White and dark chocolate mousse layered on caramelised walnut brownie

● **BERRY CHEESECAKE** Kcal: 650
Fresh seasonal berries, cream cheese and cookie crumbs

▲ **DOME TIRAMISU** Kcal: 370
Coffee-soaked ladyfingers with rum, layered with mascarpone, cocoa dust (contains alcohol)

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DOME
Alaska



Tropical
Fruity
Citrus-Forward

White Rum • Coconut Rum • Passion Fruit
• Tropical Liqueur • Lemon Meringue

A playful nod to the iconic Baked Alaska, this cocktail mirrors the dessert's drama in liquid form. The tropical base glows with passion fruit and rum, while a silky lemon meringue crowns the drink. Familiar, yet transformed through technique.

Government taxes as applicable, we levy no service charge

SIRMAUR *Pride*

Refreshing
Umami
Fizzy
Salty



Gin • Aperol • Lacto-Fermented Peach •
Coconut Water • Mint And Grapefruit Foam

This cocktail draws its character from the Sirmaur hills of Uttarakhand- a region known for its exceptional peaches and history of fruit preservation. Lacto-fermented peach forms the base, adding umami and minerality, balanced by botanicals, coconut water and aromatics. A refreshing tribute to the mountains that grow India's finest peaches.

Government taxes as applicable, we levy no service charge

MELON
Cream Soda



Sweet
Smokey
Refreshing

Shochu • Mezcal • Honeydew Melon Juice • Vanilla • Melon Liqueur • Bitters • Clarified

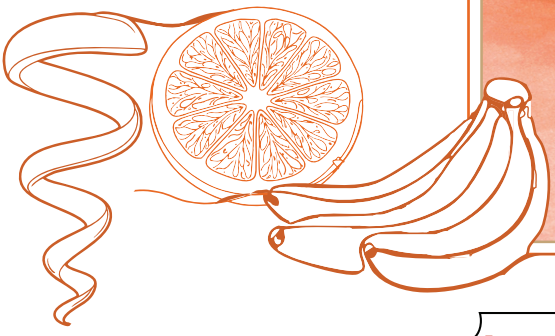
Inspired by South Bombay's classic ice cream sodas, this cocktail blends honeydew melon juice, melon liqueur, and a hint of vanilla for a smooth, refreshing sweetness. The combination of shochu and mezcal adds gentle depth, while the clarified cream soda adds a light, fizzy finish- creating a playful yet refined take on a nostalgic favourite.

Government taxes as applicable, we levy no service charge

TOKYO *Banana*

Sweet
Savoury
Bitter





Japanese Whisky • Banana Water • Nori • **Sushi Rice** Syrup • Bitter Aperitif • Banana Peel

Inspired by Japan's iconic Tokyo Banana cake, this cocktail is made with banana water at its core, complemented by banana peel vermouth and **sushi rice** syrup for a gentle layer of umami. Japanese whisky and a bitter aperitif introduce depth and complexity, while a hint of salinity ties everything together- resulting in a sophisticated homage to a beloved Japanese treat.

Government taxes as applicable, we levy no service charge

WILDBERRY & CACAO

Lowball



Intense

Chocolatey

Fruity

Dry

Cacao Butter Vodka • Lillet Rosé • Sweet Vermouth • Wild Berry Tea • Bitters

Inspired by the classic German Black Forest cake, this cocktail brings together wild berry tea and cacao butter-infused vodka to create a smooth, velvety base. Lillet Rosé and sweet vermouth lend a delicate fruitiness, while a touch of bitters adds depth- resulting in a well-balanced, dessert-like sip with an indulgent finish.

Government taxes as applicable, we levy no service charge

SHISO *Highball*

Herbaceous

Citrus

Minty





Shiso Whisky • Shiso Tincture • Citric • Apricot • Fizz

Taking inspiration from the vibrant character of the Japanese herb, this cocktail is built around shiso-infused whisky, layered with shiso tincture for a fresh, herbal depth. Notes of citrus and apricot lend balance, finished with a bright, effervescent sparkle.

Government taxes as applicable, we levy no service charge

UME
Manhattan

Bold
Sweet
Complex



Bourbon • Homemade Plum Liqueur • Amaro • Mixed Bitters • Absinthe • Mint

A modern take on the classic Manhattan with bourbon as the base, while house-made plum umeshu and amaro create the intrigue. Mixed bitters and a hint of absinthe add depth and complexity, and a fresh mint sprig crowns the experience. Each sip is a journey into the unexpected and enchanting.

SUNSET *Sour*

Nutty
Sour
Velvety



Amaretto • Brown Butter Cognac • Star Anise • Nutmeg • Lime • Vegan Foam

Experience sunset in a glass with this twist on the Amaretto Sour where Amaretto blends beautifully with brown butter cognac for a smooth, nutty complexity. Subtle notes of star anise and nutmeg weave through, while lime and a delicate vegan foam lend balance and finesse.

ZERO PROOF COCKTAILS

Dome Alaska

Passion fruit, pineapple and lemon peel saccharum,
coconut water, lime, lemon meringue (contains egg)

Shiso Highball

Non-alcoholic whisky, apricot, shiso cordial, soda

Sirmaur Pride

Non-alcoholic pink gin, grapefruit cordial, peach
lacto-fermented, lime, coconut water, grapefruit and mint foam

Wild Berry & Cacao Lowball

Wild berry tea rectified, cacao nibs, cherry, soda

Melon Cream Soda

Honeydew melon rectified juice,
vanilla, citric, clarified milk, soda

Government taxes as applicable, we levy no service charge