



The UrbanWire

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Your Romance Runaway

[Boo Jian Wen Jeremy](#), February 10, 2009



With rich wood furnishings, generously spaced out tables, ceiling fans, suspended lamps, and cosy chairs, [Dôme](#) is clearly designed for a slow afternoon with a warm cup of tea and a good novel.

This romantic setting make it very apposite that Dôme should release a 4-course menu (Feb 13 - 14) specially crafted for Valentine's Day :

1. [Assorted Tapas](#)
2. [Grilled Salmon Fillet & Half Shell Scallop on Miso Cream Angel Hair Pasta](#) or [Grilled Boneless Chicken Leg served with Raisin Couscous & Spinach and Apricot Sauce](#)
3. [Italian Cassata with Chocolate Coated Strawberries](#)
4. [Coffee or Tea](#)



Assorted Tapas

Spanish for “appetisers”, these dishes whet your appetite by tempting you with prawns suspended above sweet mango chunks, salmon wrapped tightly on a cracker and topped with a heavy drop of mayonnaise, and a generous coating of tomato on a thick slice of garlic bread.

While not part of the Valentine's Day menu, these tapas are best complemented with a bowl of Cream of Mushroom. Unlike Campbell's instant mix, this thick soup sinks into your stomach with fresh mushroom bits adding satisfying texture.



Mushroom Soup



Grilled Salmon Fillet & Half Shell Scallop on Miso Cream Angel Hair Pasta

While the miso sauce made this option quite memorable, the seafood of this dish, like the prawns in the previous dish, left no discernible taste or impression. With a large quantity of pasta, this option is recommended for ravenous Valentine dates.



Grilled Boneless Chicken Leg served with Raisin Couscous & Spinach and Apricot Sauce

This option kept this *UrbanWire* Editor intrigued with its well-balanced fusion of several cuisines and their corresponding textures.

For instance, [couscous](#) has African origins, while the spinach is an Asian vegetable first domesticated in Nepal. The chicken is grilled and prepared in a fashion that is easily identified with Western food.

The strong tasting chicken is easily balanced with the fresh taste of spinach and neutral taste of couscous. In terms of texture, the large slabs of juicy chicken meat is contrasted to the miniscule bits of couscous.



Italian Cassata with Chocolate Coated Strawberries

Beautifully presented, the dessert is what this menu uses to distinguish itself from other everyday menus but it's also the menu's only disappointment.

The crust is too soft for comfort, while the Neapolitan ice-cream leaves a cheap aftertaste.

On the other hand, the brownie with gelato, which is not part of the menu, blew our minds away: imagine tasting cold molten gelato as it melts along the irregular texture of warm chocolate and walnuts.



Brownie with Gelato



Coffee or Tea

Wind down your casual afternoon/evening with a delightful cup of coffee or tea, as Dôme presents what it was originally set up to sell, with a choice of Long Black, Flat White, Espresso, or any type of tea. Iced Peach Tea is also available.



The Head Chef

Bernard Seoh, Dôme's kitchen manager, oversees and creates special menus for the restaurant.

Creative methods of presentation is important, he says, because the cafe do not have the capabilities of a hotel restaurant to incorporate intricate food sculptures or garnishings.

For instance, he chose to leave an outline of a fork on the dessert plate. “Chocolate sauce will also mix and spoil the dessert’s flavour,” he adds.

Presentation, Bernard says, is extremely important because it’s something that he values as a consumer. He firmly believes that presentation will influence the customer’s appetite.

Priced at \$39.90, their Valentine’s Day menu (Feb 13 & 14) delivers quality food with a comfortable ambience at an affordable price. Apart from some weakness at its seafood and cassata, it has been an excellent experience with commendable service. *UrbanWire* recommends this place for the casual date. Post-Valentine’s Day, this place is great for people who like long chats with close friends, writing, and reading over a meal or tea.

Pictures by [Lee Xian Jie](#).