

# Kaviari

PARIS



# L'Heure de Caviar

The Hour of Caviar

*Luxury and Tea*

## SAVOR THE CAVIAR

Orinea

### Savouries

#### **Orinea Fluffy Potato Blinis with Condiments**

Salmon Mousse, Shallot, Chives, Egg White Mayo, Crème Fraîche, **Transmontanus Caviar**

*Transmontanus Caviar*

*Medium to large (2.4 to 3mm) in anthracite black tones.*

*Tasting Notes: Creamy, Fruity, Woody*

#### **Spanish Octopus x Corn Pancake**

Corn Purée, Anchovy Gel, **Royal Baeri Caviar**

#### **Potato Pavé**

Truffle, Cream Cheese, **Royal Baeri Caviar**

*Royal Baeri Caviar*

*Medium to small (1.5 to 2.5mm), their colour are dark grey to ebony with shiny undertones.*

*Tasting Notes: Strong Briny Kick, Earthy, Slightly Nutty*

#### **Smoked Prawn Tako**

Prawn Salad, Pickled Radish, Bonito Crisps, **Kristal Caviar**

#### **Crab Tartlet**

Beetroot Tart, Chilli Crab, Crouton, Pickled Shallot, Tomato Emulsion, **Kristal Caviar**

*Kristal Caviar*

*Medium to large (2.5 to 3.5mm) in olive green and golden tones.*

*Tasting Notes: Buttery, Complex, Almond*

### Sweet

#### **Caviar Sundae Cone**

White Chocolate Ganache, Lime, Almond Crumble, **Herring Roe**

#### **Le Choux Pastry**

70% Dark Chocolate, Mandarin Orange Compote, Caramelized Nut, Chocolate Paper, **Herring Roe**

*Herring Roe*

*Small, in dark grey appearance*

*Tasting Notes: Smoky, Lemony, Ocean*

#### **Tea or Coffee**

RM138 per person



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All prices are in Ringgit Malaysia. Subjected to 10% Service Charge and 6% Service Tax.

\*Total weight of served is approximately 4g;

Kristal (0.5g), Oscietre (0.5g), Baeri (1g), Transmontanus (1g), Herring Roe (1g).