



Kaviari
PARIS

Transmontanus

Baeri Royal



Kaviari
PARIS

Oscièrre

Kristal



KAVIARI TASTING MENU

AMUSE-BOUCHE

Uni & Kaviar (Transmontanus)

Clam & Beet Root (Baeri Royal)

STARTER

Hokkaido Scallop (Osciètra)

Umami Crust, Celery & Japanese Cucumber Gazpacho,
Bonito Crisps, Osciètra Caviar

APPERTIZER

Foie Gras

Almond Butter, Beetroot Tartare, Plum Gel, Cocoa Tuile

1ST ENTRÉE

Homard et Caviar (Kristal)

Lobster, Dill Oil, Pickled Daikon, Onion Cracker, Zucchini,
Shellfish Emulsion, Bisque, Kristal Caviar

2ND ENTRÉE

Aussie Lamb Loin

Szechuan Chili Emulsion, White Aubergine, Potato Pavé,
Garlic Chives, Charcoal Jus
(Supplementary +RM138 for Japanese A4 Wagyu)

PRE-DESSERT

1928 Cookie Sandwich Serene

Lime, Beetroot Crisp

DESSERT

Élégance au Chocolat et Fruits

Chocolate Crèmeux, Pecan Nut, Mascarpone Mousse, Vanilla Gelato,
Strawberry, Chocolate Paper

PETIT FOUR

Citrus Éclat

Almond-Raspberry Delice

Cocoa Jewel

per person 786

All prices are in Ringgit Malaysia and subjected to 10% Service Charge and 6% Service Tax.
Total weight of caviar served is approximately 10g; Kristal (4g), Osciètra (3g), Baeri (1.5g), Transmontanus (1.5g).