

Kaviari

PARIS



Création du Chef

Caviar Hour

Luxury and Celebration

SAVOR THE CAVIAR

Orinea

Amuse Bouche

Uni & Caviar

Corn Panna Cotta, Brown Button Mushroom,
Cèpe Tart, **Transmontanus Caviar**

*Transmontanus Caviar: Medium to large (2.4 to 3mm) in anthracite black tones.
Tasting Notes: Creamy, Fruity, Woody*

Obsiblu Prawn

Blue Prawn Tartare, Yuzu Custard, Crème Fraîche,
Brick Pastry, **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

Starter

Hokkaido Scallop

Orange Veil, Pickled Shallot, Green Oil, Granny Smith
& Pickled Green Chilli Vinaigrette, Macadamia Milk

Oscietre Caviar

Oscietra Caviar- Medium to large (2.5–3.5mm) in amber and golden brown hues.

Tasting Notes: Creamy, Balanced, Hazelnut

Appetizer

Foie Gras

Char-Grilled Cauliflower, Pecan Nut, Fig Veil, Cocoa
Nib & Black Pepper Tuile, Port Jus

Palate Cleanser

1928 Cookies Sandwich

Guava & Passionfruit, Beetroot Crisp

1st Entrée

Lobster

Grilled Lobster, Lobster Salad, Soubise Sauce,
Butternut Squash, Crème Fraîche, Tartlet,

Lobster Butter Sauce, **Kristal Caviar**

Kristal Caviar- Medium to large (2.5 to 3.5mm) in olive green and golden tones.

Tasting Notes: Buttery, Complex, Almond

2nd Entrée

Aussie Lamb Loin

Truffle & Celeriac Purée, Maitake, Onion Chutney,
Almond Butter, Stuffed Morel, Charcoal Jus

(Supplementary +RM148 for Japanese A4 Wagyu)

Dessert

Porcini

Porcini Parfait, Nut Crumble, Pear Compote,
Pear Espuma, Sweet Potato Crips

Petit Four

Apple Tart, Tiramisu & Pistachio

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per person 786

Curated Wine Pairing (5): 186



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All prices are in Ringgit Malaysia. Subjected to 10% Service Charge and 6% Service Tax.
Total weight of caviar served is approximately 8g; Kristal (3g),
Oscietre (3g), Baeri (1g), Schrenckii (1g).