

Kaviari

PARIS



L'Heure de Caviar

The Hour of Caviar

Luxury and Lea

SAVOR THE CAVIAR

Orinea
Savouries

Truffle Crepe

Truffle Carpaccio, Cream Cheese, **Transmontanus Caviar**

Transmontanus Caviar

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

Tasting Notes: Creamy, Fruity, Woody

Crab Taco

Crab Salad, Chrysanthemum Gelée,
Seaweed Taco, **Royal Baeri Caviar**

Fig Cheese Tart

Fig, Cream Cheese Custard, **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

Pumpkin Cannoli

Pumpkin Seed Powder, Pumpkin Espuma,
Roasted Pumpkin, **Kristal Caviar**

Petite Fungi Bowl

Stuffed Morel, Cauliflower, Miso Emulsion,
Cèpe Tart, **Kristal Caviar**

Kristal Caviar

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

Tasting Notes: Buttery, Complex, Almond

Squid Tartlet

Squid, Almond Butter, Burnt Cabbage,
Squid Ink Hollandaise, **Oscietra Caviar**

Oscietra Caviar

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

Tasting Notes: Creamy, Balanced, Hazelnut

Sweets

Osmanthus Parfait

Honey Veil, Pear Compote, Croustillant,
Calamansi Caviar

Berries & Sesame

Sesame Mousse, Sesame Sponge, Berries Marmalade,
Sesame Croustillant, **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 (1g), Oscietre (0.5g), Baeri (1g), Transmontanus (1g), Herring Roe (0.5g).