



AQUA



# Caviar

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Elevate your dining experience with Kaviari's exclusive French caviar collection, where refinement and indulgence converge in every exquisite morsel.

Meticulously curated in the heart of Paris, each caviar offering promises a singular and exceptional taste. From the opulently rich Beluga to the delicately firm yet supple Oscietre berries, our selection caters to the most discerning palates. With the expert guidance of our caviar connoisseurs, every choice is tailored to your individual preference, ensuring a truly personalised culinary experience.



## BELUGA E F G M SU

30g	449
50g	789
120g	1,790

## OSCIÈTRE CAVIAR E F G M SU

15g	119
30g	139
50g	209

Served with warm blinis **M E V**, crème fraiche **M**, chives, onion, capers, egg white **E**, egg yolk **E**

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**MO** - MOLLUSCS | **MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME  
**SU** - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

# Entrées

## FINES DE CLAIRES FRESHLY SHUCKED OYSTERS

Mignonette, lemon wedges

**MO SU 60**

6 pieces

## PRAWN COCKTAIL

Avocado, baby romaine lettuce, grapefruit

**CR E SU 44**

## CAVIAR & TOAST

Osciètre caviar, avocado, brioche

**E F G M SU 124**

## DEVILLED EGGS

Salmon roe, dill, lamb's lettuce

**E F 29**

## SMOKED SALMON RILLETTES

Homemade pickles & toast

**F G M SU 39**

## DUCK TERRINE

Prunes, Cognac & pistachios, pickles, grain mustard, mesclun leaves, toasted sourdough

**A G MU N SU 44**

## FOIE GRAS & BRIOCHE

Foie gras terrine, toasted brioche, fresh figs, aged balsamic

**A E G M SU 62**

## BEEF TARTARE



Wagyu beef, shallots, gherkins, cured egg yolk, baguette crisp

**E G MU SU 48**

## SNAILS

Baked Burgundy snails, garlic & parsley butter

**M MO 28**

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# Salads

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## CRAB & AVOCADO SALAD

Mesclun leaves, cherry tomatoes, citrus dressing

CR MU SU 46

## LOBSTER SALAD

European lobster, baby spinach, orange segments, apple, marinated fennel

CR SU 92

## SMOKED TROUT & LUMPFISH ROE SALAD

Avocado, pear, lamb's lettuce, mustard & lemon dressing

F MU SU 42

## FIG SALAD

Fresh figs, wild watercress, goat cheese, caramelised walnuts, watermelon, Chardonnay vinaigrette

*Vegan option available*

A M N SU 39

# Soups

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## FRENCH ONION SOUP



Thyme & Gruyère croutons

A G M 32

## SOUPE DE CRUSTACÉS

Shellfish bisque, rouille sauce, toasted baguette

CR G M SU 49

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# From the Sea

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## REEF FISH

Pan-seared catch of the day, saffron cream, broccolini

**F M SU 54**

## SEABASS

Whole roasted seabass with lemon & thyme, Provençal vegetables, watercress

**F SU 72**

## SEA BREAM

Grilled sea bream fillet, lemon & snow pea risotto, lemon zest

**A F M SU 68**

## COD FISH

Pan-fried Atlantic cod fillet, baby potatoes, parsley,  
Espelette chilli pepper & lemon butter sauce

**F M S SU 74**

## MOULES MARINIÈRE

Black mussels, Sauvignon Blanc, shallots, cream, hand-cut frites

**A M MO SU 56**

## SCALLOPS

Pan-seared scallops, lemon butter, salmon roe, caviar, asparagus, herb oil

**M MO SU 84**

## LOBSTER PASTA

European lobster, Homemade tagliatelle, cherry tomatoes, bisque sauce, tarragon

**A CR E G M SU 129**

## GRILLED LOBSTER



Whole grilled Maldivian lobster, sauce Choron, lemon, mesclun leaves

**CR M SU 142**

## CATCH OF THE DAY *Minimum for 2 persons*

Whole baked local reef fish, légumes grilles, lemon butter sauce, lemon wedges

**F M 125**

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# From the Land

## CHICKEN SUPREME

Free-range chicken breast, porcini & black truffle sauce, mashed potatoes

M SU 69

## LAMB

Pan-seared lamb loin, ratatouille, rosemary jus

A M SU 82

## BRAISED BEEF CHEEK

Slow-cooked beef cheek with red wine, carrot, beef bacon, mushrooms, baby potatoes

A C M SU 78

## BEEF ROSSINI

Grass-fed beef tenderloin, seared foie gras, brioche crouton, truffle wine jus

A E G M SU 145

## STEAK FRITES

PRIME RIB *Minimum for 2 persons*

A M 245

WAGYU SIRLOIN 250G

A M 129



WAGYU TENDERLOIN 200G

A M 149

*All steak frites are accompanied by your choice of sauce and a mixed green salad.*

## SAUCES

AU POIVRE A S SU, BÉARNAISE E SU, BORDELAISE A SU, CHIMICHURRI SU VG

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# From the Field

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## MUSHROOM & BLACK TRUFFLE RISOTTO

Porcini mushrooms, parmesan, crème fraîche

**A M SU 54**

## ORECCHIETTE

Macadamia & fresh herb pesto, grilled rapini, plant-based pecorino, olive oil

**G M N 45**

# Sides

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## GRATIN DAUPHINOIS

Potato gratin with Comté cheese

**M V 16**

## FRITES MAISON

Herb aioli

**E V 16**

## LETTUCE & CO

Apple, radish, mixed leaves, avocado, soft herbs, mustard dressing

**MU SU VG 14**

## LÉGUMES GRILLÉS



Selection of seasonal grilled vegetables

**VG 16**

## BEANS & BACON

Sautéed French green beans, smoked beef lardons

**M SU 16**

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# Desserts

## CHEESE PLATTER

**G M N SU 54**

Brie de Meaux, Comté, Roquefort, Bûche de Chèvre, Tomme de Savoie, dried apricots, prunes, whole wheat crackers, quince paste

## PISTACHIO CRÈME BRÛLÉE

**E M N SB SU V 26**

Baked pistachio custard, caramelised sugar

## LEMON PIE

**E G M V 22**

Short-crust pastry, lemon curd, raspberry coulis

## PÊCHE MELBA

**L M N V 24**

Vanilla-poached peaches, raspberry coulis, Chantilly cream, almond flakes, vanilla ice cream

## APPLE CRISP

**E G L M V 24**

Apple phyllo pie, vanilla sauce, vanilla ice cream

## CHOCOLATE FONDANT

**E L M N SU V 26**

Valrhona dark chocolate, berry compote, pistachio ice cream

## MANDARIN CHOCOLATE CAKE

**E G M N SU V 24**

Milk chocolate mousse, mandarin mousse, hazelnut biscuit, mandarin compote

## FRUIT PLATTER

**VG 22**

Selection of seasonal tropical fruit

# Ice Cream & Sorbet

## HOMEMADE ICE CREAM

**L M V 6**

Caramel, chocolate (**SU**), coffee, mint chocolate (**SU**), pistachio (**N SB SU**), rum & raisin (**A**), strawberry, vanilla



*per scoop*

## HOMEMADE SORBET

**VG 6**

Banana, coconut, lemon, mango, passion fruit, raspberry, strawberry

*per scoop*

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