



AQUA

Caviar

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 **F**

| | |
|------|-------|
| 30g | 449 |
| 50g | 789 |
| 120g | 1,790 |

OSCIÈTRE CAVIAR **F**

| | |
|-----|-----|
| 15g | 119 |
| 30g | 139 |
| 50g | 209 |

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

A - ALCOHOL | **D** - DAIRY | **E** - EGG | **F** - FISH | **GF** - GLUTEN-FREE | **N** - NUTS | **P** - PORK | **S** - SPICY
SF - SHELLFISH | **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

SF 60

6 pieces

PRAWN COCKTAIL

Avocado, baby romaine lettuce, grapefruit

E SF 44

CAVIAR & TOAST

Osciètre caviar, avocado, brioche

D E F 124

DEVILLED EGGS

Salmon roe, dill, lamb's lettuce

E F GF 29

SMOKED SALMON RILLETTES

Homemade pickles & toast

D F 39

DUCK TERRINE

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

A E N 44

FOIE GRAS & BRIOCHE

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

A E 62

BEEF TARTARE

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

E 48

SNAILS

Baked Burgundy snails, garlic & parsley butter

D GF SF 28

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Salads

CRAB & AVOCADO SALAD

Mesclun leaves, cherry tomatoes, citrus dressing

GF SF 46

LOBSTER SALAD

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

GF SF 92

SMOKED TROUT & LUMPFISH ROE SALAD

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

F GF 42

FIG SALAD

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

Vegan option available

D N V 39

Soups

FRENCH ONION SOUP

Thyme & Gruyère croutons

D V 32

SOUPE DE CRUSTACÉS

Shellfish bisque, rouille sauce, toasted baguette

A D E SF 49

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From the Sea

| | |
|---|------------------------|
| REEF FISH 🌱 | D F GF 54 |
| Pan-seared catch of the day, saffron cream, broccolini | |
| SEABASS | F GF 72 |
| Whole roasted seabass with lemon & thyme, Provençal vegetables, watercress | |
| SEA BREAM | A D F GF 68 |
| Grilled sea bream fillet, lemon & snow pea risotto, lemon zest | |
| COD FISH | D F GF 74 |
| Pan-fried Atlantic cod fillet, baby potatoes, parsley, Espelette chilli pepper & lemon butter sauce | |
| MOULES MARINIÈRE ✓ | A D SF 56 |
| Black mussels, Sauvignon Blanc, shallots, cream, hand-cut frites | |
| SCALLOPS ✓ | D F GF SF 84 |
| Pan-seared scallops, lemon butter, salmon roe, caviar, asparagus, herb oil | |
| LOBSTER PASTA | A D E SF 129 |
| European lobster, Homemade tagliatelle, cherry tomatoes, bisque sauce, tarragon | |
| GRILLED LOBSTER 🌱 | A D E GF SF 142 |
| Whole grilled Maldivian lobster, sauce Choron, lemon, mesclun leaves | |
| CATCH OF THE DAY <i>Minimum for 2 persons</i> 🌱 | D GF F 125 |
| Whole baked local reef fish, légumes grilles, lemon butter sauce, lemon wedges | |

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From the Land

CHICKEN SUPREME

D GF 69

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

LAMB

A D GF 82

Pan-seared lamb loin, ratatouille, rosemary jus

BRAISED BEEF CHEEK

A D 78

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

BEEF ROSSINI

A D E 145

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

STEAK FRITES

PRIME RIB *Minimum for 2 persons*

A D 245

WAGYU SIRLOIN 250G

GF 129

WAGYU TENDERLOIN 200G

GF 149

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

SAUCES

AU POIVRE **A D GF**, BÉARNAISE **D E GF**, BORDELAISE **A D**, CHIMICHURRI **VG**

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From the Field

MUSHROOM & BLACK TRUFFLE RISOTTO

A D GF V 54

Porcini mushrooms, parmesan, crème fraîche

ORECCHIETTE

N VG 45

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

Sides

GRATIN DAUPHINOIS

D GF V 16

Potato gratin with Comté cheese

FRITES MAISON

VG 16

Herb aioli **E V**

LETTUCE & CO

GF VG 14

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

LÉGUMES GRILLÉS


GF VG 16

Selection of seasonal grilled vegetables

BEANS & BACON

D GF 16

Sautéed French green beans, smoked beef lardons

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Desserts

| | | |
|--|-----------------|-----------|
| CHEESE PLATTER Brie de Meaux, Comté, Roquefort, Bûche de Chèvre, Tomme de Savoie, dried apricots, prunes, whole wheat crackers, quince paste | D V | 54 |
| PISTACHIO CRÈME BRÛLÉE Baked pistachio custard, caramelised sugar | D E N GF | 26 |
| LEMON PIE With vanilla ice cream and crumble | D E | 22 |
| PÊCHE MELBA Vanilla-poached peaches, raspberry coulis, Chantilly cream, almond flakes, vanilla ice cream | D N GF | 24 |
| APPLE CRISP Apple phyllo pie, vanilla sauce, vanilla ice cream | D E | 24 |
| CHOCOLATE FONDANT Valrhona dark chocolate, berry compote, pistachio ice cream | D E GF | 26 |
| MANDARIN CHOCOLATE CAKE Milk chocolate mousse, mandarin mousse, hazelnut biscuit, mandarin compote | D E N | 24 |
| FRUIT PLATTER Selection of seasonal tropical fruit | GF VG | 22 |

Ice Cream & Sorbet

| | | |
|---|--------------|------------------------------|
| HOMEMADE ICE CREAM Caramel, chocolate, coffee, mint chocolate, pistachio (N), rum & raisin (A), strawberry, vanilla | D GF | 6 <i>per scoop</i> |
| HOMEMADE SORBET Banana, coconut, lemon, mango, passion fruit, raspberry, strawberry | GF VG | 6 <i>per scoop</i> |

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