



CAVIAR CAFE

It would be a mistake to look upon caviar as just food. We do not feast on caviar to indulge our hunger, we consume it to be transported into another dimension, a world of fine traditions and an experience of intense moments. Caviar is a passionate love affair with life, culture, and prominence.

Benefits from Sturgeon premium caviar and its rich natural wonders add up valuable nutrition needed for the human body.



Caviar CAFE



Caviar Café selects the world's exclusive N25 Caviar and other best ingredients to compliment, but not overwhelm, the unique taste of caviar.

Each tin of N25 Caviar has been hand packed to ensure highest and most consistent quality. We have a diverse range of different sturgeon caviar, each with unique flavour, colour, and texture.



FOIE GRAS SCRAMBLED EGGS



820 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



PÂTÉ ON TOAST



350 ++



SALTED TSAR-CUT SALMON
WITH LEMON CONFIT



790 ++



SCALLOP CARPACCIO
WITH GINGER DRESSING



890 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



SALTED SALMON AND IKURA
ON CRISPY SEAWEED



790 ++



SHRIMP TARTARE
ON TOASTED CHARCOAL BREAD



790 ++



CRAB DUMPLINGS
IN LIGHT CONSOMMÉ



990 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



PAN FRIED FOIE GRAS
IN CREAMY PUMPKIN SOUP



990 ++



PENNE AL' ARRABBIATA



690 ++



INANIWA UDON
IN WHITE MISO CREAM SAUCE



690 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



SEARED SCALLOPS
WITH BROWN BUTTER SAUCE



1,450 ++



EGG MAYONNAISE
ON MARINATED TIGER PRAWNS



790 ++



STEAMED ASPARAGUS,
PARMESAN CHIP
WITH MUSTARD SAUCE



690 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



STEAMED SNOWFISH LOTUS ROOT WITH
WHITE MISO SAUCE



1,180 ++



CAULIFLOWER PANNA COTTA



890 ++



SEARED AUSTRALIAN ANGUS MASHED POTATOES



1,450 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



SEARED IWATE WAGYU
WITH TRUFFLE-INFUSED GRAVY



2,350 ++



HOMEMADE MATCHA NAMA CHOCOLATE



320 ++



YUZU NAMA CHOCOLATE



350 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



PROSECCO GRANITA



390 ++



CREAM CHEESECAKE WITH YUZU CAVIAR



380 ++



TASTING SET MENU

SALTED TSAR-CUT SALMON
WITH LEMON CONFIT

PAN FRIED FOIE GRAS
IN CREAMY PUMPKIN SOUP

SEARED SCALLOPS
WITH BROWN BUTTER SAUCE

CREAM CHEESECAKE
WITH YUZU CAVIAR

3,400 NET/PERSON



TASTING SET MENU

PÂTÉ ON TOAST

SCALLOP CARPACCIO
WITH GINGER DRESSING

CRAB DUMPLINGS IN LIGHT CONSOMMÉ

PENNE AL' ARRABBIATA

SEARED AUSTRALIAN ANGUS MASHED POTATOES
OR
STEAMED SNOW FISH LOTUS ROOT
WITH WHITE MISO SAUCE

YUZU NAMA CHOCOLATE

4,500 NET/PERSON