

CAVIAR SPECIAL

Japanese Oyster . Caviar

Fresh & full oyster from the coastal water of Japan are drizzled in a cold champagne chicken broth. Topped with full-flavoured caviar from France

\$198



Bottarga . Pickled Daikon . Caviar

Cured mullet roe bottarga from Taiwan, grated over pickled Japanese daikon. This dish is designed to pair with champagne, which encourage a sharper & fresher flavour

\$198



Dior Egg . Caviar

A dish widely known for its favour by Christian Dior. Soft-boiled white egg encased in a bar of champagne jelly & topped with a generous serving of caviar

\$258



Huso Special Caviar (30g)

A hybridisation of the Huso dauricus & Acipenser schrenckii sturgeons. The ros is large, amber to charcoal grey colour. Delivering a full-bodied & buttery flavour

\$798



French Caviar (30g)

This unique French caviar is made from young Acipenser baerii sturgeon. The greyish black grains has a delicate, soft texture & subtle taste of hazelnut

\$988

Satisfy Your Caviar Craving

- Huso -