



Kaviari

PARIS



SILKS



CHAMPAGNE PAIRING

CAVIAR & 2 GLASSES

169

30g Tin 'Transmontanus' Caviar
2 x Glasses Moët & Chandon 'Imperial' Brut NV

CAVIAR & GRAND VINTAGE

399

30g Tin 'Oscietra' Caviar
1 x Bottle Moët & Chandon 'Grand Vintage' 2016

CAVIAR & DOM PERIGNON

899

50g Tin 'Oscietra' Caviar
1 x Bottle Dom Perignon 2015

BY THE GLASS

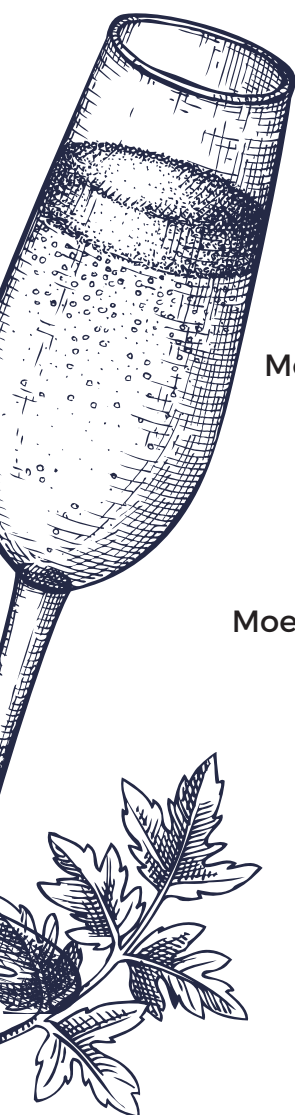
Moët & Chandon 'Imperial' Brut NV 36

Dom Perignon 2015 88

BY THE BOTTLE

Moët & Chandon 'Grand Vintage' 2016 260

Dom Perignon 2015 725



Kaviari
PARIS

*Should you have any special dietary requirements or allergies please inform your waiter. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday)



CAVIAR SET MENU

Available individually

210 pp

Each dish is served with 4g Oscieta Caviar

可個別訂購每位\$210 (每道菜附上4克 Oscieta魚子)

Caviar & Gold on Crispy Taro Abalone Nest 48

魚子醬金箔香脆芋茸鮑魚盞

Taro puff nest, braised abalone, XO sauce glaze, caviar

脆脆芋茸盞，燜煮鮑魚，佐以XO醬，配以魚子醬醬球

Golden Duck Symphony 46

卡維亞魚子醬黃金鴨二重奏

Crispy duck skin, Peking duck breast, layered bao, cucumber, lemon myrtle pearls

脆鴨皮、京式鴨胸肉、酥餅、黃瓜、檸檬香桃珍珠

Celestial Broth of Heritage Fowl 54

卡維亞魚子醬至尊清雞湯

A pristine consommé, free-range chicken, Jinhua ham, Kurobuta pork, Hokkaido scallops

純淨上湯，佐以放養雞、金華火腿、黑豚豬肉及北海道帶子

Caviar Char Siu Royale 56

皇家魚子醬叉燒

Charcoal-roasted Berkshire pork, marinated in manuka honey, aged soy, mandarin peel

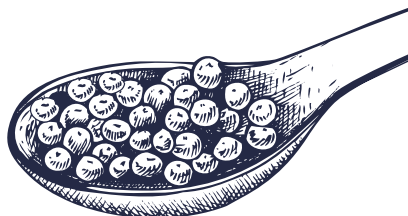
伯克夏黑豚豬肉，以麥盧卡蜂蜜、陳年醬油及陳皮醃製，並以炭火烤製

Served with XO Fried Rice 附上XO炒飯

Dessert 21

Single Origin Dark Chocolate Cremeux, Mandarin Mousse, Almond Jaconde

黑巧克力慕絲，蜜柑慕絲，杏仁脆片





SILKS

KAVIARI STORY

CRAFTING EXCELLENCE

SINCE 1978

The pairing of champagne and caviar has long symbolised refined celebration, dating back to 18th-century Europe when aristocrats first discovered the exquisite harmony between the briny richness of sturgeon roe and the crisp effervescence of fine champagne.

At the heart of this timeless indulgence is Kaviari, a Paris-based caviar house founded in 1978 by Jacques Nebot and Raphael Bouchez.

Renowned for its artisanal approach and commitment to sustainability, Kaviari partners with responsible sturgeon farms worldwide to deliver exceptional caviar. Guests can savour Oscietra and Transmontanus varieties, served by the tin or as luxurious enhancements to curated à la carte and set menus.



Kaviari

PARIS