



Kaviari  
PARIS

TWR

THE WAITING ROOM

## CHAMPAGNE PAIRING

### CAVIAR & 2 GLASSES

\$189

30g Tin 'Transmontanus' Caviar  
2 x Glasses Ruinart Brut NV

### CAVIAR & RUINART BLANC DE BLANCS

\$499

30g Tin 'Oscietra' Caviar  
1 x Bottle Ruinart Blanc de Blancs NV

### CAVIAR & DOM PERIGNON

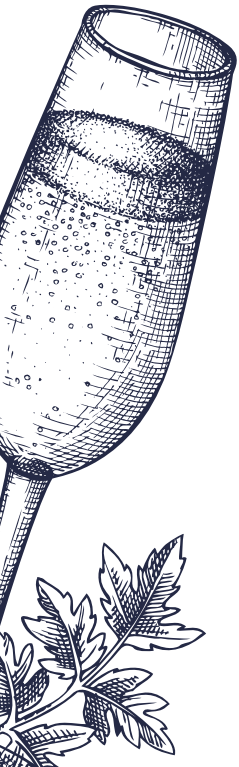
\$899

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

## CHAMPAGNE BY THE GLASS

Ruinart Brut NV \$48

Dom Perignon \$88



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



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## SIGNATURE CAVIAR CANAPÉS \$165<sup>PP</sup>

*Served with 20g Transmontanus Caviar*

Salmon Rillettes, Caviar, Saffron Crème Fraîche,  
Zesty Charred Lemon Brioche Finger

Ahi Tuna Tartare, Caviar, Potato Buttermilk Waffle, Gold Leaf

Samphire Infused Crab Taco, Avocado Emulsion, Caviar,  
Finger Lime Pearls, Champagne Cream

Tasmanian Oyster, Caviar

Boquerones Anchovy & Caviar Toast, Horseradish  
Crème Fraiche, Borage

Single Origin Dark Chocolate Cremeux, Citrus Caviar,  
Yuzu Mousse, Matcha Sponge

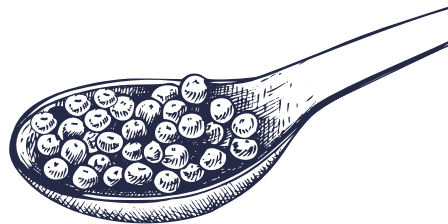
### BY THE TIN

*Served with Casava crisps.*

|      |               |       |      |          |       |
|------|---------------|-------|------|----------|-------|
| 30g  | Transmontanus | \$130 | 30g  | Oscietra | \$180 |
| 50g  | Transmontanus | \$220 | 50g  | Oscietra | \$299 |
| 125g | Transmontanus | \$430 | 125g | Oscietra | \$599 |



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## 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.



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