



Kaviari
PARIS





CHAMPAGNE PAIRING

CAVIAR & 2 GLASSES

199

30g Tin 'Oscietra' Caviar
2 x Glass Veuve Clicquot NV

CAVIAR & VEUVE CLICQUOT

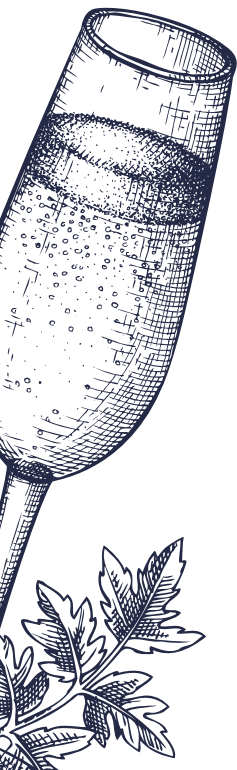
399

30g Tin 'Oscietra' Caviar
1 x Bottle Veuve Clicquot Vintage 2015

CAVIAR & DOM PERIGNON

899

50g Tin 'Oscietra' Caviar
1 x 750ml Bottle Dom Perignon 2015



BY THE GLASS

Veuve Clicquot NV 39

Dom Perignon 2015 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).



A LA CARTE

All dishes served with 3g Oscietra

Matsuhisa Prawn and Caviar (3ea)	46
Wagyu Tartare on Toasted Shokupan and Caviar	34
Tasmanian Oyster with Caviar & Tosazu Jelly	16
Japanese O-Toro Caviar Temaki	60
Spanner Crab Taco with Wasabi Sour Cream	20
Yellowtail Tartare Wasabi Soy and Caviar	56
Tuna Sashimi Tempura Roll and Caviar	54

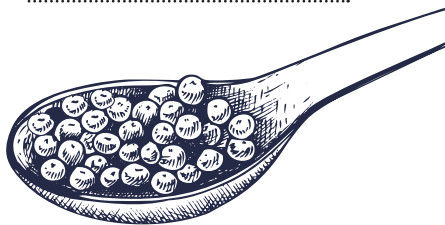
BY THE TIN

Served with Nori Chips, Crispy Rice, Aji Crème Fraîche, Shiso Salsa, Chives

30g	Oscietra	180
50g	Oscietra	299
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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