



Kaviari
PARIS

BISTRO
GUILLAUME



CHAMPAGNE PAIRING

CAVIAR & 2 GLASSES

\$199

30g Tin 'Oscietra' Caviar
2 x Glass Moët & Chandon 'Imperial' Brut NV

CAVIAR & MOËT & CHANDON

\$399

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

CAVIAR & DOM PERIGNON

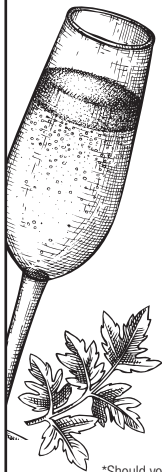
\$899

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

BY THE GLASS

Moët & Chandon 'Imperial' Brut NV \$36

Dom Perignon 2015 \$88



*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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CAVIAR MENU

Each served with 4g Oscietra Caviar

Whipped Cod Roe, Smoked Salmon, Brioche, Oscietra Caviar \$36

Blue-Eye Trevalla, Celeriac, Champagne
and Oscietra Caviar Sauce \$68

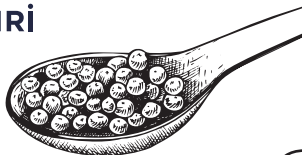
BY THE TIN

Served with condiments

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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