



KAVIARI CAVIAR DINNER

2nd May 2019

Cauliflower Custard, Lobster Gelée

Hokkaido sea urchin

Kaviari Oscietra Prestige caviar

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Smoked Haddock 'Rarebit', Caramelised Banana Shallot

On rye toast

Kaviari Kristal caviar

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Loire Valley White Asparagus Soup

Asparagus soufflé, sorrel oil

Kaviari Baeri caviar

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Pategonian Toothfish Poached In Miso Chicken Butter

Steamed leeks, light leek velouté

Kaviari Kristal caviar

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Mb8+ Stockyard Wagyu Beef

Smoked potato purée, charred spring onion

Kaviari Oscietra Prestige caviar

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34% Anëo White Chocolate Brillat Savarin Cheesecake

Iced lemon curd, Mara des Bois

**Coffee or Tea
Mignardises**

\$1,280 per person

A glass of Rosé Champagne with compliments

Price is in Hong Kong Dollars and subject to 10% service charge