

CAVIAR MENU

	30g	50g
Beluga Iranian Caviar <i>Known to be the rarest and most prized caviar in the world, Beluga caviar hails from the largest species of sturgeon known to man. The Iranian Beluga caviar boasts an exceptional buttery flavour without equal and is characterised by its size, quality and grey to brown-grey shade which is unique to its kind. An indulgence worth diving into.</i>	1,950	3,250
Oscietra Imperial Caviar <i>Oscietra Imperial is the caviar extracted from the Russian sturgeon. Often labelled the cream of the crop, its superior flavours are best appreciated by tasting it simply on its own without distractions. Regal in taste and look, due to its dark brown and beige nuances, this velvety smooth caviar is a sensation to be savoured.</i>	1,000	2,300
Calvisius Beluga Royal <i>Beluga Royal is a caviar from the extraordinary Huso Huso sturgeon and is known to be the most rare and valuable of all. Defined by large roes of more than 3mm as well as it's highly recognisable oval shape and pearly tones of grey, this caviar should strictly be tasted by itself. Buttery and creamy on the palate, this caviar is one to truly appreciate.</i>	1,850	2,850
		5g
Balsamic Vinegar of Modena 25 Years Old		95
Balsamic Vinegar of Modena 100 Years Old		145



All prices are in AED, excluding 5% V.A.T., subject to 7% municipality fee & 10% service charge.