

KAVIARI CAVIAR DINNER

AT ORIGIN GRILL, SHANGRI-LA SINGAPORE

14 August 2026 | 7PM



x



MENU

CHEF ISAAC GIAM & CHEF SIMON BELL

Bread and Butter

Origin Grill's Signature Sour Dough
Espellete Pepper Butter and Truffle Butter
D, G, V

Amuse Bouche

Pardoo Takeda 10 Inside Skirt Tartare

Tarte, Daikon, Scallion, Kaviari Kristal
G, SE

Pan Seared Maguro Loin

French Brioche, Black Garlic Aioli, Kaviari Kristal
G, SE

Aburi Hokkaido Scallop

Taco Chips, Charred Romesco, Fennel Flower, Kaviari Kristal
D, E, G, S, SE, SH

Starter

Pink Salt Cured Hamachi Mosaic

Yakinori, Coconut Lime Sauce, Green Oil, Kaviari Ossetra
SE

Entrée

Roasted Butternut Squash Panna Cotta

Sweet Pickled Kohlrabi Dumpling, Ikura, Edible Linaria
D, G, SE

Main

Pardoo Takeda 10 Rump Cap

Potato Mousseline, Artichokes, Cognac Mustard,
Chestnut and Onion Marmalade, Chervil, Kaviari Ossetra
D, G, N, SE

Dessert

Amalfi Lemons

Lemon and Limoncello Cream, Lemon Grass Granita,
Meringue, Finger Lime Caviar Lemon Sorbet
E, G, V