

KAVIARI CAVIAR DINNER

AT ORIGIN GRILL, SHANGRI-LA SINGAPORE

30 October 2026 | 7PM



x



MENU

BY CHEF SIMON BELL

BREAD AND BUTTER

Origin Grill's Signature Sour Dough
Bordier Butter
D, G

AMUSE BOUCHE

Blue Swimmer Crab

Local Greens, Avocado, Rice Paper
SH

Foie Gras Mousse

Port Wine Jelly, Donut
A, D, E, G

Smoked Pardoo Takeda 10 Wagyu

Cured Yolk, Brioche
D, E, G

Kaviari Baeri

STARTER

Kalamansi Cured Hamachi

Mango, Pink Peppercorn, Coriander, Extra
Virgin Olive Oil
SE

Chilled Boston Lobster Remoulade

Angel Hair Pasta, Charred Scallion
Vinaigrette
E, G, SH

Kaviari Sevruga

ENTRÉE

Aquna Sustainable Murray Cod

Smoked Kombu, Yuzu Kosho
A, D, SE

Kaviari Kristal

MAIN

Pardoo Wagyu

Koji Miso, Sweet Potato, Chestnut
A, T

Kaviari Beluga

DESSERT

Midnight Palette

Smoked Dark Chocolate, Vanilla Bean,
Caviar
A, D, E, G, T

Kaviari Oscietra

Mignardise

Canelé, Confit Orange
A, D, G
Rum Caramel, Sea Salt
A