

AN EVENING OF STURIA CAVIAR EXCELLENCE

AT ORIGIN GRILL, SHANGRI-LA SINGAPORE

22 MAY 2026 | 7PM



SHANGRI-LA
SINGAPORE

x

STURIA
french caviar

STURIA CAVIAR DINNER

CHEF SIMON BELL

Amuse Bouche

Chicken Liver Parfait, Port Wine Jelly, Pate a Choux
A, D, E, G

Smoked Ikura Tart, Taramasalata, Chive
D, E, G, SE

Smoked Black Angus Short Rib, Confit Garlic Remoulade,
Pickled Shallot, Sourdough Crostini
D, E, G

Bread and Butter

Origin Signature Sour Dough Bread
Sea Salted Butter, Truffle & Herb Butter
D, G, V

Starter

Pan Roasted Hokkaido Scallops

Sturia Vintage Caviar, Truffle Cauliflower Purée,
Granny Smith Apple, Verbena Lemon
D, SH

Palate Cleanser

Yuzu Sorbet, Mandarin Granita, iichiko Shochu
A, V

Entrée

Sturia Oscietra Caviar, Poached Sustainable Murray Cod, Savoy Cabbage,
Black Garlic Emulsion, Cod Skin Cracker
D, E, SE

Main

Black Onyx Tenderloin

White Bean, Winter Herbs, Potato Crisp, Cognac Mustard Jus
A, P

Dessert

Tropical Hour

Coconut Dacquoise, Whipped Ganache, Lemon Curd, Mango Veil, Feuillitine
A, D, E, G, T, V

Parisian Mignardise

A, D, E, G