

Kaluga Caviar Dinner

Chef Simon Bell



Small Bites

Crab Tart

Osetra Caviar, Lump Crab, Walnut, Celery, Grape, Savoury Tart
D, E, G, SE, SH

Curried Quail Egg

Osetra Caviar, Sago Cracker, Quail Egg, Finger Lime, Curry Mayonnaise
E, SE

Smoked Murray Cod Sandwich

Osetra Caviar, Smoked Murray Cod, Cucumber, Dill, Brioche
D, G, SE

Main Course

Otoro Tuna Tataki

A & K Crossbreed Caviar, Vierge Salsa, Crispy Capers,
Char Grilled Peppers, Espelette Dressing
SE

Char Grilled Octopus

Osetra Caviar, Cannellini Bean, Chorizo, Pickled Shallot
P, SE, SH

Palate Cleanser

Green Apple Sorbet, Calvados, Mandarin Granita
A

Sanchoku Organic Tenderloin

Kaluga Caviar, Onion Soubise, Cognac Mustard
A, D, SE

Dessert

Key Lime Pie

Beluga Caviar, Torched Meringue, Graham Cracker
D, E, G