

# 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