

PETROSSIAN CAVIAR DINNER

AT SHANGRI-LA SINGAPORE

22 APRIL 2026 | 7PM




SHANGRI-LA
SINGAPORE

X



PETROSSIAN CAVIAR DINNER

CHEF GREGORY GEORGES

Amuse Bouche

Salmon Koshka, Salmon Roe, Chive Pancake
Maguro, Rillettes De Sardines, Brioche
Smoked Wild Scallops Tartare, Daikon, Scallion, Feuille De Brick
E, D, G, SE, SH

Appetiser

Tsar-Cut Smoked Salmon, Petrossian Daurenki Imperial Caviar
Salmon Tarama, Crème Fraiche, Finger Lime, Dill Flower
E, D, G, SH
NV Veuve Clicquot, Yellow Label, Brut, Champagne, France

Foie Gras Mosaic

Ginger Apricot Marmalade, Cherry Balsamic Gastrique,
Iranian Pistachio, Black Truffle
E, D, G
2022 Roulerie, Coteaux du Layon, Loire Valley, France

Palate Cleanser

King Crab Tortello

Smoked Eel, King Crab, Smoked Trout Roe, Crab Bisque
E, D, G, SE, SH
2023 Vincent Dampt Chablis, Burgundy, France

Main

Atlantic Farmed Turbot

Asparagus, Pickled Black Radish, Ossetra Tsar Imperial Caviar,
Beurre Blanc, White truffle
A, D, E, G, SE
2022 Roux Pere & Fils, St Aubin 1er Cru "Les Frionnes" Burgundy, France

Dessert

Nyangbo 68% Valrhona Chocolate Bloom

Sea Salt Caramel, Biscuit Noisette Petrossian Cognac Chocolate Pearls,
Tuille Cocoa Nibs and Chocolate, Sorbet Exotique
A, D, E, G, N, V