



CAVIAR CAFE

Caviar Café selects the world's famous for its expertise in wild and farmed caviar for more than 40 years "Kaviari"

Kaviari drives all the production's steps in partnership with the sturgeon farmers who must adhere to strict specifications. The roe, which are small sacs that contain the eggs, are gently extracted from the female's abdomen before being washed and sieved. The eggs are then selected and hand-salted just as needed. The subtle balance between salt and roe is what gives the caviar its unique taste.





# Kaviari

P A R I S

## RETAIL

Thank you for your interest in Kaviari.  
Please find below our product rank and price list.

<b>PRODUCT</b>	<b>DESCRIPTION OF CAVIAR</b>	<b>GRAM</b>	<b>SELLING PRICE (THB)</b>
KRISTAL CAVIAR	• Color: Dark amber to gold	30	3,900
	• Grain Medium to large size: 2.8-4.0 mm	50	5,700
	• Taste: Rich and complex flavours with almond finish.	125	13,500
OSCIETRA PRESTIGE CAVIAR	• Color: Amber to gold	30	3,500
	• Grain Small to medium size: 2.0-3.5 mm	50	5,900
	• Taste: Subtle aromas of the sea long, delicate hazelnut flavour.	125	13,200
BELUGA IMPERIAL CAVIAR	• Color: Elephant grey	50	23,000
	• Grain Large size: 3.0-4.0 mm	125	57,000
	• Taste: Incredibly buttery and delicate flavours, lingering mouthfeel.	250	115,000

\*Remark: not inclusive of 7% VAT



SCRAMBLED EGGS / FOIE GRAS CUBES



1090 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



PÂTÉ / CHERRY JELLY / TOASTED SHOKUPAN



890 ++



SALTED TSAR-CUT SALMON / BAKED NECTARINES /  
NECTARINES GEL / HORSERADISH / HONEY BRITTLE



990 ++



SALMON POKE / CROUTONS / CRISPY BACON /  
CAESAR DRESSING / CRISPY PARMESAN CUP



790 ++



POACHED EGG / GREEN PEAS / GREEN ASPARAGUS /  
MORELS MUSHROOM / TERIYAKI SAUCE



890 ++





CURED DUCK EGG YOLK / TOASTED SHOKUPAN



790 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



CARPACCIO OF SCALLOPS / PASSION FRUIT JELLY /  
IKURA / CHARCOAL CROUTONS



990 ++



GIN CURED KINGFISH / PICKLED APPLES /  
AVOCADO MOUSSE



990 ++



CRAB CONSOMMÉ / CRAB RAVIOLIS



990 ++



LOBSTER BISQUE / CHARCOAL BRITTLE



1,590 ++



AUSTRALIAN ANGUS BOLOGNESE RAVIOLIS /  
SUNDRIED CHERRY TOMATO / CRISPY PARMESAN /  
ITALIAN BASIL OIL



960 ++

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



ANGEL HAIR / TRUFFLE CREAM SAUCE



1,200 ++



MARINATED SCALLOPS / LEMON GEL /  
CANDIED LEMON



1,180 ++





MARINATED FOIE GRAS / PICKLED TURNIPS /  
RED GRAPES / TERIYAKI SAUCE



1,180 ++



POACHED HALIBUT / GREEN ASPARAGUS /  
CHERRY TOMATO / CHARCOAL BRITTLE /  
BEARNAISE SAUCE



1,090 ++



LOIN OF KUROBUTA PORK / MUSHROOM PUREE /  
PICKLED SHIMEJI MUSHROOMS /  
GREEN PEPPERCORN SAUCE



990 ++

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SLOW COOKED BEEF CHEEK / MASHED POTATO /  
BROCCOLINI / BABY CARROT



1,290 ++



SEARED AUSTRALIAN ANGUS / FOREST MUSHROOMS /  
CHERRY TOMATO / BRUSSELS SPROUTS



1,390 ++



SEARED A5 IWATE WAGYU / TOASTED SHOKUPAN /  
TRUFFLE MAYONNAISE / GARLIC RED WINE SAUCE



2,550 ++



LEMON SORBET / CANDIED LEMON /  
FRENCH MERINGUE



490 ++



VANILLA BAVARIAN CREAM /  
SALTED SOFT CARAMEL MACADAMIA /  
CHOCOLATE CAVIAR



490 ++

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COCONUT MOUSSE / LIME CREAM /  
MANGO / COCONUT BRITTLE



390 ++



## TASTING MENU

SALMON POKE / CROUTONS / CRISPY BACON /  
CAESAR DRESSING / CRISPY PARMESAN CUP

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LOBSTER BISQUE / CHARCOAL BRITTLE

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SLOW COOKED BEEF CHEEK / MASHED POTATO /  
BROCCOLINI / BABY CARROT

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COCONUT MOUSSE / LIME CREAM /  
MANGO / COCONUT BRITTLE

3,900 NET / PERSON



## TASTING MENU

CURED DUCK EGG YOLK / TOASTED SHOKUPAN

SALMON POKE / CROUTONS / CRISPY BACON /  
CAESAR DRESSING / CRISPY PARMESAN CUP

CARPACCIO OF SCALLOPS / PASSION FRUIT JELLY /  
IKURA / CHARCOAL CROUTONS

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MARINATED FOIE GRAS / PICKLED TURNIP /  
RED GRAPES / TERIYAKI SAUCE

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CRAB CONSOMMÉ / CRAB RAVIOLIS

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ANGEL HAIR / TRUFFLE CREAM SAUCE

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POACHED HALIBUT / GREEN ASPARAGUS / CHERRY TOMATO /  
CHARCOAL BRITTLE / BEARNAISE SAUCE

OR

SEARED AUSTRALIAN ANGUS / FOREST MUSHROOMS /  
CHERRY TOMATO / BRUSSELS SPROUTS

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LEMON SORBET / CANDIED LEMON / FRENCH MERINGUE

5,900 NET / PERSON



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