



Kaviari  
PARIS





## CHAMPAGNE PAIRING

### CAVIAR & 2 GLASSES

30g Tin and 2x Glasses of Veuve Clicquot \$199

### CAVIAR & DOM PÉRIGNON

50g Tin and 1x Bottle of Dom Pérignon 2015 \$899

## CHAMPAGNE BY THE GLASS

Veuve Clicquot NV \$39

Dom Pérignon 2015 \$88

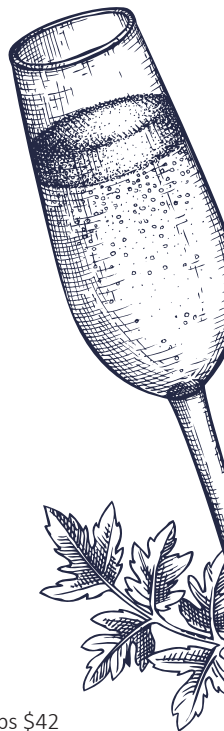
## CAVIAR MENU

*Each served with 3g Kristal Hybrid Caviar*

Scallop & Uni with Caviar and Vanilla Miso (2 pieces) \$42

Beef Tartar, Truffle Wasabi Aioli, Caviar, Avocado & Yuzu with Crispy Nori Chips \$42

Toro Endive, Caviar, Garlic Soy (2 pieces) \$48



## BY THE TIN

*Served with Crispy Nori Chips, Yuzu Sour Cream & Chives*

30g Kristal Hybrid Caviar \$180

50g Kristal Hybrid Caviar \$299

125g Kristal Hybrid Caviar \$599



**Kaviari**  
PARIS



Offer valid from 25 Oct 2025 – 14 Dec 2025. No further discount applied. Applicable to Crown Rewards Points earn and redeem. Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

An additional service fee of 10% applies to bookings of 10 people or more.



KAVIARI STORY  
CRAFTING EXCELLENCE  
SINCE 1978

The pairing of champagne and caviar has long symbolised refined celebration, dating back to 18th-century Europe when aristocrats first discovered the exquisite harmony between the briny richness of sturgeon roe and the crisp effervescence of fine champagne.

At the heart of this timeless indulgence is Kaviari, a Paris-based caviar house founded in 1978 by Jacques Nebot and Raphael Bouchez.

Renowned for its artisanal approach and commitment to sustainability, Kaviari partners with responsible sturgeon farms worldwide to deliver exceptional caviar. Guests can savour Oscietra and Transmontanus varieties, served by the tin or as luxurious enhancements to curated à la carte and set menus.



**Kaviari**  
PARIS