

KANDOLHU ISLAND OYSTER AND CAVIAR DEGUSTATION

\$75

Caviar

Fine selection of beluga and oscietre caviar

Blini, sliced roasted potato, toast, sour cream, egg yolk crumb, diced shallot, chive, lemon wedge

Caviar only \$45

Oysters

Fine de Claire

Toppings:

Classic (lemon wedge, cracked black pepper)

Mignonette (red wine vinegar, shallot)

Siracha (lime juice, coriander, sesame)

Granita (lemon, black pepper)

Granita (bloody mary)

Oysters only \$24 half dozen / \$39 dozen

Champagne

Moët et Chandon Impérial Brut

Champagne glass only \$16

