

SOUPS & SALADS

LOBSTER BISQUE	\$ 32	HONEY NUT SQUASH SOUP	\$ 26
SMOKED SALMON SALAD	\$ 39	<i>caramelized pine nuts, sage</i>	
CRAB & ROCK SHRIMP SALAD	\$ 70	MILAN'S SALAD	\$ 65
FRESH FRENCH BEANS SALAD	\$ 26	<i>smoked salmon, crab and fresh French beans</i>	

FRESH OFFERS

		FRESH OFFERS			20 g	30 g	40 g
“LEGRAND” SALMON CARPACCIO	\$ 44	ROYAL SALMON CARPACCIO	\$ 100	\$ 135	\$ 170		
<i>lime, soya, sweet pepper and avocado</i>		<i>Imperial Baeri caviar</i>					
TUNA TARTARE	\$ 38	ROYAL TUNA TARTARE	\$ 100	\$ 135	\$ 170		
<i>lemon, yuzu and soya sauce</i>		<i>Imperial Baeri caviar</i>					
SALMON TARTARE	\$ 38	ROYAL SALMON TARTARE	\$ 100	\$ 135	\$ 170		
KING CRAB & AVOCADO	\$ 52	<i>Imperial Baeri Caviar</i>					
COEUR DE SALMON	\$ 29						
<i>housemade mini blini, crème fraîche</i>							

KASPIA TO SHARE

TARAMASALATA DUET	\$ 32	DUCK FOIE GRAS	\$ 50
<i>traditional and crab</i>		CINCO JOTAS ACORN FED	\$ 58
MINI POTATOES WITH CAVIAR	\$ 45	IBERICO HAM	
MINI BLINIS WITH CAVIAR	\$ 45	BOTTARGA PLATE	\$ 48
POTATO CHIPS WITH CAVIAR	\$ 45		

KASPIA'S DELIGHTS

SMOKED SALMON 'KASPIA STYLE'	POTATO RÖSTI CRUST
<i>bay of fundy 'gold label'</i>	CAVIAR PIZZA
<i>with housemade blini and crème fraîche or mixed greens</i>	<i>crème fraîche, chives</i>
\$ 46	\$ 95
MILLEFEUILLE OF TUNA AND CAVIAR	FRESH PÉRIGORD BLACK TRUFFLE PIZZA
<i>signature potato rösti, heriloom egg, big eye tuna and</i>	<i>shaved fresh périgord black truffle, homemade bechamel,</i>
<i>crème fraîche topped with Baeri caviar</i>	<i>puntarelle greens</i>
\$ 45	\$ 45

THE EGGS

DIACHILEV EGGS	<i>poached eggs with Salmon Roe</i>	\$ 40
OMELETTE WITH SALMON ROE		\$ 45
SCRAMBLED EGGS WITH SMOKED SALMON		\$ 45
BARRY EGGS	<i>poached eggs with Imperial Baeri caviar 15g and salmon roe 15g</i>	\$ 95
KASPIA'S SCRAMBLE	<i>scrambled eggs with chives and Baeri caviar</i>	30 g \$ 100 50 g \$ 160 80 g \$ 250
KASPIA'S OMELETTE	<i>omelette and Baeri caviar</i>	\$ 105 \$ 165 \$ 255
ARCADY EGGS	<i>poached eggs and Baeri caviar</i>	\$ 100 \$ 160 \$ 250
GURIEV EGGS	<i>poached eggs and Royal Oscietra caviar</i>	\$ 180 \$ 290 \$ 460

CAVIARS

ROYAL WHITE STURGEON

30 G — \$ 85
50 G — \$ 140
125 G — \$ 350
250 G — \$ 700
500 G — \$ 1400

BAERI

30 G — \$ 90
50 G — \$ 150
125 G — \$ 375
250 G — \$ 750
500 G — \$ 1500

IMPÉRIAL BAERI

30 G — \$ 100
50 G — \$ 165
125 G — \$ 410
250 G — \$ 820
500 G — \$ 1640

ROYAL OSCIETRA

30 G — \$ 170
50 G — \$ 280
125 G — \$ 700
250 G — \$ 1400
500 G — \$ 2800

SELECTION OSCIETRA

30 G — \$ 200
50 G — \$ 330
125 G — \$ 825
250 G — \$ 1650
500 G — \$ 3300

THE DUETS

CAVIAR DUET

White Sturgeon, Imperial Baeri caviar

ROYAL CAVIAR DUET

Imperial Baeri Caviar, Royal Oscietra

Royal Oscietra, Selection Oscietra

2 x 30 g 2 x 50 g

\$ 185 \$ 305

\$ 270 \$ 445

\$ 370 \$ 610

THE TRILOGIES

CAVIAR TRILOGY

White Sturgeon, Imperial Baeri caviar, Selection Oscietra

ROYAL CAVIAR TRILOGY

Imperial Baeri Caviar, Selection Oscietra, Royal Oscietra

3 x 30 g 3 x 50 g

\$ 385 \$ 635

\$ 470 \$ 775

THE BAKED POTATOES

BAKED POTATO WITH CAVIAR

baked potato topped with caviar

	30 g	50 g	80 g
<i>White Sturgeon</i>	\$ 95	\$ 150	\$ 235
<i>Baeri</i>	\$ 100	\$ 160	\$ 250
<i>Imperial Baeri</i>	\$ 110	\$ 175	\$ 275
<i>Royal Oscietra</i>	\$ 180	\$ 290	\$ 460
<i>Selection Oscietra</i>	\$ 210	\$ 340	\$ 540

VLADIVOSTOCK POTATO

baked potato topped with salmon roe

\$ 40 \$ 65 \$ 100

BLACK TRUFFLE CAVIAR POTATO

baked potato topped with vegetarian truffle caviar

\$ 75 \$ 120 \$ 195

LES PASTAS/TAGLIOLINI

	30 g	50 g	80 g		
CAVIAR	\$ 110	\$ 175	\$ 275	SALMON	\$ 56
<i>Imperial baeri</i>				KING CRAB	\$ 68
TRUFFLE PEARLS			\$ 75	BOTTARGA	\$ 58

LES PLATS

MEDAILLONS OF MAINE LOBSTER	\$ 68	JUMBO ROASTED PRAWNS	\$ 68
<i>served with French beans</i>		<i>avocado and rocket salad</i>	
KAMCHATKA KING CRAB	\$ 88	HALIBUT EN PAPILLOTE	\$ 72
<i>whole leg / served hot or cold</i>		<i>potato pave, caviar beurre blanc</i>	



CAVIAR

KASPIA

PARIS 1927

— at —

THE MARK

LUNCH HIGHLIGHTS

LOBSTER BISQUE

\$32

HONEY NUT SQUASH SOUP

caramelized pine nuts, sage

\$26

SMOKED SALMON SALAD

\$39

FRESH FRENCH BEAN SALAD

\$26

COEUR DE SALMON

housemade mini blini, crème fraîche

\$29

“LEGRAND” SALMON CARPACCIO

lime, soya, sweet pepper and avocado

\$44

TUNA TARTARE

lemon, yuzu and soya sauce

\$38

SCRAMBLED EGGS WITH SMOKED SALMON

\$45

SMOKED SALMON ‘KASPIA STYLE’

bay of fundy ‘gold label’

with housemade blini and crème fraîche or mixed greens

\$46

MILAN’S SALAD

smoked salmon, crab and fresh french beans

\$65

CRAB & ROCK SHRIMP SALAD

\$70



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BRUNCH HIGHLIGHTS

BRIOCHE FRENCH TOAST

orange marmalade

\$34

SMOKED SALMON EGGS BENEDICT

hollandaise, english muffin

\$48

SMOKED SALMON PLATTER

*bay of fundy 'gold label' smoked salmon, traditional accoutrements
choice of everything bagel or brioche toast*

\$46

CAVIAR BAGEL

*New York 'everything' bagel, 2oz baeri caviar, smoked salmon
lemon scented cream cheese*

\$65

SCRAMBLED EGGS WITH SMOKED SALMON

\$45

DIACHILEV EGGS

poached eggs with salmon roe

\$40

VERMONT CHEDDAR OMELETTE

mixed greens

\$36



CAVIAR

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— at —

THE MARK

DESSERT SELECTIONS

\$21

SORBET

chef's selection

Wine Recommendation: Château Coutet, Barsac

GELATO

chef's selection

Wine Recommendation: Madiera, Cossart - Gordon, Bual

FRESH BERRIES

chantilly cream

KASPIA'S BABA WITH VODKA

served with seasonal fruit

Wine Recommendation: Kracher Scheurebe TBA 'Nummer 10'

RASPBERRY & CHOCOLATE FEUILLANTINE

Wine Recommendation: Dow's 30 Year Tawny Port

DIGESTIFS

DESSERT WINE BY THE GLASS

Château Coutet, Barsac	2010	45
Madiera, Cossart - Gordon, Bual	2006	27
Kracher Scheurebe TBA 'Nummer 10'	2015	72
Dow's 30 Year Tawny Port	NV	60

COGNAC

Hennessy VS	25
Park VSOP	30
Edmond Dupuy XO	46
Courvoisier XO Royal	95
Tesseron XO 'Lot 53'	125

AMARI

Averna	18
Cardamaro	18
Montenegro	18
Nonino	32
Fernet Branca	18

EAU-DE-VIE

Etter Cherry Kirsch	25
Hans Reisetbauer Ginger	55
Hans Reisetbauer Pear	35

GRAPPA

Nonino 'Il Merlot'	32
Nonino 'Il Moscato'	32
Nardini Bianco	18

WHISKEY

Michter's 10 Year	70
Blanton's Gold	80
Macklowe Gold	90

SCOTCH

Macallan 12 Year	32
Macallan 18 Year	135
Balvenie 19 Year	180