

SOUPS & SALADS

LOBSTER BISQUE	\$32	CREAM OF CORN SOUP	\$26
SMOKED SALMON SALAD	\$39	"Velouté de Maïs" Sweet corn, sweet bell pepper, micro chives	
CRAB & ROCK SHRIMP SALAD	\$70	MILAN'S SALAD	\$65
FRESH FRENCH BEANS SALAD	\$26	Smoked salmon, crab and fresh french beans	

FRESH OFFERS

			20g	30g	40g
"LEGRAND" SALMON CARPACCIO	\$44	ROYAL SALMON CARPACCIO	\$100	\$135	\$170
Lime, soya, sweet pepper and avocado		Imperial baeri caviar			
TUNA TARTARE	\$38	ROYAL TUNA TARTARE	\$100	\$135	\$170
Lemon, yuzu and soya sauce		Imperial baeri caviar			
SALMON TARTARE	\$38	ROYAL SALMON TARTARE	\$100	\$135	\$170
KING CRAB AND AVOCADO	\$52	Imperial baeri caviar			
COEUR DE SALMON	\$29				
Housemade mini blini, crème fraîche					

KASPIA TO SHARE

FRENCH FRIES	\$19	TARAMASALATA DUET	\$32
FRENCH FRIES WITH CAVIAR	\$45	Traditional and crab	
Crème fraîche		DUCK FOIE GRAS	\$50
MINI POTATOES WITH CAVIAR	\$45	CINCO JOTAS ACORN FED	\$58
TASTING ON MINI POTATOES	\$70	IBERICO HAM	
White sturgeon, baeri, imperial baeri, royal & selection oscietra		BOTTARGA PLATE	\$48
MINI BLINIS WITH CAVIAR	\$45	HEIRLOOM TOMATO	\$46
POTATO CHIPS WITH CAVIAR	\$45	Extra virgin olive oil, imperial baeri caviar	

KASPIA'S DELIGHTS

GRILLED CHEESE
Cheddar & monterey Jack
imperial baeri caviar
\$90

WAGYU BURGER
Wagyu beef, smoked gouda, caramelized
onions, caviar aioli, french fries
\$85

**POTATO RÖSTI CRUST
CAVIAR PIZZA**
Crème fraîche, chives
30g - \$95 50g - \$155

CAVIAR LOBSTER MAC & CHEESE
Maine lobster, three cheese, macaroni pasta, chives
30g - \$115 50g - \$175

SMOKED SALMON 'KASPIA STYLE'
Bay of fundy 'gold label' with housemade blini
and crème fraîche or mixed greens
\$46

THE EGGS

DIACHILEV EGGS Poached eggs with salmon roe			\$40
OMELETTE WITH SALMON ROE			\$45
SCRAMBLED EGGS WITH SMOKED SALMON			\$45
BARRY EGGS Poached eggs with imperial baeri caviar 15g and salmon roe 15g			\$95
	30 g	50 g	80 g
KASPIA'S SCRAMBLE English muffin, chives and baeri caviar	\$100	\$160	\$250
KASPIA'S OMELETTE with baeri caviar	\$105	\$165	\$255
ARCADY EGGS Poached eggs and baeri caviar	\$100	\$160	\$250
GURIEV EGGS Poached eggs and royal oscietra caviar	\$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

2 x 30 g 2 x 50 g

\$185 \$305

ROYAL CAVIAR DUET

Imperial baeri caviar, royal oscietra
royal oscietra, selection oscietra

\$270 \$445
\$370 \$610

THE TRILOGIES

CAVIAR TRILOGY

White sturgeon, imperial baeri caviar
selection oscietra

3 x 30 g 3 x 50 g

\$385 \$635

ROYAL CAVIAR TRILOGY

Imperial baeri caviar, selection oscietra
royal oscietra

\$470 \$775

THE BAKED POTATOES

BAKED POTATO WITH CAVIAR

Baked potato topped with caviar

White Sturgeon

30g 50g 80g

\$95 \$150 \$235

Baeri

\$100 \$160 \$250

Imperial Baeri

\$110 \$175 \$275

Royal Oscietra

\$180 \$290 \$460

Selection Oscietra

\$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/ TAGLIATELLE

SALMON

\$56

KING CRAB

\$68

BOTTARGA

\$58

LOBSTER

\$125

Lobster tail, imperial baeri caviar

CAVIAR

Imperial baeri

30g 50g 80g
\$110 \$175 \$275

TRUFFLE PEARLS

\$75

LES PLATS

STEAK TARTARE

Capers, shallots, chives, quail egg, imperial baeri caviar

\$105

DUCK CONFIT

Confit de canard, duck jus, seasonal vegetables

\$67

MEDAILLONS OF MAINE LOBSTER

Served with French beans

\$68

JUMBO ROASTED PRAWNS

Avocado and rocket salad

\$68

KAMCHATKA KING CRAB

Whole leg / served hot or cold

\$88

HALIBUT EN PAPILLOTE

Potato pave, caviar beurre blanc

\$72

GRILLED FAROE ISLAND SALMON

Fresh french beans, charred lemon

\$61

GRILLED BEEF TENDERLOIN

Glazed carrots, black garlic aioli

\$79



THE MARK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness