

SOUPS & SALADS

FRESH FRENCH BEANS SALAD	\$26	FRENCH ONION SOUP	\$32
SMOKED SALMON SALAD	\$39	LOBSTER BISQUE	\$35
MILAN'S SALAD	\$65	CRAB & SHRIMP SALAD	\$70
<i>Smoked Salmon, Crab and Fresh French Beans</i>			

FRESH OFFERS

		20g	30g	40g
“LEGREAND” SALMON CARPACCIO <i>Lime, Soya, Sweet Pepper and Avocado</i>	\$44	ROYAL SALMON CARPACCIO <i>Baeri Imperial Caviar</i>	\$100	\$145 \$185
TUNA TARTARE <i>Lemon, Yuzu and Soya Sauce</i>	\$38	ROYAL TUNA TARTARE <i>Baeri Imperial Caviar</i>	\$100	\$145 \$185
SALMON TARTARE	\$38	ROYAL SALMON TARTARE <i>Baeri Imperial Caviar</i>	\$100	\$145 \$185
COEUR DE SALMON <i>Housemade Mini Blini, Crème fraîche</i>	\$38			

KASPIA TO SHARE

FRENCH FRIES	\$19	TARAMASALATA DUET <i>Traditional & Crab</i>	\$32
FRENCH FRIES WITH CAVIAR <i>Crème fraîche</i>	\$60	DUCK FOIE GRAS	\$55
MINI POTATOES WITH CAVIAR	\$60	“5J” IBERICO HAM	\$58
TASTING ON MINI POTATOES <i>Baeri Selection, Baeri Imperial, Kaluga Reserve, Royal Oscietra, Selection Oscietra</i>	\$90	BOTTARGA PLATE	\$48
MINI BLINIS WITH CAVIAR	\$60	HEIRLOOM TOMATO <i>Extra Virgin Olive Oil, Baeri Imperial Caviar</i>	\$62
POTATO CHIPS WITH CAVIAR	\$60		

KASPIA'S DELIGHTS

GRILLED CHEESE <i>Cheddar & Monterey Jack, Baeri Imperial</i>	\$90	WAGYU BURGER <i>Wagyu beef, smoked gouda, caramelized onions, caviar aioli, french fries</i>	\$85	POTATO ROSTI CRUST CAVIAR PIZZA <i>Crème fraîche, chives</i>
CAVIAR LOBSTER MAC & CHEESE <i>Maine Lobster, three cheese, macaroni pasta, chives</i>	30G - \$135 50G - \$195	POTATO CRUSTED PRAWN <i>Avocado mousse, frisée salad, Baeri Imperial</i>	\$45	30G - \$115 50G - \$185

THE EGGS

DIACHILEC EGGS <i>Poached eggs with salmon roe</i>				\$45
OMELETTE WITH SALMON ROE				\$49
SCRAMBLED EGGS WITH SMOKED SALMON				\$45
BARRY EGGS <i>Poached eggs with Baeri Imperial 15g & salmon roe 15g</i>				\$95
	30g	50g	80g	
KASPIA'S SCRAMBLE <i>English muffin, chives & Baeri Selection Caviar</i>	\$115	\$185	\$290	
KASPIA'S OMELETTE <i>With Baeri Selection Caviar</i>	\$120	\$190	\$295	
ARCADY EGGS <i>Poached eggs & Baeri Selection Caviar</i>	\$115	\$185	\$290	
GURIEV EGGS <i>Poached eggs & Royal Oscietra Caviar</i>	\$205	\$340	\$535	

CAVIARS

BAERI SELECTION

30 G - \$105
50 G - \$175
125 G - \$435
250 G - \$875
500 G - \$1750

BAERI IMPERIAL

30 G - \$120
50 G - \$200
125 G - \$500
250 G - \$1000
500 G - \$2000

KALUGA RESERVE

30 G - \$130
50 G - \$220
125 G - \$550
250 G - \$1100
500 G - \$2200

ROYAL OSCIETRA

30 G - \$195
50 G - \$330
125 G - \$825
250 G - \$1650
500 G - \$3300

SELECTION OSCIETRA

30 G - \$210
50 G - \$350
125 G - \$875
250 G - \$1750
500 G - \$3500

GOLDEN OSCIETRA

30 G - \$225
50 G - \$370
125 G - \$925
250 G - \$1850
500 G - \$3700

THE DUETS

CAVIAR DUET
Baeri Selection, Kaluga Reserve

2 x 30g 2 x 50g

\$235 \$395

ROYAL CAVIAR DUET

*Baeri Imperial, Royal Oscietra
Royal Oscietra, Selection Oscietra*

\$315 \$530
\$405 \$680

THE TRILOGIES

CAVIAR TRILOGY
*Baeri Imperial, Kaluga Reserve,
Royal Oscietra*

3 x 30g 3 x 50g

\$445 \$750

ROYAL CAVIAR TRILOGY

*Royal Oscietra, Selection Oscietra,
Golden Oscietra*

\$630 \$1050

THE BAKED POTATOES

BAKED POTATO WITH CAVIAR

Baked potato topped with Caviar

	30g	50g	80g
Baeri Selection	\$115	\$185	\$290
Baeri Imperial	\$130	\$210	\$330
Kaluga Reserve	\$140	\$230	\$360
Royal Oscietra	\$205	\$340	\$535
Selection Oscietra	\$220	\$360	\$570
Golden Oscietra	\$235	\$380	\$605

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

\$62

KING CRAB

\$68

BOTTARGA

\$58

LOBSTER

\$125

Lobster tail, Baeri Imperial

CAVIAR

Baeri Imperial

30g

50g

80g

\$130

\$210

\$330

TRUFFLE PEARLS

\$75

LES PLATS

MEDAILLONS OF MAINE LOBSTER

Served with French beans

\$68

JUMBO ROASTED PRAWNS

Avocado and rocket salad

\$68

GRILLED FAROE ISLAND SALMON

Fresh French beans, charred lemon

\$65

GRILLED BEEF TENDERLOIN

Glazed carrots, black garlic aioli

\$79

HALIBUT EN PAPILLOTE

Potato pave, Caviar beurre blanc

\$72

DUCK CONFIT

Confit de canard, duck jus, seasonal vegetables

\$72

BUTTER POACHED LOBSTER

Whole lobster en beurre blanc

\$85

STEAK TARTARE

Capers, shallots, chives, quail egg, Baeri Imperial

\$105