

## 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

*Smoked Salmon, Crab and Fresh French Beans*

## FRESH OFFERS

		20g	30g	40g	
"LEGRAND" 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 &amp; 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  
*Cheddar & Monterey Jack,  
Baeri Imperial*  
\$90

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

POTATO ROSTI CRUST  
CAVIAR PIZZA  
*Crème fraîche, chives*  
30G - \$115 50G - \$185

CAVIAR LOBSTER MAC &  
CHEESE  
*Maine Lobster, three cheese, macaroni  
pasta, chives*  
30G - \$135 50G - \$195

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

## 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 &amp; salmon roe 15g</i>				\$95
KASPIA'S SCRAMBLE <i>English muffin, chives &amp; Baeri Selection Caviar</i>		30g	50g	80g
		\$115	\$185	\$290
KASPIA'S OMELETTE <i>With Baeri Selection Caviar</i>		\$120	\$190	\$295
ARCADY EGGS <i>Poached eggs &amp; Baeri Selection Caviar</i>		\$115	\$185	\$290
GURIEV EGGS <i>Poached eggs &amp; 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

	2 x 30 g	2 x 50 g
<b>CAVIAR DUET</b> <i>Baeri Selection, Kaluga Reserve</i>	\$235	\$395
<b>ROYAL CAVIAR DUET</b> <i>Baeri Imperial, Royal Oscietra</i>	\$315	\$530
<i>Royal Oscietra, Selection Oscietra</i>	\$405	\$680

### THE TRILOGIES

	3 x 30 g	3 x 50 g
<b>CAVIAR TRILOGY</b> <i>Baeri Imperial, Kaluga Reserve, Royal Oscietra</i>	\$445	\$750
<b>ROYAL CAVIAR TRILOGY</b> <i>Royal Oscietra, Selection Oscietra, Golden Oscietra</i>	\$630	\$1050

## THE BAKED POTATOES

### BAKED POTATO WITH CAVIAR

*Baked potato topped with Caviar*

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

<b>SALMON</b>	\$62	<b>CAVIAR</b>	30g	50g	80g
<b>KING CRAB</b>	\$68	<i>Baeri Imperial</i>	\$130	\$210	\$330
<b>BOTTARGA</b>	\$58	<b>TRUFFLE PEARLS</b>			\$75
<b>LOBSTER</b>	\$125				
<i>Lobster tail, Baeri Imperial</i>					

## LES PLATS

<b>MEDAILLONS OF MAINE LOBSTER</b> <i>Served with French beans</i>	\$68	<b>JUMBO ROASTED PRAWNS</b> <i>Avocado and rocket salad</i>	\$68
<b>GRILLED FAROE ISLAND SALMON</b> <i>Fresh French beans, charred lemon</i>	\$65	<b>GRILLED BEEF TENDERLOIN</b> <i>Glazed carrots, black garlic aioli</i>	\$79
<b>HALIBUT EN PAPILOTE</b> <i>Potato pave, Caviar beurre blanc</i>	\$72	<b>DUCK CONFIT</b> <i>Confit de canard, duck jus, seasonal vegetables</i>	\$72
<b>BUTTER POACHED LOBSTER</b> <i>Whole lobster en beurre blanc</i>	\$85	<b>STEAK TARTARE</b> <i>Capers, shallots, chives, quail egg, Baeri Imperial</i>	\$105