



AMUR

Buttery flavour, nutty and light with a long, briny finish
Yellow or gold
From the Heilongjiang Province
Harvested from sturgeon that are at least 10 years old
50g – 210 30g – 138

KALUGA HYBRID

Mild, earthy flavour with a hint of mushrooms
Subtle olive tint
A cross between the Kaluga sturgeon and the Amur sturgeon
Harvested from sturgeon that are at least 10 years old
100g – 400 50g – 210 30g – 138

** A Caviar Colony exclusive*

RUSSIAN HYBRID CAVIAR

Unique Kyoho grape flavour, with a creamy, nutty finish
Dark grey to golden brown
A cross between the Osetra sturgeon and the Siberian sturgeon
Harvested from sturgeon that are at least 10 years old
100g – 540 50g – 280 30g – 188

RUSSIAN CAVIAR

Creamy notes of salted egg yolk flavour and a hint of green olives
Brown-bronze
From the Russian Osetra sturgeon
Harvested from sturgeon that are at least 10 years old
100g – 710 50g – 380 30g – 250

KALUGA CAVIAR

Nutty flavour with a savoury, umami mouthfeel
Dark grey to black
The world's most sought-after caviar
Harvested from sturgeon aged 12 to 18 years old
50g – 480 30g – 320

All prices are in Singapore Dollars,
Subject to Service Charge & Prevailing Government Taxes



CAVIAR EXPERIENCE

PREMIER

All 4 Types of Caviar
50g – 970 / 30g - 640
With a bottle of Dom Perignon Brut (Vintage 2010)
50 g – 1250 / 30g - 920

ULTIMATE

All 5 Types of Caviar
50g – 1400 / 30g - 930
With a bottle of Dom Perignon Brut (Vintage 2010)
50g – 1680 / 30g – 1210

All Caviar comes with Blinis, Cream Fraiche and Chives

HOUSE OF DOM PERIGNON

Dom Perignon Brut
Vintage 2012 – 460 per bottle

Dom Perignon Rose
Vintage 2006 – 680 per bottle

Dom Perignon Brut
Vintage 2010 – 380 per bottle / 62 per glass

All prices are in Singapore Dollars,
Subject to Service Charge & Prevailing Government Taxes