



Fête des Mères

MOTHERS' DAY // Take Away & Delivery Brunch Menu

8th & 9th MAY 2021

MYR 368+ (serves 2 person)

Bread & Viennoiserie

Freshly baked French Baguette, Sour Dough and Croissant served with Truffle Butter

*+ *4pcs Gillardeau Oyster (*supplement of MYR 88+)*

STARTERS

FOIE GRAS

"Rougié" Foie Gras Au Torchon | Figs

SAUMON

Norwegian Beetroot Salmon Gravlax |
Beetroot Textures | Sour Cream

ESCARGOT

Burgundy Snail | Garlic Herb Butter

MAINS

BŒUF WELLINGTON

Beef Wellington | Périgueux Sauce

HALIBUT

Atlantic Halibut | Monk Fish | John Dory |
Turned Vegetables | Rouille | Bouillabaisse

DESSERT

DESSERT FÊTE DES MÈRES

Mother's Day Dessert Box:

Mango Tart | Canelé | Mini Paris Brest |
Matcha Cookie | Citrus Madeleine |
Strawberry Watermelon Gateau | Raspberry Friends

All prices are in MYR & subject to 6% Govt SST.

Please highlight 'Any Specific Food Allergies or Intolerances' to our service team before ordering. Thank You.



Fête des Mères

MOTHERS' DAY // Take Away & Delivery Dinner Menu

8th & 9th MAY 2021

MYR 688+ (serves 2 person)

Bread & Viennoiserie

Freshly baked French Baguette, Sour Dough and Croissant served with Truffle Butter

LES HUITRES

GILLARDEAU

4pcs Gillardeau Oyster | Shallot Red Wine Vinegar

STARTERS

FOIE GRAS

Rougié" Foie Gras Au Torchon | Figs | Sweet Wine Jelly

ST JACQUES

Pan Seared Hokkaido Scallop | Spring Vegetables |
Ceps | Oyster Emulsion

MAINS

BŒUF

Australian Wagyu Oyster Blade M6+ |
Potato Mousseline | Périgueux Sauce

HOMARD

Canadian Lobster | Orzo Pasta |
Asparagus | Crustacean Sauce

DESSERT

GÂTEAU

Basque Burnt Cheesecake |
Chantilly Cream | Mix Berries

Petit Four

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MAISON KAVIARI X CHÂTEAU DIONNE

THE AUTHENTIC "CAVIAR OSCIÈTRE PRESTIGE" 30G
Acipenser gueldenstaedtii
MYR 368++

THE CHEF'S CAVIAR "CAVIAR KRISTAL®" 30G
Acipenser schrenckii X Huso dauricus
MYR 488++

THE IMPERIAL "CAVIAR BÉLUGA" 30G
« Huso huso » Le caviar béluga
MYR 1,288++

**all caviar comes with classic condiment
"Eggs | Herbs | Shallot | Sour Cream | Blinis"*



MAISON KAVIARI DEGUSTATION MENU*

@ MYR 788++ p/pax

CAVIAR

Trilogy of KAVIARI Caviar
"Oscietra | Kristal | Beluga"
avec Classic Condiments

CAPELLINI

Cold Angel Hair Pasta | *Beluga Caviar*
Hokkaido Uni | Ikura | Truffle Ponzu

HOMARD

Canadian Lobster | *Oscietra Caviar*
Herb Cream | Lobster Velouté

CABILLAUD

Atlantic Cod | *Kristal Caviar*
Asparagus | Beurre Blanc

BŒUF ROSSINI

Australian Wagyu Oyster Blade M6 |
"Rougié" Foie Gras | Truffle Jus

TARTE AU CITRON

Lemon Curd | Yuzu Sorbet |
Lemon Jelly | Citrus Sable | Meringue

Petit Four

** pre-order only (1 day in advance)
featured menu is **applicable to all diners**
on the **same table** to ensure optimal experience*

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Our Colleagues before Ordering. Thank You.*