



**KALUGA QUEEN CAVIAR  
PAIRING EVENT DINNER MENU**

**11 - 23 JAN**

**\$380<sup>++</sup>/PAX**

**CAVIAR TIN**

*yellowtail, yuzu*

**SASHIMI**

*caviar, seabass kobujime, jerome miet oyster, king salmon*

**SCALLOP ROBATA**

*caviar, soy butter sauce*

**WAGYU RIBEYE**

*caviar, king oyster mushroom, asparagus*

**CHIRASHI PANI PURI SUSHI**

*caviar, tuna, hirame, salmon belly*

**LEMON YUZU**

*lemon mousse, yuzu jam, cacao crumble*

**PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.**