



CUT CAVIAR

**CATERING MENU OPTION 3
(2500 AED PER PERSON)**

AMUSE BOUCHE

BREAD SELECTION

Sourdough and Brioche, Served with olive and tomato tapenade, and French butter

STARTERS

BLINIS WITH CAVIAR

*Mini blinis with crème fraîche, chives, shallots,
egg yolk, egg white, butter, and black pepper.*

BOCCONCINI DI BUFALA

with red prawns tartare and baeri caviar

MINI BUN

with beef tartare and baeri caviar

DEVIL EGGS

with egg yolk mousse and baeri caviar

TACOS OF THE DAY

with baeri caviar

OTORO TUNA SASHIMI

Otoro sashimi in Olive oil with baeri caviar

RED SICILIAN PRAWNS CARPACCIO

Raw Sicilian red prawns, burrata cream, Amalfi lemon zest baeri caviar

MAIN COURSE

BUTTER & LEMON CAVIAR PASTA

Tagliolino, emulsified butter, amalfi lemon and baeri caviar

DESSERT

CUT CAVIAR SIGNATURE CHEESECAKE

With Imperial Gold caviar, olive oil and lemon zest

