

**OCEAN**  
RESTAURANT

# CAVIAR DISCOVERY WINE DINNER

29 SEPTEMBER 2023  
6pm onwards

For one night only, Ocean Restaurant presents a night of culinary luxury with a six-course caviar dinner in partnership with Kaviari. Known for its top-quality Oscietra, Kristal and Baeri varieties, Kaviari has been producing caviar for more than 40 years.

Chef-patron Olivier Bellin curates a seafood-centric menu, pairing each course with varieties of caviar to accentuate each dish, creating an unforgettable evening of opulence and indulgence.

**\$398 per person**

Prices exclude service charge and prevailing government taxes.



Ocean Restaurant, Equarius Hotel, West BIM Carpark,  
Resorts World Sentosa

For enquiries and reservations

+65 6577 6688

In collaboration with:



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Eric Rodez, Blanc de Noirs Grand Cru Brut NV, Champagne, France en magnum

Amuse Bouche

Kaviari Beluga Imperial Caviar  
Cauliflower Cream | Squid Ink Sauce

Henriot, "l'inattendue" Chardonnay Grand Cru 2016, Champagne, France

Kaviari Oscietra Prestige Caviar  
King Crab | Avocado | Basil Purée

Trimbach, Riesling "Frédéric Emile" 2015, Alsace, France

Kaviari Kristal Caviar  
Langoustine | Scampi Sauce | Seaweed

Domaine Daniel-Etienne Defaix, Chablis Grand Cru "Les Grenouilles" 2010, Burgundy, France

Kaviari Baeri Royal Caviar  
Turbot | Pearl Rice | Fish Fin Tartare | Butter Sauce

Domaine Bouchard Père & Fils, Corton-Charlemagne Grand Cru 2018, Burgundy, France

Kaviari Transmontanus Caviar  
Josper Oven-baked Wagyu Beef | Seared Asparagus | Confit Seaweed Potatoes | Beef Jus  
Château Rauzan-Ségla 2006, Margaux, Bordeaux, France en magnum

Strawberry Pavlova  
Diplomat Matcha Tea Cream | Strawberry Sorbet  
Moulin Touchais, Coteaux du Layon 1985, Loire, France

**\$398 per person**

Prices exclude service charge and prevailing goods and services tax.

Menu by  
Chef Olivier Bellin  
L'Auberge des Glazicks, Brittany France

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