

Caviar & Champagne Dinner

Friday, 16 October 2026

Welcome drink at 7:00pm and follow by dinner

\$1,988 per Member | \$2,038 per Member's Guest

First Course

Kaluga Queen Private Collection Caviar

11, 12 and 18 Years

Champagne Tribaut - Vallée du Brunet Collection, Blanc de Chardonnay, Extra Brut

Second Course

Akami Tuna Tartar

9 years Kaluga Queen Caviar, avocado, lemon, baguette toast

Champagne Tribaut - 8 Terroirs Collection Origine, Brut

Third Course

Pan Seared Scallop

10 years Kaluga Queen Caviar, crustacean foam, herb oil, parsnip purée

Champagne Tribaut - Vallée du Brunet Collection, Blanc de Noris, Brut Nature

Fourth Course

Pan Seared Seabass

8 years Kaluga Queen Caviar, spinach, confit tomatoes

sundried tomato parmesan cream sauce

Champagne Tribaut - Cuvee René, Extra Brut

Main Course

Charred Grilled Australian Sirloin

10 years Kaluga Queen Caviar, young carrot, crispy kale, champ mashed potatoes, beef jus

Champagne Tribaut - Authentique 2010, Extra Brut

Caviar Palate Cleanser

18 years Kaluga Queen Caviar

Dessert

Kaluga Queen Caviar Cake

8 years Kaluga Queen Caviar, caramel cream, red fruits

Champagne Tribaut - 8 Terroirs Collection Rosé, Brut

Coffee or Tea

RESTAURANT