



**FULL CIRCLE**  
*by J. van*

## CAVIAR MENU

### **AMUR**

30g - \$138

Buttery, nutty and light with a long, briny finish  
Yellowish-golden hue • From Heilongjiang Province  
Harvested from sturgeon that are at least 10 years old

### **KALUGA HYBRID**

30g - \$138

Mild, earthy flavour with a hint of mushrooms  
Subtle olive tint • Crossbred of Kaluga & Amur  
sturgeons  
Harvested from sturgeon that are at least 10 years old

### **RUSSIAN HYBRID**

30g - \$188

Unique Kyoho grape flavor with a creamy, nutty finish  
Grey to golden brown • Crossbred of Osetra &  
Siberian sturgeons  
Harvested from sturgeon that are at least 10 years old



### **RUSSIAN**

30g - \$250

Creamy notes of salted egg yolk and a hint of green  
olives  
Brown-bronze • From the Russian Osetra sturgeon  
Harvested from sturgeon that are at least 10 years old

**Enjoy a bottle of Philipponnat “Royale Brut Reserve” at \$128  
when you purchase any tin of caviar from this list**

All Caviar are served with classic accoutrements  
or can be topped onto dishes for your enjoyment.

 [caviarcolony](#)  [fullcircle.sg](#)

All prices are in Singapore Dollars,  
subject to Service Charge & Prevailing Government Taxes.