

TUESDAY
23 APRIL 2024

CAVIAR KITCHEN TAKEOVER

2 SEATINGS
6PM & 8.30PM


with *Lawrence*

A LUXURIOUS CULINARY EXPERIENCE



\$188⁺⁺
/pax

IN COLLABORATION WITH GOURMET HOUSE

Convivial ×  SOSHINSEN

Menu



Breakfast Toast

Onsen Egg, Uni, Golden Soy, Brioche,
Japanese Unsalted Butter, Kaluga Caviar

Cold Cauliflower Spaghettini

Cauliflower Purée, Grated Hardboiled
Hen Egg, Baerii Caviar

Hokkaido Scallops and Wild Prawn Salad

Oscietra Caviar

White Wagyu Shabu

Dashi, Wagyu, Daikon, Beluga Caviar