



FROSISTA CAVIAR: AN EVENING OF OPULENCE

*Four live stations. Five courses.
An evening devoted to premium caviar*

19 NOVEMBER 2026 · 7PM

EDEN RESTAURANT

Early Bird (On or before 9 November): \$188++ per person
From 10 November: \$218++ per person

THE PRELUDE: **THE LIVE STATION COLLECTION**

The Classic
Caviar & Blinis (S, D)

Crème Fraîche, Egg Salad, Chives & Egg White

A Whisper of Smoke
Caviar & Smoked Scallop Ceviche (S)

Citrus, Makrut Lime Leaf, Lemongrass & Chayote

Ivory & Pearls
Caviar & Lightly Pickled White Asparagus (S, D, P)
Bacon Cream & Chives

A Champagne Kiss
Caviar & Freshly Shucked Oysters (S)
Pickled Peach, Yuzu & Champagne

A JOURNEY IN FIVE EXPRESSIONS: **5-COURSE SIT-DOWN DINNER**

Jewel of the Sea
Uni & Botan Ebi Tartare (S, D)

Caviar, Salted Seaweed & Crustacean Vinaigrette

Golden Comfort
Roasted Jerusalem Artichoke Soup (S, D)
Crab Meat, Brown Butter, Caviar, Citrus Zest & Artichoke Crisps

An Ocean Reverie
Beurre Monté French Sea Bass Fillet (S, D)

Caviar, Braised Baby Fennel, Petits Pois, Makrut Lime Leaf
& Clam Beurre Blanc

The Osmanthus Affair
Osmanthus-Glazed French Duck Breast (S, D)

Caviar, Endive, Beluga Lentils, Duck Liver & Verjus Reduction

Sweet Surrender
Ivory Chocolate Yuzu Mousse (S, D, N)

Champagne Gelée & Caviar

(S) Seafood, (D) Dairy, (N) Nuts, (P) Pork