

Harry's



Gourmet House Caviar
Art..., Passion,... & Caviar!

*Served over crushed ice with buckwheat blinis
diced red onion, chopped boiled egg, capers & lemon crème fraîche*



Royal Baeri Caviar

Light to dark grey in colour, this Caviar has small eggs & a delicious taste. The original is a must for beginners who want to indulge in authentic flavour of Caviar.

\$63



Russian Osietra Caviar

Dark to light brown, its grain is often distinguished by its green colour. The eggs are medium sized with a thin shell. Smooth & velvety texture, along with a wonderful aroma

\$93



Imperial Caviar

The smoothest Caviar, it is a complex array of briny notes bursting with flavours of the sea. True experts recognize the difference instantly due to its large & glossy eggs. Exquisite richness & sublime flavour, it claims to be the pinnacle of Caviar artistry & is only available in limited quantities at Gourmet House.

\$113