BLUE BAY

Marcel Ravin



EXCEPTIONAL DINNER
CHAMPAGNE & CAVIAR

SATURDAY, NOVEMBER 7, 2026

Armand de Brignac & Kaviari

"Caviar and Champagne share an elegance defined by finesse and freshness. Their flavours complement one another, coming together to celebrate this final exceptional dinner." — Marcel Ravin

Caviar Kristal Gold tasting by Kaviari

Gold Brut Champagne
Gold Oscietra Caviar
Monte-Carlo Egg
Kassava | Maracuja

Rosé Brut Champagne
Baerii Caviar
Root vegetable yoghurt | Tonburi
Jerusalem artichoke | Moringa

Blanc de Blancs Champagne
Dauricus Caviar
Scallops | Parsley and New-Zealand spinach chlorophyll
Le Puy green lentils

Blanc de Noirs Champagne
Prestige Caviar
Wagyu beef | Gambero rosso | Boucanée beetroot
Bambara groundnut | Sweet-and-sour sugarcane vinegar

Kristal Classic Caviar
Tapioca | Coconut milk | Chocolates