



Food Review: Caviar At Palais Renaissance | Modern European Restaurant In Orchard Road With Caviar Focused Dishes



The Place Located in Palais Renaissance, **Caviar** is a relatively new restaurant which is Singapore's first caviar-based restaurant. Palais Renaissance has seen a rejuvenation of the dining concepts in the past year from the likes of **Caviar**, **Binary** and **French Fold**. The ambience at the 28-seater **Caviar** exudes fine-dining vibes, where you get counter seating, regular table setting and a private room as well.





The Food The menu at Caviar showcases a multitude of different types of caviar from top caviar houses around the globe such as caviar from France, Italy, Russia, Uruguay, Japan, China and the Iranian Caspian Sea (pending seasonal availability). The kitchen team is also relatively young team where key members have fine-dining experience from various Michelin-starred restaurants.



The menu follows the offerings of the Japanese and European seasons where each season's menu evolves as different ingredients become available. I had the **7-course dinner menu** (\$5288++), starting with a trio of **Snacks** – Corn Manchego Croquette with Giaveri White; Sturgeon Pickled Mussel with Apple; and |Celtuce Fish Crackling with Caviar de Neuvic Baerii.



Complimentary bread is served next, and it is definitely worth the calories. We had a brisket of Rye Sourdough and Beef Tallow-Herbs Brioche, served with French butter topped with caviar. It is my first time seeing butter with caviar, and the freshly baked bread is made more luxuriously with the butter and caviar.



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The best drink with caviar dishes? Champagne.



White Asparagus is in season at the moment, and the first course proper is the **White Asparagus** with Panna Cotta, Ginger Cream and Polanco Siberian Grand Cru.



The second course is the **Organic Egg** with Cod Fish Bacon and Giaveri White Sturgeon. You get a smooth custard texture for the egg, topped with the unique cod fish bacon. The presentation is lovely from the colours, topped with Giaveri White Sturgeon caviar. A dish which goes well with champagne.



This is followed by the **Iberico Pork** with Spanish Octopus, Cherry Tomatoes and Capers. The octopus is layered between the pork belly, and the pork jus is flavourful.



For meats, I had the **Monkfish** with Consommé, Endives, Kaluga Queen Crossbreed Liver and Royal Oscietra. The rich liver pate is served separately and topped with the decadent Royal Oscietra caviar. This is one of the memorable courses for me at Caviar, as I like how the course is presented in two parts. The consommé is light, yet flavourful.



The next meat is the **Dorper Lamb** with Goat's Curd, Sunchoke and Truffle Jus. I am not a big fan of lamb, so I was served a **Wagyu Beef** instead where the beef is succulent, along with a rich beef jus.



On to sweets, I first had the **Fennel** with Koji, Celery and Apple, which is more like a palate cleanser. It is an interesting mix of savoury (mainly from the fennel) and sweet notes.



The last course is the **Burnt Honey** with Pear, Labneh and Spanish Truffle. This dish is a mixed reaction from the table. The honey and truffle can be quite rich at the end of the meal, but I find it acceptable.



Last but not least, a series of **Petit Fours** to conclude the meal.



Rants It will be more interesting for diners to learn more about each caviar served with each course, as it is after all the theme of the restaurant, caviar. It will perhaps be useful to have a simple table side notes of the different types of caviar served and its basic taste profile, which will enhance and enrich the dining experience for caviar novices like me.

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