



DINING | FOOD

# Caviar indulgence at Cucina

By Tatler Dining | Mar 09, 2023



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## Tatler+ Cucina

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**Chef de cuisine Andrea Delzanno  
presents five exquisite caviar dishes  
for guests to enjoy**



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Cucina's chef de cuisine  
Andrea Delzanno brings

diners on a luxurious gastronomic journey with new Italian gourmet dishes that feature caviar on the à la carte menu. Chef Andrea has carefully selected the finest and most premium varieties of caviar from northern Italy to present five tantalising dishes to delight diners' taste buds.

Highlights not to be missed include the classic Oscietra caviar Giaveri (10 grams) with blinis and condiments (HK\$488), an indulgent appetiser that is just as good shared as it is enjoyed alone. Beautifully served with pearl spoons, the rich and creamy Oscietra caviar pairs perfectly with the soft and fluffy blinis topped with a choice of condiments, offering guests an exquisite dining experience with a dose of extravagance.

Another chef's recommendation is the Hokkaido scallop carpaccio with avocado, Siberian classic baerii caviar Giaveri, yuzu jelly and lemon oil dressing (HK\$328). To usher in the spring season, the flower-shaped dish is a refreshing and light appetiser featuring sweet and succulent Hokkaido scallops with a hint of citrus. The Siberian caviar on top, meanwhile, adds a show-stopping touch of decadence and enhances the dish with its nutty flavour and delicate texture.

The smoked salmon penne is served with vodka cream sauce, dill and topped with Siberian classic baerii caviar Giaveri (HK\$388). The smoked salmon and



Other tantalising caviar delicacies include a mixed seafood risotti with raw scampi, mascarpone, chives and classic Osietra Giaveri caviar (HK\$428); as well as baked Chilean sea bass and sautéed clams with sea urchin cream sauce and white sturgeon haute cuisine caviar Giaveri (HK\$488).

The caviar gourmet dishes are available on the à la carte menu during lunch and dinner periods from February 22 to April 12, 2023.



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