



ROYAL PLANTATION®
OCHO RIOS, JAMAICA

C Bar

Champagne & Caviar...

Caviar...

The pearl of the Caspian Sea

The best caviar comes from the Caspian Sea which is bounded on the north by Russia and on the south by Iran.

The Sturgeons and often times huge fish with prehistoric ancestors provides the roe that is processed by time techniques into caviar.

From all variety of Sturgeons, three types of this Fish provide almost all the caviar we find:

- The Beluga*
- The Osetra*
- The Sevruga*

The Beluga

The Biggest and the rarest fish in the Caspian Sea, living in the deep waters, and can live up to 120years old and weight an average of 1200Kg.

The Osetra

Caught between 30 and 40 years old an with an average weight of 120Kg. This Sturgeon provides a Nutty in flavor in the Caviar, that is very elegant and appreciated by Connoisseurs.

The Sevruga

This is the smallest Sturgeon living in the Caspian Sea giving you an average weight of 12Kg at the age of 10years.

Caviar at Royal Plantation

Royal Plantation together with Raphael Bouchez, the founder of Kaviari, a company that strives to provide the best Caviar to all the Finest Restaurants and Hotels around the World, have selected directly from Iran and exclusively for Royal Plantation The Osetra Caviar for your enjoyment. Considered the best Caviar in the World, the Iranian Caviar with enhance your taste on this precious delicatency.

*C Bar
Champagne & Caviar...
Menu*

Caviar Bar

Royal Plantation

Ocho Rios, Jamaica

<i>Caviar Oscietre d'Iran</i>	<i>Price</i>
<i>Osetra Caviar from Iran</i>	
◊ <i>30g/ 1 oz Jar</i>	<i>\$80</i>
◊ <i>50g/ 1,7 oz Jar</i>	<i>\$135</i>
◊ <i>125g/ 4,4 oz Jar</i>	<i>\$335</i>

*All our Caviar is served with the following Condiments:
Steamed New Potatoes, Crostini, Blinis, Sour Cream, Red Onions,
Chopped Hard Boiled Eggs and Chopped Parsley*

A 15% Service Charge will be added to your bill