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About Us

At Regal Caviar, we don't simply offer the finest caviar; we cultivate an experience. Born in the heart of Qatar in 2021, we are a purveyor of luxury, transforming the Caspian Sea's exquisite treasures into culinary symphonies that tantalize the palate and elevate every occasion.

We meticulously source our caviar from the Caspian Sea, a pristine ecosystem renowned for nurturing the world's most prized sturgeon. Beluga, Oscietra, and Sevruga - the holy trinity of caviar - are gently coaxed from their mothers, each precious bead a testament to nature's bounty and Regal's unwavering commitment to quality.

CAVIAR FIT FOR ROYALTY

Our caviar is not a singular experience, it's a symphony of flavors that dances on your tongue, offering a unique melody with each variety.

- **Beluga Caviar: The crown jewel, Beluga caviar is the epitome of refined elegance. Its translucent pearls, reminiscent of shimmering moonlight, melt on the tongue with a velvety touch, releasing whispers of the ocean and delicate hints of cream.**



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Oscietra Caviar: A touch firmer than Beluga, Oscietra caviar offers a delightful interplay of textures. Its amber hues glisten like captured sunlight, each bite bursting with a complex symphony of nutty, briny, and buttery notes.

Baerii caviar, named after the *Acipenser baerii* sturgeon found in the Caspian Sea, is an exquisite delicacy enjoyed by discerning palates for centuries. Its subtle yet complex flavor and smooth texture make it a versatile ingredient, equally at home atop blinis or enhancing a creamy sauce.



REGAL CAVIAR IS MORE THAN JUST A SUPPLIER. WE'RE YOUR PARTNER IN CRAFTING UNFORGETTABLE EXPERIENCES.



Beyond the Can: A Symphony of Flavors



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REGAL EXPERIENCE

Our passion for caviar extends beyond the individual experience. We partner with Michelin-starred restaurants and five-star hotels, adding a touch of regal opulence to their menus. Imagine the hushed whispers of admiration as diners savor the symphony of flavors on their plates, each bite a testament to the dedication and craftsmanship behind Regal Caviar.

But the journey doesn't end there. Our bespoke catering services transform weddings and special events into unforgettable soirées, where every detail exudes an air of refined luxury.



COMMITMENT TO EXCELLENCE

Regal Caviar is more than just a brand, it's a philosophy, a dedication to excellence, and an unwavering commitment to exceeding expectations. We work tirelessly to ensure every aspect of your experience, from the sustainable sourcing of our roe to the handcrafted presentation of our caviar, embodies the true meaning of luxury.

When you choose Regal Caviar, you choose to indulge in the pinnacle of luxury, to embark on a sensory journey that transcends the ordinary and elevates the everyday to the extraordinary. You become part of our legacy, a bearer of refined taste and a connoisseur of experiences fit for royalty.





The Art of Caviar Presentation

✓ CAVIAR FIT FOR ROYALTY

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✓ SUPREME QUALITY

We meticulously source our caviar from the pristine Caspian Sea, ensuring the finest sturgeon species and ethical harvesting practices. Every glistening bead whispers of nature's bounty and our unwavering commitment to excellence.

✓ A GIFT MORE PRECIOUS THAN GOLD

Regal Caviar is not merely food, it's a statement, a declaration of affection, and a symbol of unwavering appreciation. Present our exquisite canisters at a momentous occasion, and watch their eyes widen with awe as they discover the treasure within.

✓ COMMITMENT TO SUSTAINABILITY

We believe in responsible sourcing and environmental stewardship. Our sustainable practices ensure the future of sturgeon populations and preserve the delicate Caspian Sea ecosystem for generations to come.



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BUT WHY CHOOSE REGAL CAVIAR FOR YOUR RESTAURANTS AND HOTELS?

- Enhance Your Reputation: Offer your guests the finest caviar experience available, attracting discerning clientele and solidifying your position as a leader in luxury dining.

- Elevate Your Menus: From signature caviar courses to unique tasting experiences, Regal Caviar adds a touch of opulence and refinement to your culinary offerings.
- Increase Profit Margins: Regal Caviar's premium quality and exceptional reputation command premium prices, boosting your revenue and contributing to your bottom line



- Unparalleled Versatility: Our diverse caviar varieties cater to various preferences and culinary styles, allowing you to create innovative dishes and customized menus.

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