

CUISINE



b • OYSTERS

served on the half shell the way you like it

Au natural	1p/20/10 g	75
with selection of Tabasco's, shallot mignonette and cocktail sauce		
Kill Patrick	1p/15/35 g	75
with crispy bacon and Worcestershire sauce		
White wine	1p/100/100 g	190
sautéed with butter, green onions, tarragon and parsley		

b • GREEN

Classic Caesar salad	280/80 g	120
Salmon steak Caesar salad	330/20 g	175
Lobster tail Caesar salad	330/80 g	480
Thai beef salad	320/3 g	190
with celery, tomato, fresh mint leaves, spicy-sour dressing		
Prawns cocktail	430/30 g	170
Poached jumbo prawns with crispy iceberg, avocado wedges and creamy cocktail sauce		
Asian seafood salad	410/10 g	230
Asian style seafood salad flavored with lemongrass and kaffir lime leaves		

b • SOUP

Tom Yam Goong	200 g	95
spicy and sour Thai prawns soup		
Green asparagus	200 g	105
with crème Fraiche and salmon caviar		

b • GRILL

Beef tenderloin	280 g	210
Rib eye steak	280 g	210
Salmon steak	200 g	170
Cod fish	200 g	350

All grilled items are served with the choice of:

- Mashed potato or French fries
- Hollandaise or Peppercorn sauce or Mushroom cream sauce
- Steamed or grilled seasonal vegetables or mixed salad

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NIGIRI

Eel	45/30	30
Yellow fin tuna	35/30	30
Salmon	35/30	30
Scallop	35/30	30
Egg	35/30	25
Salmon roe	35/30	45
Shrimp	30/30	35
Octopus	40/30	65
Squid	40/30	45

MAKI

Salmon	100/30	65
Yellow fin tuna	100/30	75
Shrimp	100/30	65
Eel	100/30	65

SASHIMI

Salmon	235 g	95
Yellow fin tuna	235 g	80
Scallop	235 g	120

VEGETARIAN

Avocado	100/30	55
Radish pickled	100/30	65
Asparagus	100/30	55
Carrots	100/30	55

ROLLS

California	216/40	195
Philadelphia	258/40	150
Fotomaki	280/55	230
Dragon	264/40	250
Tempura	252/40	160
Lobster	195/40	250

COMBOS

Sushi and Maki	375/160 g	380
Sashimi	700 g	325
Nigiri	265/210 g	270
Vegetarian	200/60 g	100

TEMAKI

hand roll sushi shaped like a cone

Yellowtail	100/40	95
Crab meat	100/40	140
Salmon	108/40	60
Seaweed	100/40	60
Salmon roe	100/40	70
Shrimp	100/40	70

OSHI-ZUSHI

ancient method of pressing sushi and then cutting into small rectangular pieces

Salmon	215/40 g	100
Yellow fin tuna	215/40 g	150

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b•LAND

Mixed grill of marinated beef tenderloin, veal, chicken and pork and served with roasted baby vegetables 320/120/70 g 350

Australian beef burger 385/130/270 g 195
Parma ham shavings, fried egg and summer truffles

b•LOBSTER

Lobster club sandwich 520/100/100 g 350
Triple layered lettuce, bacon, lobster, egg and mayonnaise

Lobster Thermidor 450/120/35 g 990
Lobster combined with a béchamel sauce flavored with wine, shallots, tarragon and mustard

b•VIETNAM

Fresh Vietnamese spring rolls 190/10 g 120
with assorted herbs, chili-mint dip

b•TARTAR

Salmon and yellow fin tuna tartar 470/65 g 280
with herbed sour cream and Ciabatta crisps

b•FOIE GRAS

Pan fried foie gras 210/110 g 340
with marinated pickled cherries

b•SWEET

Ginger crème brûlée 150/100/40 g 90

Wasabi chocolate mousse 80/10 g 60
with saké marinated strawberries

Chocolate fondant 150/150/10 g 110
with Red bull ice-cream and stewed oranges

Selection of home-made ice cream 220/20 g 95
and sorbets with traditional condiments

Seasonal fruit salad 250/37 g 95
with minted syrup and grapefruit ice-cream

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CIGARS & CIGARETTES



CIGAR SELECTION

COHIBA Siglo II	105
COHIBA Siglo IV	105
COHIBA Robustos	205
COHIBA Panatelas	116
MONTECRISTO # 2	150
ROMEO Y JULIETA Cedros De Luxe # 3	93
HOYO DE MONTERREY Petit Robusto	95
CUESTA-REY Centenario Tuscany	165
CUESTA-REY Centenario # 60	135
MACANUDO Diplomat	96
CARLOS TORANO reserva selecta Petit Corona	145

CIGARETTE SET

MARLBORO Red	16
MARLBORO Gold	16
MARLBORO Silver	16
PARLIAMENT Night Blue	20
PARLIAMENT Aqua Blue	20
PARLIAMENT One	20
PARLIAMENT Super Slims	20

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General Director _____

Sous-chef _____

Sommelier _____

Cost Controller _____

