

| | PORTION&GR | PRICE |
|----------------|------------|---------------|
| EXCLUSIVE | 50 | 4 800 |
| SOCHI CASINO & | 100 | 8 200 |
| RESORT | 150 | 11 800 |
| BLACK CAVIAR | 200 | 15 600 |
| TO GO | 250 | 18 200 |
| | 500 | 32 000 |

BREAD BASKET

| | | |
|---|-----|------------|
| Assorted Rolls / Fitness Bread / Nuts / Cheese Sticks | 416 | 250 |
| Black Truffle | 1 | 200 |

OYSTERS

| | | |
|--------------|------------|------------|
| | 1/20/45/80 | 620 |
| Kimchi sauce | 50 | 90 |
| Yuzu sauce | 50 | 290 |

CRAB

| | | |
|--|------|---------------|
| Just the way you like it! As salad, stew or pasta for four to six people | 1000 | 10 000 |
|--|------|---------------|

SAUCES FOR CRAB

| | | |
|--------------|----|------------|
| Black Pepper | 50 | 110 |
| Tomato | 50 | 110 |
| Cream | 50 | 110 |

SIDES FOR CRAB

| | | |
|-------|--------|------------|
| Stew | 300/50 | 450 |
| Salad | 180/50 | 450 |
| Pasta | 350 | 450 |

COLD APPETIZERS

| | | |
|---|----------|--------------|
| Sturgeon Caviar served with Thick Pancakes and Fluffy Buttercream | 45/50/30 | 4 800 |
| Carpaccio with artichoke and arugula | 140 | 840 |
| Housemade burrata with a choice of strawberries or plums | 190 | 760 |
| Australian perch Ceviche with Loquat | 175 | 990 |
| Tuna tartare with avocado and sesame | 220 | 990 |
| Crab with Macadamia Nut Mousse | 110 | 2 100 |
| Beef Tartare with Quail Egg | 250 | 850 |
| Rabbit and Guinea Fowl Liver Pâté served with Plum Chutney | 300 | 980 |
| Sausage Platter with Dried Tomatoes and Cheese Sticks | 450 | 1 620 |

SALADS

| | | |
|---|-----|--------------|
| Salad Leaves with Strawberries, Beans and Avocado | 180 | 540 |
| Fried Shiitake Mushrooms, Thai Mango and Crispy Caramel Salad | 190 | 980 |
| Smelt Salad with Potato and Tajan Olives | 260 | 670 |
| Crab Meat Salad with Radish and Celery | 250 | 1 450 |
| Green Salad with fried Quail, Japanese Grapes and Quail Eggs | 270 | 860 |

HOT APPETIZERS

| | PORTION&GR | PRICE |
|---|------------|--------------|
| Crispy Asparagus | 170/50 | 790 |
| Green Asparagus with Peas and Roasted Morels | 280 | 1 100 |
| Baked Potatoes with Bone Marrow, Tuna and Coffee | 250 | 620 |
| Stewed Pork Croquettes with Crab Chips and Kimchi Puree | 290 | 830 |
| Fried Scallops served with Artichokes, Celery Cream | 255 | 1 450 |

SOUPS

| | | |
|---|-----|--------------|
| Gazpacho with Vegetables | 325 | 520 |
| Gazpacho with Crab Meat and Fresh Vegetables | 325 | 810 |
| Velouté with Nettles and Leek Leaves with Fried Morels | 240 | 560 |
| Tomato Soup with Seafood | 415 | 990 |
| Coconut Milk Soup with Red Curry, Salmon, Shrimps and Pumpkin | 290 | 990 |
| Guksu Wheat Noodles with Crab Meat | 410 | 1 100 |
| Guksu Wheat Noodles with Marinated Beef | 410 | 920 |

PASTA · RISOTTO

| | | |
|--|-----|--------------|
| Tiger Shrimps with Orzotto and Coconut Bisque Espuma | 330 | 870 |
| Spaghettini with Langoustines in a Spicy Sauce | 240 | 1 650 |

FISH

| | | |
|--|-----|--------------|
| Bigeye Tuna with Roman Cauliflower and Quail Egg | 253 | 1 200 |
| Barramundi Steamed in Champagne with Loquat and Tomatoes | 280 | 1 950 |
| Chilean Sea Bass served with Jerusalem Artichoke Puree | 280 | 2 800 |

MEATS

| | | |
|--|-----|--------------|
| Crispy Pork with Green Apple Puree and Kimchi Cabbage | 340 | 1 620 |
| Veal Tenderloin with Goatsbeard and Morels | 300 | 2 100 |
| Beef Fillet in Sichuan Pepper Sauce with Crispy Eggplant | 325 | 1 890 |

GRILL

| | | |
|--|----------|--------------|
| Salmon | 270/80 | 2 250 |
| Octopus | 90/60/35 | 1 700 |
| Veal Tenderloin | 560 | 3 200 |
| Corn-Fed Beef Fillet Mignon | 253 | 1 950 |
| Ribeye Steak | 400 | 3 200 |
| Grain-Fed Beef T-Bone Steak | 400 | 2 400 |
| Simmered Beef Ribs in black pepper sauce | 150 | 1 450 |
| Rack of Lamb | 300 | 2 650 |

SAUCES

| | PORTION&GR | PRICE |
|-----------------|------------|------------|
| Basil Pesto | 50 | 200 |
| Black Pepper | 50 | 200 |
| Homemade Adjika | 50 | 200 |
| Creamy Cep | 50 | 200 |

SIDES

| | | |
|--------------------|-----|------------|
| Mashed Potatoes | 150 | 250 |
| Wild Rice | 150 | 370 |
| Grilled Vegetables | 245 | 370 |
| Fried Spinach | 65 | 300 |
| Steamed Spinach | 60 | 300 |

DESSERTS

| | | |
|--|--------------|-------------|
| Wagashi Mochi | 110 | 440 |
| Morel Caramel | 70 | 510 |
| Strawberry Soup with Yuzu Sorbet | 250 | 650 |
| Warm Pear Tart with Ice Cream and Liquorice | 220 | 500 |
| Cheese Platter with Flower Honey and Walnuts | 250/50/20/30 | 1750 |

SORBET

| | | |
|-----------------|----|------------|
| Yuzu | 50 | 80 |
| Sorrel | 50 | 80 |
| Abkhazian Lemon | 50 | 80 |
| Feijoa | 50 | 100 |
| Loquat | 50 | 100 |
| Honeysuckle | 50 | 100 |

ICE CREAM

| | | |
|--------------|----|------------|
| Currant | 50 | 100 |
| Strawberry | 50 | 100 |
| Creme Brulee | 50 | 100 |
| Vanilla | 50 | 100 |
| Miso | 50 | 100 |

CANDY

| | | |
|--------------------|----|------------|
| Classic Truffle | 15 | 100 |
| Coconut and Ginger | 15 | 100 |

MACARONS

| | | |
|--------------------|----|------------|
| Matcha Tea | 20 | 100 |
| Abkhazian Lemon | 20 | 100 |
| Coconut and Lychee | 20 | 100 |
| Bubble Gum | 20 | 100 |

JAM

| | PORTION&GR | PRICE |
|----------------|------------|------------|
| Feijoa | 50 | 140 |
| Green Nuts | 50 | 140 |
| White Cherries | 50 | 140 |
| Pine Cones | 50 | 140 |

FRUIT

| | | |
|-----------|-----|------------|
| Orange | 100 | 50 |
| Apple | 100 | 50 |
| Kiwi | 100 | 70 |
| Grapes | 100 | 100 |
| Pear | 100 | 100 |
| Pineapple | 100 | 150 |
| Loquat | 100 | 300 |
| Feijoa | 100 | 500 |

FRESH JUICES

| | | |
|-------------|-----|------------|
| Carrot | 250 | 150 |
| Orange | 250 | 150 |
| Apple | 250 | 200 |
| Celery | 125 | 300 |
| Tomato | 250 | 300 |
| Grapefruit | 250 | 320 |
| Pomegranate | 125 | 380 |
| Pineapple | 250 | 420 |