

MENU

CAVIAR

BELUGA	50/113	2350/4350 AED
OSETRA	50/125	750/1450 AED
PREMIUM OSETRA	50/125	1250/2350 AED

APPETIZERS

CLASSIC BEEF HOLODETS	75 AED
Homemade pure beef jelly served with mustard and pomegranate seeds	
VEGETABLE SPRING ROLL	45 AED
Homemade pastry stuffed with a savoury mix of vegetables served with sweet chilli sauce	
DYNAMITE PRAWNS <small>EISFSID</small>	65 AED
Fried prawns with dynamite dressing	
BBQ CHICKEN WINGS	60 AED
Fried chicken wings sauteed in BBQ sauce and served with blue cheese sauce	
OYSTERS <small>SISF</small>	6/12 185/355 AED
Fine de Claire oysters	
RED IKRA WITH PHILADELPHIA CHEESE AND BREAD <small>SIDIG</small>	245 AED
Red caviar served with fresh Borodinsky bread, butter and cream cheese	
HERRING WITH POTATO <small>S</small>	70 AED
Herring fish with potato sauteed in butter, with fresh onion and dill leaves	

SOUPS

SHURPA	80 AED
Rich lamb and vegetable soup	
TOM YAM <small>SISF</small>	70 AED
Hot and sour soup cooked with fresh calamari, shrimps, mushrooms, special spices	
GAZPACHO WITH CRAB <small>S</small>	60 AED
Intensely flavoured soup, made of crab meat with lemon, capers served with French crouton	
MUSHROOM SOUP <small>D</small>	60 AED
Gourmet soup with fresh mushrooms	

SALADS

BURRATA SALAD <small>N</small>	105 AED
Fresh Italian burrata cheese with fresh Uzbek tomato, basil and balsamic dressing	
STUFFED EGGPLANT <small>DIN</small>	65 AED
Eggplant mixed with cream cheese, fresh herbs, garlic, and tomato basil sauce	
CRAB SALAD <small>SF</small>	95 AED
Outrageously delicious salad made of crab stick, roasted prawns, avocado, and marinated vegetables	
FRESH SEASONAL VEGETABLE PLATTER	95 AED
The finest fresh vegetables including Uzbek tomato, cucumber, capsicum, red radish, and greens, served with garlic creamy sauce	
COLD MEAT PLATTER	470 AED
Variety of assorted meat cuts	
SMOKED FISH PLATTER <small>S</small>	570 AED
Fishy delights consisting of fish, red caviar, and black caviar served with boiled potato and Russian black bread	
CAESAR SALAD (CHICKEN / SHRIMPS) <small>DISF</small>	60/70 AED
Classic traditional Caesar dressing with lettuce leaves, a choice of juicy chicken or shrimps	

MAIN COURSE

SEAFOOD PIE <small>SID</small>	75 AED
Staffed puff pastry with a mix of seafood including prawn, salmon, calamari, and scallop in creamy gravy	
CHEESY CHICKEN PIE <small>D</small>	60 AED
Pie filled with chicken, Julien with fresh mushroom, creamy cheese sauce	
GRILLED PEPPER SALMON <small>S</small>	110 AED
Grilled fresh salmon marinated with black pepper and teriyaki sauce	
SEAFOOD PLATTER <small>SISF</small>	670 AED
Seafood variety of oysters, tempura prawns, grilled tiger prawns, crab meat, grilled salmon, grilled scallop, cod fish with citrus, a variety of sauces and grilled vegetables	
SPAGHETTI BOLOGNESE	65 AED
Classic spaghetti Bolognese made from tomato puree, minced beef, herbs and spices	
PENNE ARRABBIATA	75 AED
Penne pasta served with spicy, tomato-based sauce	
CREAMY PESTO FETTUCCINE WITH SEAFOOD <small>SISFID</small>	105 AED
Pasta with grilled salmon fillet, tiger prawns, and scallops grilled in creamy pesto sauce	
CANNELLONI AI FUNGHI <small>D</small>	90 AED
Classic baked pasta dish made with different kinds of mushrooms, Parmigiano Reggiano cheese, garlic bread and basil leaves	
LAMB CHOPS <small>D</small>	225 AED
Grilled lamb chops with mashed baby potatoes, asparagus and mint gravy	
GRILLED SCALLOPS <small>SFID</small>	160 AED
Grilled scallops with asparagus, capsicum	
GRILLED TIGER PRAWNS <small>SFID</small>	175 AED
Grilled tiger prawns with cherry tomatoes and homemade chilli garlic sauce	
WAGYU BEEF TENDERLOIN STEAK <small>GID</small>	230 AED
Grilled wagyu tenderloin with mashed potato and asparagus served with pepper and gravy	
TOMAHAWK 1.2 KG (GOOD FOR SHARING) <small>GIDIE</small>	990 AED
Grilled Wagyu tomahawk served with grilled vegetables and rosemary gravy	

PLATTERS

MIXED GRILL PLATTER <small>GID</small>	560 AED
Chef's selection of shashlik and kofta including chicken, lamb, beef, vegetable flavours, lamb chops	
SUSHI PLATTER <small>GISISF</small>	600/1200 AED
Chef's selection of maki rolls, nigiri, sashimi	
CHEESE PLATTER <small>GIDIN</small>	230 AED
Various types of cheese including Maasdam, blue, brie, goat, and Parmesan, accompanied with honey walnuts, strawberries, grapes, cranberries and mint	

SIDE DISHES

MASHED POTATOES <small>D</small>	35 AED
Homemade side dish made of smashed potatoes	
POTATO CHIPS <small>D</small>	35 AED
Fried potato served with Parmesan cheese	
TRUFFLE FRIES <small>DIGIE</small>	50 AED
Fries served with truffle, mayonnaise	
GRILLED VEGETABLES <small>G</small>	50 AED
Mix of grilled eggplant, zucchini, bell pepper, and tomatoes marinated with paprika	

DESSERTS

PAVLOVA <small>DIE</small>	55 AED
Elegant dessert made with a crisp white meringue layer filled with fresh fruit	
TIRAMISU	55 AED
Coffee-flavoured dessert	
CLASSIC CHEESECAKE <small>EIDIG</small>	60 AED
Delicious classic cheesecake	
CLASSIC CHOCOLATE FONDANT <small>EIDIG</small>	65 AED
Chocolate lava cake-style dessert	
HONEY CAKE <small>EIDIG</small>	50 AED
Medovik, layered cake with notes of honey	
FRUIT PLATTER	230 AED
Selection of seasonal fruits	

If you have any concerns regarding food allergies, please alert your server prior to ordering

Allergen Information:

[A] Alcohol | [D] Dairy | [E] Egg | [N] Nuts | [S] Seafood | [SF] Shellfish | [G] Gluten



All prices are inclusive of 5% of VAT, 7% of Municipality Tax and 10% of Service Charge