

## **HOMEMADE BREAD**

BREAD BASKET Homemade Breads	45
RYE SOURDOUGH BREAD	75
RAWBAR	<del>IABAR</del>
CAVIAR Served with Classic Condiments OSCIETRA 50 g   125 g BELUGA 50 g   125 g SALMON ROE 100 g	450/1100 1300/3250 400
OYSTERS DIBBA BAY (1/2 DZ / 1 DZ) Oysters Dibba, Lemon, Red Vinegar, Shallot	350   650
STARTERS	
STARTERS  TOASTED BREAD Red Caviar & Whipped Butter	150
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TOASTED BREAD Red Caviar & Whipped Butter  TOASTED BREAD	
TOASTED BREAD Red Caviar & Whipped Butter  TOASTED BREAD Sprats, Garlic, Homemade Mayonnaise, Crispy Onion  YELLOWTAIL CRUDO	95

PRAWNS FROM JOSPER Lemon, Garlic, Chili & Olive Oil	105
PELMENI WITH TURKEY  Dumplings with Turkey, Onion Broth & Sour Cream	85
CHICKEN SHASHLIK Russian Chicken Kebabs cooked over Charcoal Grill	95
WAGYU BEEF SLIDERS  Homemade Brioche, Mayonnaise, BBQ Sauce & Pickles	110
PICKLES PLATTER Selection of our Homemade Pickles	85
MEAT PLATTER Selection of our Smoked & Boiled Meats	190
CHEF'S CHEESE BOARD SELECTION crackers and homemade condiments	220
SALADS	AR
SALADS  BURRATA  Heirloom Tomatoes, Basil & Balsamic Dressing	115
BURRATA	115 75
BURRATA Heirloom Tomatoes, Basil & Balsamic Dressing  GREEK SALAD	
BURRATA Heirloom Tomatoes, Basil & Balsamic Dressing  GREEK SALAD Vegetable Salad with Feta Cheese, Kalamata Olives, Oregano & Olive Oil  WATERMELON FETA SALAD	75

## SOUPS

CHICKEN SOUP	70
Traditional Russian Chicken Soup	
TOM YAM & SHRIMPS	80
Lemongrass, Galangal,Kaffir Lime Leaves, Chilli & Garlic	
SUSHI & ROLLS	RAD
CALIFORNIA MAKI	85
Fresh Crab, Avocado, Cucumber, Tobiko	
SHRIMP TEMPURA ROLL	80
Prawn Tempura, Avocado, Tenkasu, Spicy Kimchi Aioli	
SALMON MAKI	75
Salmon, Avocado, Tenkasu, Kizami Wasabi	
SPICY TUNA ROLL	90
Tuna, Avocado, Pickled Cucumber, Spicy Kimchi Mayo	
PHILADELPHIA MAKI	75
Salmon, Cream Cheese, Avocado, Sesame Seeds	
DRAGON ROLL	80
Unagi, Shrimp Tempura, Avocado, Cucumber, Spicy Mayo	

## SHARING PLATTER

SUSHI SET FOR TWO	300
SUSHI SET FOR FIVE	550
MAIN COURSE	
GRILLED PLATTER  Selection of Mixed Grilled Meats, Grilled Vegetables & Homemade Sauce	600
LOBSTER PACCHERI PASTA  Black Truffle & Creamy Bisque Sauce	350
SEAFOOD RISOTTO  Calamari, Prawns, Clams & Parsley Leaves	210
NORWEGIAN SALMON  Classic Steak with Zucchini Fritters & Pomegranate Sauce	185
BLACK COD  Sweet Miso Marinated, Pickled Ginger, Citrus Miso Sauce	250
ROASTED CORN FED BABY CHICKEN  Parsnips Puree & Shallot Chicken Jus	220
LAMB CHOPS Grilled Lamb Ribs, Pickled Onion, Kimchi Cucumbers	345
BEEF STROGANOV  Mashed Potatoes & Truffle Oil	150
STRIPLOIN TAGLIATA  Green Peppercorn Sauce, Pickled Onion, Crunchy Potato	250
All prices are in UAE Dirham and inclusive of 7% Municipality Tax, 10% Service Gratuity & Value Added Tax, Add	

WAGYU BEEF TENDERLOIN Fillet Mignon Steak, Crispy Asparagus & Pepper Sauce	380
AUSTRALIAN GRILLED T-BONE STEAK Asparagus, Grilled Vine Tomato & Beef Jus	595
SIDES	
FRENCH FRIES	40
TRUFFLE MASHED POTATOES	45
FRIED POTATOES WITH MUSHROOMS	40
MIXED LEAVES SALAD WITH VINAIGRETTE	40
GRILLED VEGETABLES	45
DESSERTS	BAR
HONEY CAKE Ice Cream & Berries	80
CHOCOLATE CAKE Chocolate Cake with Vanilla Ice Cream & Cranberry Sauce	75
LOTUS BISCOFF CHEESECAKE Cream Cheese, Cinnamon & Biscuits	85
FRUIT PLATTER Selection of Seasonal Fruits	250
BERRIES PLATTER Selection of Fresh Berries  All prices are in UAE Dirham and inclusive of 7% Municipality Tax, 10% Service Gratuity & Value	150
All dishes are prepared in strict compliance to Halal requirements.  Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.	