

SALADS

“MEAT”

Caesar salad with chicken and Romano leaves	250	850
Salad with Ham; poached eggs	170	550
Fresh salad with chicken & cucumber	150	450
Homemade “Russian” salad with crispy quail, “Edamame” beans and black pepper sauce	230/100	950
Salad with stewed “Confit” duck, slices of grapefruit and pomelo, pomegranate seeds, served with spicy sauce “Hoy Sin”	200/50	1450
Bamiya Salad with warm veal	230	1150

ASSORTED PLATTERS

Cheese platter (Dor blue, Camambert, goat’s Shevret, Parmesan)	700	3200
Wild berries (raspberries, blackberries, blueberries)	450	3600
Exotic Fruit platter (pitahaya, mango, papaya, grapes, mini pineapple, passion fruit, mini bananas, kiwi, lichee, tamarind, tamarillo, mangostin, pomelo)	1760	5500
Meat platter (Lamb tongues, Beef tenderloin, Jamon)	1000/250	9800
Fish platter (Salmon, Oil Fish, Eel, Red Caviar)	950	7600

“FISH”

Caesar salad with shrimps in tempura, wheat croutons and Romano leaves	250	1100
Arugula salad with fried bananas, shrimps & avocado	210	750
Grilled Tuna, fried in sesame, with mixed salad and mustard sauce	200/40	1700
Crunchy green spinach with a delicate grilled octopus, sliced “Grana Padano” cheese, topped with spicy “Kim Chi” sauce	230/30	2300
Seafood fried with garlic, served with fresh lettuce leaves, tobiko caviar and curry sauce	270/30	2750

“VEGGIE”

“Broken cucumber” Broken sliced cucumber in combination with Chinese sauce, cashew nuts and goji berries	250	650
Beetroot salad with asparagus & crisps	200	650
Fresh Mix salad with cucumber, radish, pine nuts & olive oil	200/40	750
Salad with sweet tomatoes and a hint of sesame and olive oil	250	750
Greek salad with soft cheese made of sheep milk in sesame oil	170	650
Fresh salad prepared with sea grapes “Okinava”	65/35	2850

COLD APPETIZERS

Humus, made of chickpeas, with warm tortilla, sweet tomatoes and salad	230/80	650
Salmon Carpaccio with vegetables, citrus and mango sauce	170	950
Tuna tartare	200	1350
Salmon & avocado tartare	200	1550
Buratto with ripe tomatoes and “Pesto” sauce	350	1750
Black caviar with grain crisps	30/40	3900
Beef Tartar with black caviar & truffle	160	4200
Seafood Spicy sushi set	181/70	1450
Red caviar	25/35	300

Scallop	31/35	400
Spicy salmon	31/35	400
Tuna	31/35	300
Eel	31/35	400
Crab meat	31/35	450
Lakedra	50/35	1250
O-Toro Tuna	50/35	2850
Sea Urchin caviar	30/35	3750
Black caviar	50/80	3950

COLD APPETIZERS

SASHIMI

O-ToroTuna (Tokyo)	50/100	2850
Japanese omelet	50/100	400
Tuna	75/100	850
Scallop	75/100	650
Salmon	75/100	750
Sea scallop	(for100 g)	700
Sweet shrimp	50/100	750
Eel	75/100	1100
Far East Crab*	50/100	1250
Lakedra	50/100	1350
Sea Urchin caviar	50/100	8200
Crab's Fists	200/50/15	2800

SUSHI

Sushi set	280/100	2100
Japanese omelet	30/35	100
Tuna	30/35	250
Salmon	30/35	250
Eel	30/35	250
Sweet shrimp	28/35	250
Sea Scallop	30/35	250
Octopus*	30/35	450
Far East Crab*	30/35	580
Enoki mushrooms	25/35	250
Watercress salad	18/35	250

ROLLS

Yasai roll	250/55	600	Volcano	250/55	1100
Philadelphia	250/55	950	Green Shiso roll	220/50	950
Canada	250/55	950	Philadelphia with black caviar	220/30/55	4800
California classic	240/55	950	Hosomaky roll with Lakedra	110/55	750
Warm roll	200/55	950	Hosomaky roll with O-toro Tuna	110/55	1850
California Bamboobar	230/55	950			

LIVE SEAFOOD

OYSTERS

Fin de Claire	1 pc.	700
Half a dozen	6 pc.	4000
Dozen	12 pc.	7500
WOK-cooked mussels with Asian herbs	(for 100 g)	950
WOK-cooked vongole-clams with Asian herbs	(for 100 g)	1100
Sea scallop	(for100 g)	700

RECIPES FROM OUR CHEF...

Breton Lobster	(for100 g)	1700
Far East crab with oriental sauces	(for100 g)	1000

*Baked with cream chili sauce & flying fish caviar
 Prepared on Eco Grill with herbs
 Steamed with Asian sauces*

HOT APPETIZERS

Edamame beans with sea salt / with chili Wok cooked	100	450	Kebab from Lamb with sauce of black plum	190/40	950
Baked Sweet potato with cranberries & pistachios	160	450			
Mini pasties with lamb and dried tomatoes, with notes of thyme	125/50	800	SPRING ROLLS:		
Half of eggplant, baked under honey-ginger sauce with orange, served with rice ball	240	850	With vegetables	150/30	550
Crispy cubes of tofu cheese in tempura, on spinach leaves and "Kim Chi" sauce	280	950	With shrimps	160/30	850
Tiger prawns in tempura with daikon radish and carrot chips, creamy wasabi sauce and almond petals	200	950	CHINESE FLAPJACK "OKONOMIYAKY":		
			With eel	180/20	1400
			With seafood	170/25	900
			Vegetarian	200	750

DIM SUM

Vegetable	25/8	100	Scallop	30/8	250
Shrimp	30/8	200	Crab	30/8	400
Beef	30/8	250	Shrimp & almond	45/8	350
Lamb	30/8	250	Seafood	35/8	350
Duck	40/8	250			

SOUP

Mini Tom Yam with Lobster	250	3100	TOM KHA		
Mini Miso soup with Lobster	250	3100	Thai soup "Tom Kha" with chicken	250	650
Miso soup with tofu cheese, shiitake mushrooms and seaweed "Wakame"	250	450	Thai soup "Tom Kha" with shrimps (based on coconut milk, citronella, galangal root)	250	750
Homemade chicken noodle soup	250	450			
Vegetable soup with bamboo shoots and sweet and spicy taste	250	450	TOM YAM		
Indian curry soup with crab, cucumber and tomatoes	250	1100	With shrimps	250	750
Soup with vongole-clams & fish bread	280	750	With seafood	400	2350

NOODLES & RICE

"Manomio" steamed with vegetable stew, cumin and chili sauce	300	950
Wheat "Udon" noodles with sliced chicken and set of vegetables	280	850
Wheat "Udon" noodles with prawns in the pepper sauce & spicy arugula	350	950
"Cantonese" rice with beef	200/30	1450
Buckwheat Noodle with seafood	300	1450
with beef	300	550
Glass Noodle with seafood	300	1750
with beef	300	1750
Risotto with wild mushrooms	270	1350
Risotto with seafood and squid ink	270	1750
Rice with prawns and salmon cooked in rice sake	350	1650

GARNISH

French Fries	150	250
Mashed potatoes	150	250
Wasabi mashed potatoes	150	250
White rice	150	200
Wild rice ("Manomio")	150	500
Mini potatoes	150	250
Grilled vegetables	200	850
Asparagus steamed/grilled	100	950
Spinach	100	400
Green vegetables in hot chili sauce	200	1100
Kinoa	100	200

HOT FISH DISHES

Dorado, steamed /grilled	(for100 g)	650
Sea bass, steamed /grilled	(for 100 g)	650
Fillet	(for 100 g)	950
Fillet	(for100 g)	950
Half of Dorado with “Szechuan” sauteed eggplant	320	950
Yellowfin Tuna steak with mustard & mango sauce	200/50	2450
Buckwheat porridge with Chilean sea bass in pepper sauce	350	1950
Salmon steak with green spinach	200/50/30	1850
Sea Scallops with mashed potatoes in a cream wasabi sauce served with tobiko caviar	350	1950
Grilled Tuna Fillet with mini asparagus in special oyster sauce	250	2450
Hot seafood pan with Indian curry	450	3100
Chilean sea bass with cabbage, steamed or grilled	200/30/30	3700
Crab phalanges served in creamy sauce & tobico caviar	220/30	3950
Grilled Seafood set	350/30	3950
Black Cod with asparagus in miso sauce	170/30/30	3950
Royal Sea scallops with black caviar, served with mashed potatoes in a cream wasabi sauce	350/30	4850

HOT MEAT DISHES

"Beef Stroganoff" with black mushrooms & lemon grass Served with noodles/wild rise /mashed potatoes	250/100	1850/2100/1850
Lamb Tongues with baked mini potatoes	300	1450
Stewed veal "cheeks" with quinoa and special meat sauce	350	1450
Beef cooked on WOK with cilantro, shallots and toasted pitta	220	1750
Homemade potatoes with veal & leek	200/100	1950
Hot pan with Indian style beef and bamboo sprouts cooked in curry sauce	300	1950
Grilled lamb chops on bones with humus, dried tomatoes and toasted pitta served with galangal sauce	200/100/80	1950
Grilled Ribeye steak with creamy-pepper sauce	270/20/30	3750
Fillet mignon steak with spinach, served with pepper sauce	200/50/30	3100
"T-bone" steak with vegetable skewer	550/100	3500
Beef Taliata prepared according to the Singapore recipe	300	3500
Buckwheat porridge with stewed veal "cheeks" & wild mushrooms	300	1250
Chinese duck with pancakes & plum sauce	300/100/50/40	2650
Mini chicken grilled with Kenyan beans and mini potatoes	300/50/30	1100

DESSERTS

Sweet assorted platter	70	350	ICE CREAM:		
Blackberry Shoo	140	400	Walnut with maple syrup	50	250
Honey cake	100/30	450	Strawberry	50	250
Napoleon cake	170	450	Chocolate	50	250
Viennese strudel	200	450	Caramel	50	250
Cherry strudel	150/30	450	Green tea	50	250
Profiteroles with vanilla cream served with caramel	170	450			
Melting chocolate flan	120/35	600	SORBETS:		
Fuji	120	500	Lemon-lime	50	250
Raspberry Cake	85	550	Mango-passion fruit	50	250
Pigeon's milk cake	140	550			
Thai-style Cream-caramel	200	550	JAM:		
Japanese Mochi	120	550	White cherry	50	200
Ginger Panna Cotta in a pear jelly	230	650	Walnut	50	200
Chocolate "Louboutin"	150	600	Forest Pine cone	50	200
Classic cheesecake	150/35	750	Mulberry	50	200
Air millefeuille	250	1200	Chinese Lemontree	50	450