

The Room

KARAOKE AND LOUNGE



SUCCESS
HOSPITALITY GROUP

CAVIAR

BELUGA CAVIAR S

— 50 / 125 g —

2350 / 4350

OSETRA CAVIAR S

— 50 / 125 g —

750 / 1450

PREMIUM OSETRA S

— 50 / 125 g —

1250 / 2350

RED CAVIAR S D G

— 50 g —

190

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COLD APPETIZERS

ASSORTED OLIVES & MINI PEPPERS **V VG** 35

Marinated olives, Kalamata olives, marinated onions, mini peppers, jalapeño

PICKLED VEGETABLES **V** 95

Pickled cucumbers, pickled tomatoes, kimchi, chili peppers, garlic

HOLODETS 70

Beef, beef broth, garlic, grainy mustard, horseradish sauce, sun-dried tomatoes, green onions, pickled cucumbers

RUSSIAN STYLE HERRING **G S** 120

Roasted potatoes, black garlic bread, herring, sliced onions

MEAT PLATTER 195

Turkey ham, basturma, beef tongue, beef roll, Dijon mustard

CHEESE PLATTER **D G N V** 250

Brynza, smoked Suluguni, goat cheese, Suluguni, honey, grapes, walnuts

BEEF CARPACCIO **D N** 105

Tenderloin beef, arugula, Parmesan, olive oil, balsamic cream, pine nuts, artichokes, sun-dried tomatoes, onions

SCALLOP CEVICHE **D G S SB SS** 110

Scallops, tomatoes, avocado, raspberries, olive oil, nut dressing

TUNA TARTARE WITH BERRIES **S** 75

Fresh tomatoes, strawberries, fresh cilantro, avocado, lemon dressing

SALMON TARTARE **S** 65

Fresh salmon, kiwi, celery, red chili, basil, balsamic cream, lemon juice

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HOT APPETIZERS

- | | |
|---|----|
| BAKED EGGPLANT WITH SMOKED EEL D S SB SS
<i>Eggplant, smoked eel, oyster sauce, balsamic cream, ricotta</i> | 75 |
| BEEF DOLMA D G S
<i>Minced beef tenderloin, onions, tomato sauce, grape leaves</i> | 75 |
| DYNAMITE SHRIMPS D E G S
<i>Black tobiko, shrimp, sesame seeds, lettuce, Japanese mayo, sweet chili sauce</i> | 65 |

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SALADS

SHRIMP / CHICKEN CAESAR SALAD **D E G S** 75

Romaine and iceberg lettuce, tomatoes, shrimp or chicken, parmesan, croutons, Caesar dressing

HERRING SALAD **E D G S** 85

Herring, beetroot, red onions, carrots, potatoes, eggs, mayonnaise, dill, green onions

BURATTA WITH BEETROOT **D V** 70

Marinated beetroot and onions, arugula leaves, basil, green oil

BURATTA WITH TOMATOES **D V** 70

Fresh tomatoes, balsamic, arugula leaves, Kalamata olives, basil pesto

GREEK SALAD (for one/two) **D S S V** 55 / 95

Goat cheese, Cremeta cheese, cucumbers, tomatoes, bell peppers, olive oil, za'atar

TURKEY OLIVIER **D E** 75

Turkey, carrots, eggs, potatoes, pickles, green peas, mustard seeds, bell peppers, mayonnaise

SALMON OLIVIER **D E S** 75

Lightly salted salmon, carrots, eggs, potatoes, pickles, green peas, mustard seeds, bell peppers, mayonnaise

SHRIMP & AVOCADO SALAD **S S B S S** 65

Sliced avocado, shrimp, pomelo segments, cherry tomatoes, sesame sauce

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S O U P S

BORSCH

65

Beef, cabbage, beetroot, carrots served with garlic bread, sour cream, green onions

TOM YUM D G S S S

75

Shrimp, scallops, squid, mussels, tom yum paste, chicken broth, coconut milk, shiitake and enoki mushrooms, champignons, ginger, lime leaves, lemongrass, rice, lime

UKHA S A D

65

Seabass, salmon, fish broth, carrots, onions, potatoes, tomatoes, served with cooking cream and green onions

D O U G H

BEEF DUMPLINGS D E G

65

Minced beef, onions, beef bacon

BEEF & TRUFFLE CREPES D E G

60

Beef, crepes, truffle

SALMON & CAVIAR CREPES D E G S

65

Crepes, lightly salted salmon, red caviar, sour cream

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MAIN COURSE

BRAISED BEEF CHEEK D G SB	115
<i>Beef cheek, demi sauce, butter, balsamic cream, star anise, cinnamon, bell peppers, zucchini, mashed potatoes</i>	
BEEF STROGANOFF D	105
<i>Tenderloin beef, cream sauce, mashed potatoes, mushrooms, pickled cucumbers, Dijon mustard, parsley oil</i>	
WAGYU KATSU SANDO D E G	245
<i>Wagyu tenderloin, Yamanote bread, fresh truffle, truffle mayo</i>	
FETTUCCINE CARBONARA A D E G	75
<i>Fettuccine pasta, egg yolk, Parmesan, beef bacon, white sauce</i>	
WAGYU SLIDERS D G	75
<i>Wagyu beef, caramelized onions, cheddar cheese sauce, truffle mayo</i>	
KARTOSHKA PO DOMASHNEMU D V	65
<i>Potatoes, mushrooms, spring onions, greens</i>	

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FROM THE SEAS

SALMON WITH BROCCOLI **D S** 110

Salmon, broccoli, garlic, chili peppers, Parmesan espuma, parsley oil, fennel, radishes, celery

SEAFOOD LINGUINE **A D G S** 105

Shrimp, squids, mussels, scallops, linguine, tomato sauce, garlic, Italian herbs, white wine, butter

CHILEAN SEABASS **S** 85

Teriyaki sauce, jalapeño, green oil, green chili, mixed lettuce

SEAFOOD PLATTER **A D S** 2250

Carabineros, tiger prawns, scallops, crab legs, de chili dulce, herb butter sauce

GRILLED CARABINEROS **D S** 1125

Herb butter sauce, chopped chives

GRILLED TIGER PRAWNS **D S** 325

Lemon butter sauce, chopped chives

STEAMED CRAB LEGS **A D S** 625

Lemon garlic sauce, chopped chives

PAN-GRILLED SCALLOPS **A S** 115

Lemon wine sauce, green oil, chopped chives

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GRILLED SELECTIONS

SAJ (for four) G SB	755
<i>Lamb, beef, chicken, vegetables, lamb kofta, lamb chops, onions, pickled cucumbers, adjika, Kayla sauce, cherry tomatoes, parsley, pomegranate, lavash</i>	
WHOLE SEABREAM S SB	165
<i>Marinated seabream, grilled vegetables</i>	
AUSTRALIAN RIBEYE	235
<i>Charcoal-grilled ribeye steak, creamy mustard sauce, seedless grilled chili</i>	
AUSTRALIAN TOMAHAWK	100
<i>Charcoal-grilled tomahawk steak, seedless grilled chili</i>	<i>per 100g</i>
WHOLE SALT-CRUST BAKED SEABASS A E S	225
<i>Seabass, rosemary, thyme, lemon, garlic, salt crust, cauliflower, broccoli, kumquat, green peas, carrots, zucchini, olives, onion, tartar sauce</i>	
LAMB CHOPS	275
<i>Lamb chops, zucchini, bell peppers, chili peppers, tomatoes, adjika</i>	

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SIDE DISHES

BULGUR WITH MUSHROOMS D G	45
<i>Bulgur, mushrooms, onions, chicken broth, parsley, butter</i>	
GRILLED ASPARAGUS V	60
<i>Asparagus, peeled garlic, shallots, red chili, fresh lemon, chimichurri sauce</i>	
GRILLED VEGETABLES V	60
<i>Bell peppers, eggplant, cherry tomatoes, zucchini, marinated onions</i>	
MASHED POTATOES D V	45
<i>Potatoes, melted butter</i>	
FRENCH FRIES WITH TRUFFLE SAUCE D V	45
<i>Potatoes, truffle sauce</i>	
BASMATI RICE D V	45
<i>Basmati rice, butter</i>	

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DESSERTS

CHOCOLATE FONDANT D E N 75

Chocolate sponge cake, chocolate ganache, almonds, vanilla ice cream, chocolate sauce

RENAISSANCE OF THE ROOM D E G N 80

Chocolate mousse, apricot sauce, salted caramel, chocolate earth

CHEESECAKE MOUSSE WITH BERRIES D E G N 80

Cheese mousse, berry coulis, lavender jelly, caramel florentine, gingerbread cookies, milk chocolate

FRUIT PLATTER V V G 275

Melon, pear, grapes, apricot, apple, fig, kiwi, blueberries, raspberries, cherries, peach, mango, strawberries

BERRIES PLATTER V V G 275

Raspberries, blueberries, blackberries, strawberries

SORBET (1 scoop) V V G 25

ICE CREAM (1 scoop) D E 25

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CLASSIC SUSHI SYMPHONY

SUSHI PLATTER D G N S SB

700 / 1200

Chef's selection of maki rolls, nigiri, sashimi

CRAB ROLL D G N S SB

60

Crab stick, avocado, cucumber, tobiko, dynamite sauce, Japanese mayonnaise, wasabi, ginger

GUNKAN D G N S SB

95

Salmon, tobiko, dynamite sauce, unagi kabayaki, teriyaki sauce, botan ebi, tuna akami, wasabi, seabass, ginger

PHILADELPHIA MAKI D G N S SB

95

Avocado, Philadelphia cream cheese, salmon, wasabi, ginger

TUNA ROLL D G N S SB

120

Avocado, Philadelphia cream cheese, cucumber, tuna otoro, tobiko, dynamite sauce, teriyaki sauce, wasabi, ginger

UNAGI ROLL D G N S SB

60

Shrimp, cucumber, mentaiko mayo, teriyaki sauce, tobiko, unagi kabayaki, wasabi, ginger

VOLCANO ROLL D G N S SB SS

95

Salmon, tuna akami, unagi kabayaki, asparagus, avocado, carrot, sesame seeds, wasabi, ginger, dynamite sauce

WAGYU MAKI D G N S SB

95

Avocado, asparagus, tobiko, onions, Wagyu beef, wasabi, ginger

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S A U C E S

GARLIC SAUCE D	10
ADJIKA VG	10
SPICY ADJIKA V	10
KAYLA SAUCE VG	10
YOGURT D	10
KETCHUP V	10
SOUR CREAM D	10
SWEET & SOUR CHILI SAUCE	10

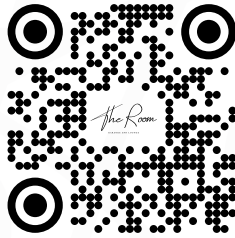
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