

## BREAKFAST A LA CARTE

|   |                                  |                 |  |               |                 |
|---|----------------------------------|-----------------|--|---------------|-----------------|
| <b>CROISSANT</b> (1 piece)<br>jam, honey, butter and margarine  | 50                               | <b>380.00</b>   | <b>3 EGGS OMELET</b><br>choose 3 fillings from the following ingredients: ham, bacon, Swiss cheese, smoked salmon mushrooms, peppers, onion, tomato, served with hash browns and a gratinated tomato | 135/60/40/30  | <b>1 050.00</b> |
| <b>HOT OATMEAL</b><br>prepared with milk or water   |                                  |                 | <b>EGGS BENEDICT</b><br>toasted bread topped with ham, 2 poached eggs, covered with Hollandaise sauce served with hash browns and a gratinated tomato  | 135/60/40     | <b>950.00</b>   |
| PLAIN   | 250                              | <b>580.00</b>   | <b>RED CAVIAR</b><br>served with blinis sour cream, eggs, herbs  | 100/180/50/40 |                 |
| WITH BERRIES AND BROWN SUGAR  | 250/45                           | <b>750.00</b>   | CAVIAR 50 gr   | 50/180/50/40  | <b>1 500.00</b> |
| WITH BANANA AND CINNAMON  | 250/45                           | <b>680.00</b>   | CAVIAR 100 gr  | 100/180/50/40 | <b>3 000.00</b> |
| <b>AMERICAN BREAKFAST</b><br>2 eggs your way, hash browns, a gratinated tomato<br>bacon and sausages, bread rolls and toast,<br>fresh orange juice, tea or coffee | 90/60/40/80/20/160/90/20/250/150 | <b>1 450.00</b> | <b>PLATTER OF FISH</b><br>smoked salmon, smoked halibut, smoked eel  | 50/50/40/30   | <b>1 150.00</b> |

## STARTERS/SALADS

|   |                 |                 |   |               |                  |
|---|-----------------|-----------------|---|---------------|------------------|
| <b>VIETNAMESE COLD SPRING ROLL</b><br>duck confit, ma hor paste, cucumber, carrot, coriander,<br>rice paper and 2 chilli dips, kafir lime sause | 170/25/20/5/4   | <b>990.00</b>   | <b>COUNTRY STYLE SALAD</b><br>Italian cold cuts, sautéed potatoes, poached egg<br>mixed leaves, pine nuts and balsamic dressing | 275           | <b>1 050.00</b>  |
| <b>RED TUNA TARTAR</b><br>kamchatka crab salad, grapefruit and lemon dressing   | 160/25/20/2     | <b>1 050.00</b> | <b>FRESH TOMATO AND MOZZARELLA</b><br>Italian herbs, basil, pesto sauce   | 250/110       | <b>900.00</b>    |
| <b>JUMBO SHRIMP COCKTAIL</b><br>avocado, tomato, salad, horseradish, cocktail sauce   | 246/40/2        | <b>1 100.00</b> | <b>GRILLED KING SHRIMPS<br/>ON ROCKET SALAD</b><br>olive oil and balsamic dressing, herbs, frizee                               | 250           | <b>1 690.00</b>  |
| <b>PRIME BEEF CARPACCIO</b><br>peppers, cherry tomatoes, string beans, salad, cashew nuts   | 60/80/2         | <b>950.00</b>   | <b>ATLANTIC OCTOPUS SALAD</b><br>herbs, mixed leaves, garlic and shallot chips,<br>lemon olive oil dressing                     | 175           | <b>1 290.00</b>  |
| <b>ASIAN STYLE SPICY CHICKEN</b><br>chicken cooked Thai style with vegetables<br>kafir lime leaf, udon noodles in a bamboo basket               | 362             | <b>950.00</b>   | <b>CAESAR SALAD</b><br>CLASSIC 210 <b>900.00</b><br>CHICKEN 210/140 <b>980.00</b><br>SALMON 210/110 <b>1 250.00</b>             |               |                  |
| <b>GREEK SALAD</b><br>vegetables, olives, marinated feta cheese   | 315             | <b>800.00</b>   | <b>RUSSIAN CAVIAR</b><br>served with blinis sour cream, eggs, herbs   |               |                  |
| <b>CHICK PEAS AND GOAT CHEESE SALAD</b><br>Mediterrian vegetables, chick peas, mint, goat cheese, mixed salad                                   | 390             | <b>800.00</b>   | <b>BLACK OSETRA 100 gr</b>  | 100/180/50/40 | <b>24 000.00</b> |
| <b>WARM GRILLED<br/>RED TUNA STEAK SALAD</b><br>served on a Niçoise style salad, avocado<br>poached egg, sautéed potatoes                       | 155/75/40/40/30 | <b>1 690.00</b> | <b>BLACK OSETRA 50 gr</b>   | 50/180/50/40  | <b>12 000.00</b> |
| <b>SMOKED DUCK BREAST<br/>ON ROCKET SALAD</b><br>herbs, radicchio, cherry tomatoes, pumpkin seed oil  | 200             | <b>960.00</b>   | <b>RED CAVIAR 100 gr</b>  | 100/180/50/40 | <b>3 000.00</b>  |
|   |                 |                 | <b>RED CAVIAR 50 gr</b>   | 50/180/50/40  | <b>1 500.00</b>  |

## SUSHI AND SASHIMI

|  |               |               |                            |              |               |
|--|---------------|---------------|----------------------------|--------------|---------------|
| <b>ROLLS</b>   |               |               | <b>NIGIRI SUSHI</b>        |              |               |
| <b>CALIFORNIA ROLL WITH TOBIKO CAVIAR</b>                | 180/40/20/5/5 | <b>700.00</b> | <b>SALMON</b> (2 pieces)   | 65/40/20/5/5 | <b>600.00</b> |
| <b>CALIFORNIA ROLL WITH SESAME SEEDS</b>                 | 175/40/20/5/5 | <b>700.00</b> | <b>RED TUNA</b> (2 pieces) | 75/40/20/5/5 | <b>700.00</b> |
| <b>RED TUNA MAKI ROLL</b>                                | 125/40/20/5/5 | <b>680.00</b> | <b>SASHIMI</b>             |              |               |
| <b>PHILADELPHIA ROLL WITH SALMON AND CUCUMBER</b>        | 175/40/20/5/5 | <b>680.00</b> | <b>SALMON</b>              | 75/40/20/5/5 | <b>650.00</b> |
| <b>SALMON MAKI ROLL</b>                                  | 125/40/20/5/5 | <b>550.00</b> | <b>RED TUNA</b>            | 70/40/20/5/5 | <b>720.00</b> |
| <b>CANADA ROLL WITH SALMON,<br/>EEL AND PHILADELPHIA</b> | 185/40/20/5/5 | <b>620.00</b> |                            |              |               |
| <b>EEL MAKI ROLL</b>                                     | 110/40/20/5/5 | <b>570.00</b> |                            |              |               |
| <b>AURORA VEGETABLE ROLL</b>                             | 140/40/20/5/5 | <b>570.00</b> |                            |              |               |
| <b>CUCUMBER MAKI ROLL</b>                                | 120/40/20/5/5 | <b>440.00</b> |                            |              |               |

Sushi and sashimi are served till 10.30 p.m.

## SANDWICHES

|   |                  |                 |   |                |                 |
|---|------------------|-----------------|---|----------------|-----------------|
| <b>GRILLED CHICKEN TORTILLA</b><br>peppers, red onion, cheese, guacamole<br>sour cream and salsa on the side, potato wedges | 300/120/60/60/20 | <b>1 250.00</b> | <b>MARRIOTT CLASSIC PRIME BEEF BURGER</b><br>lettuce, tomato, onion, bacon<br>cheese and French fries                     | 330/150        | <b>1 150.00</b> |
| <b>OPEN SMOKED SALMON AND COTTAGE CHEESE SANDWICH</b><br>tomato bread, horseradish, lemon, mixed salad leaves               | 220/20           | <b>1 350.00</b> | <b>OPEN ROAST BEEF SANDWICH</b><br>home style country bread, mustard dressing<br>tomato and rocket salad and French fries | 380/150/60/5/2 | <b>1 250.00</b> |
| <b>CHICKEN CLUB SANDWICH</b><br>French fries and pickles  | 380/150/90       | <b>1 150.00</b> | <b>CROQUE MONSIEUR</b><br>ham, Emmental cheese, Béchamel<br>side salad and French fries                                   | 250/150/50     | <b>950.00</b>   |
| <b>FISH BURGER</b><br>grilled sea bass fillet, zucchini, egg plant, tomato and French fries tartar sauce                    | 385/140/50       | <b>1 450.00</b> |   |                |                 |

## SOUPS

|  |           |               |
|--|-----------|---------------|
| <b>SPINACH SOUP</b>                                    | 200       | <b>640.00</b> |
| <b>OKROSKHA</b>  | 305/40    | <b>640.00</b> |
| <b>YELLOW LENTIL SOUP</b><br>served with pita bread    | 230/50/20 | <b>650.00</b> |
| <b>GAZPACHO</b>  | 270/35    | <b>600.00</b> |
| <b>BORSCH</b><br>served with a pirozhok and sour cream | 200/30/40 | <b>650.00</b> |
| <b>SOUP OF THE DAY</b>                                 | 250       | <b>600.00</b> |

## RISOTTO AND RAVIOLI

|   |          |                 |
|---|----------|-----------------|
| <b>KING PRAWNS AND ASPARAGUS RISOTTO</b><br>with tomatoes and herbs         | 400/10/2 | <b>1 750.00</b> |
| <b>BETROOT AND PEPPER RISOTTO</b><br>with basil                             | 305/2    | <b>990.00</b>   |
| <b>SPINACH AND RICOTTA RAVIOLI</b><br>with freshly grated parmesan          | 255/20   | <b>990.00</b>   |
| <b>TOMATO, MOZZARELLA AND BASIL RAVIOLI</b><br>with freshly grated parmesan | 220/20   | <b>990.00</b>   |

## MAIN COURSES

|   |                       |                 |
|---|-----------------------|-----------------|
| <b>CHICKEN TAGINE MOROCCAN STYLE</b><br>braised chicken leg, curry, coriander & cumin sauce, basmati rice                       | 280/120               | <b>1 350.00</b> |
| <b>FILLET STEAK AND FRENCH FRIES</b>  | 160/150               | <b>1 990.00</b> |
| <b>PAN FRIED SEA BASS FILLET</b><br>coated with potato flakes served with marinated zucchini<br>egg plant, tomato, tartar sauce | 265/140/50            | <b>1 300.00</b> |
| <b>BAMI GORENG</b><br>Indonesian egg noodles with chicken and shrimps   | 250/5                 | <b>1 400.00</b> |
| <b>PAN FRIED SALMON STEAKS</b><br>mixed salad leaves with pesto sauce   | 180/50/5/2            | <b>1 400.00</b> |
| <b>CHILEAN SEA BASS FILLET WITH ASPARAGUS</b><br>mixed leaves and herbs salad   | 130/40/20/5           | <b>1 650.00</b> |
| <b>MINI KEBAB PLATTER</b><br>chicken satay, lamb kofta and beef shashlik<br>served with cous cous and baked potato              | 60/55/25/140/85/95/40 | <b>1 400.00</b> |
| <b>VIENNA SCHNITZEL</b><br>parsley potatoes and wild cranberry sauce  | 185/150/50            | <b>1 350.00</b> |

## DESSERTS

|  |             |               |  |           |                 |
|--|-------------|---------------|--|-----------|-----------------|
| <b>BANANA SPLIT</b><br>vanilla and chocolate ice cream, banana, honey, waffles<br>whipped cream, almond flakes and chocolate sauce | 330/2       | <b>780.00</b> | <b>BOWL OF SEASONAL BERRIES</b>  | 115       | <b>1 570.00</b> |
| <b>CRÈME BRÛLÉE</b><br>with passion fruit and mango  | 205         | <b>780.00</b> | <b>ASSORTED ICE CREAM AND SORBET</b><br>3 scoops                               | 150/5     | <b>720.00</b>   |
| <b>VANILLA PANNA COTTA</b><br>with raspberry and strawberry ragout   | 130/30/23   | <b>700.00</b> | <b>PLATTER OF INTERNATIONAL CHEESES</b><br>served with crackers, honey, grapes | 185/95/20 | <b>950.00</b>   |
| <b>TIRAMISU</b><br>with marinated fruits   | 210         | <b>720.00</b> | <b>CHOCOLATE SPONGE CAKE</b>   | 120/30/30 | <b>700.00</b>   |
| <b>CAKE OF THE DAY</b>   | 100         | <b>650.00</b> | <b>FRESH SLICED ASSORTED SEASONAL FRUITS WITH BERRIES</b>                      | 280/40    | <b>900.00</b>   |
| <b>APPLE STRUDEL</b><br>with vanilla ice cream<br>please allow 25 minutes  | 150/40/35/4 | <b>720.00</b> |  |           |                 |