

• *cold starters*

<b>Salmon Carpaccio with sea scallops</b> with Chukka seaweed, mixed salad and sun dried tomatoes	125 g	670 R
<b>Russian Style Herring</b> with mustard sauce, boiled potatoes and red onion	370 g	390 R
♥ <b>Oriental Style Tuna Tartar</b> Chopped Bluefin tuna with spices, pickled ginger and tempura vegetables	175 g	750 R
<b>Beef Tartar</b> Chopped beef with capers, scallions and poached egg	200 g	650 R
<b>Assorted meat plate</b> with homemade cold boiled pork, boiled veal tongue and roastbeef. Served with pickles, marinated garlic and horseradish	100/55 g	460 R
<b>Pancakes with red caviar, sour cream and lemon</b>	25/150/50 g	320 R
<b>Pancakes with salted salmon, lemon and greens</b>	90/150/20 g	650 R
<b>Pancakes with sturgeon caviar, sour cream and lemon</b>	20/150/50 g	3 100 R

• *hot starters*

<b>Antipasti</b> mussels, baked with Parma ham and «Parmesan» cheese	160 g	670 R
<b>Brochette of king prawns</b> with tomatoes, stuffed with ceps and «Parmesan» cheese	60/200/30 g	890 R
<b>Aubergine «Parmigiano»</b> with tomatoes baked with «Mozzarella» cheese, «Parmesan» cheese, basil	200 g	580 R
<b>Ravioli with «Ricotta» cheese and spinach</b> served with «Alfredo» sauce	150/50 g	360 R

• *salads*

♥ <b>Nicoise Salad</b> with marinated tuna fish, vegetables, anchovies and egg	250 g	620 R
<b>Caesar Salad with tiger prawns</b> Romano leaves, traditional dressing and «Parmesan» cheese	270 g	980 R
<b>Caesar Salad with fried chicken breast</b> Romano leaves, traditional dressing and «Parmesan» cheese	290 g	710 R
<b>Thai-beef Salad</b> with fried beef and seasoned with sweat and sour balsamic sauce from cider	270 g	790 R
<b>Olivier Tsar style salad</b> made on the old classic recipe with qual meat, veal tongue, crab meat and cray fish meat. Served with quail egg and red caviar	270 g	690 R
<b>Hollywood Cobb Salad</b> Grilled chicken breast, bacon, lettuce leaves, avocado, quail eggs, «Dorblu» cheese	250 g	650 R
♥ <b>Garden Salad</b> with lettuce leaves, tomato, cucumber, leek, carrots, beets	350 g	590 R
<b>Caprese Salad</b> Sweet tomatoes with «Mozarella» cheese and «Pesto» sauce	240 g	790 R
<b>Greek Salad</b> Tomatoes, cucumbers, sweet pepper, olives, «Feta» cheese and sweet onion with olive oil	300 g	580 R

 – Signifies vegetarian dishes

♥ – Signifies healthy options

Guests dining on dinner inclusive package have an allowance of 1600 R for food from the menu. 1 drink is included – juice or Aqua Minerale.

Some menu items may contain traces of alcohol. Fish dishes may contain small soft bones. Our menu descriptions do not list all ingredients. If you are concerned about an allergy, please ask to a member of staff.

Prices are shown in Rubles and include 18% VAT. We accept for payment Rubles currency only and credit cards. On your request by staff member will be presented menu with calorie of dishes.

• *soups*

<b>Souvorov style soup with sturgeon</b> with mushrooms, potatoes and tomatoes	300 g	560 R
<b>Borsch Kuban Style</b> served in hot rye bread with sour cream	400 g	390 R
<b>Onion Soup</b> The classic French soup prepared with white wine, Served with toast-ed bread and «Gouda» cheese	280 g	350 R
♥ <b>Cream Soup of Lentil</b> Delicate cream soup of lentil, served with poached egg, truffle oil and greens	290 g	280 R
<b>Soup of Ceps with home made noodles</b>	250 g	280 R
<b>Cream Soup of ceps and leek</b>	300 g	490 R

• *mains*

<b>Penne with Salmon</b> with creamy sauce, red caviar	350 g	890 R
 <b>Tagliateli «Pomodoro e Basilico»</b> with fresh tomato sauce with fresh basil and extra virgin olive oil	400 g	480 R
<b>Spaghetti Carbonara</b> with bacon, dry white wine and egg yolk sauce, «Parmesan» cheese	390 g	510 R
♥ <b>Risotto with Tiger Prawns</b> with delicate Prawns and tomato sauce	350 g	730 R
<b>Risotto with Ceps</b> and scallions in creamy sauce	330 g	690 R
<b>Grilled Salmon Steak</b> with baked mushrooms, Thai style vegetables with basmati rice	330 g	1 200 R
♥ <b>Fillet of Local Pikeperch</b> with sauteed vegetables, served with fish broth	300 g	790 R
<b>Sea Bass Fillet</b> with grilled vegetables and «Vierge» sauce	420 g	1 180 R
<b>Sturgeon Fillet</b> baked with ceps, onion and cheese. Served with mashed potatoes and sour cream sauce	345 g	1 490 R
<b>Beef Stroganoff</b> Slices of fried with sour cream beef tenderlion, served with mashed potatoes, fried onion, mushrooms and pickles	450 g	790 R
<b>«Mobley» Burger</b> named after Conrad Hilton's first hotel, served with bacon, pickles, melted «Cheddar» cheese on a bun with French fries	460 g	710 R

• *from the grill*

<b>Fillet Mignon of Pork Tenderloin</b> with «Pushkin» potato, mushrooms, rosemary	440 g	760 R
<b>Hilton Garden Inn Beefsteak</b> grilled juicy tenderloin of beef, stuffed with ceps. Served with mashed potatoes, vegetables and «Madeyra» sauce	130/180/40 g	1 250 R
<b>Rib eye Steak</b> A steak of marble beef. Served with fried potatoes, mushrooms and «Confit» sauce	230/140/30 g	1 580 R
<b>Rack of Lamb</b> cooked with mustard sauce and herbs, served with «Tian» vegetables	340 g	1 390 R
<b>Chicken Kiev</b> stuffed with green butter and cooked on an original recipe. Served with potatoes «Pie», stewed berries and «Confit» pear caramelized in sorbet	475 g	790 R
<b>American Style Chicken</b> Crispy Chicken marinated 24 hours in spices and grilled	450 g	690 R

• *deserts*

<b>Mon Opera prefere</b> A traditional French chocolate dessert «Opera» with «Mona Lisa» almond bisquit and coffee ice cream	140 g	350 R
<b>Warm chocolate Fondant</b> A chocolate cake with melting centre, stuffed with pistachio cream. Served with vanilla ice cream	220 g	480 R
<b>Chocolate mousse with three types of chocolate</b>	120 g	350 R
<b>An Original light Crème Brulee</b> with confit of dried orange peel	120 g	310 R
<b>«Prague» Classic Cake</b> Chocolate biscuit with creamy layers	120 g	350 R
<b>Tiramisu Sicilian style</b>	135 g	350 R
<b>«New York» Cheesecake</b>	150 g	350 R
<b>Farmer style cheese plate</b>	260 g	680 R

• *sparkling wine*

	150 ml	200 ml	750 ml
Moët&Chandon Imperial Brut Champagne AOC <i>France</i>		2 700 Rub	12 400 Rub
Moët&Chandon Rose Imperial Brut Champagne AOC <i>France</i>		2 800 Rub	
G,H,Mumm Cordon Rouge Brut Champagne AOC <i>France</i>			11 200 Rub
Veuve Clicquot Brut Champagne AOC <i>France</i>			14 000 Rub
Veuve Clicquot Brut Rose Champagne AOC <i>France</i>			16 000 Rub
Prosecco Gancia Brut Veneto DOCG <i>Italy</i>	660		3 300 Rub
Asti Gancia Piemonte DOCG <i>Italy</i>			3 200 Rub
Fanagoia Blanc de Blancs Krasnodar region <i>Russia</i>			1 500 Rub
Abrau Durso brut Krasnodar region <i>Russia</i>	300		1 500 Rub

• *white wine*

	150 ml	750 ml
Le Bordeaux de Citran Blanc Bordeaux AOC <i>France</i>	570	2 850 Rub
Chablis Domaine Herve Azo Bourgogne AOC <i>France</i>		5 500 Rub
Sancerre Les Baronnes Henri Bourgeois Vallee de la Loire AOC <i>France</i>		6 800 Rub
Gewurztraminer Jules Geyl Domaine Bott-Geyl Alsace AOC <i>France</i>		5 900 Rub
Riesling Trimbach Alsace AOC <i>France</i>		5 100 Rub
Priara Pinot Grigio Pradio Friuli Grave DOC <i>Italy</i>	550	2 750 Rub
Soave Classico Domini Veneti Veneto DOC <i>Italy</i>		3 000 Rub
Gavi IL Valentino La Scolca Piemonte DOCG <i>Italy</i>		3 900 Rub
Villa Solais Vermentino di Sardegna Santadi Sardegna DOC <i>Italy</i>		3 100 Rub
Anthilia Donnafugata Sicilia IGT <i>Italy</i>		3 950 Rub
Gran Feudo Chardonnay Bodegas Chivite Navarra DO <i>Spain</i>	540	2 700 Rub
Takun Sauvignon Blanc Reserva Central Valley <i>Chile</i>	450	2 250 Rub
Viognier Finca La Linda Luigi Bosca Mendoza <i>Argentina</i>		2 500 Rub
La Capra Chenin Blanc Fairview Paarl <i>South Africa</i>		2 950 Rub
Camden Park Chardonnay Byrne Vineyards <i>South Australia</i>		1 900 Rub
Estate Vineyards Sauvignon Blanc Te Mata Hawkes Bay <i>New Zealand</i>		3 900 Rub
Guy Kodzor Chardonnay Krasnodar region <i>Russia</i>	300	1 500 Rub
Russan de Guy Kodzor Krasnodar region <i>Russia</i>	450	2 250 Rub
Elegance Aligote Jubilejnaya Krasnodar region <i>Russia</i>		1 200 Rub
Likuria Lefkadia Krasnodar region <i>Russia</i>		1 800 Rub
Chardonnay Raevskoe Krasnodar region <i>Russia</i>		2 300 Rub
Alma Valley Riesling Krim <i>Russia</i>		3 200 Rub

• *rose wine*

	150 ml	750 ml
Cabernet Franc Jubilejnaya Krasnodar region <i>Russia</i>		1 300 Rub
Alma Valley Summer Wine Krim <i>Russia</i>	450	2 250 Rub

• *red wine*

	150 ml	750 ml
Le Bordeaux de Citran Rouge Bordeaux AOC <i>France</i>	570	2 850 Rub
Chateau Gloria Saint-Julien AOC <i>France</i>		12 900 Rub
Chateau Valentin Larmande Saint-Emilion AOC <i>France</i>		4 300 Rub
Vieux Chateau du Terme Haut-Medoc AOC <i>France</i>		3 500 Rub
Moulin D'Angludet Margaux AOC <i>France</i>		6 200 Rub
Chateau de Valois Pomerol AOC <i>France</i>		7 900 Rub
Laforet Bourgogne Pinot Noir Maison Joseph Drouhin Bourgogne AOC <i>France</i>		5 300 Rub
Chateaneuf du Pape Domaine La Roquete Vignobles Brunier Vallee du Rhone AOC <i>France</i>		11 200 Rub
Chevalier d'Anthelme Cellier des Chartreux Cotes du Rhone AOC <i>France</i>		2 500 Rub
Chianti Classico Riserva Castello Banfi Toscana DOCG <i>Italy</i>		5 300 Rub
Chianti Colli Senesi Fattoria del Cerro Toscana DOCG <i>Italy</i>	650	3 250 Rub
Remole Marchesi de' Frescobaldi Toscana IGT <i>Italy</i>		2 600 Rub
Regaleali Nero d'Avola Conte Tasca d'Almerita Sicilia IGT <i>Italy</i>		3 500 Rub
Barolo Ceretto Pieminte DOCG <i>Italy</i>		11 500 Rub
Valpolicella Classico Superiore Domini Veneti Veneto DOC <i>Italy</i>		3 400 Rub
Amarone della Valpolicella Classico Domini Veneti Veneto DOC <i>Italy</i>		10 200 Rub
Gran Feudo Crianza Bodegas Chivite Navarra DO <i>Spain</i>	540	2 700 Rub
Finca Nueva Tempranillo Rioja DOCa <i>Spain</i>		2 950 Rub
Marques de Riscal Reserva Rioja DOCa <i>Spain</i>		5 900 Rub
Finca Resalso Emilio Moro Ribera del Duero DO <i>Spain</i>		3 300 Rub
Takun Merlot Reserva Central Valley <i>Chile</i>	450	2 250 Rub
Malbec Finca La Linda Luigi Bosca Mendoza <i>Argentina</i>		2 500 Rub
Camden Park Shiraz Byrne Vineyards <i>South Australia</i>		1 900 Rub
La Capra Pinotage Fairview Paarl <i>South Africa</i>		2 950 Rub
Guy Kodzor Shiraz Krasnodar region <i>Russia</i>	300	1 500 Rub
Terroir de Guy Kodzor Krasnodar region <i>Russia</i>	450	2 250 Rub
Likuria Lefkadia Krasnodar region <i>Russia</i>		1 800 Rub
Renaissance Raevskoe Krasnodar region <i>Russia</i>		2 300 Rub
Alma Valley Pinot Noir Krim <i>Russia</i>		3 500 Rub
Dostojny Jubilejnaya Krasnodar region <i>Russia</i>		1 200 Rub

• *dessert wine*

	150 ml	500 ml	750 ml
Nederburg Winemaster's Reserve Special Late Harvest <i>South Africa</i>	500		2 500 Rub
Recioto della Valpolicella Classico Vigneti di Moron Domini Veneti Veneto DOC <i>Italy</i>		7 900 Rub	

COCTAIL MENU AVAILABLE  
PLEASE ASK A MEMBER OF STAFF

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Alcohol beverage card will be provided by waiter on Your request.