

NEW YEAR EVE IN GRAND ALEXANDER

Rr 25 000 All include

Cold selections

Selections of homemade terrines “duck, rabbit, chicken “

Figs chutney, gherkins, pickles onions

Assortments of smoked & cured fish “salmon, sturgeon, Tuna “

Dill cream cheese, lemon, Ponzu dressing

Roast beef

Truffle dressing

Cod Ceviche

Ginger & lime

Kamchatka crab Olivier salad

Baked beetroot salad

Blue cheese, walnuts, orange, frisee salad

Marinated duck salad

Pumpkin, pomegranate, lemon honey dressing

Foie gras & vegetable aspic

Horseradish cream

Salmon caviar

Pancakes, Smetana, eggs, parsley

Tigers prawns

Chili-mango salsa

Cheese corner

Camembert des Alpes, Chevre cendre, blue cheese, Emmenthal

Cowberry jam, fruits bread, grapes

Bread rolls selections, butter

Hot appetizer

Gratinated oysters

Leek fondue, Parma ham, champagne sabayon

Vodka & Lemon sorbet

Mains courses

Pan fried sea bass fillet

Truffle risotto, mini vegetables, seafood stew

Or

Beef tenderloin

Cheesy potato gratin, green asparagus, shallots sauce

Or

Garden vegetables

Pumpkin veloute, tofu, truffle oil

Desserts

Spiced gingerbread parfait

Cherry amaretto compote

Tea & coffee

Selection of petits fours

“Chocolate truffle, macarons, mango dacquoise”

Prosecco

Red & white wine

Whisky

Cognac

Vodka

Beer

Soft drink

Sparkling & still water

NEW YEAR EVE
SAMOBRANKA RESTAURANT
8 000 ruble all include
Buffet from 9.00 pm to 1 .00 am

Cold selections

Roast beef vitello tonato
Selections of terrines & condiments
Marinated duck breast, marinated vegetables
Ham & cream cheese roll
Chicken Kholodets, horseradish cream
Cod fish ceviche
Salmon Gravlax
Assortments of sushi & condiments
Prawns, cocktail sauce
Herring, potato, borodinsky croutons
Quinoa salad, sweet corn, sundried tomato
Tuna Nicoise salad
Chicken Olivier salad
Grilled pumpkin, marinated feta
Shredded pork, pineapple salad
Red caviar, blinis & condiments
Selections of Russians cheese & condiments
Selectons of bread rolls, butter

Live station

Seafood & vegetables, romesco sauce & capers salsa
Beef Wellington, red wine sauce & mushrooms sauce

Hot selections

Sea fish stew "basil-tomato"
Slow cook lamb leg
Wild rice pilaf
Root vegetables & baby potato
Duchesse potato
Brussels sprouts & crispy bacon

Dessert buffet

Selections of international festive dessert prepared by our pastry chef Olga

Tea & coffee

Sparkling & still water

Soft drink

Red & white wine

Russian Champagne