



Soluxe Hotel Moscow

SALES KIT





MEETINGS EXCELLENCE

Soluxe Hotel Moscow has unique meeting and event facilities for different event formats.

With 4600 sq. m of conference space we are ready to host any kind of event from small presentations to major international conventions for up to 1700 participants.

We offer 15 different multi-functional meeting rooms from a 20 sq. m to 890 sq. m with a spacious natural daylight pre-function area, located on two floors. Our main pillar free Ballroom may accommodate up to 900 people. We also offer a variety of coffee breaks and dining options, outdoor break options, and a dedicated personal manager for your event.

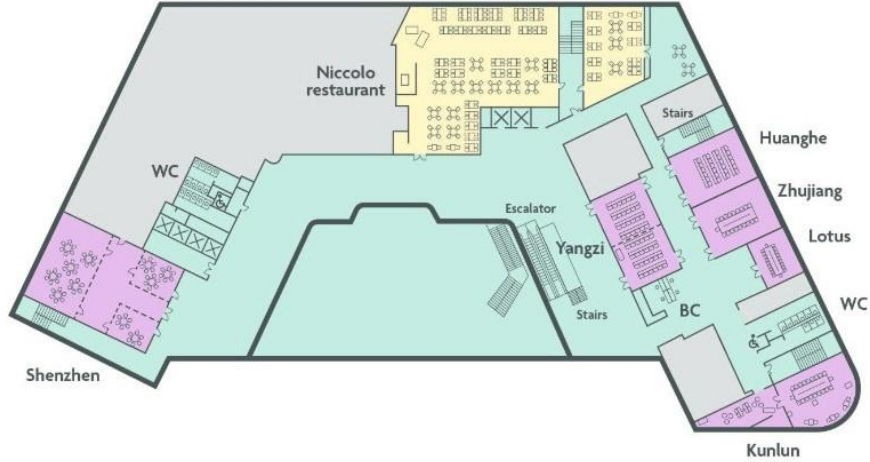
With an elegant modern design, and panoramic park and city views, our 340 sophisticated, quiet and spacious rooms will create a memorable experience and ensure comfortable relaxation.

The hotel is just across the road from Botanicheskiy Sad metro station and the Moscow Central Circle. A bus stop is also conveniently located opposite the hotel. The hotel is conveniently located in one of the greenest areas of Moscow.

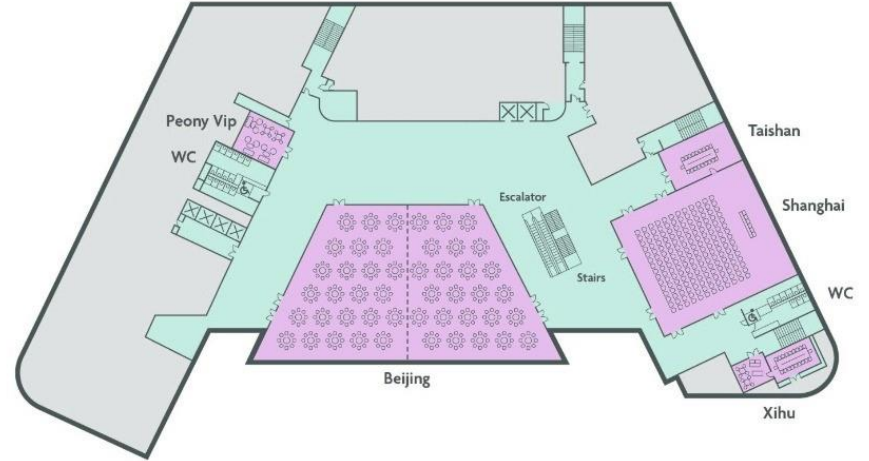
Our experienced meetings and events team members will be there to assist you and will make sure that your event is perfectly organized.

CONFERENCE FLOOR PLAN








2nd Floor



3rd Floor



CONFERENCE ROOM CAPACITY

Conference room	Floor	Room area, sq. m	Selling high, m								Room rent, RUB.		
											8 hours	4 hours	Extra Hour
BEIJING	3	890	7.0	800	400	440	-	800	-	-	800 000	500 000	70 000
BEIJING 1	3	450	7.0	400	200	210	-	400	-	-	400 000	250 000	35 000
BEIJING 2	3	450	7.0	400	200	210	-	400	-	-	400 000	250 000	35 000
SHANGHAI	3	433	6.5	300	120	180	-	400	50	60	400 000	250 000	35 000
SHENZHEN	2	244	3.3	67	40	100	-	150	-	-	250 000	150 000	18 000
SHENZHEN 1	2	98	3.3	67	40	36	24	80	22	24	90 000	60 000	8 000
SHENZHEN 2	2	31	3.3	18	10	16	12	24	10	-	15 000	10 000	2 000
SHENZHEN 3	2	31	3.3	18	10	16	12	24	10	-	15 000	10 000	2 000
YANGZI	2	110	3.3	95	40	48	24	90	28	32	100 000	60 000	9 000
YANGZI 1	2	55.3	3.3	30	16	16	12	30	12	16	50 000	30 000	4 000
YANGZI 2	2	55.6	3.3	30	16	16	12	30	12	16	50 000	30 000	4 000
KUNLUN	2	82	3.3	-	-	-	14	20	-	-	80 000	50 000	6 000
ZHUJIANG	2	76	3.5	60	30	30	16	40	20	24	75 000	50 000	6 000
HUANGHE	2	71	3.3	60	30	30	16	40	20	24	70 000	50 000	6 000
TAISHAN	3	66	3.3	50	30	30	20	35	22	24	70 000	40 000	6 000
PEONY – VIP Room	3	48	3.3	-	-	-	-	30	-	-	50 000	35 000	5 000
LOTUS	2	36	3.5	30	12	16	12	15	10	12	30 000	15 000	3 000
XIHU	3	31	3.3	16	16	20	12	20	10	12	35 000	20 000	3 000
PRE-FUNCTION 3rd FLOOR	3	1074		-	-	360	-	750	-	-	1 000 000	<i>Upon request</i>	<i>Upon request</i>
NICCOLO Restaurant (Main hall)	2	415		-	-	208	-	-	-	-	<i>Upon request</i>	<i>Upon request</i>	<i>Upon request</i>
NICCOLO Restaurant (Extra Hall)	2	120		-	-	56	-	-	-	-	<i>Upon request</i>	<i>Upon request</i>	<i>Upon request</i>

CONFERENCE PACKAGES

1

CONFERENCE PACKAGE HALF DAY (COFFEE BREAK + LUNCH)

4 hours | 3700 ₺

Meeting room for 4 hours

(from 09:00 until 13:00 or from 14:00 until 18:00) in accordance with number of participants and layout

Flipchart with paper and markers

Stationary

Notepad

Coffee break

Lunch

Mineral water

2

CONFERENCE PACKAGE FULL DAY (2 COFFEE BREAKS + LUNCH)

8 hours | 4300 ₺

Meeting room for 8 hours

in accordance with number of participants and layout

Flipchart with paper and markers

Stationary

Notepad

Morning coffee break

Lunch

Afternoon coffee break

Mineral water

3

CONFERENCE PACKAGE FULL DAY (3 COFFEE BREAKS + LUNCH)

8 hours | 4900 ₺

Meeting room for 8 hours

in accordance with number of participants and layout

Flipchart with paper and markers

Stationary

Notepad

Welcome coffee break

Morning coffee break

Lunch

Afternoon coffee break

Mineral water

MENU

BREAKFAST



COFFEE BREAKS



LUNCH AND DINNER



COCKTAIL MENU



BANQUET MENU



BEVERAGES



BREAKFAST

CONTINENTAL BREAKFAST

1400 ₺

Assorted seasonal fruits: melon, pineapple, kiwi, orange, grapes	200 g
Danish pastries and croissants, muffins, toasts and bread, butter, honey	60/40/40/20 g
Freshly brewed coffee, assorted tea, orange juice, apple juice at your choice	180/200 ml

FITNESS BREAKFAST

1500 ₺

Assorted seasonal fruits: melon, pineapple, kiwi, orange, grapes	200 g
Whole grain bread bruschetta with grilled vegetables and tofu	60 g
Assorted dried fruits and nuts	60 g
Cornflakes and muesli bar	40 g
Coconut chia mousse	100 g
Smoothie	50 g
Freshly brewed coffee, assorted tea, orange juice, apple juice at your choice	180/200 ml

BUSINESS BREAKFAST

1650 ₺

Assorted seasonal fruits: melon, pineapple, kiwi, orange, grapes	200 g
Danish pastries and croissants, muffins, toasts and bread, butter, honey	60/40/40/20 g
Assortment of cheese	50 g
Assorted meat platter: salami, ham, turkey	40 g
<u>Hot dish for your choice:</u>	
• Syrniki with sour cream and blue berries	180 g
• Oatmeal porridge with fresh berries	200 g
• 2 egg cooked at your choice * <i>scrambled / fried eggs / omelet</i>	110/60 g
Freshly brewed coffee, assorted tea, orange juice, apple juice at your choice	180/200 ml

** served with guest's choice of bacon, chicken sausages, hash browns, grilled tomato*

BUFFET BREAKFAST

2800 ₺

Assortment of morning bakery
served with butter, jams, honey

Assortment of fish and meat cuts

Cheese platter

Cottage cheese

Bircher muesli

Natural and fruit yoghurt

Breakfast cereals
served with skimmed, full fat or low-fat milk

Scrambled eggs

Sausages, tomatoes, bacon, mushrooms,
hash browns

Pancakes

Freshly brewed coffee, assorted tea

Orange juice

Apple juice

Packaged juice at your choice

BREAKFAST A LA CARTE

Create your own breakfast with special dishes from the Chef

Fluffy pancakes with maple syrup (320 g)

with fresh wild berries, maple syrup, sour cream mousse

- 650 ₺

Viennese waffles (250 g)

with fresh fruits and berries, honeycombs, lemon sabayon and almond petals

- 750 ₺

French toast with Nutella and Banana flambé (250 g)

(white toast bread with Nutella chocolate, caramelized banana and strawberry, lemon-lime sorbet)

- 720 ₺

Fish Platter (150 g)

salmon gravlax, butterfish, unagi eel, lemon

- 850 ₺

Meat Platter (135 / 30 / 30 g)

roast beef, boiled pork, turkey pastrami

- 800 ₺

Set of Cheeses (315 g)

4 types of cheese, pine cone jam, confiture, grapes, nuts

- 1350 ₺

Eggs at your choice (300 g)

Two chicken eggs cooked on your choice (omelet, scrambled, boiled eggs, poached).

- 850 ₺

Add to your choice: mushrooms, cheese, bell pepper, onion, ham.

Served on toast bread with crispy bacon, grilled tomato, chicken or pork sausages of your choice, hash brown

Eggs Benedict (395 g)

2 chicken poached eggs on English muffin with crispy bacon, Hollandaise sauce, lightly salted Salmon or Parma ham and grilled tomato. Served with hash brown and sausages of your choice: chicken or pork

- 890 ₺

Pancakes with gravlax and three types of caviar (365 g)

Thin pancakes with salmon gravlax with cuttlefish ink, red caviar, pike caviar, pollock caviar, sour cream

- 2500 ₺

Syrniki (295 g)

served with berry sauce, fresh berries and sour cream

- 750 ₺

Your Porridge (240/10/10/30 g)

At your choice oatmeal, Rice porridge, Buckwheat porridge, semolina porridge cooked with milk or water, Add to your choice: raisins, walnuts and honey

- 450 ₺

Fresh pastry basket (225 g)

Croissant, Danish pastry, toast, butter, jam, honey

- 600 ₺

Bread basket (80/20 g)

Two flavored buns with creamy flavored butter

- 120 ₺

COFFEE BREAK

WELCOME COFFEE BREAK

690 ₺

MONDAY

Muesli bar /Cereal popsicle	40 g
Homemade biscuits	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

TUESDAY

Madeleine biscuits	40 g
Meringue roll	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

WEDNESDAY

Assorted macaroons	30 g
Homemade biscuits	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

THURSDAY

Homemade cake	40 g
Brioche stuffed with caramel	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

FRIDAY

Danish pastries	40 g
Homemade biscuits	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

COFFEE BREAK

MORNING COFFEE BREAK

850 ₺

MONDAY

Mini eclair with vegetables and fried tuna	50 g
Opera cake	40 g
Croissants	35 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

TUESDAY

Quesadilla with pork and cheddar cheese	50 g
Clafoutis	50 g
Croissants	45 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

WEDNESDAY

Croissant with smoked salmon	50 g
Honey cake	50 g
Danish pastries	35 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

THURSDAY

Bruschetta with turkey	40 g
Crumble	50 g
Danish pastries	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

FRIDAY

Roll with Mexican beef and baby corn	40 g
Assorted mini pies	40 g
Croissants	35 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

COFFEE BREAK

AFTERNOON COFFEE BREAK

1100 ₺

MONDAY

Vegetable crudité with yoghurt sauce	50 g
Berry smoothie	40 g
Homemade biscuits	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

TUESDAY

Bruschetta with tomato and olive salsa and coriander	50 g
Chocolate Cream Brule	50 g
Homemade biscuit	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

WEDNESDAY

Cherry tomatoes with mozzarella and pesto	50 g
Mini blancmange	40 g
Homemade biscuits	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

THURSDAY

Dry-cured ham mini kebab with dor blue cheese and melon	50 g
Chia pudding with berries	50 g
Homemade biscuits	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

FRIDAY

Profiterole with chicken pate and berry chutney	50 g
Cottage cheese mousse with mango	40 g
Homemade biscuits	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

THEMED COFFEE BREAKS

RUSSIAN COFFEE BREAK

1250 ₺

Assorted mini sandwiches, 3 types	40 g
Assorted Russian petit fours, 2 type	40/40 g
Homemade biscuits	40 g
Assorted Russian pies	40 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

EUROPEAN COFFEE BREAK

1350 ₺

Assorted mini sandwiches, 3 type	40 g
Assorted macaroons	30 g
Clafoutis	50 g
Matcha crème Brulee	40 g
Mini eclairs	30 g
Assorted seasonal fruits	80 g
Freshly brewed coffee, assorted tea	180 ml
Mineral water	200 ml

CREATE YOUR COFFEE BREAK MENU

Create your own coffee break with special dishes from the Chef

Croissant with smoked salmon	50 g	200 ₺	Muesli popsicle	40 g	170 ₺	Clafoutis	50 g	140 ₺
Nems with shrimps	50 g	170 ₺	Ogura cake with green tea	40 g	160 ₺	Yuzu crème Brulee	40 g	130 ₺
Mini éclair with vegetables and fried tuna	50 g	170 ₺	Chocolate and coffee cake	40 g	130 ₺	Mini eclairs	30 g	120 ₺
Mini sandwich with roasted beef, rucicola and pineapple chutney	50 g	160 ₺	Assorted pies	40 g	130 ₺	Berry smoothie	50 g	130 ₺
Panini with Mexican beef and mini corn	50 g	160 ₺	Almond croissant	1 pcs	180 ₺	Chia pudding with berries	50 g	150 ₺
Beef roll with marinated vegetables on a baguette with Teriyaki sauce	50 g	160 ₺	Danish pastries	1 pcs	120 ₺	Cottage cheese mousse with mango	40 g	150 ₺
Dry-cured ham mini kebab with Dor blue cheese and melon	50 g	180 ₺	Jam, butter, honey	10/10/10 g	120 ₺	Assorted seasonal fruits	80 g	200 ₺
Mini sandwich with ham and Romesco sauce	50 g	150 ₺	Homemade biscuits	40 g	120 ₺	Assorted nuts	40 g	170 ₺
Quesadilla with pork and cheddar cheese	50 g	150 ₺	Ginger bread	40 g	160 ₺	Assorted dried fruits	50 g	150 ₺
Profiterole with chicken pate and berry chutney	50 g	150 ₺	Honey cake	40 g	160 ₺	Freshly brewed coffee, assorted tea	180 ml	200 ₺
Mini pita with Teriyaki chicken and spicy sauce	50 g	150 ₺	Opera cake	50 g	160 ₺	Tea and coffee service for 4 hours		600 ₺
Ciabatta with turkey pastrami and vegetables	50 g	170 ₺	Crumble	50 g	120 ₺	Tea and coffee service for 8 hours		1200 ₺
Mini éclair with tomato-basil salsa and cream cheese	50 g	140 ₺	Sour cream cake	40 g	140 ₺			
Bruschetta on charcoal bread with grilled vegetables, goat cheese and marinated tofu	50 g	160 ₺	Assorted macaroons	30 g	150 ₺			
Cherry tomatoes with Mozzarella	50 g	140 ₺						

LUNCH AND DINNER (SET MENU)

4 Course menu

2750 ₺

LUNCH 1

Pickled pumpkin salad (pickled pumpkin, artichokes, mixed salad, oyster mushrooms, asparagus, with green apple and fresh spinach mousse)	120 g
Borsch with cream and meet mini pie	230/30 g
Kulebyaka with salmon, asparagus and Berblanc sauce	220 g
Napoleon cake with berry sauce	120 g

DINNER 1

Mix salad with pepper mousse and shrimps	120 g
Cannelloni with mushroom julienne	120 g
Beef saltimboka with bacon and sage, potato mousse and truffle, green asparagus and Bourgognon sauce	220 g
Citrus Cheesecake	120 g

LUNCH 2

Rice paper roll with shrimps and soya-honey dressing	120 g
Mushroom soup and mini pie with potato and mushroom	240 g
Beef mignon with corn polenta and mustard sauce	230/30 g
Chocolate Cream Brulee	120 g

DINNER 2

Beef roll with pickled vegetables and Teriyaki sauce	120 g
Duck fillet with sweet potato puree and berry sauce	120 g
Pork strudel with spinach, cream cheese and mustard sauce	220 g
Papaverous cake with vanilla sauce	120 g

LUNCH 3

Stroganoff salad (beef tongue, mushrooms, pickled cucumbers, Gouda cheese, red onion, yoghurt sauce including horseradish and mustard)	120 g
Vegetable minestrone and mini pie with cabbage and tomato	230/30 g
Spring rolls with vegetables, chicken and Asia sauce	220 g
Apple crumble with mango	120 g

DINNER 3

Asia chicken salad in rice paper	120 g
Smoked salmon with wok vegetables	120 g
Braised beef cheeks with spinach puree, mini corn and red wine and apple sauce	220 g
Pavlova with raspberries	120 g

VEGETARIAN DISHES

4 Course menu

2000 ₺

LUNCH 1

Vegetable rolls with rice paper and soya-honey sauce	120 g
Green peas cream soup with ginger	230 g
Funchose with vegetables and Teriyaki sauce	220 g
Banana parfait with caramel	120 g

DINNER 1

Vegetable quesadilla with tofu	120 g
Falafel with tomato jam	120 g
Buckwheat noodles with spinach, mushrooms and mini corn	220 g
Fruit salad	120g

LUNCH 2

Hummus with baked pumpkin, salad mix and seeds	120 g
Mushroom soup	230 g
Vegetable stuffed vine leaf rolls with Tkemali sauce	220 g
Chocolate mousse	120 g

DINNER 2

Vegetable noodle salad with chickpeas and lemon-ginger dressing	120 g
Samosa with pilaf rice and curry	120 g
Fried tofu with broccoli, Teriyaki sauce, lemon and honey	220 g
Berry Blamange	120 g

BUFFET (LUNCH)

valid for groups from 30 persons

2450 ₺

LUNCH 1

Cold appetizers

Eggplant rolls with cheese	50 g
Salad with funchoza and squids	50 g
Vinaigrette salad with sauerkraut	50 g
Beef tongue salad	50 g

Soup

Rassolnik	230 g
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Main Course

Tandoori chicken mini kebabs	70 g
Braised cheeks in demi-glace sauce	70 g
Baked pikeperch fillet with mustard sauce	70 g
Saffron rice	70 g
Potatoes in a country style with paprika	70 g

Desserts

Esterhazy nut cake	50 g
Chocolate mousse	50 g
Assorted bread buns	60 g
Butter with ingredients	20 g

LUNCH 2

Cold appetizers

Tortilla roll with vegetables	
Russian salad with marinated herring under boiled vegetables	50 g
Chicken Thai salad	50 g
Bulgur with spinach	50 g

Soup

Mushroom soup	230 g
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Main Course

Glazed pork kimchi	70 g
Beef goulash with paprika	70 g
Breaded cod fillet with lemon-caper dressing	70 g
Bulgur with spinach	70 g
Duchess potatoes	70 g

Desserts

Marble cheesecake	50 g
Matcha tiramisu	50 g
Assorted bread rolls	60 g
Butter with ingredients	20 g

LUNCH 3

Cold appetizers

Hummus with pita chips	50 g
Niçoise with fried tuna	50 g
Smashed cucumbers with salad mix	50 g
Waldorf salad with chicken	50 g

Soup

Meat solyanka	230 g
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Main Course

Mini turkey schnitzel	70 g
Lamb bourguignon with chocolate	70 g
Fish patties with capsicum sauce	70 g
Grilled vegetables	70 g
Mini potatoes with coriander	70 g

Desserts

Honey cake	50 g
Opera cake with raspberry	50 g
Assorted bread rolls	60 g
Butter with ingredients	20 g

BUFFET (DINNER)

valid for groups from 30 persons

DINNER 1

Cold appetizers

Tortilla roll with salted salmon	50 g
Caesar salad with Asia style beef	50 g
Grill salad	50 g
Caprese salad with pesto	50 g

Main Course

Meet bolls with Arabiata sauce	70 g
Chicken curry with pineapple	70 g
Marinated pikeperch fillet	70 g
Couscous with dried tomatoes and mint	70 g
Fried potatoes with mushrooms	70 g
Broccoli and cauliflower baked with almonds	70 g

Desserts

Chocolate cake Prague	50 g
Yoghurt mousse	50 g
Assorted bread buns	60 g
Butter with ingredients	20 g

DINNER 2

2450 ₺

Cold appetizers

Vegetable crudité with blue cheese sauce	50 g
Korean-style carrots with chicken and raisins	50 g
Coleslaw salad with apples	50 g
Seafood salad	

Main Course

Beef Stroganoff	70 g
Turkey kebab with sour cream sauce	70 g
Cod fish in batter on beer	70 g
Penne with salsa Verde and Parmesan	70 g
Cheese	
Mashed potatoes with sweet potato	70 g
Roasted beetroot with chili honey	70 g

Desserts

Profiteroles with caramel cream	50 g
Berry souffle	50 g
Assorted bread rolls	60 g
Butter with ingredients	20 g

DINNER 3

Cold appetizers

Rice paper roll with vegetables	50 g
Greek salad with feta	50 g
Mimosa salad	50 g
Cobb salad	50 g

Main Course

Pork ribs with Jack Daniels sauce	70 g
Beef spring roll	70 g
Pike perch with Hollandaise sauce	70 g
Mix of wild and white rice	70 g
Potato ragout with tomatoes	70 g
Green beans with carrots and corn	70 g

Desserts

Red velvet cake	50 g
Black forest cake	50 g
Assorted bread rolls	60 g
Butter with ingredients	20 g

BUFFETS ADDITIONS

SALADS			COLD APPETIZERS		
Caesar salad with tiger prawns	50 g	250 ₺	Nems with prawns	50 g	170 ₺
Herring and beetroot salad	50 g	170 ₺	Mini éclair with vegetables and	50 g	170 ₺
Salad «Tsarsky» with red caviar	50 g	250 ₺	Tortilla roll with salted salmon and Ponzu sauce	50 g	200 ₺
Beef salad with quinoa, apple and berry dressing	50 g	250 ₺	Forshmak with apple and quail egg	50 g	150 ₺
Beef tongue salad with cheese and cucumbers	50 g	200 ₺	Mini sandwich with roast beef, rucola and pineapple chutney	50 g	160 ₺
Vito salad with roast beef, roasted peppers and Vitello Tonnato sauce	50 g	200 ₺	Mexican panini	50 g	160 ₺
Waldorf with turkey	50 g	200 ₺	Beef rolls with vegetables and soy-honey dressing	50 g	160 ₺
Olivier with chicken and quail egg	50 g	200 ₺	Eggplant rolls	50 g	150 ₺
Salad with dried duck and raspberry dressing	50 g	210 ₺	Cherry tomatoes with Mozzarella	50 g	140 ₺
Cobb salad with marinated chicken breast	50 g	170 ₺	Bruschetta on charcoal bread with grilled vegetables, goat cheese and marinated tofu	50 g	160 ₺
Caprese with Mozzarella and tomatoes	50 g	170 ₺	Dry-cured ham mini kebab with Dor blue cheese and melon	50 g	180 ₺
Greek salad with marinated feta and olives	50 g	170 ₺	Mini sandwich with ham and Romesco sauce	50 g	150 ₺
Marinated pumpkin salad	50 g	170 ₺	Mini pita with pork BBQ shredded with vegetables	50 g	160 ₺
Tabbouleh salad	50 g	150 ₺	Profiterole with chicken pate and berry chutney	50 g	150 ₺
Mountain salad with lamb and Narsharab sauce	50 g	220 ₺	Smoked turkey carpaccio with cucumber chutney	50 g	160 ₺
Asian salad with pork	50 g	190 ₺	Nem with chicken salad and unagi sauce	50 g	150 ₺
Salad with enoki mushrooms, wakame and marinated tofu	50 g	250 ₺	Mini éclair with grilled vegetables and tomato marmalade	50 g	140 ₺
Smashed cucumbers with sesame oil and miso	50 g	170 ₺	Hummus with fried pita	50 g	140 ₺
			Vegetable crudité with tzatziki sauce	50 g	140 ₺

BUFFET ADDITIONS

SOUP

Borsch with beef and sour cream	230 g	170 ₺
Soup with forest mushrooms	230 g	250 ₺
Chicken soup with noodle	230 g	250 ₺
Pumpkin cream soup	230 g	200 ₺
Creamy tomato soup	230 g	200 ₺
Lentil soup	230 g	200 ₺
Vegetable minestrone	230 g	200 ₺

MAIN DISHES

Asian style pike-perch in sweet and sour sauce	70 g	210 ₺
Salmon mini kebab with tartar sauce	70 g	250 ₺
Steamed cod with Verde dressing	70 g	220 ₺
Veal escalope	70 g	250 ₺
Beef wok with vegetables and Teriyaki sauce	70 g	210 ₺
Beef Stroganoff	70 g	210 ₺
Asian style duck breast with ponzu sauce	70 g	250 ₺
Kiev chicken	70 g	190 ₺
Turkey blanket	70 g	200 ₺
Lyulya lamb kebab with tomato salsa	70 g	220 ₺
Lamb bourguignon with red wine and chocolate sauce	70 g	250 ₺
Pork mini kebab with mustard sauce	70 g	190 ₺
Meat balls in Arabiata sauce	70 g	180 ₺

GARNISHES

Pilaf rice	50 g	120 ₺
Mini potatoes with mushrooms	50 g	120 ₺
Baked pumpkin in honey and chili	50 g	120 ₺
Vegetable ratatouille	50 g	140 ₺
Mashed potatoes	50 g	120 ₺
Bulgur	50 g	120 ₺
Baked beets with balsamic	50 g	120 ₺
Boiled potatoes	50 g	120 ₺
Creamed spinach with leeks	50 g	140 ₺
Pasta	50 g	120 ₺
Grilled vegetables	50 g	140 ₺
Mix of white and wild rice	50 g	120 ₺

BUFFET ADDITIONS

DESSERTS

Cotton cheesecake	50 g	180 P
Mango mousse with tapioka	50 g	180 P
Jelly with lychee and jasmine	50 g	180 P
Strawberry soup with mint and basil	50 g	180 P
Chocolate pot de crème	50 g	180 P
Catalan cream	50 g	170 P
Yogurt veloute	50 g	160 P
Raspberry Charlotte cake	50 g	200 P
Marinated fruits in Amaretto with vanilla syrup	50 g	180 P
Honey cake	50 g	160 P
Carrot cake	50 g	180 P
Mini Pavlova	40 g	150 P
Black forest cake	50 g	180 P
Berry blancmange	50 g	150 P
Lemon tartlet with berries	40 g	170 P
Assorted seasonal fruits	50 g	200 P

COCTAIL MENU

valid for groups from 30 persons

WELCOME COCTAIL

1550 ₺

Mini mozzarella, cherry tomatoes, pesto sauce	50 g
Camembert cheese, grape compote, walnut, detox bread	50 g
Mini pita with Teriyaki chicken and spicy sauce	50 g
Dried ham, goat cheese, melon brochette	50 g
Marinated prawns with pineapple chutney	50 g
Assorted macaroons	30 g
Freshly brewed coffee, assortment of tea	180 ml

RUSSIAN COCTAIL

2380 ₺

Marinated mini vegetables	50 g
Eggplant roll with cheese and chest nut	50 g
Tartlet with salmon mousse and red caviar	50 g
Herring on a black bread with grain mustard	50 g
Tartlet with Olivier's salad and Kamchatka crab	50 g
Assorted pies	30 g
Mini vegetable brochette	50 g
Salmon filet with leek fondue	70 g
Mini chicken kebab with tandoori	70 g
Mini lamb kebab with Tkemali sauce	70 g
Profiterole with vanilla cream	30 g
Red Velvet cake	40 g
Strawberry soup with mint	35 g
Freshly brewed coffee, assortment of tea	180 ml

EUROPEAN BUFFET

2960 ₺

Mini mozzarella with cherry tomatoes and pesto sauce	50 g
Camembert cheese, grape compote, walnut, detox bread	50 g
Mini éclair with salmon mousse	50 g
Niçoise salad with tuna	50 g
Profiterole with Mediterranean vegetables and pesto sauce	50 g
Roasted beef with cornichons, marinated onion and honey mustard	50 g
Fois gras mousse, pear compote with cinnamon, toasted brioche	50 g
Shrimps with sweet pepper chutney	50 g
Mushroom croquet with cheese, potatoes and tartar sauce	50 g
Queche with ham and cheese	70 g
Mini brochette with turkey	70 g
Marinated beef under Greek tzatziki sauce	70 g
Vanilla panna cotta with mango sauce	30 g
Tiramisu	30 g
Chocolate mousse	35 g
Pistachio and passion fruit cake	40 g
Freshly brewed coffee, assortment of tea	180 ml

CREATE YOUR OWN COCKTAIL MENU

valid for groups from 30 persons

COLD VEGETARIAN CANAPES

Vegetable nem with soy-honey sauce	50 g	110 ₺
Bruschetta with grill vegetable and capsicum sauce	50 g	120 ₺
Vegetables crudité, yogurt sauce	50 g	140 ₺

COLD SEAFOOD CANAPES

Tartlet with Olivier's salad, quail egg and Kamchatka crab	50 g	200 ₺
Tataki with tuna, seaweed salad, citrus sauce	50 g	170 ₺
Nem with prawns	50 g	170 ₺
Mini éclair with vegetables and grilled tuna	50 g	150 ₺
Herring mincemeat with apples		
Croissant with smoked salmon	50 g	200 ₺

COLD MEAT AND POULTRY CANAPES

Fois gras mousse, pear compote with cinnamon, toasted brioche	50 g	250 ₺
Mini pita with Teriyaki chicken and spicy sauce	50 g	150 ₺
Profiteroles with chicken pate and berry chutney	50 g	150 ₺

Turkey pastrami in ciabatta	50 g	170 ₺
Beef rolls with pickled vegetables on a baguette with Teriyaki sauce	50 g	160 ₺
Mexican beef panini	50 g	160 ₺
Mini roast beef sandwich with rocket and pineapple chutney	50 g	180 ₺
Mini sandwich with boiled pork and Romesco sauce	50 g	150 ₺
Pork quesadilla	50 g	150 ₺

CHEESE CANAPES

Mini Mozzarella with cherry tomatoes and Pesto sauce	50 g	140 ₺
Mini kebab of dry-cured ham with Dor blue cheese and melon	50 g	180 ₺
Eggplant roll with cream cheese on grain bread	30 g	150 ₺

HOT VEGETARIAN CANAPES

Vegetable spring roll, sweet chili sauce	70 g	120 ₺
Potato and mushroom samosa with curry sauce	70 g	120 ₺
Mini vegetable brochette	70 g	120 ₺

HOT SEAFOOD CANAPES

Tempura shrimps, sweet marinated ginger	70 g	200 ₺
Mini brochette with salmon and tartar sauce	70 g	250 ₺
Mini quiche with cod and spinach	70 g	200 ₺
Butterfish mignons with creamy lemon sauce	70 g	220 ₺
Fish croquette with rice	70 g	180 ₺

HOT MEAT AND POULTRY CANAPES

Chicken sauté with red curry and coconut milk	70 g	170 ₺
Mini brochette with turkey and cranberry sauce	70 g	190 ₺
Duck confit in tartlets with cauliflower mousse and cheese	70 g	200 ₺
Beef minions with onion marmalade	70 g	210 ₺
Beef sauté with turmeric and peanut sauce	70 g	210 ₺
Mini lulya lamb kebab with Tkemali sauce	70 g	220 ₺
Sprig roll with lamb shredded with Satsebeli sauce and Adyghe cheese	70 g	240 ₺
Mini brochette with pork, mustard sauce	70 g	200 ₺
Pork mignons with fried chanterelles and mint sauce	70 g	200 ₺

COCKTAIL MENU

valid for groups from 30 persons

DESSERTS

Berry frangipane	40 g	160 P
Dark chocolate tartlet	30 g	150 P
Lemon tartlet with berries	30 g	170 P
Opera with raspberry	40 g	170 P
Marble cheesecake	40 g	160 P
Meringue roll	30 g	150 P
Vanilla profiteroles	30 g	140 P
Red velvet cake	40 g	150 P
Berry blancmange	40 g	130 P
Date brownie	40 g	180 P
Cappuccino Baylis mousse	40 g	200 P
Berry panna cotta	40 g	150 P
Tiramisu	40 g	170 P
Chocolate mousse	40 g	150 P

BANQUET MENU #1

5800 ₺

Individual Cold Appetizer

Cold Appetizers and Salads (on table)

Assorted fish delicacies:

gravlax, cold-smoked butterfish, cold-smoked herring with pickled red onion, salsa with bell pepper and herbs, capers, lemon

Assorted meat delicacies:

boiled pork, roast beef, chicken roll with cream cheese and spinach, horseradish with whipped cream, mustard

Pickled assortment:

home-salted oyster mushrooms and champignons with pickled artichokes, dried tomatoes, capers and dill

Mini eggplant rolls:

eggplant, cottage cheese, yoghurt, parsley, cilantro, lemon juice, lemon zest

Cheese assortment:

Gouda, Ementhaler, Cheddar, Dor Blue, grapes, walnuts, honey, berry-wine jam, crackers

Assorted pickles:

sauerkraut, pickled cucumbers, pickled peppers, salted wild garlic, tomatoes, fresh herbs

Assorted olives:

olives, pesto sauce

Beef salad:

baked beef slices, celery, green apple, quinoa, spinach, green beans, berry dressing

Tabbouleh:

couscous, cucumbers, tomatoes, coriander, mint, parsley, lemon juice, olive oil

Olivier salad with chicken and quail egg:

boiled potatoes, carrots, chicken fillet, quail egg, fresh cucumbers, mayonnaise, green peas, greens

Assorted seasonal fruits

70 g

70 g

30 g

50 g

70 g

60 g

30 g

50 g

50 g

50 g

100 g

Mini eclair with fried tuna, vegetable salsa and sesame mustard sauce

50 g

Hot appetizer at Your Choice

Beef mignon with polenta corn and mustard sauce

120 g

or

Smoked salmon with wok vegetables

120 g

Main Course at Your Choice

Dorado fillet with marinated pumpkin, pumpkin puree, green edamamme beans and mint salsa

240 g

or

Chicken fillet with bok choy and puffed

240 g

Dessert at Your Choice

Dessert Red Moscow with vanilla sauce

120 g

or

Ptiche Moloko cake with chocolate sauce

120 g

Beverages

Freshly brewed coffee, assortment of tea

180 ml

Assorted juice (Orange, Apple)

200 ml

Water

330 ml

Assorted bread rolls

60 g

Butter with ingredients

20 g

BANQUET MENU #2

7000 ₺

Cold Appetizers and Salads (on table)

Assorted fish delicacies:

gravlax, cold-smoked butterfish, cold-smoked herring with pickled red onion, salsa with bell pepper and herbs, capers, lemon

80 g

Assorted meat delicacies:

dry-cured ham, boiled pork, roast beef, chicken roll with cream cheese and spinach, Milano salami, horseradish with whipped cream, mustard

80 g

Pickled assortment:

home-salted oyster mushrooms and champignons with pickled artichokes, dried tomatoes, capers and dill

30 g

Mini eggplant rolls:

eggplant, cottage cheese, yoghurt, parsley, cilantro, lemon juice, lemon zest

50 g

Cheese assortment:

Gouda, Emmentaler, Cheddar, Dor Blue, grapes, walnuts, honey, berry-wine jam, crackers

70 g

Caprese:

tomatoes, Mozzarella cheese, lettuce mix, balsamic sauce, olive oil, Pesto sauce

50 g

Assorted olives:

olives, pesto sauce

30 g

Caesar salad with tiger prawns :

fried tiger shrimp, Romano lettuce, stewed tomatoes, Caesar sauce, garlic croutons, Parmesan cheese

50 g

Vito:

boiled beef, baked bell pepper, fresh cucumbers, boiled carrots, Vitello Tonato sauce

50 g

Waldorf salad:

marinated turkey fillet, celery stalk, walnut, apple, Chinese cabbage, sour cream, classic yogurt

50 g

Assorted seasonal fruits

100 g

Individual Cold Appetizer

Rice paper rolls with vegetables and soy-honey dressing 50 g
 Chicken mousse with tomato marmalade 50 g

Hot appetizer at Your Choice

Duck fillet with sweet potato puree and berry sauce 120 g
or
 Canelloni with mushroom julienne and pesto sauce 120 g

Main Course at Your Choice

Beef tenderloin with potato mille-feuille, wild mushrooms and pirigo sauce 240 g
or
 Salmon fillet with green asparagus and lemongrass sauce 240 g

Dessert at Your Choice

Chocolate Raspberry Opera with Caramel sauce 120 g
or
 Berry parfait with Baylis sauce 120 g

Beverages

Freshly brewed coffee, assortment of tea 180 ml
 Assorted juice (Orange, Apple) 200 ml
 Water 330 ml

Assorted bread rolls 60 g
 Butter with ingredients 20 g

BANQUET MENU #3

8200 ₺

Cold Appetizers and Salads (on table)

Assorted fish delicacies:

gravlax, cold-smoked butterfish, cold-smoked herring with pickled red onion, salsa with bell pepper and herbs, capers, lemon

70 g

Assorted meat delicacies:

dry-cured ham, boiled pork, roast beef, chicken roll with cream cheese and spinach, Milano salami, horseradish with whipped cream, mustard

70 g

Pickled assortment:

home-salted oyster mushrooms and champignons with pickled artichokes, dried tomatoes, capers and dill

30 g

Mini eggplant rolls:

eggplant, cottage cheese, yoghurt, parsley, cilantro, lemon juice, lemon zest

50 g

Cheese assortment:

Gouda, Ementhaler, Cheddar, Dor Blue, grapes, walnuts, honey, berry-wine jam, crackers

70 g

Assorted pickles:

sauerkraut, pickled cucumbers, pickled peppers, salted wild garlic, tomatoes, fresh herbs

60 g

Assorted olives:

olives, pesto sauce

30 g

Caprese:

tomatoes, Mozzarella cheese, lettuce mix, balsamic sauce, olive oil, Pesto sauce

30 g

Tarskiy salad:

crab surimi, squids, onion, green onion, chicken egg, dill, red caviar, homemade mayonnaise

50 g

Bakhor:

stewed beef, fresh bell pepper, fresh cucumber, tomatoes, chicken egg, red onion, garlic, vegetable oil, red wine vinegar

50 g

Kobb:

chicken breast, avocado, chicken egg, fried bacon, dor blue cheese, iceberg lettuce, romaine lettuce, red onion, tomatoes, garlic mustard sauce

50 g

Assorted seasonal fruits

100 g

Individual Cold Appetizer

Rice paper rolls with vegetables and soy-honey dressing 50 g

Bruschetta with lightly salted salmon and cream cheese 50 g

Beef bruschetta with arugula and pineapple chutney 50 g

Hot appetizer at Your Choice

Kulebyaka with salmon, asparagus and beurre blanc sauce 120 g
or

Pork minions with roasted chanterelles, parsnip cream and mint sauce 120 g

Main Course at Your Choice

Stewed beef cheeks with parsnip puree, baby vegetables and red wine sauce with apples 240 g
or

Seabass fillet with bariguille fennel, cauliflower and orange beurre blanc 240 g

Dessert at Your Choice

Milk oolong mousse with salty caramel and lychee 120 g
or

Cheesecake with white chocolate and strawberry-basil sauce 120 g

Beverages

Freshly brewed coffee, assortment of tea 180 ml

Assorted juice (Orange, Apple) 200 ml

Water 330 ml

Assorted bread rolls 60 g

Butter with ingredients 20 g

BANQUET ADDITIONS

appetizers and salads

VEGETABLES AND CHEESE COLD APPETIZERS

Rice paper rolls with vegetables and soy-honey dressing	50 g	110 ₺
Assorted fresh vegetables	50 g	140 ₺
Marinated daikon roll with vegetables	50 g	110 ₺
Assorted pickles	50 g	110 ₺
Hummus with pita chips	50 g	130 ₺
Breaded Brie with cranberry jam	50 g	150 ₺
Wine pear with goat cheese	50 g	150 ₺

VEGETABLE SALADS

Salad with marinated pumpkin and spinach mousse	50 g	170 ₺
Cucumber salad with sesame dressing and miso	50 g	170 ₺
Salad with enoki mushrooms, wakame and marinated tofu	50 g	250 ₺
Salad with stracciatella and grilled peaches	50 g	220 ₺
Greek salad with feta cheese	50 g	170 ₺
Caprese	50 g	170 ₺

MEAT COLD APPETIZERS

Poultry pâté with berry chutney	50 g	150 ₺
Beef with Vitello tonatto and cuttlefish ink	50 g	170 ₺
Dried ham with caramelized melon	50 g	170 ₺
Meat plate with Italian sausages	50 g	150 ₺
Smoked duck with raspberry dressing	50 g	170 ₺
Turkey pastrami with plum chutney	50 g	160 ₺

MEAT SALADS

Beef tongue salad with cheese and cucumbers	50 g	200 ₺
Beef salad with quinoa, apples and roasted peppers	50 g	250 ₺
Salad with dried duck and raspberry dressing	50 g	210 ₺
Turkey pastrami and pear salad	50 g	200 ₺
Chicken salad with strawberry dressing	50 g	200 ₺
Asian pork salad	50 g	190 ₺
“Mountain” salad with lamb shredder and Narsharab sauce	50 g	220 ₺

HOT MEAT AND POULTRY APPETIZERS

Lamb lulya kebab with Caucasian herbs	120 g	950 ₺
Beef mignon with potatoes and bone marrow	120 g	950 ₺
Pork neck kebab with sun-dried tomatoes	120 g	700 ₺
Ravioli with duck confit and spinach puree	120 g	700 ₺
Pork strudel with spinach and cream cheese	120 g	650 ₺

COLD FISH APPETIZERS

Herring with marinated onion and dill potato	50 g	150 ₺
Semi-salted salmon with juniper	50 g	220 ₺
Sturgeon smoked over alder chips	50 g	350 ₺
Sturgeon hot smoked over alder chips	50 g	350 ₺
Valovans with red caviar	50 g	350 ₺
Mini pancakes with black caviar	50 g	700 ₺
Seared tuna with ponzu sauce	50 g	200 ₺
Mincemeat with herring and apples	50 g	150 ₺

HOT FISH APPETIZERS

Prawn curry with creamy bisque	120 g	780 ₺
Butterfish with bok choy and lemon sauce	120 g	800 ₺
Cod fillet with tomato-caper salsa	120 g	750 ₺

BANQUET ADDITIONS

salads, hot dishes and desserts

FISH SALADS			POULTRY DISHES			DESSERTS		
Salad with salmon, cucumbers, cream cheese and herbs	50 g	250 ₺	Glazed duck breast with baked beets, hazelnuts and mint sauce	220 g	1 330 ₺	Strawberry-lime dessert	130 g	450 ₺
Russian salad with herring, boiled potatoes, beetroot and mayonnaise sauce	50 g	170 ₺	Chicken thigh with eggplant and crayfish satsivi	220 g	1 650 ₺	Raspberry Napoleon with citrus sauce	120/20 g	550 ₺
Niçoise salad with tuna and mustard sauce	50 g	200 ₺	Stewed duck legs with pumpkin and Arabica	220 g	1 300 ₺	Chocolate-raspberry Opera with caramel sauce	110/20 g	600 ₺
Seafood salad in Tom Yam sauce	50 g	200 ₺				Matcha tiramisu with Mango sauce	120/20 g	650 ₺
Salad with shrimp, arugula and citruses	50 g	110 ₺				Ginger-lime dessert with mint jelly	120/40 g	700 ₺
						Milk oolong mousse with salted caramel and lychee	110/20/10 g	700 ₺
						Ginger-yogurt dessert with tarragon espuma	110/10 g	600 ₺
						Chocolate orange dessert with citrus espuma	120/10 g	600 ₺
MEAT DISHES			FISH DISHES					
Beef ribs with wild mushrooms and stewed potatoes	220 g	1 330 ₺	Halibut with crispy vegetables	220 g	1 500 ₺			
Veal with parsnips and truffle sauce	220 g	1 650 ₺	Salmon with potato gratin and Béarnaise sauce	220 g	1 700 ₺			
Beer-glazed pork belly with apple ketchup and crispy onions	220 g	1 300 ₺	Dorado with cauliflower salad and tomato jam	220 g	1 400 ₺			
Leg of lamb with charcoal-grilled potatoes and creamy demi-glace sauce	220 g	1 650 ₺	Cod with seaweed butter with potatoes and mint hollandaise	220 g	1 300 ₺			
			Seabass fillet with pakchoy and fish ju	220 g	1 400 ₺			

CARVING STATIONS

valid for groups from 30 persons

CARVING STATIONS

Kulebyaka with salmon and caviar sauce	100/30 g	800 ₺
Baked lamb leg	100/30 g	500 ₺
Marble beef filet	100/30 g	1 500 ₺
Fully roasted salmon	100/30 g	1 100 ₺

BEVERAGES

MINERAL WATER

Holly Water, still / sparkling	330 ml	120 P
Legend of Baikal, still/ sparkling	500 ml	500 P
Legend of Baikal, still/ sparkling	750 ml	700 P
Edis, still/ sparkling	500 ml	500 P
Edis, still/ sparkling	950 ml	700 P
Dzhermuk, sparkling	500 ml	500 P

SOFT DRINKS

Assorted juices orange, grapefruit, apple, pineapple, peach, tomato	1 l	550 P
Assorted juices (glass) orange, grapefruit, apple, pineapple, peach, tomato	250 ml	370 P
Evervess Cola	250 ml	350 P
Evervess Orange	250 ml	350 P
Evervess Lemon Lime	250 ml	350 P
Evervess Tonic	250 ml	350 P
Evervess Tonic Ginger	250 ml	350 P
Red Bull	250 ml	500 P

FRESHLY SQUEEZED JUICE

Orange	1 L	1600 P
Grapefruit	1 L	1600 P
Apple	1 L	1600 P
Carrot	1 L	1600 P
Pineapple	1 L	1600 P
Celery	1 L	1600 P
Make you own mix	1 L	1600 P

OPEN BAR

NON-ALCOHOLIC #1

First hour – 550 ₺

Every next hour – 400 ₺

Assorted juice

Mineral Water

Freshly brewed coffee, assortment of tea

NON-ALCOHOLIC #2

First hour – 650 ₺

Every next hour – 500 ₺

Assortment of non-alcoholic drinks

Assorted juice

Mineral Water

Freshly brewed coffee, assortment of tea

NON-ALCOHOLIC #3

First hour – 2 000 ₺

Every next hour – 1 500 ₺

Homemade white wine

Homemade red wine

Homemade sparkling wine

Beer

Assortment of non-alcoholic drinks

Assorted juice

Mineral Water

Freshly brewed coffee, assortment of tea

ALCOHOL DRINKS

SPARKLING WINES

Bruni Prosecco	750 ml	4 600 ₺
Lefkadia Ros. wine with ZSU Magnatum brut white	750 ml	4 500 ₺
Homemade Sparkling Wine (Chateau Tamagne Nouvelle)	750 ml	2 500 ₺

ROSE WINES

Maeterra Libalis Rose, semi-dry, Spain	750 ml	4 100 ₺
Aliwen Reserva Rose DO, dry, Chili	750 ml	2 800 ₺
Les Caprices d'Ines Rose d'Anjou AOC, semi-sweet, France	750 ml	2 600 ₺

WHITE WINES

Paddle Creek Sauvignon Blanc Marlborou, New Zealand	750 ml	5 500 ₺
Pradio Priara Pinot Grigio, Italy	750 ml	5 500 ₺
Aliwen Reserva Sauvignon Blan DO, Chili	750 ml	4 700 ₺
Selection de Château de Bordeaux Le Cellier Jean d'Alibert	750 ml	4 000 ₺
Soave Poesy	750 ml	3 800 ₺
Homemade white wine (Nouvelle Chardonnay)	750 ml	3 000 ₺

RED WINES

Aliwen Reserva Cabernet Sauvignon Carmenere DO, Chili	750 ml	6 100 ₺
Malbec la Linda Luidi Bosca, Argentina	750 ml	3 800 ₺
Conti Serristori Chianti, Italy	750 ml	3 800 ₺
Selection de Château de Bordeaux Le Cellier Jean d'Alibert	750 ml	3 500 ₺
Byrne Vinyards Camden Park Shiraz, Australia	750 ml	3 500 ₺
Homemade red wine (Nouvelle Chardonnay)	750 ml	3 000 ₺

WISKY

Jack Daniel's	50 ml	1 200 ₺
Jameson 40% O,5	50 ml	1 100 ₺
Chivas Regal 12 yrs	50 ml	1 050 ₺
Ballantine's	50 ml	920 ₺
Langs Smooth and Mellow	50 ml	750 ₺
William Lawson's	50 ml	650 ₺

VODKA

Absolute	50 ml	750 ₺
ONEGIN	50 ml	550 ₺
Royal Gold	50 ml	470 ₺

COGNAC

Martel VS 3 yrs	50 ml	1 200 ₺
Camus VS	50 ml	1 000 ₺
Monnet VS	50 ml	800 ₺

BEER

Corona Extra	335 ml	700 ₺
Tsingtao	330 ml	600 ₺
Schwarzbier, dark	500 ml	550 ₺
Kronenburg Blanc	460 ml	500 ₺
Stella Artua, non alcohol	440 ml	500 ₺