



EST. 2019



CHEF'S RECOMMENDATION



VEGETARIAN

SALADS

OLIVER 11

Potatoes, carrots, peas
pickles, eggs, mayo
(Add ham +2)

SHUBA 14

Salted herring, potatoes, beetroot, carrot
eggs, spring onion

VINEGRET 11

Beetroot, carrot, peas, pickles, cabbage

PICKLED SALAD 8

Pickles, pickled cabbage, button mushrooms

FRESH SALAD 5

Mixed greens, house sauce

PELMENI

RUSSIAN DUMPLINGS
5 PIECES

NORWEGIAN KING 14

Salmon, beetroot skin

MINTY RAM 12

Lamb, mint & basil skin

BLACK BULL 12

Beef, squid ink skin

WILD HOG 12

Pork, paprika skin

GOLDEN HEN 12

Chicken, saffron skin

SIBERIAN 12

Beef & pork, squid ink & paprika skin



SOUPS

BORSCHT 14

Beetroot soup, tendered pork
sour cream, dill, rye bread

HARCHO 12

Beef, rice, chilli, coriander, rye bread

OKROSHKA 12

Cold summer soup, veggies, egg, potato
pork ham

VARENIKI/PIEROGI

UKRAINIAN/POLISH DUMPLINGS
5 PIECES

PANEER 12

Cheese, white skin

POTATO* 12

Potato, white skin

*Includes 1 complimentary topping

Choice of:

Sauerkraut | Smoked Bacon | Sauteed Mushrooms

(Extra toppings +3)

BLINYS

MUSHROOM CHEESE 14

Wild forest mushrooms, aged cheese
caramelised onions, sour cream

SALMON CHEESE 14

smoked salmon, caviar, dill, cream cheese
cucumber, onion, sour cream

RED RUSSIAN CAVIAR 25

Caviar, dill, sour cream

COMBO PLATTER

TRY THEM ALL 

COMBO PLATTER 18

8 assorted flavours

SINGAPOREAN FLAVOURS +2

Mala | Salted Egg

N.A. for Salmon



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VEGETARIAN

SMALL PLATES

ANGMOH
CURRYPUFF

BREAD BASKET 5

House spread

EGGPLANT BRUSCHETTA 12

eggplant ikra, sourdough, dill

CHEBUREK 14

Crimean tartar crisp pastry
Choice of pork, beef, white mushroom cheese
impossible beef +3

CAJUN/TRUFFLE FRIES 12

House sauce

BELLY & BANGER 14

Battered pork belly
seasonal sausages, house sauce

BLACK TRUFFLE DUMPLINGS 14

Parmesan cheese, white truffle, beef

SALO 12

Pork belly, rye bread, mustard

SIZZLED SHROOMS 12

Battered wild mushrooms, house sauce

SELEDKA 18

Salted herring, potatoes, onions

BIG PLATES

ZHARKOE 25

Pork collar stew

UZBEK PLOV 29

Aromatic rice, root vegetables, Uzbek spices
Choice of red snapper or slow roast lamb

ANGMOH
BRIYANI

EGGPLANT RIGATONI 19

Charred eggplant stew, Adjika

POLISH BIGOS (HUNTER'S STEW) 25

Sauerkraut stew, assorted smoked meats
prunes, lager, mash

KAPITAN'S SAUSAGE 23

Seasonal pork sausages, creamed mash

PORK KNUCKLE

Roasted pork knuckle, sauerkraut
creamy mash/frites, house sauce

M (300G) 24

XL (900G) 40

CHICKEN TABAKA 25

Georgian-style cornish hen
pan-crisped skin, seasonal vegetable sauté

MEAT PLATTER 105

Roasted pork knuckle, chicken tabaka
seasoned sausages, sous vide lamb, salo

SERVES
2-4 PAX

24H BEEF STROGANOFF 27

Sirloin strips, English hot mustard cream
forest mushrooms, potato mash

EXTRA SAUCE +2

Sour cream | Adjika | Mayo | Mustard Mayo



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CHEF'S RECOMMENDATION



VEGETARIAN

DESSERTS

MEDOVIK



Homemade layered
honey cake

12

CHEESE BLINY

In house cottage cheese crepes
berry jam, condensed milk

10

DARK CHOCOLATE PUDDING

Lemon meringue, home made granola

10

SYRNIKI

cheese pancakes, sweet milk
mixed berry compote

12

WHITE CHOCOLATE BLINY



Mixed berry compote, mint
coconut ice cream

12

SINGLE SCOOP GELATO

Coconut

4

NON-ALCOHOLIC DRINKS

FILTERED WATER 1/PAX
FREE FLOW (STILL/SPARKLING)

KVASS 10



Traditional rootbeer
made from fermented rye bread

KOMBUCHA 7

Brewed in-house, fermented black tea

KEFIR 6

Probiotic milk drink
fermented in house, no sugar

FRUIT JUICE 6

Orange | Pineapple | Lime | Cranberry

MOCKTAILS

KOMPOT 10



Traditional in house fresh berry drink
Low in sugar | High in vitamins

SIBERIAN SUNSET 10

Pineapple, orange, compote, strawberry

COCONUT CRUISE 10

Pineapple, coconut, lime, mint

BASIL SMASH 10

Lime, mint, basil, club soda, sugar



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COCKTAILS

MOSCOW MULE 16

Vodka, Lime, Ginger Beer, Elderflower

KAPITAN'S MULE 21

Vodka, Watermelon, Lime, Ginger Beer

HOUSE OF APPLE 21

HOC Rum, Honey, Lemon, Apple Soda

BOULEVARDIER 16

Whiskey, Campari, Vermouth

TIPSY COLD BREW 21

Vodka, Coffee, Irish Cream, Hazelnut, Milk

SPICED RUSSIAN 21

Vodka, Chai, Kahlua, Milk

KGB 21

HOC Rum, Campari, Vanilla, Lemon, Cucumber tonic

BALTIC BREEZE 21

Rum, Mint, Pineapple, Coconut

LUBOV 21

Cherry infused vodka, Lime, Tonic

INFUSED VODKA

NALIVKA

SINGLE SHOT



10

5+1 MIX N MATCH



50

MARTINI



18

BOTTLE



\$100

FLAVOURS

MANDARIN

UKRAINIAN RED CHILI PEPPER

LEMON

CHERRY

RASPBERRY

MINT

HORSERADISH

BLACKCURRANT

GREEN APPLE

WHITE GRAPE

BANANA

CRANBERRY



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BEER

SLAVIC, 500ml 16

Seasonal - check with staff on types available

HOFBRAU, 330ml 10

Salted herring, potatoes, beetroot, carrot eggs, spring onion

BLUEMOON, 330ml 10

Beetroot, carrot, peas, pickles, cabbage

WHITE WINE

GLASS/BOTTLE

VILLA VALENTINA PINOT GRIGIO 13/55

Sangiovese, Off-Dry, 13%
Puglia, Italy

MTSVANE 15/70

Semi-sweet, 12.5%
Kakheti, Georgia

RKATSITELI 15/70

Medium dry, 13.5%
Kakheti, Georgia

RAFAEL CANZARES BLANCO 85

Dry, full bodied, 13.5%
Kakheti, Georgia

RIPPA DORIL LOS CURAS 95

Alicante Bouschet & Castelao
Full bodied, 13%
Lisboa, Portugal

RED WINE

GLASS/BOTTLE

VILLA VALENTINA ROSSO BIO 13/55

Sangiovese, Off-Dry, 13%
Puglia, Italy

KINDZMARULI 17/80

Semi-sweet, 12.5%
Kakheti, Georgia

SAPERAVI 15/70

Medium dry, 13.5%
Kakheti, Georgia

MUKUZANE 17/80

Dry, full bodied, 13.5%
Kakheti, Georgia

D. JOAO V TINTO RESERVA 85

Alicante Bouschet & Castelao
Full bodied, 13%
Lisboa, Portugal

COLLEZIONE '53 PRIMITIVO 105

Primitivo, dry, 15%
Manduria, Italy

SPARKLING WINE

SOVIET CHAMPAGNE 70

Classic sparkling wine from Soviet Era

CAVA 60

Spain, Brut