



EST. 2019



CHEF'S RECOMMENDATION



VEGETERIAN

SALADS

OLIVIER 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

PICKLES 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

UKRAINIAN 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

Cottage cheese, white skin

POTATO* 12

Potato, white skin

*Includes 1 complimentary topping

Choice of:

Sauerkraut | Smoked Bacon |

Sauteed Mushrooms

(Extra toppings +3)

BLINIS

MUSHROOM CHEESE 14

Wild forest mushrooms, 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



EST. 2019

 CHEF'S RECOMMENDATION

 VEGETERIAN

SMALL PLATES

ANGMOH
CURRYPUFF

BREAD BASKET 5

House spread

ROSTI 

2pc Draniki, sour cream

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

Cured pork belly, rye bread, mustard

SIZZLED SHROOMS 12

Battered wild mushrooms, house sauce

SELEDKA 18

Salted herring, potatoes, onions

BRUSCHETTAS

EGGPLANT IKRA 12

Charred eggplant salad

MUSHROOM PÂTÉ 12

Forest mushrooms, white wine, dill cream cheese

LIVER PÂTÉ 12

Smooth chicken liver pâté, clarified butter, sauté onions

RUSSIAN SPRAT 12

Marinated sprats, adjika, light oil dressing, herbs

COD LIVER 24

Pan seared COD liver, Italian salad



EST. 2019

 CHEF'S RECOMMENDATION

 VEGETERIAN

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

Rosti (Draniki) 24

Golden, crispy potato pancake, sour cream
Choice of **smoked salmon, seasonal
sausages or sauteed mushrooms**

24H BEEF STROGANOFF 27

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

MEAT PLATTER 105

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

SERVES
2-4 PAX

EXTRA SAUCE +2

Sour cream | Adjika | Mayo | Mustard Mayo

DESSERTS

MEDOVIK

Homemade layered
honey cake

12

CHEESE BLINI

In house cottage cheese crepes
berry jam, condensed milk

10

NUTELLA BLINI

Nutella crepes, banana, strawberry
coconut ice cream

12

SYRNIKI

cheese pancakes, sweet milk
mixed berry compote

12

MATCHA BLINI

Matcha white chocolate
mix fruits, coconut ice cream

12

SINGLE SCOOP GELATO

Coconut

4