

Banquet

\$ 1 2 0
MONDAY - SUNDAY

Salads

OLIVIE
CRISPY EGGPLANT
AVOCADO

Cold Appetizers

ORGANIC FRESH VEGETABLES PLATE
MIXED PICKLES
LOX OR HERRING
CHICKEN PATE
MEAT ASSORTED PLATE

Hot Appetizers

POTATO WITH MUSHROOMS
KUTABS WITH MEAT
KUTABS WITH GREENS

Main Course

BAKED SALMON WITH BROCCOLI & WHITE SAUCE
CHICKEN KEBAB
CHICKEN LYU-LYA
LAMB LYU-LYA
LAMB RIBS

The offer of drinks is for four person

SPARKLING WATER BTL 750 ML
STILL WATER BTL 740 ML
CRANBERRY JUICE 1 PITCHER
COFFEE AMERICANO

Seasonal fruits

Oriental sweets

Additional special Chef's proposition food show

WHOLE LAMB, 20 POUNDS, WITH RICE AND DRY FRUITS
RABBIT STUFFED WITH BUCKWEAT AND PORCHINI MUSHROOMS
WHOLE BAKED WILD SALMON
ORGANIC STRAY BASS IN SALT
ANTIPASTO. ASSORTED FRENCH AND ITALIAN PREMIUM CHEESE WITH HAM AND SMOKED MEAT
RAW BAR: OYSTERS, CAVIAR, SHRIMPS, MUSSELS, LOBSTER

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE
A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF SIX OR MORE