

## *japanese selection*

### *sashimi* <sup>G</sup>

salmon (45g/3pcs)	540
scallops (45g/3pcs)	560
shrimps (45g/3pcs)	490
tuna (45g/3pcs)	640
yellowtail (45g/3pcs)	720
smoked eel (45g/3pcs)	560

### *nigiri* <sup>G</sup>

crab (28g/1pc)	600
salmon (28g/1pc)	260
salmon roe (28g/1pc)	490
scallops (28g/1pc)	280
shrimps (28g/1pc)	240
tuna (28g/1pc)	360
yellowtail (28g/1pc)	440
smoked eel (28g/1pc)	290

*V - vegetarian dish      G - gluten free dish*  
prices are quoted in rubles and include taxes and other charges  
please inform your server of any food allergies or dietary restrictions

## *crudo*

*tuna crudo* <sup>G</sup> 1250

guacamole broccoli, olive oil, sea salt,  
red onion agrodolce (140g)

*yellowtail* <sup>G</sup> 1990

sliced yellowtail, green chili relish, smoked salad (170g)

*exotic salmon* <sup>G</sup> 1780

wild salmon tartare, wasabi, trout roe,  
mango ginger dressing, rice chips (160g)

## *vegetarian maki rolls*

*tomato & burrata* <sup>G V</sup> 840

teriyaki, rocket, olive oil (235g)

*veggie* <sup>G V</sup> 720

oshinko, cucumber, avocado, sriracha sauce (235g)

*crispy quinoa* <sup>V</sup> 690

bell pepper tempura, creamy tofu, avocado (210g)

<i>signature conservatory maki rolls</i>	
<i>salmon, avocado, wasabi</i> <sup>G</sup>	1350
salmon, avocado, tenkasu, kizami wasabi (240g)	
<i>crispy eel</i> <sup>G</sup>	1490
unagi, foie gras, pepper mayo, sweet omelet (240g)	
<i>tonno, miso picante, yuzu tobiko</i> <sup>G</sup>	1390
spicy tuna, homemade chili paste, miso, yuzu, tobiko (225g)	
<i>on fire</i> <sup>G</sup>	1290
torched salmon, unagi sauce, cream cheese, avocado (240g)	
<i>ararat maguro maki</i> <sup>G</sup>	2850
king crab, salmon, cream cheese, chives (210g)	
<i>ebi tempura maki</i>	840
tiger prawns, spicy sauce, crispy onion (220g)	
<i>granchio maki</i> <sup>G</sup>	1490
steamed crab, avocado, tobiko, cucumber, mayo (220g)	

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*mediterranean antipasto* 2980

selection of ten mediterranean appetizers  
at chef's choice (980g)

*botanical inspired appetizer*

*beef carpaccio* <sup>G</sup> 1150

yellow tomatoes, pickled mushrooms, truffle ponzu,  
wakame seaweed, sesame toasted seeds (130g)

*truffle burrata* <sup>G V</sup> 1360

burrata stuffed with truffle, heritage tomatoes,  
winter salad (300g)

*spicy crab with avocado* <sup>G</sup> 1650

tomato, sesame seed, sriracha mayo (230g)

*zucchini spaghetti* <sup>G V</sup> 880

ricotta cream, sundried tomato, basil, almond (260g)

*marinated romaine artichoke* <sup>G V</sup> 1050

capers, olive oil, lemon, rocket, parmesan (210g)

*crispy feta* <sup>V</sup> 880

winter melon, sun flower seed, honey, cress salad (300g)

## *botanical inspired salad*

*campagna* <sup>GV</sup> 1090

asparagus, zucchini, artichoke, cherry tomatoes,  
pickled red onion, celery, parmesan, pumpkin puree,  
vegetable chips (320g)

*antioxidant* <sup>GV</sup> 990

avocado, green sprouts, baby spinach, raspberry,  
green apple, pine nut, walnuts, sesame vinegar (250g)

*conservatory* 1650

crab meat, torched avocado, romaine lettuce, cucumber,  
heirloom tomato, pickle strawberry, pomegranate,  
olive powder, served in balloon bread (260g)

## *caviar*

served with condiments and blinis

*salmon roe* (50g/100g) 1560/2600

*astrakhan sturgeon caviar* (57g/125g) 17800/34500

## *signature pasta*

*rigatoni alla conservatory* <sup>V</sup> 1190

rigatoni pasta cooked with variety of tomatoes,  
ricotta cheese, fresh basil, cress basil (320g)

*caserecce with lamb ragout* 1290

slow-cooked lamb, tomato, smoked mozzarella (330g)

*napolitana pasta mista* 1490

napolitana pasta mista, white beans,  
cooked in a rich seafood sauce (400g)

*risotto alla salsiccia* <sup>G</sup> 1740

risotto with fresh salsiccia, porcini mushrooms,  
truffle, parmesan (320g)

## *soup*

*thai coconut green curry soup* <sup>G</sup> 990

chicken, lemongrass, chilly, coriander,  
served with jasmine rice (380g)

*miso soup* <sup>G</sup>

tofu (200g) 500

seafood (200g) 690

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## *main courses*

*wild seabass puttanesca* <sup>G</sup> 3180

spinach, bottarga powder, tomatoes, black olives,  
capers (260g)

*honey octopus* <sup>G</sup> 1790

caramelized onion, aglio olio sauteed vegetable,  
chickpeas puree (220g)

*miso black cod* 3120

ginger dressing, asparagus salad (220g)

*beef tagliata* <sup>G</sup> 3290

sliced beef ribeye, arugula, parmesan,  
truffle ponzu, miso eggplant (350g)

*beef cheek* 1790

slow braised beef cheek, root vegetables, celeriac,  
cauliflower carpaccio (340g)

## *main courses*

*lamb porchetta style* 2590

lamb loin, pancetta, legumes casserole, artichoke (270g)

*beyond burger* <sup>V</sup> 1690

100% vegan patty burger, tomato, cucumber, lollo rosso, emmental cheese, caramelized onions, barbeque sauce (450g)

## *your choice of side dish*

mix tomato salad <sup>GV</sup> (120g) 400

mashed potato <sup>G</sup> (150g) 350

grilled vegetables <sup>GV</sup> (120g) 400

deep fried sweet potato <sup>GV</sup> (120g) 400

## *botanical inspired dessert*

*daniele tiramisu* 720

coffee scented dacquoise, espresso ganache,  
mascarpone air (180g)

*burrata* 690

mediterranean almond mousse, tomato,  
red fruit coulis (170g)

*chocolate matcha fondant* 640

dark chocolate, green tea pudding, pear ice cream (180g)

*fruit platter* <sup>GV</sup> 1190

seasonal fruits (250g)

*selection of japanese mochi ice cream* <sup>GV</sup> (40g/1pc) 250

tropic

vanilla

mango

caramel

chocolate

blueberry

peach passion fruit