

2024



DESSERTS

Some sweet to balance the bitterness of love.

CHEESE BOARD

Selection of Artisanal Cheeses, Date Crème, Apricot Crème (D)(G)(N)(V)
125

STAR ANISE & RASPBERRY MOUSSE

Raspberry Gel, Confit Lemon, Fresh Berries, Lemon Balm (D)(V)

60

MEDOVIK CAKE

Honeycomb, Beurre Noisette Ice-cream (D)(N)(V)

60

CHOCOLATE FONDANT

Caramelized Banana Ice Cream (D)(G)

65

PAVLOVA

Red Berries, Meringue (D)(N)(V)

65

TAMADA DESSERT PLATTER

Seasonal Fruit, Ice Cream Selection (D)(G)(N)(V)

220

★ TAMADA ★

À LA CARTE

(A) Alcohol (D) Dairy (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian (VE) Vegan

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STARTERS

Enjoy these delectable starters, perfect for sharing at the heart of your table. Embrace the joy of life and the pleasure of good company.

BAKED POTATO (D) (F)

	30gm
Caviar Siberian Baerri Atonius	360
Caviar Oscietre Asteri	450
Caviar Asteri Royal Beluga	1200

SMOKED SALMON

Horseradish Cream, Capers, Blinis (D)(F)	95
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SALMON CRUDO

Yuzu Vinaigrette, Salmon Roe (F)(G)	75
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BLUE FIN TUNA TARTARE

Sushi Rice, Oscietra Caviar (F)(G)	95
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TAMADA BEEF TARTARE

Kaluga Caviar, Bone Marrow Emulsion, Sourdough (F)(G)	210
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WAGYU TARTARE TOAST

Oscietra Caviar, Fresh Shaved Seasonal Truffle (F)(G)	190
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FOIE GRAS & DUCK TERRINE

Sour Cherry Compote, Toasted Brioche (G)(N)	120
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SALADS

Something light for the night.

BEETROOT & COURGETTE

Pickled Courgette, Cherry Gel, Tvorog (D)(V)	65
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TAMADA SALAD

Kale, Spinach, Crispy Garlic, Truffle Dressing (G)	60
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OLIVIER SALAD

Shrimp, La Ratte Potato, Provençal Dressing (S)	72
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KING CRAB

King Crab, Lettuce, Confit Lemon, Toasted Crumbs (S)	125
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CAVIAR

Tamada Caviar Selection served with Blinis and Condiments (D)(G)(F)

	30gm	50gm	125gm
Siberian Baerri Atonius	360	550	1325
Oscietra Asteri	450	650	1500
Asteri Royal Beluga	1200	1900	4900

OYSTER

Gillardeau Au Naturelle (S)	
Champagne & Shallot Vinaigrette, Lemon	
½ Dozen 270 Dozen 495	



HOT DISHES

A warm heart needs a warmer belly.

CLASSIC BORSCHT

Veal Broth, Potato, Beetroot, Cabbage, Sour Cream, Pampushka (D)	45
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CRISPY CALAMARI

Spicy Mayo, Green chili (G)(F)	75
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LOBSTER & TRUFFLE ROLL

Black Truffle, Bottarga, Brioche (G)(D)(S)	120
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WAGYU PELMENI

Wagyu Beef Dumpling, Torched Foie Gras, Truffle Butter (D)(G)	115
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VARENYKY

Vegetarian Dumpling, Mushroom Velouté, Sunchoke Crisps(D)(G)	85
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MAINS

Each tale reaches a pivotal moment that stands at the very heart of the narrative.

LINGUINI TRUFFLE (F)(G)

Truffle Velouté, Bottarga Wih Oscietra Caviar 30gm	115
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OVEN BAKED WHOLE MAINE LOBSTER (D)(S)

Green Herbs & Chili Butter ½ Lobster	360
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SALMON COULIBIAC AU TAMADA

Salmon Caviar Beurre Blanc, Spring Onion Oil (D)(F)(G)	190
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GRILLED SEABASS

Black Rice, Green Herbs, Crème Fraiche (D)(F)	175
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ROASTED SPATCHCOCK

Corn Fed Chicken, Braised Winter Vegetables, Morels Jus (D)(G)	210
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AUSTRALIAN LAMB RACK

Caramelized Baby Eggplant, Pomegranate, Lamb Jus (G)(N) ½ portion	245
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WAGYU BEEF STROGANOFF

Wild Mushroom, Mashed Potato (D)(G)	190
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WAGYU STRIPLOIN 'TAMADA'

Green Peppercorn Sauce (D)(G)	195
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TOURNEDOS ROSSINI

Foie gras, Fresh Black Madeira jus (A)(D)	350
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WAGYU RIB EYE

ON THE BONE 800 GR	360
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Bearnaise Sauce (D)	890
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SIDES

Never go unaccompanied.

GREEN ROASTED ASPARAGUS

Den miso (D)(V)	40
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ROASTED BROCCOLI

Lemon & Shallot Oil (VE)	40
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TRIPLE COOKED CHIPS

Truffle Mayo, Parmigiano Reggiano (D)(V)	35
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WHIPPED SMOKED POTATO

Smoked Butter (D)(V)	35
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