

MERIDIANS OF TIME

NEW YEAR MENU

"Meridians of Time" is the concept of a New Year's journey through Russia's time zones.

The dishes symbolize the transit of time from Kamchatka to Kaliningrad.
The menu sequentially sees off the old year and welcomes 2027 with flavours from different regions of the country.

31 DECEMBER, GATHERING AT 9:00 P.M.

**From 9:00 p.m.
untill 9:30 p.m.**

Welcome cocktail (Kamchatka, Far East):

Venison tartare on black hearth bread with viburnum.
Kamchatka crab with avocado on spiced toast.
Tartlet with sockeye caviar.
Fiddlehead salad with pine nuts on malt bread with cranberries.

**From 9:30 p.m.
untill 12.30 a.m.**

Festive dinner at restaurant "Imperial"

Siberia, the Urals
and the Volga region
(Appetizers on the table, Salads):

"Gifts from River Sources": a homemade roll made from pancakes with lightly salted river trout, delicate cottage cheese and fresh herbs

"Taiga Cellar": Traditional Siberian pickled dishes — pickled milk caps, salted cucumbers, and sauerkraut with cranberries, wild garlic.

"Meat Wallet": Boiled pork baked with garlic, and turkey roll with spicy herbs, roast beef with horseradish sauce

"Northern Catch": Muksun on a bed of vegetables with Thursday salt. Sockeye salmon with a light salt coating, marinated in vodka with juniper. Smoked Baikal Omul. Smoked sturgeon.

"Gardens and Vegetable Gardens of Russia" (plate of fresh vegetables)

"Volga Gardens": A salad made with caramelized pumpkin in honey, Altai goat cheese, and pine nuts, served with a sea-buckthorn vinaigrette

"Olivier in the Ural Style": A traditional New Year's salad in the Ural style — with noble red fish, fresh herbs, pickled wild onions, and cucumber

Salad "Volzhsky Utes": beef smoked on wood chips with oven-baked vegetables, spicy herbs, and aromatic oil

Hot appetizer
(Central Russia — Torzhok):

Culinary myth: a miniature "Pozharskaya cutlet"

Main hot dish (North-West):

"Lake Catch in Juniper Smoke" — trout steaks with caramel sauce made from northern honey
or
"Dark Malt" calf cheek — with a glaze made from kvass wort and celery root puree

Dessert (Kaliningrad):

"What the Pines of Svetlogorsk Sing About" — a dessert made of chocolate sponge cake, praline, chocolate ganache, and gourmet glaze

OFFER INCLUDES:

Sparkling wine, white and red wine, vodka, non alcoholic drinks.

Entertainment program, cover band, price draw (including free room certificates).

Panoramic view to the beautiful Nevsky prospect.

**From 12.30 a.m.
untill 2. 00 a.m.**

Disco with DJ

PRICES:

Adults (up from 13 years old) - 70 000 rubles per person;
Places near the window are available for the groups up from 4 persons

Adults (up from 13 years old) - 65 000 rubles per person

Children (0-5 y.o.) - for free

Children (6-12 y.o.) - discount 50%

Booking terms and conditions:

100% prepayment is required to confirm the booking.

If payment is not received within 24 hours, the table will be returned to sale.

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