Breakfast Buffets

Menus to include:
- Freshly squeezed orange and grapefruit juice
- Fruit salad and whole fruit display
- Individual flavored and plain yogurt
- Dry cereals with whole and skimmed milk
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment

Continental Breakfast

Selection of breakfast pastries and toasts
- Basket of low calorie rice cakes and natural seeds
- Butter, artisan fruit preserves and local honey

Light Start

Healthy juice: red apple and ginger
- Natural goat milk and low fat yogurt
- Swiss Bircher muesli with toasted almonds
- Fresh ricotta cheese and dried dates
- Whole and skimmed milk
- Homemade muffins selection
- Apple and cinnamon cake
- Apple compote, sugar free fruit preserves and local honey

Lion Palace Breakfast

- Swiss Bircher muesli with toasted almonds
- Selection of local cuts and international cheeses
- Basket of low calorie rice cakes and natural seeds
- Selection of breakfast pastries, muffins and toasts
- Butter, artisan fruit preserves and local honey
- Scrambled eggs with fine herbs

Meats, please choose two:
- Crispy bacon, country sausage, chicken sausage, lamb sausage, chicken ham, turkey ham or smoked ham

Potatoes, please choose two:
- Potato pancake
- Pushkin potatoes
- Mashed potatoes with truffle oil
- Grilled tomatoes

Lobanov Breakfast

- Traditional Russian mors
- Salmon caviar with blini (30g per person)
- Pickled herring, smoked salmon
- Selection of local pastry, toasts and bread rolls
- Selection of Russian cold cuts and cheeses
- Scrambled eggs with wild mushrooms
- Smoked ham and lamb sausages
- Pushkin potatoes
- Grilled tomatoes
- Pirozhki with ham and cheese
- Butter, artisan fruit preserves and local honey

Four Seasons Hotel
Lion Palace
St. Petersburg
BREAKFAST

BREAKFAST ENHANCEMENTS
All priced per person

COLD SPECIALTIES
Sliced seasonal fruit
Mixed berries
Bircher muesli
Homemade granola with raisin and date
Oat meal, golden raisins, toasted almonds
Russian charcuterie
International and local cheeses

BAGEL STATION
Plain, onion and sesame bagels
Smoked salmon and gravlax
Selection of plain and flavored cream cheese

OMELET STATION
Organic free range eggs
Peppers, mushrooms, onion, fine herbs, tomato, ham, bacon, sausage

Requires chef attendant, 1890 Rub per hour

HOT SPECIALTIES
Traditional eggs Benedict, ham or smoked salmon, hollandaise
Eggs Florentine, spinach, parmesan cheese
Mediterranean omelet, buffalo mozzarella, tomatoes and peppers

FROM THE GRIDDLE
Brioche French toast with apple and cinnamon compote
Ricotta and lemon pancake with pure maple syrup
Belgian waffle with strawberry and banana

SMALL BITES
Quiche Lorraine with ricotta cheese and vegetables
Croissant with ham and Swiss cheese frittata
Rolled spicy tortillas with guacamole, jalapeno and roast beef
Toasted English muffins, truffled scrambled eggs, spinach and parmesan cheese

ASIAN TOUCH
Miso soup
Congee:
with chicken
with shrimps
Tofu, shiitake mushrooms and spring onion
Stir fried rice with vegetables and chicken
Stir fried rice with vegetables and shrimps
Teriyaki salmon
**Breakfast Enhancements**

*All priced per person*

**Smoothies**

- **Fitness**
  (strawberry, banana, orange)
- **Berry mix**
  (raspberry, blueberry, strawberry)
- **Tropical**
  (pineapple, mango, passion fruit)

**Mini Juice Shots**

- Pineapple, pear, mint
- Kiwi, green apple, celery
- Beetroot, pomegranate, strawberry
- Melon, carrot, ginger
- Sicilian blood orange
  (only in season)
- Sicilian clementine
  (only in season)

**Plated Breakfast**

*All priced per person*

**Menu to include:**

- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment
- Tableside choice of freshly squeezed orange and grapefruit juice, juice of the day

**On the table:**

- Selection of breakfast pastries and toasts
- Low calorie rice cakes and natural seeds
- Butter, artisan fruit preserves and local honey

**Starters, please choose one:**

- Fresh fruit salad and yogurt
- Homemade granola with raisin and date
- Swiss Bircher muesli with toasted almonds
- Selection of Russian cold cuts and cheeses

**Main course, please choose one:**

- Crispy Belgian waffle, strawberry, banana, pure maple syrup
- Ricotta and lemon pancakes, mix berries, wild honey
- Eggs Benedictine, smoked halibut, dill Hollandaise
- Wild mushroom omelet, ratatouille stuffed tomato with country pork sausage
- Scrambled eggs with zucchini and pequillo pepper, crispy bacon, sautéed green asparagus

1840 Rub
**Coffee Break**

*All priced per person*

**French Twist**
- Assortment of homemade cookies
- Croissant, pain au chocolat
- Assorted mini Danish
- Jams, butter and honey
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment

**Fruit Dream**
- Coconut and passion fruit mousse
- Fruit tartlet
- Marinated fruits in coconut and sage
- Fruit parfait
- Fruit smoothie
- Fruit iced tea
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment

**Little Italy**
- Mini olive focaccia with Parma ham
- Cherry tomato with buffalo mozzarella and basil
- Tuscan biscotti cantucci
- Mini tiramisu
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment

**Imperial**
- Salmon caviar with blini (30g per person)
- Foie gras praline, beetroot jelly
- Pirozhki with wild mushrooms
- Madeleine
- Honey cake with milk jam
- Poached pear in mors and vanilla
- Strawberry Romanoff
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment
- *Minimum 20 persons*

**Coffee Break Enhancements**
- Vegetable Crudités
  - Carrots, radish, bell peppers, celery, cucumber, cherry tomatoes, blue cheese dressing and crème fraîche
  - 300 Rub
- Dips & Chips
  - Hummus, babaganous, spicy avocado salsa with tortilla chips
  - 340 Rub
- Finger sandwiches
  - Cucumber and cream cheese; smoked salmon and dill; egg salad; Parma ham with mozzarella and pesto
  - 500 Rub
- Seasonal fruit basket
  - 360 Rub
- Muesli bar
  - 230 Rub
- Whisky truffles pralines
  - 3 pieces per person
  - 290 Rub
- Sacher Torte
  - 250 Rub
- Chocolate dipped fruits
  - 3 pieces per person
  - 290 Rub
- Homemade Cookies
  - Chocolate chips, vanilla, florentins, cantucci, coconut and lemon
  - Minimum order: 12 pieces of one kind
  - 470 Rub per dozen
- Traditional Hot Chocolate
  - 260 Rub

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*Image and text of Four Seasons Hotel*
WORKING LUNCH BUFFET

LUNCH BUFFET

Minimum 12 persons

STARTERS AND SALADS

Please choose three:
- Waldorf salad
- Caesar salad with garlic croutons
- Niçoise salad
- Mixed field green salad, balsamic vinaigrette
- Curried chicken salad
- Olivier salad with ham
- Greek salad

SANDWICHES

Please choose three:
- Roast beef and mustard on baguette, guacamole
- Smoked salmon, cream cheese on rye bread
- Buffalo mozzarella, tomatoes and Parma ham on ciabatta bread
- Tuna salad on pita bread
- Grilled vegetables and pesto on cherry tomato focaccia
- Club sandwich
- Shrimps and mango salsa, fajita rolls

SOUPS

Please choose one:
- Traditional borsch
- Potato and mushroom soup
- Chicken noodle soup
- Minestrone with pesto sauce
- Green asparagus soup with focaccia croutons
- Pumpkin soup with five spices croutons

SWEETS

Please choose three:
- Trio of panna cotta
- Bittersweet chocolate cake
- Profiteroles
- Earl grey tea and milk chocolate mousse
- Apple strudel with apricot and vanilla sauce
- Sliced seasonal fruit
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment

1680 Rub
Express Lunch

Four small dishes served together as one to maximize your meeting time
Maximum 40 persons

**ASIA**

Sushi with yellow fin tuna, salmon, sea bass
California roll with Kamchatka crab
Wasabi, ginger, soy sauce
Poached vegetables in miso, sesame seeds
Torched salmon with shiitake mushrooms, salmon caviar, ponzu dressing
Vanilla rice pudding with fresh fruits
Mineral water 50 cl

**RUSSIA**

Salmon caviar with blini and condiments
Kamchatka crab salad with marinated celeriac and green apple
Spicy Georgian vegetables salad with walnut
Chicken breast Kiev, caramelized endive, potato salad
Pancakes filled with berries, vanilla sauce
Mineral water 50 cl

**ITALY**

Cold fusilli salad with vegetables, pesto and parmesan cheese shavings
Caprese with buffalo mozzarella
Cheeses with dry fruits
Marinated grilled vegetables with mint
Beef tenderloin tagliata with rocket salad and parmesan cheese
Panna cotta with strawberry coulis and mint
Mineral water 50 cl

1890 Rub

2200 Rub

1990 Rub
**Lunch buffet**

*Minimum 20 persons*

**Starters and Salads**

*Please choose four:*
- Greek salad
- Salmon tartare with beetroot and crème fraîche
- Marinated grilled vegetables
- Yellow fin tuna tartare with avocado salsa and sesame dressing
- Goat cheese, young spinach, pecan walnut salad with raspberry dressing
- Carpaccio of beef, white truffle and potato dressing, crispy celery and parmesan cheese
- Californian Cobb salad
- Roast beef salad, baked celeriac, champignon, honey lime dressing
- Assortment of marinated fishes with pickled vegetables
- Shrimp cocktail, mussels, piquillo pepper emulsion

**Soups**

*Please choose one:*
- Tomato soup with mozzarella and focaccia croutons
- Beef consommé with pelmeni
- Spicy pumpkin soup with coriander pesto
- Lentil and light curry soup with crispy bacon

**Main Courses**

*Please choose three:*
- Risotto with wild mushrooms and white truffle oil
- Grilled beef tenderloin medallions, oxtail sauce, Anna potatoes
- Pan-fried salmon, seafood couscous, red peppers and coriander sauce, marinated eggplant with mint
- Broiled pike perch, white bean mash, sautéed zucchini with mint, capers and olive sauce
- Roasted cod fillet with Kalamata olive, ratatouille
- Beef Stroganoff with boletus mushrooms and shallot confit, horseradish, mashed potatoes
- Herb crusted lamb leg, roasted potatoes, green beans, thyme and mustard sauce
- Chicken fricassée with tarragon, braised fennel, cherry tomatoes

**Sweets**

*Please choose three:*
- Tart Tatin with vanilla cream
- Profiteroles
- Pistachio crème brûlée
- Sliced seasonal fruit
- Fruit tartlet
- Pecan nut brownies
- Dulce de leche millefeuille
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment

3050 Rub
Three course 2520 Rub per person
Four course 3150 Rub per person

STARTERS AND SALADS

Please choose one:
- Caesar salad with tandoori chicken and parmesan cheese shavings
- Green field salad, goat cheese and apple, raspberry dressing
- Smoked venison carpaccio, marinated celeriac, green apple dressing, five spices oil
- Smoked duck breast salad, caramelized fig and pecan nut, watercress and sesame dressing
- Niçoise tuna salad with quail eggs
- Marinated mushrooms, rucola salad, Roquefort cheese and cherry tomatoes
- Avocado caprese with buffalo mozzarella
- Grilled scallops with citrus, beetroot and radish, fennel salad
- Beef carpaccio with parmesan cheese and rocket lettuce
- Buffalo mozzarella and Parma ham, pecorino cheese, walnut and pears
- Veal fillet tartare with anchovy and caper dressing
- Yellow fin tuna tartare, ginger and ponzu dressing, roasted sesame seeds

Crispy fried prawns and calamari, sweet and sour tomatoes, wasabi mayonnaise
Grilled octopus, chickpea and artichoke casserole, Taggiasca olives and dried tomatoes

SOUPS AND PASTA

Please choose one:
- Borlotti beans soup with rosemary pasta ribbons, crispy guanciale
- Potato and mushroom soup in rye bread cup
- Spicy pumpkin soup, coriander pesto
- Melon gazpacho with buffalo mozzarella and eggplant caviar
- Lasagna Bolognese with boletus mushroom sauce
- Risotto with white asparagus, Parma ham and rucola

MAIN COURSES

Please choose one:
- Roasted sea bream, green and white asparagus pappardelle, clams and mussels sauce
- Pan fried fillet of trout, poached ratatouille, piquillo pepper sauce
- Roasted chicken supreme, young vegetables in extra virgin olive oil and morel sauce
- Roasted pork chop, eggplant caviar, wild mushrooms, coriander sauce
- Chicken breast Kiev, sautéed green asparagus, shiitake mushrooms, caper and dry tomato sauce
- Variation on grilled vegetables, tomato fondue, salted ricotta cheese
- Roasted cod in black olive and semolina crust, saffron mashed potatoes, stuffed tomatoes and shell fish sauce
- Grilled prime beef tenderloin in herb crust, horseradish mashed potatoes, stuffed piquillo pepper, wild pepper sauce
- Grilled beef entrecote, sautéed potato with onion confit, glazed baby vegetables, boletus mushroom sauce

DESSERTS

Please choose one:
- Apple tart with Tahiti vanilla ice cream
- Baked cheese cake with marinated wild berries and pistachio ice cream
- Warm bitter chocolate cake, pecan walnut ice cream
- Vanilla mille-feuille with dry fruits and amarene ice cream
- Opera cake with white espresso ice cream
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment
## CANAPÉ RECEPTION

For a one hour reception we recommend four pieces per person

### COLD CANAPÉS

**Minimum order: 20 pieces of one kind**

- Goat cheese roulade with mint, grilled vegetables
- Tomato compote, burrata cheese shot
- Spicy babaganush, toasted almonds
- Olivier salad with ham
- Artichokes, sundried tomatoes, black olives
- Green asparagus, quail egg, aioli sauce
- Eggplant caviar, buffalo mozzarella, basil
- Beef tartare, crispy celery, pecorino cheese
- Gravad lax, fennel salad
- Nicoise salad, seared tuna
- Foie gras “au torchon” fig mustard
- Parma ham, pickled shallots, parmesan cheese
- Salmon caviar with blini (20g)
- Cheese bites (3 international cheeses)
- Mushroom Broschetta

### HOT CANAPÉS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato and olive tartlet</td>
<td>200 Rub</td>
</tr>
<tr>
<td>Falafel</td>
<td>190 Rub</td>
</tr>
<tr>
<td>Saffron arancini</td>
<td>190 Rub</td>
</tr>
<tr>
<td>Eggplant Parmigiana</td>
<td>210 Rub</td>
</tr>
<tr>
<td>Vegetarian spring rolls, plump sauce</td>
<td>230 Rub</td>
</tr>
<tr>
<td>Vegetables tempura, Gribiche sauce</td>
<td>230 Rub</td>
</tr>
<tr>
<td>Foie gras mini burger, apple compote</td>
<td>470 Rub</td>
</tr>
<tr>
<td>Beef and chicken satay with peanut sauce</td>
<td>210 Rub</td>
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<tr>
<td>(two pieces)</td>
<td></td>
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<tr>
<td>Prawns in kataif dough, tarragon</td>
<td>260 Rub</td>
</tr>
<tr>
<td>Chicken wings, blue cheese dressing</td>
<td>160 Rub</td>
</tr>
<tr>
<td>Beef tongue, truffle mashed potatoes,</td>
<td>170 Rub</td>
</tr>
<tr>
<td>horseradish sauce</td>
<td></td>
</tr>
<tr>
<td>Baked mushrooms julienne</td>
<td>190 Rub</td>
</tr>
<tr>
<td>Pirozhki (please chose one: cabbage; ham</td>
<td>130 Rub</td>
</tr>
<tr>
<td>and cheese; chicken)</td>
<td></td>
</tr>
<tr>
<td>price per one piece</td>
<td></td>
</tr>
<tr>
<td>Mini lasagna, fontina cheese fondue</td>
<td>230 Rub</td>
</tr>
<tr>
<td>Leeks and potatoes quiche</td>
<td>200 Rub</td>
</tr>
<tr>
<td>Mini beef shashlik with tkemali souse</td>
<td>290 Rub</td>
</tr>
<tr>
<td>Suluguni cheese burger</td>
<td>480 Rub</td>
</tr>
</tbody>
</table>
**Tsar’s Black Pearls Canapés**

*Minimum order: 20 pieces of one kind*

- **Beluga taste**
  Sliced lemon confit with beluga caviar and shot of Beluga vodka (5g)  
  **2200 Rub**

- **Beef tartare**
  Radish and candied ginger, beluga caviar (5g)  
  **2630 Rub**

- **Scallops “tagliata”**
  Piedmont green sauce, pickled cucumber, beluga caviar (5g)  
  **2630 Rub**

- **Burrata cheese**
  Potato and olive oil foam, beluga caviar (5g)  
  **2300 Rub**

- **Blini**
  Poached quail eggs, salted capers, beluga caviar (5g)  
  **1790 Rub**

- **Yellow fin tuna**
  Marinated in ponzu dressing, crispy vegetables, osetra caviar (5g)  
  **1580 Rub**

- **Organic egg**
  Stuffed with topinambour and cauliflower salad, osetra caviar (5g)  
  **1580 Rub**

- **Salmon sandwich**
  Dark bread, cream cheese, mustard dressing, osetra caviar (5g)  
  **1580 Rub**

- **Sicilian lemon Champagne sorbet**, osetra caviar (5g)  
  **1580 Rub**

**Pastry Corner**

- Tahiti crème brulée, caramelized banana  
  230 Rub

- Pistachio, vanilla or hazelnut profiteroles  
  190 Rub

- Baba au rum  
  370 Rub

- Cheese cake with blueberries  
  270 Rub

- Fruit tartlets  
  330 Rub

- Amaretti tiramisu  
  300 Rub

- Napoleon cake  
  260 Rub

- Pecan nut brownies  
  280 Rub

- Earl grey tea and milk chocolate mousse  
  300 Rub

- Apple and cinnamon cake  
  300 Rub

- Trio of macaroons  
  340 Rub

- Bitter chocolate and raspberry cake  
  340 Rub
COOKING STATIONS

All priced per person
Chef attendant required for all stations
1890 Rub per hour

ROASTED DUCK

Whole roasted duck confit with parsnips mash, red cabbage, caramelized apple
1260 Rub

BEEF WELLINGTON

Baked beef fillet in crust of brioche accompanied with wild mushrooms sautéed in front of your guests and served with chef’s port wine sauce
1580 Rub

BBQ RACK OF PORK

Glazed with cumin and dark beer, red onion, roasted potatoes, and creamed spinach
1160 Rub

SAN DANIELE HAM

Served with Amerigo Italian pickles
Minimum 30 persons
900 Rub

ROASTED LAMB LEG

Lemon and Pommery mustard crust, Provençal style stuffed vegetables
1260 Rub

PASTA

Fusilli and penne with your choice of two of the following sauces:
Arrabiata, amatriciana, tomato and basil or primavera
690 Rub

RISOTTO

Please choose one of the following garnishes:
Porcini mushrooms
890 Rub
Parmigiana
720 Rub
Seafood
1150 Rub
**A la carte Dinner**

*Three course 2950 Rub per person*

*Four course 3570 Rub per person*

*Choice of two main course options: additional 530 Rub per person (maximum 120 persons)*

**Starters and Salads**

*Please choose one:*

- Carpaccio of sea bass, lime and ginger dressing, crispy cauliflower and cucumber jelly
- Seared yellow tuna, crispy vegetables, orange soy sauce
- Roasted beets and celeriac salad, goat cheese, hazelnut tarragon dressing
- Pan fried scallops, warm artichokes salad and aged balsamic vinegar
- Prawns wrapped in pancetta and sage, white bean salad, gazpacho sauce
- Smoked duck breast salad, caramelized fig and pecan walnut, watercress and sesame dressing
- Beef tartare with aged parmesan cheese, celery salad and potato crisps
- Foie gras “au torchon”, variation on tomato

- **420 Rub supplement**

- Kamchatka crab salad with lime, coconut and lemon grass tapioca, mustard ice cream

- **630 Rub supplement**

**Soups and Pasta**

*Please choose one:*

- Tomato and fennel soup with light pesto croutons
- Lobster and crab soup with a medley of vegetables and tarragon
- White asparagus and ricotta soup, roasted pistachio
- Homemade ravioli with ricotta and wild mushrooms, parmesan cheese and white truffle sauce
- Risotto with duck and butternut squash
- Wild mushroom soup with ricotta and parmesan gnocchi

**Main Courses**

*Please choose one:*

- Roasted pike perch, olive oil, crushed cauliflower, vegetables, black bread crumble
- Grilled Scandinavian salmon, sautéed spinach with pine nuts and raisins, citrus and caper sauce

- **Grilled fillet of sea bass with artichokes and chick peas barigoule, panissa**
- **840 Rub supplement**

- Roasted monk fish wrapped in pancetta and sage, poached vegetables and olive oil sabayon
- **370 Rub supplement**

- Roasted duck breast glazed with wild cranberry juice, red cabbage and vanilla sauce
- **Grilled baby chicken in a sesame crust, parsnip mash, young vegetables, coriander chili sauce**
- **Grilled prime beef tenderloin in a bone marrow and herb crust, horseradish mashed potatoes, stuffed piquillo pepper, wild pepper sauce**

- **840 Rub supplement**

- **Pan fried sea bream fillet, fennel and white bean casserole, roasted artichokes and grey mullet roe**
- **950 Rub supplement**

- Roasted half Canadian lobster, olive oil, vegetables, lemon grass sauce, crispy artichokes

**Desserts**

*Please choose one:*

- French, Italian and local cheeses with celery and pear compote, pecan and cacao toasted bread

- **470 Rub supplement**

- Apple tart with Tahiti vanilla ice cream
- Nougat parfait with citrus and saffron sauce
- Trio of seasonal sorbet with almond and pistachio crisp
- Baked cheese cake with marinated wild berries and pistachio ice cream
- Vanilla mille-feuille with dry fruits and amarene ice cream
- Baba au rum with wild honey and tropical fruits, sea salt ice cream
- Opera cake with white espresso ice cream
- Regular and decaffeinated coffee, espresso, cappuccino, selection of tea, served with assortment of petits fours
DINNER BUFFET

SALADS AND STARTERS

Please choose five:
- Green leaves walnut, pear, Gorgonzola cheese salad
- Traditional beef tartare, rye bread crisp
- Mozzarella bocconcini, dry tomatoes and basil
- Caesar salad with grilled prawns
- Assortment of smoked fish with sour cream and melba toast
- Grilled eggplant with goat cheese and mint, cherry tomatoes
- Seared tuna, mushrooms salad, ponzu dressing
- Salad vinegret
- California Cobb salad
- Salmon tartare with beetroot and salmon caviar
- Octopus salad with potato, French beans and basil oil
- Roast beef with tonnato sauce

SOUPS

Please choose one:
- Goulash soup served in rye bread
- Chicken soup with noodles and vegetables
- White asparagus soup with parmesan cheese crostini
- Spring vegetables soup with basil pesto

MAIN COURSES

Please choose three:
- Thai duck red curry with steamed jasmine rice
- Pan fried pike perch, green asparagus, anchovies and basil sauce
- Roasted lamb leg, ratatouille, and Beluga lentils
- Salmon trout escalope, eggplant caviar, mignonette sauce
- Roasted chicken breast filled with couscous, sautéed spinach with pine nut
- Roasted fillet of cod on mint scented couscous, clams and mussel sauce

DESSERTS

Please choose six
- Tiramisu
- Tart Tatin with vanilla cream
- Profiteroles
- Chocolate cremino
- Pistachio crème brûlée
- Sliced seasonal fruit
- Fruit tartlet
- Pecan nut brownies
- Black forest cake
- Honey cake
- Earl grey tea and milk chocolate mousse
- Dulce de leche millefeuille
- Regular and decaffeinated coffee, espresso, cappuccino, tea assortment

4200 Rub
**STATIONS**

*All priced per person*

### COLD CARVING STATIONS

- **Italian cold cuts**
- **Amerigo pickles and assorted focaccia bread**
- **International cheeses**
- **Homemade fruit and vegetable compote**
- **Russian smoked and marinated fish: sturgeon, salmon, escolar fish, eel**
- **Beef tartare station**
  - with white truffle oil dressing and parmesan cheese, flat bread
- **Sushi, sashimi, rolls station**
  - Akami tuna, sea bream, salmon, tobiko caviar, pickled ginger, wasabi, soy sauce
- **Tuna and scallops ceviche with guacamole**

### CAVIAR TASTING STATION

- **Beluga caviar**
- **Osetra caviar**
- **Salmon caviar**

10g of each kind served with mini blini and condiments (chopped egg white, chopped egg yolk, chopped chive, chopped capers, chopped shallot and sour cream)

*Caviar sommelier service is included in the price*

Caviar can also be served at the table during dinner in individual portions.

### HOT CARVING STATIONS

*Chef attendant required for all hot stations*

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1890 Rub per hour</td>
<td></td>
</tr>
<tr>
<td><strong>Prime Rib</strong></td>
<td>1580 Rub</td>
</tr>
<tr>
<td>Baked in a salt crust, Lyonnaise potatoes, Béarnaise sauce, red wine sauce, horseradish sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Minimum 20 persons</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Lamb rack</strong></td>
<td>1370 Rub</td>
</tr>
<tr>
<td>In a bread and pecorino cheese crust, salted capers and thyme sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Peking duck</strong></td>
<td>1890 Rub</td>
</tr>
<tr>
<td>Traditional pancake, hoisin and plum sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Stuffed suckling pig</strong></td>
<td>1680 Rub</td>
</tr>
<tr>
<td>Braised white cabbage, dark beer sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Oven baked whole starlet</strong></td>
<td>6830 Rub</td>
</tr>
<tr>
<td>Sweet and sour pepper, spicy tomato sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Baked salmon fillet</strong></td>
<td>1260 Rub</td>
</tr>
<tr>
<td>Almond and caper crust, Hollandaise sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Wild turbot</strong></td>
<td>1700 Rub</td>
</tr>
<tr>
<td>In a herb and salt crust, saffron mashed potatoes, puttanesca sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted whole lamb</strong></td>
<td>1260 Rub</td>
</tr>
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**Four Seasons Hotel**

*St. Petersburg*
**Russian Table**

*Menus to include:*
- Cold appetizers on the table:
  - Salmon caviar (20g per person) with blini and sour cream
  - Marinated salmon with citrus and mustard sauce
  - Cold smoked escolar fish and halibut
  - Herring salad
  - Olivier salad
  - Kamchatka crab salad
  - Traditional Russian pickles
  - Assortment of local cold cuts
  - Marinated forest mushrooms
  - Eggplant caviar, beet caviar
  - Sliced beef tongue with egg salad, horseradish and raspberry dressing
  - Farmer cheese with walnut

**“Tolstoy”**

**Warm Starter**
- Crab and fish cake, tartare of smoked salmon with chives, beetroot and orange sauce

**Main Course**

*Please choose one:*
- Grilled sturgeon fillet, horseradish mashed potatoes, crayfish, traditional Russian vegetable sauce
- Beef Stroganoff, sautéed spinach with pine nut and raisin, potato and mushroom croquettes, sour cream

**Dessert**
- Warm chocolate fondant, sour cream and berry ice cream, pomegranate sauce
- Regular and decaffeinated coffee, espresso, cappuccino, selection of tea, served with assortment of petits fours

5570 Rub

**“Dostoevsky”**

**Warm Starter**
- Warm duck leg confit glazed with apple syrup, lentils and walnut

**Main Course**

*Please choose one:*
- Roasted pike perch fillet, lobio beans salad, vodka and shallot sauce
- Grilled chicken breast, zucchini caviar, rice and mushroom croquette, tarragon sauce

**Dessert**
- Napoleon cake with citrus, pecan nut ice cream, lingonberry compote
- Regular and decaffeinated coffee, espresso, cappuccino, selection of tea, served with assortment of petits fours

4620 Rub
**Russian Table Enhancements**

## Soups

### Chilled and Refreshing
- Melon gazpacho
- Cucumber, yogurt and mint
- Beetroot and green apple, coriander
- Tomato and raspberry, marinated scallops
- Minestrone with Genoa pesto
- Ratte potatoes and watercress

### Hot and Traditional
- Russian borsch
- Meat solyanka
- Starlet solyanka
- Shchi with mushrooms
- Beef consommé with oxtail pelmeni
- Potato and mushroom soup
- Spicy pumpkin soup
- Chicken noodle soup

## Caviar

Caviar Tasting Station:
- Beluga caviar
- Osetra caviar
- Salmon caviar

10g of each kind served with mini blini and condiments (chopped egg white, chopped egg yolk, chopped chive, chopped capers, chopped shallot and sour cream)

*Caviar sommelier service is included in the price*

### Starters and Salads

- Smoked halibut with condiments 480 Rub
- Cold smoked escolar fish with condiments 590 Rub
- Smoked eel with condiments 480 Rub
- Marinated mushrooms 370 Rub
- Salted mushrooms 370 Rub
- Kamchatka crab salad 790 Rub
- Herring salad shuba 440 Rub
- Olivier salad 440 Rub
- Vinegret salad 410 Rub
- Russian smoked meats and cold cuts with pickles 500 Rub
- Stuffed eggs and salmon caviar 480 Rub
- Cabbage and smoked ham pirozhki 190 Rub
- Chicken liver and foie gras parfait 600 Rub
- Lobio beans salad 230 Rub
- Stuffed cucumber 200 Rub
- Italian cheeses with fruit mustard 890 Rub
- Local farmer cheese with walnut 500 Rub
- Lemon marinated prawns with sweet and sour pepper 890 Rub

6830 Rub
Per person

Price upon request

Beluga, osetra, salmon caviar
Price according to the market (per 100g)
POLICIES AND DETAILS

All Prices in the menu are inclusive of 18% VAT
An additional 5% Service fee will be added to your bill

Audio Visual Equipment
Synchrotel, our in-house audio visual company, is available for all audio/visual needs.
A service technician is required for all Ballroom functions.

Decorations
Decorations or displays must be pre-approved by the hotel. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures & furnishings. No signs are to be placed in the public areas. Signs may be displayed in the banquet room only & should be professionally made.

Flags/Banners Hanging
Location for all flags, banners, signs and seals must be pre approved by Hotel

Food and Beverage
It is a policy of Four Seasons Hotel Lion Palace that all food and beverage be purchased from our facility. Any other requests must be made through the Catering Department and are subject to charges. Substitutions due to dietary restrictions can be arranged.

Packages
Packages and boxes for functions may be delivered to the Hotel one week prior to the date of the function and may be subject to a box handling charge. Your catering representative must be informed of any deliveries you plan to make. The following information must be included on all packages to ensure proper delivery:

1. Attention: Catering Manager
2. Hotel Address: Four Seasons Hotel Lion Palace St. Petersburg
   1 Voznesensky prospekt, St. Petersburg, 190000, Russia
3. Hold for— Client Name, Function/Event Name, Event Date, Function Room

The Hotel can not accept pallet deliveries.

Overnight Set-Up
Overnight set-ups in function rooms may be subject to additional rental charges and require an audio engineer and security officer.

Security
Four Seasons Hotel Lion Palace St. Petersburg will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. Any items remaining after an event and not collected, without prior arrangements with the Hotel, will be disposed of. Security personnel may be arranged through your catering representative.

Special Catering Services
Your Catering Representative can assist you in arranging décor, floral arrangements, entertainment and other special services.

Chef Attendants/Carvers
1890 Rub per Attendant per hour

Box Handling Charge
1890 Rub per Attendant per hour

Overtime
Events after 00:00am and/or after 6.5 hours of service are subject for a charge of 15 750 Rub for each additional hour

Security Officers
Price upon request

Hand-carved Ice Sculpture
Quote available upon request