HUNDREDS OF RECIPES ✦ IN-STORE CHEFS ✦ ON-SITE BAKERS ✦ MADE IN-STORE FROM SCRATCH EVERY DAY

FROM OUR KITCHEN

2026 HOLIDAY CELEBRATION MENU

COLD APPETIZERS

NEW RECIPE Mini Caprese Wraps $4.99 100g
Marinated Bocconcino and Ripe Tomatoes Wrapped in Prosciutto, Finished with Fresh Basil, a Drizzle of Olive Oil and Balsamic Reduction

Devilled Eggs (6 pieces) ..... $11.99 ea.
or • Homestyle Mushroom Pâté
• NEW Egg Yolk, Avocado, Roasted Red Peppers, Topped with Crispy Capers

NEW New Year's Savoury Rice Bites $1.99 100g
Seasoned Rice Bites with Imitation Crab, Fresh Green Onion and a Hint of Sesame

Gravlax Roll-Ups $3.49 100g
With Cream Cheese, Dill and Lemon Zest

Cranberry Pecan Goat Cheese Truffles $6.99 100g

Mascarpone and Blue Cheese Pear Halves $4.49 100g
Baked and Topped with Walnuts and Honey

Grilled Shrimp Salad with Papaya $2.99 100g
With Red Onion, Celery, Fresh Mint in Ginger Lime Vinaigrette

Imitation Lobster Delight $3.49 100g
Imitation Lobster Tossed with Creamy Kewpie Mayo, Fresh Dill, Sweet Red Peppers, and a Hint of Kimchi Paste

Alaska Layered Fish Appetizer $4.99 100g
Alaskan Pollock Fillets Poached in Milk, Slow-Cooked Carrots and Onions, Chopped Fresh Parsley, Topped with Sockeye Salmon Roe
Also available to order portioned and decorated.

Turkey Waldorf Salad $2.49 100g
Mix of Granny Smith Apples, Pineapple, Celery, Grapes, Baked Turkey Breast and Mayo

Chicken Liver Shuba Salad $2.29 100g
Layers of Chicken Liver, Sautéed Onions and Carrots, Cheese, Eggs, and Pickles

Pork and Chicken Liver Terrine $2.99 100g

Kholodets 16 oz container ..... $11.99 ea.
Traditional Chilled Meat Aspic made from Slow-Cooked Chicken and Aromatic Vegetables. Served Cold, a Classic Eastern European Delicacy

Jellied Sturgeon in Court Bouillon 16 oz container ..... $19.99 ea.
With Lemon Slices, Fresh Cranberries and Herbs

NEW Stuffed Mackerel in Aspic ..... $14.99 ea.
Mackerel Filled with Sautéed Carrots and Onions, Egg and Cornichons, Encased in Savoury Aspic. A Traditional Eastern European Delicacy

HOT APPETIZERS

French Onion Tart (Serves 4 people) ..... $9.99 ea.
Sweet Caramelized Shallots with Fresh Thyme Baked in a Shortbread Crust

Mushroom Julienne Tart ..... $5.99 ea.
Champignons in Heavy Cream Sauce Served in a Bread Shell

Spinach Artichoke Pull-Apart Bread $2.49 100g
A Warm, Shareable Bread Filled with Spinach, Artichokes, Cream Cheese, and Melted Mozzarella

NEW Snowflake Pull-Apart Bread with Cheese Dip (Serves 2-4 people) ..... $27.99 ea.
A Golden, Snowflake-Shaped Pull-Apart Bread with Swirls of Pesto, Sun-Dried Tomato Paste and Olive Tapenade, with a Warm, Melted Cheese Dip Blended with Caramelized Garlic at the Centre. Pull Apart the Savoury Bread Pieces and Dip them into the Creamy Cheese for a Delicious Sharing Appetizer

NEW Tiger Prawn in a Salmon Coat ..... $3.49 ea.
Butterflied Tiger Prawn Filled with Dill Butter, Wrapped in Tender Salmon and Finished with an Oyster Sauce Glaze

Prawn-Stuffed Mushrooms $3.99 100g
Juicy Mushroom Caps Stuffed with Spinach, Sundried Tomatoes, Feta and Cream Filling, Finished with Prawn on top and Baked in the Oven

Seafood Crêpes $5.49 100g
Stuffed with Crab Meat and Baby Shrimp, Creamy Dijon Sauce

Seafood Pilaf $3.99 100g
Rice with Calamari, Shrimp, Mussels, Scallops and Spices

Seafood Gratin in Clam Shell $4.29 100g
With Scallops, Prawns, Salmon and Squid in a Cheesy Mushroom Cream Sauce

Kulebyaka $2.29 100g
A Traditional Russian Savoury Pirog (Pie) with a Filling in a Pastry Crust
Your Choice: • Meat and Mushrooms
or • Cabbage and Eggs

Sarmale Sour Cabbage Rolls $2.49 100g
Stuffed with Mixed Meat and Rice

NEW Sausage Roll Swirls ..... $2.99 ea.
Flaky Puff Pastry Filled with Ground Lamb, Thyme and Red Onion, with a Touch of Brown Sugar and Balsamic Vinegar. Drizzled with Honey and Finished with Sesame Seeds

Bacon-Wrapped Pork Pocket $3.99 100g
Pork Shoulder and Ground Pork Blended with Mushrooms and Sun-Dried Tomatoes, Wrapped in Bacon and Crowned with an Olive

Traditional Christmas Sweet Grain Pudding Kutia $2.49 100g
Made with Wheat Kernels, Poppy Seeds, Raisins, Walnuts with Honey

MAIN COURSE SELECTIONS

Pacific Seafood Deluxe $4.99 100g
In Lemon-Ginger Cream Sauce

NEW Pomegranate-Glazed Festive Trout ..... $79.99 ea.
Whole Skinless Trout, Presented with its Head and Tail Intact, Brushed with Molasses and Oven-Baked. Finished with Pomegranate Seeds

NEW Stuffed Salmon Rotella $5.49 100g
Skin-On Salmon, Filled with a Creamy Mixture of Cream Cheese, Red Peppers, Rosemary and Chives, then Rolled into a Beautiful Presentation

NEW Salmon Wellington $4.99 100g
Salmon Layered with a Creamy Mixture of Spinach, Dill and Cream Cheese, Wrapped in Pastry and Baked until Flaky

Baked Seafood Medley Pinwheel $4.99 100g
Shrimp, Salmon, Tuna, and Orange Roughy Fillets Arranged in a Pinwheel, Baked in Housemade Herb Butter

Classic Chicken Cordon Bleu $4.49 100g
Chicken Breast Rolled with Ham and Cheese, Breaded and Fried until Golden

NEW Rolled Turkey Roulade with Prunes and Pomelo $5.49 100g
Oven-Roasted Turkey Breast Filled with Dried Fruit and Pomelo, Wrapped in Bacon for a Savoury Finish. A Delicious Centrepiece for the Holiday Table

Roasted Whole Stuffed Suckling Piglet (Serves 12 people) ..... $254.99 ea.
or • Roasted Buckwheat and Fried Mushrooms
• Broad Noodles with Mushrooms and Fried Onions

Royal-Style Duck (Serves 4-6 people) ..... $89.99 ea.
A Unique Recipe! A Whole Duck Stuffed with a Cornish Hen, Quail, and Quail Egg, each Nested Inside the next and Slow-Roasted for a Complex Flavour

Boneless Leg of Lamb or Lamb Shoulder $5.49 100g
Stuffed with Vegetables and Fresh Herbs

Boneless Prime Rib Roast $8.49 100g
With Thyme, Rosemary and Fresh Garlic

Beef Wellington $7.49 100g
Whole Tenderloin, Coated with Mushroom Pâté, Wrapped in a Crêpe and then in Puff Pastry
or • Medium Rare • Medium Well Available only by order.

NEW Beef and Bone Marrow Pie ..... $44.99 ea.
Gourmet Savoury Meat Pie Filled with Slow-Cooked Tender Beef and Topped with an Upright Marrow Bone in the Centre

Baked Bone-In Pork Ham $2.99 100g
Infused with a Housemade Marinade of Juniper Berries, Mustard Seeds, Cloves and Bay Leaves, then Oven-Baked until Tender

NEW Georgian-Style Porchetta $3.29 100g
Rolled Pork with a Fragrant Georgian-Inspired Filling of Cilantro, Garlic and Walnuts, Complemented by a Distinctive Blend of Herbs and Spices

Roasted Whole Stuffed Turkey (Serves 8-10 people) ..... $139.99 ea.
or • Turkey Sausage and Chestnuts
• Rice and Dried Fruit with Fresh Herbs

VEGETABLES AND SIDE DISHES

Ratatouille Vegetable Stew $2.49 100g
Eggplant, Zucchini, Bell Peppers, Onions, Fresh Tomatoes, Garlic, and Provence Herbs

Festive Whole Cauliflower $2.39 100g
Oven-Roasted Whole Cauliflower, Garnished with a Subtle Touch of Red and Green

Roasted Winter Vegetables $1.79 100g
Butternut Squash, Beets, and Brussels Sprouts Roasted to Bring out their Natural Sweetness

Creamy Mushroom and Chestnut Sauté $3.99 100g
Cremini, Button, and Dried Porcini Mushrooms Sautéed with Madeira Wine and Chestnuts

Layered Veggie Cake $2.49 100g
Thinly Sliced Sweet Potatoes, Grilled Portobello Mushrooms and Mozzarella with an Assortment of Other Roasted Veggies

Baked Sweet Potato Wedges with Parmesan $1.79 100g

NEW Cranberry and Red Rice Medley $2.49 100g
Nutty Red Rice Mixed with Beans, Cranberries, Orange Slices and Maple Syrup for a Touch of Sweetness and Citrus Flavour

Holiday Rice Pilaf with Cranberries and Almonds $2.99 100g
Fragrant Rice and Orzo Tossed with Cranberries, Almonds, and a Touch of Citrus

Red Skin Potato Mash with Fresh Spinach $1.99 100g

Rich and Creamy au Gratin Potatoes $2.49 100g
Thinly Sliced Potatoes in a Cream Sauce, Topped with Cheese and Baked until Golden and Bubbly

PLATTERS

Wrap and Sandwich Platter
Small: 20 Pieces ..... $39.99 ea.
Medium: 30 Pieces ..... $59.99 ea.
Large: 40 Pieces ..... $79.99 ea.

Smoked Fish Platter (Serves 10-15 people) ..... $109.99 ea.
Vegetable Platter (Serves 10-12 people) ..... $44.99 ea.
Deli Meat Platter (Serves 10-12 people) ..... $49.99 ea.
Cheese Platter (Serves 12-15 people) ..... $69.99 ea.
Fruit Platter (Serves 10-15 people) Seasonal fruit selection ..... $59.99 ea.

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OUR MENU IS IN EFFECT DECEMBER 15, 2026 – JANUARY 14, 2027.
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