

WINES BY THE GLASS

Sparkling	<i>Sparkling</i>	125 ml
NV	Cava Torre Oria Brut Rose <i>Requena-Utiel, Spain</i>	700
NV	Prosecco by Duoband Brut - Bruni <i>Veneto, Italy</i>	750
NV	Guy Allion, Cremant de Loire <i>Loire Valley, France</i>	990
NV	Codorniu Zero N\A <i>Catalonia, Spain</i>	900

Rose	<i>Rose</i>	125 ml
2023	Varas Rose, Casa Santos Lima <i>Lissabon, Portugal</i>	750

White	<i>White</i>	125 ml
2024	Pinot Grigio, Marchese Montefusco <i>Sicily, Italy</i>	690
2025	Gruner Veltliner, Topf Niederosterreich <i>Termenregion, Austria</i>	750
2024	Riesling, Ernst Ludwig <i>Rheinhessen, Germany</i>	850
2024	Sauvignon Blanc, Moon Twist <i>Malborough, New Zealand</i>	950
2022	Leonard Kreuzsch, Riesling N\A <i>Mosel, Germany</i>	690

Red		125 ml
2021	Tempranillo Gran Seleccin <i>Tierra de Castilla, Spain</i>	650
2020	Cabernet Sauvignon, Single Estate <i>Central Valley, Chile</i>	690
2024	Syrah, Alamos <i>Mendoza, Argentina</i>	850
2023	Shhh... It's Pinot Noir <i>Baden, Germany</i>	950

TEA

Assam, Sencha, Earl Grey, Jasmine	550
Ginger / Lemon	550

Chinese tea

Genmaicha	750
Bai Mu Dan	750
Gong tin pu-erh	750
Lao te guan yin	750

China tea

BEER AND CIDER

Dreamteam Brew	
Sport Pilsner N/A 330 ml	550
Port Pilsner 330 ml	600
Svyatoy domkrat 330 ml	650
dutch blanche 330 ml	600
dutch porter 330 ml	600

NON-ALCOHOLIC DRINKS

Soft drinks	
Gorkiy tonic	550
Coca-Cola	550

Coffee	
Espresso	250
Americano	250
Cappuccino	350
Ice latte	390
Espresso-tonic	400
Cold brew with cherry	450

Matcha	
Cold matcha	590
Hot matcha	590

Water	
Krasota 330 ml	150
Krasota 750 ml	250

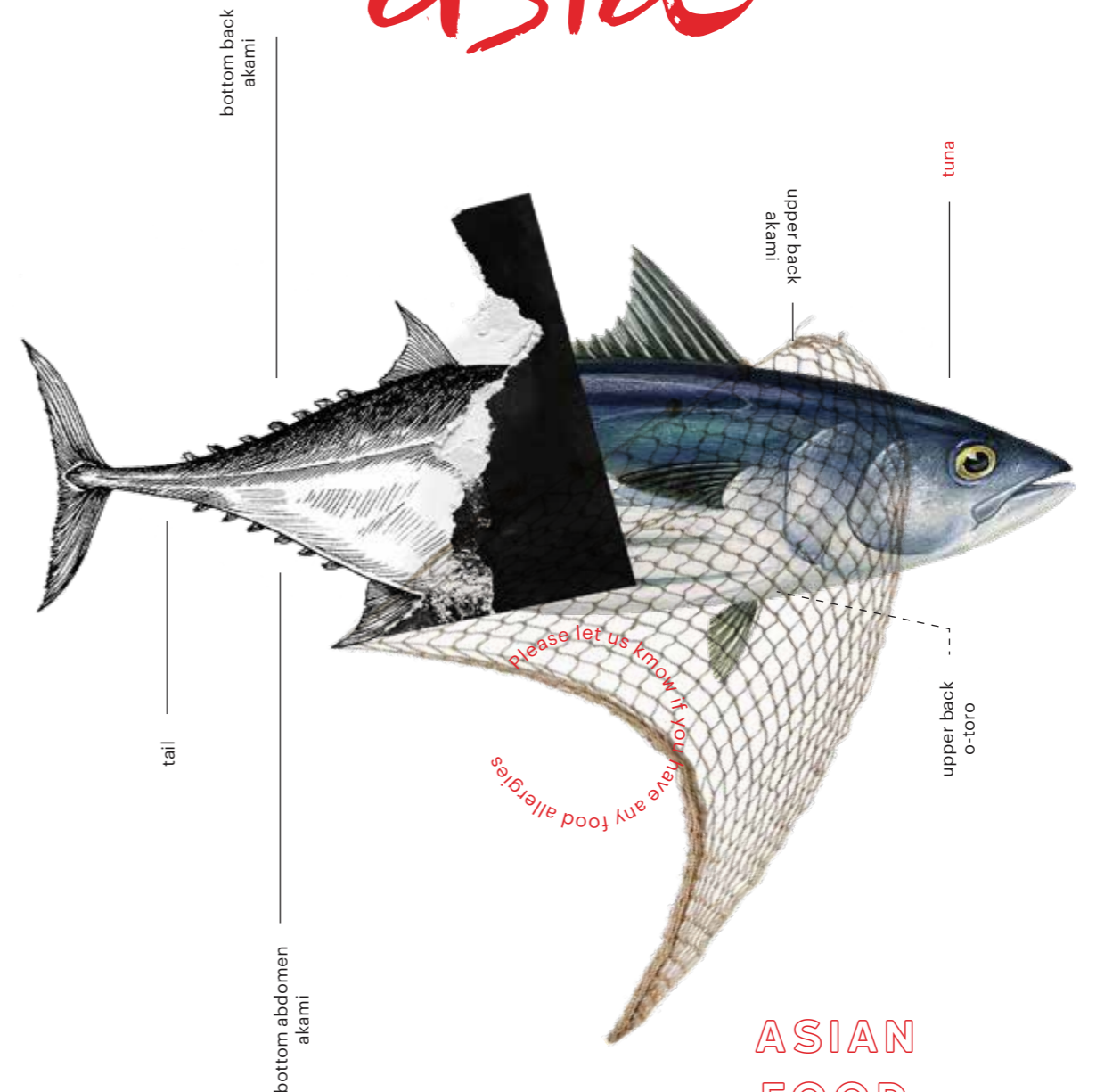
Non-alcoholic cocktails	
Wild Cherry Punch	590
Green Gimlet	590
Tomato Fizz	590

Homemade lemonade 300ml	
Grapefruit / lavender	390
Aloe / rosemary	390
Red basil / shiso	390

Hot drinks	
Citrus tea with mint and chili	650
Jasmine tea with lavender	650

DUO

asia



Executive Chef
Kolesnik Ilya

General Manager
Vyazmin Ruslan

ASIAN
FOOD
SAINTS
PETERSBURG

Rooty

APPETIZERS

- NV Spicy eggplant with cheese cream - 650 -
- N Tomato ceviche - 650 -
- Potato croquettes with stracciatella and smoked duck - 650 -
- Crispy eggplant with truffle aioli - 650 -
- Green salad with avocado and sesame sauce - 750 -
- N Young cabbage salad with avocado and truffle ponzu - 750 -
- Shrimps tempura with wasabi - 920 -
- N Beef tartare with foie gras - 1190 -

SOUP

- N Miso soup with wheat noodles and tofu - 750 -
- Shrimp bisque with lime - 920 -

CEVICHE AND SASHIMI

- N Tuna sashimi with tomato salsa 690
- N Shrimp ceviche with tomatoes and kimchi sauce 850
- N Salmon ceviche with avocado and mandarin 890
- NV Beef ceviche with fresh vegetables and kimchi 950
- Salmon sashimi with truffle sauce and fresh horseradish 990
- N Seafood ceviche with citrus sauce 1100
- N Sea bass and scallop ceviche with basil 1190
- N Sea bass sashimi with orange miso 1190
- N Scallop ceviche with ramiro pepper sorbet 1290
- N Bigeye tuna tartare with ginger sauce 1290

SIGNATURE TASTING MENU

BY CHEF
ILYA KOLESNIK

BIGEYE TUNA
WITH GINGER-ONION SAUCE

SCALLOP CEVICHE WITH PASSION FRUIT

POTATO CROQUETTE
WITH SMOKED DUCK AND TRUFFLE UNAGI

SAKHALIN SCALLOP
WITH RED CAVIAR

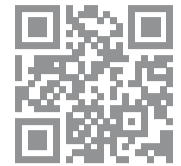
STRIPLOIN WITH EGGPLANT AND TOMATO

BROWNIE WITH BLACK GARLIC
ICE CREAM

- 5500 -

COCKTAIL AND WINE PAIRING
- 4500 -

DOWNLOAD
THE DUO DELIVERY APP
AND ORDER YOUR
FAVORITE DISHES
AT HOME



Please point the camera
at the QR-code

NOODLES AND RICE

- Wheat noodle with bisque and shrimps - 850 -
- Noodle with stewed cheek and feta - 950 -
- N Fried rice with chicken and corn - 790 -
- N Beef stir-fry with corn - 1290 -
- Fried rice with shrimps and octopus - 1300 -

N New

NV New version

Альфа Банк

Alfa Only

Cashback up to 10% on the first order of the month for Alfa Only and A-Club customers

POKE AND TACOS

- Taco with eel, cucumber and cream cheese 780
- NV Taco with shrimps and tomatoes 780
- Poke with eel and young cheese 850
- NV Poke with seared salmon, avocado and chuka 1050

MAIN DISHES

- NV Chicken thigh with mushrooms and sake sauce 850
- Veal cheeks in Black Pepper sauce 1100
- Flounder with creamy dashi and fried romaine 1100
- N Salmon with coconut burblanc and cauliflower cream 1550
- Scallops with truffle ponzu and carrot cream 1100

N Fried octopus with tomato and creamy korean barbecue 1850

N Beef with miso mousse and foie gras 1650

Perfectly paired with whiskey Dewar's 8 Japanese Smooth 2100

Please let us know if you have any food allergies

7% КЕШБЭК НА ВСЁ МЕНЮ ПРИ ОПЛАТЕ КАРТОЙ
MIR SUPREME
подробнее на xampriyet.ru | имеются ограничения

HAND-ROLLS

- Hand-roll with eel 650
- Hand-roll with salmon 720
- Hand-roll with bigeye tuna 750
- Hand-roll with crab 950

DUMPLINGS AND BAO

- Bao with beef cheek - 720 -
- N Bao with duck - 780 -
- Spicy beef gyoza - 720 -
- Gyoza with mushrooms and truffle sauce - 750 -
- Dim sum with crab and scallop - 850 -