

BREAKFAST price gr

24 HOURS





BREAKFAST SETS

continental breakfast	950		
homemade bakery basket with butter, fruit preserves, honey, choice of muesli, corn flakes, coco crisps with cold or hot milk or swiss bircher muesli a glass of freshly squeezed orange, apple, grapefruit or carrot juice coffee, tea or hot chocolate, with hot, cold, skimmed or soy milk			
swiss breakfast	1350		
continental breakfast plus your choice: potato rosti, bacon or sausage (chicken/pork-beef) choice of 2 eggs: fried — over easy or sunny side up, scrambled, omelette — classic or egg white, poached, hard-boiled or soft-boiled choice of 2 side dishes: cheese, ham, tomatoes, onion, mushrooms, fresh herbs, pepper or bacon			


YOGURT

plain, low-fat or fruit flavor	250	250	
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CEREALS

corn flakes / coco crisps / muesli with milk and dried fruits	300	200/50/50	
traditional swiss bircher muesli	350	200	  

TWO EGGS

fried eggs — sunny side up or over easy, poached, scrambled, omelette — classic or egg white, hard-boiled or soft-boiled with a choice of 2 ingredients: cheese, bacon, ham, tomatoes, onions, herbs, mushrooms or pepper	350		
traditional eggs benedict: english muffin, ham, poached egg and hollandaise sauce	600	270	
royal eggs benedict: english muffin, smoked salmon, poached egg and hollandaise sauce	600	275	

FRUITS

seasonal fruits	390	300	
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HOMEMADE BAKERY & SWEETS

sweet pastry with butter, fruit preserves, honey	450	240
syrniki with sour cream and honey	450	150/100
warm crêpes with sour cream and jam	450	50/50/90
traditional waffles with maple syrup	450	85/60

A discretionary service charge of 180 rubles per order will be added.
all prices are in russian rubles including vat.











We care about your health. Please, inform the waiter about the products, which may cause allergic reactions.
You can find the table of allergens at the end of the menu.

ALL DAY DINING


price gr

AVAILABLE FROM 11:00 TO 23:00

STARTERS AND SALADS

beef hamburger with bacon, romaine lettuce, cheddar cheese and french fries	990	380/150/40	
black zander burger with remoulade sauce, potato chips and blue cheese dip	950	370/150/40	
classic caesar salad - romaine lettuce, bacon bits, croutons, egg, classic caesar dressing and chicken	790	260	 
spicy hoisin wings with sesame and cilantro	690	200/50	
local cheese platter: open fire smoked cheese, suluguni, brynza and chechel	650	140/85	 
european cheese platter with grapes, dried apricots and fruit jam	1400	180/156	
fish set: cod liver, smoked trout, herring pate and pike caviar, with sour cream	950	164/50/14	
burrata with beets, radish and microgreens	990	240	 
greek salad with feta and red onion	790	260	 
warm mix salad with prawns, mango and orange	1290	200	 
russian salad with tongue	690	200	
grilled vegetables	390	200	

SOUPS

borsch with duck confit and prune pastille	690	380	
zander soup with cilantro and tomatoes	690	300/100/40	
chicken noodle soup with spinach	590	350	

PIZZA

pizza margarita	690	425	
pizza with smoked chicken, salami, arugula and pesto	790	500	
pizza with porcini mushrooms, truffle oil and arugula	890	500	
pizza with seafood	990	500	
pizza quattro formaggi	890	480	

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well-being (vitality)



local specialties



International food favorites



swiss cuisine



vegan





available from 23:00 to 11:00

ALL DAY DINING





price gr

AVAILABLE FROM 11:00 TO 23:00




PASTA

spaghetti carbonara	750	400	
tagliatelle bolognese	750	250	
pappardelle with porcini mushrooms	990	300	
seafood linguine with sauce of your choice (tomato sauce / cream sauce)	890	420	

MAIN DISH

black sea mussels sautéed in white wine with thyme and tomatoes	990	300/100/20	
special of the day: black sea fish — local fishermen morning delivery (confirm the assortment with our waiter)	890	305	
cod with olive, spinach and annual herbs baked in parchment	990	280	
chicken tapaka with mix salad and fresh vegetables	1290	280/120/30	
beef stroganoff with side of your choice (mashed potato / buckwheat)	1290	150/100	
duck breast with barley and onion sauce	990	80/120/20	
farro with stewed mushrooms, tofu sauce and pumpkin seeds pesto	750	340	

DESSERTS

curd mousse with chia seeds and strawberry coulis	450	150	
strawberry-basil and pineapple-tarragon sorbets with berries and merengue	450	155	
mango passion fruit cheesecake with strawberry-basil sauce	550	240	
bouchée with truffle crème, raspberry jelly and fruit marshmallow	450	100	
ice cream, made in swissôtel kamelia confectionery: vanilla, strawberry, chocolate, coconut, coffee, cherry	200	50/15	
sorbets, made in swissôtel kamelia confectionery: citrus, raspberry, mango, black currant, passionfruit	200	50/15	
seasonal fruits and berries	690	500	

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local specialties



International food favorites



swiss cuisine



vegan














available from 23:00 to 11:00

ALL DAY DINING
AVAILABLE FROM 11:00 TO 23:00

price gr

SWISSÔTEL SIGNATURE DISHES

price grams

bircher muesli: oats, lemon, apple, nuts, milk, honey and berries	350	200	 
crispy swiss muesli with apple puree, fresh fruits, milk / yogurt of your choice	350	100/100/250	
traditional eggs benedict: english muffin, ham, poached egg and hollandaise sauce	600	270	
royal eggs benedict: english muffin, smoked salmon, poached egg and hollandaise sauce	600	275	
the club sandwich with chicken, tomato, romaine lettuce, bacon, mayonnaise on white bread, served with french fries	750	300/100/50	 
the burger with beef pattie, lettuce, tomato, onion, mayonnaise and gherkin on a sesame seed bun additional options: cheddar cheese, bacon	750	325/100/70	
the cheeseburger with beef pattie, lettuce, tomato, onion, mayonnaise and gherkin on a sesame seed bun additional options: cheddar cheese, bacon	790	370/100/70	
classic caesar salad — romaine lettuce, bacon bits, croutons, egg, classic caesar dressing and chicken	790	260	 
classic caesar salad — romaine lettuce, croutons, egg, classic caesar dressing and crunchy bacon	790	220	
classic caesar salad — romaine lettuce, croutons, egg, classic caesar dressing and tiger prawns	1550	260	
“ghackets & hörnli” — pasta with stewed beef sauce, red wine, vegetables, crispy onion, apple puree and grated cheese	750	385/50/30	
swiss chocolate cake with vanilla ice cream and warm sauce	650	90/50/50/80	

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WINE BY THE GLASS

price

ml

CHAMPAGNE AND SPARKLING

aoc moët chandon brut imperial, champagne, france 3800 200

abrau durso premium brut, russia, krasnodarskiy kray 550/3300 125/750

WHITE

igt pinot grigio delle venezie, parini, italy, veneto (semi-seco) 500/3000 125/750

chardonnay reserva estate collection, viu manent, chile, colchagua leyda 600/3600 125/750

chardonnay, chateau tamagne, russia, krasnodarskiy kray 350/2100 125/750

ROSÉ

aoc rosé d'anjou, elysis, france, loire valley (semi-sweet) 600/3600 125/750

RED

docg chianti rondone, italy, toscana 550/3300 125/750

merlot reserva estate collection, viu manent, chile, colchagua leyda 600/3600 125/750

cabernet sauvignon, chateau tamagne, russia, krasnodarskiy kray 350/2100 125/750

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WINE

	price	ml
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CHAMPAGNE

aoc dom pérignon brut vintage, moët chandon, france, champagne	39000	750
aoc moët chandon brut imperial, france, champagne	13000	750
aoc 'r' de ruinart brut, france, champagne	14500	750
aoc louis roederer brut rosé vintage, france, champagne	18000	750

SPARKLING

doc pinot grigio brut rosé, canti, italy, piemonte	3500	750
doc prosecco maschio dei cavalieri, italy, veneto	3900	750
asti martini, italy, piemonte (sweet)	4500	750
abrau durso premium rosé, russia, krasnodarskiy kray	3300	750

WHITE

aoc ladorier bordeaux blanc, france, bordeaux	3000	750
aoc petit chablis, jean-marc brocard, france, burgundy	6000	750
do lolo albariño, paco&lola, spain, rías baixas	4000	750
sauvignon blanc reserva, viña caliterra, chile, central valley	3700	750
lublu, domaine burnier, russia, krasnodarskiy kray	3300	750

ROSÉ

do gran feudo rosado, bodegas chivite, spain, navarra	3500	750
do vina esmeralda rosé, torres, spain, catalonia (semi-seco)	3900	750

RED

aoc dourthe grand terroirs medoc, france, bordeaux	4000	750
doc bardolino cavatina, cantina del coppiere, italy, veneto	3000	750
do fuerte viejo roble, bodegas y vinedos rauda, spain, ribera del duero	3600	750
cabernet sauvignon reserva, viña caliterra, chile, central valley	3700	750
merlot, domaine burnier russia, krasnodarskiy kray	3300	750

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BEVERAGES price ml origin

APERITIVES

martini bianco	290	50	italy
martini extra dry	290	50	italy

VODKA

tsarskaya original	300	50	russia
tsarskaya gold	370	50	russia
finlandia	390	50	finland
beluga	470	50	russia

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gordons	590	50	england
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RUM

bacardi carta blanca	450	50	puerto rico
havana club 3 y.o.	470	50	cuba

BLENDED SCOTCH WHISKEY

johnnie walker black label	930	50	scotland
ballantines 12 y.o.	890	50	scotland
chivas regal 12 y.o.	950	50	scotland

SCOTCH SINGLE MALT WHISKEY

glenmorangie the original 10 y.o.	1100	50	scotland
macallan 12 y.o.	1400	50	scotland

IRISH WHISKEY

jameson	590	50	ireland
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AMERICAN WHISKEY

jack daniel's	690	50	usa
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COGNAC

hennessy vsop	1350	50	france
martel vsop	1350	50	france
courvoisier vsop	1350	50	france

TEQUILA

olmeca blanco	550	50	mexico
olmeca gold	590	50	mexico

LIQUORS

limonchello	650	50	italy
baileys	490	50	ireland
jagermeister	490	50	germany

BEVERAGES price ml origin

BEER

bud non-alco	250	330	russia
sibirskaya korona classic	250	470	russia
hoegaarden	450	470	russia
heineken	550	330	netherlands
spaten munchen light	650	500	germany
spaten munchen dark	650	500	germany

SOFT DRINKS

coca-cola / coca-cola zero	250	330
fanta / sprite / tonic water	250	250
sparkling / still mineral water (russia)	280	500
sparkling / still mineral water (import)	350	330

FRESHLY SQUEEZED JUICES



orange / apple / grapefruit / carrot	390	250
pineapple	650	250
celery	580	250
apple and celery / carrot and celery	420	250

CHILLED JUICES

orange / cherry / tomato / apple / pineapple / grapefruit / cranberry	200	250
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COFFEE

espresso / ristretto / americano	290	30/20/160
decaffeinated coffee	290	160
cappuccino / latte / double espresso	370	160/250/60
hot chocolate	350	160

TEA

assam / sencha / jasmine / earl gray / chamomile / ginger lemongrass / moroccan mint / melon oolong / fruit punch / sweet orange / ceylon / black tea with thyme / krasnaya polyana herbal tea	390	600
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well-being (vitality)



local specialties



International food favorites



swiss cuisine



vegan

KIDS MENU price gr

STARTERS AND SALADS

constructor salad (mix it yourself)	350	200/40
baked beets salad with green apple	350	250
vegetables sticks	350	150/50
hot super sandwich	490	290
fried zucchini sticks with cheese and yoghurt sauce	290	150/50



SOUPS

soup with chicken meet balls	450	300
cream of broccoli	350	250
cream of cauliflower	350	250
cream of potato	350	250

MAIN DISH

colored beef pelmeni	450	180
turkey cutlets with a side of your choice	550	110/50
meet cutlets (beef and pork) with a side of your choice	550	110/50
chicken cutlets with a side of your choice	550	110/50
meet balls pasta with sauce of your choice (tomato / cream)	550	80/100
fish sticks with potato smileys and cucumbers and greens tartar sauce	550	170/50
chicken nuggets with potato smileys and ketchup	550	170/50
mini cheeseburger with french fries	590	200/100/50
pizza with tomatoes and cheese	550	270



SIDES

mashed potato	150	150
buckwheat	150	150
pasta	150	150
potato smileys with ketchup	150	100/50
steamed broccoli	150	100



DESSERTS

happy smiley — lemon crème with merengue	350	90/20
popsicle mini duet — classic cheesecake and cheesecake with black currant coulis	390	120/30
hedgehogs in the berry meadow	350	105/75
strawberry milkshake with whipped cream, cookies and chocolate crumbs	250	200
assorted ice cream	200	50

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swiss cuisine



vegan

The list of common allergens



Menu



BREAKFAST SETS

continental breakfast

homemade bakery basket	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
muesli, corn flakes, coco crisps	X	✓	X	X	X	X	✓	X	X	✓	✓	X	X	X
swiss bircher muesli	X	✓	X	X	X	X	✓	X	X	✓	✓	X	X	X

swiss breakfast

potato rosti	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
bacon	X	X	X	X	X	X	X	X	X	X	X	X	X	X
sausage (chicken/pork-beef)	X	✓	X	X	X	X	X	X	X	X	X	X	✓	X
two eggs	X	X	X	✓	X	X	✓	X	X	X	X	X	X	X
side dishes: cheese,	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
ham	X	✓	X	X	X	X	X	X	X	X	X	X	X	X
tomatoes, onion, mushrooms, fresh herbs, pepper or bacon	X	X	X	X	X	X	X	X	X	X	X	X	X	X

YOGURT

plain, low-fat or fruit flavor	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
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CEREALS AND MUESLI

corn flakes / coco crisps / muesli with milk and dried fruits	X	✓	X	X	X	X	✓	X	X	✓	✓	X	X	X
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FRUITS

seasonal fruits	X	X	X	X	X	X	X	X	X	X	X	X	X	X
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HOMEMADE BAKERY & SWEETS

sweet pastry with butter, fruit preserves, honey	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
syrniki with sour cream and honey	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
warm crêpes with sour cream and jam	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
traditional waffles with maple syrup	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X

The list of common allergens



Menu



STARTERS AND SALADS

beef hamburger with bacon, romaine lettuce, cheddar cheese and french fries	X	✓	X	✓	X	X	✓	X	✓	X	X	✓	X	✓
black zander burger with remoulade sauce, potato chips and blue cheese dip	X	✓	X	✓	✓	X	✓	✓	X	X	X	✓	X	X
classic caesar salad - romaine lettuce, bacon bits, croutons, egg, classic caesar dressing and chicken	X	✓	X	✓	X	X	✓	X	✓	X	X	X	X	X
spicy hoisin wings with sesame and cilantro	X	X	X	X	X	X	X	X	X	X	X	✓	✓	X
local cheese platter: open fire smoked cheese, suluguni, brynza and chechel	X	X	X	X	X	X	✓	X	X	✓	X	X	X	X
european cheese platter with grapes, dried apricots and fruit jam	X	X	X	X	X	X	✓	X	X	✓	X	X	X	X
fish set: cod liver, smoked trout, herring pate and pike caviar, with sour cream	X	X	X	X	✓	X	✓	X	X	X	X	X	X	X
burrata with beets, radish and microgreens	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
greek salad with feta and red onion	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
warm mix salad with prawns, mango and orange	X	X	✓	X	X	X	X	X	X	X	X	X	X	X
russian salad with tongue	X	X	✓	✓	X	X	X	X	X	X	X	X	X	X
grilled vegetables	X	X	X	X	X	X	X	X	X	X	X	X	X	X

SOUPS

borsch with duck confit and prune pastille	X	X	X	X	X	X	X	X	X	X	X	X	X	X
zander soup with cilantro and tomatoes	X	X	X	X	✓	X	X	X	X	X	X	X	X	X
chicken noodle soup with spinach	✓	X	X	X	X	X	X	X	X	X	X	X	X	X

PIZZA

pizza margarita	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X
pizza with smoked chicken, salami, arugula and pesto	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X
pizza with porcini mushrooms, truffle oil and arugula	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X
pizza with seafood	X	✓	✓	X	✓	X	✓	✓	X	X	X	X	X	X
pizza quattro formaggi	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X

PASTA

spaghetti carbonara	✓	✓	X	✓	X	X	X	X	X	X	X	X	X	✓
tagliatelle bolognese	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	✓
pappardelle with porcini mushrooms	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	✓
sea food linguine with sauce of your choice (tomato sauce / cream sauce)	X	✓	✓	✓	✓	X	X	✓	X	X	X	X	X	✓

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Menu



MAIN DISH

black sea mussels sautéed in white wine with thyme and tomatoes	X	X	X	X	X	X	X	✓	X	X	X	X	X	✓
special of the day: black sea fish — local fishermen morning delivery (confirm the assortment with our waiter)	X	✓	X	X	✓	X	X	X	X	X	X	X	X	X
cod with olive, spinach and annual herbs baked in parchment	X	X	X	X	✓	X	X	X	X	X	X	X	X	✓
chicken tapaka with mix salad and fresh vegetables	X	X	X	X	X	X	X	X	X	X	X	X	X	X
beef stroganoff with side of your choice (mashed potato / buckwheat)	X	X	X	X	X	X	✓	X	X	X	X	X	X	✓
duck breast with barley and onion sauce	X	✓	X	X	X	X	X	X	X	X	X	X	X	✓
farro with stewed mushrooms, tofu sauce and pumpkin seeds pesto	X	X	X	X	X	X	X	X	X	✓	X	X	✓	X

DESSERTS

curd mousse with chia seeds and strawberry coulis	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
strawberry-basil and pineapple-tarragon sorbets with berry and merengue	X	X	X	✓	X	X	X	X	X	X	X	X	X	X
mango passion fruit cheesecake with strawberry-basil sauce	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
bouchée with truffle crème, raspberry jelly and fruit marshmallow	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
ice cream, made in swissôtel kamelia confectionery: vanilla, strawberry, chocolate, coconut, coffee, cherry	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
sorbets, made in swissôtel kamelia confectionery: citrus, raspberry, mango, black currant, passionfruit	X	X	X	X	X	X	X	X	X	X	X	X	X	X
seasonal fruits and berries	X	X	X	X	X	X	X	X	X	X	X	X	X	X

SWISSÔTEL SIGNATURE DISHES

bircher muesli: oats, lemon, apple, nuts, milk, honey and berries	X	✓	X	X	X	X	✓	X	X	✓	X	X	X	X
crispy swiss muesli with apple puree, fresh fruits, milk / yogurt of your choice	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X
traditional eggs benedict: english muffin, ham, poached egg and hollandaise sauce	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
royal eggs benedict: english muffin, smoked salmon, poached egg and hollandaise sauce	X	✓	X	✓	✓	X	✓	X	X	X	X	X	X	X
the club sandwich with chicken, tomato, romain lettuce, bacon, mayonnaise on white bread, served with french fries	X	✓	X	✓	X	X	✓	X	✓	X	X	X	X	X
the burger with beef pattie, lettuce, tomato, onion, mayonnaise and gherkin on a sesame seed bun additional options: cheddar cheese, bacon	X	✓	X	✓	X	X	X	X	✓	X	X	✓	X	X
the cheeseburger with beef pattie, lettuce, tomato, onion, mayonnaise and gherkin on a sesame seed bun additional options: cheddar cheese, bacon	X	✓	X	✓	X	X	✓	X	✓	X	X	✓	X	X
classic caesar salad — romaine lettuce, bacon bits, croutons, egg, classic caesar dressing and chicken	X	✓	X	✓	X	X	✓	X	✓	X	X	X	X	X
classic caesar salad — romaine lettuce, croutons, egg, classic caesar dressing and crunchy bacon	X	✓	X	✓	X	X	✓	X	✓	X	X	X	X	X
classic caesar salad — romaine lettuce, croutons, egg, classic caesar dressing and tiger prawns	X	✓	✓	✓	X	X	✓	X	✓	X	X	X	X	X
“ghackets & hörnli” - pasta with stewed beef sauce, red wine, vegetables, crispy onion, apple puree and grated cheese	X	✓	X	✓	X	X	X	✓	X	X	X	X	X	X
swiss chocolate cake with vanilla ice cream and warm sauce	X	X	X	✓	X	X	X	✓	X	✓	X	X	X	X

The list of common allergens



Kids Menu



STARTERS AND SALADS

constructor salad (mix it yourself)	✓	X	X	X	X	X	X	X	X	X	X	X	X	X
baked beets salad with green apple	X	X	X	✓	X	X	X	X	X	X	X	X	X	X
vegetables sticks	X	X	X	X	X	X	X	X	X	X	X	X	X	X
hot super sandwich	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
fried zucchini sticks with cheese and yoghurt sauce	X	X	X	X	X	X	✓	X	X	X	X	X	X	X

SOUPS

soup with chicken meet balls	✓	X	X	X	X	X	X	X	X	X	X	X	X	X
cream of broccoli	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
cream of cauliflower	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
cream of potato	X	X	X	X	X	X	✓	X	X	X	X	X	X	X

MAIN DISH

colored beef pelmeni	X	✓	X	✓	X	X	✓	X	X	X	X	X	X	X
turkey cutlets with a side of your choice	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X
meet cutlets (beef and pork) with a side of your choice	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X
chicken cutlets with a side of your choice	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X
pasta with meet balls with sauce of your choice (tomato / cream)	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
fish sticks with potato smileys and cucumbers and greens tartar sauce	X	✓	X	✓	X	X	X	X	✓	X	X	X	X	X
chicken nuggets with potato smileys and ketchup	X	✓	X	✓	X	X	X	X	X	X	X	X	X	X
mini cheeseburger with french fries	X	✓	X	✓	X	X	✓	X	✓	X	X	X	X	X
pizza with tomatoes and cheese	X	✓	X	X	X	X	✓	X	X	X	X	X	X	X

SIDES

mashed potato	X	X	X	X	X	X	✓	X	X	X	X	X	X	X
buckwheat	X	X	X	X	X	X	X	X	X	X	X	X	X	X
pasta	X	✓	X	✓	X	X	X	X	X	X	X	X	X	X
potato smileys with ketchup	X	X	X	X	X	X	X	X	X	X	X	X	X	X
steamed broccoli	X	X	X	X	X	X	X	X	X	X	X	X	X	X

DESSERTS

happy smiley — lemon crème with merengue	X	X	X	✓	X	X	✓	X	X	X	X	X	X	X
popsicle mini duet — classic cheesecake and cheesecake with black currant coulis	X	X	X	✓	X	X	✓	X	X	X	X	X	X	X
hedgehogs in the berry meadow	X	✓	X	X	X	X	X	X	X	X	X	X	X	X
strawberry milkshake with whipped cream, cookies and chocolate crumbs	X	✓	X	X	X	X	X	X	X	X	X	X	X	X
assorted ice cream	X	X	X	✓	X	X	✓	X	X	X	X	X	X	X