



*ChinChin*  
CAFE

# MENU



## SALADS AND APPETIZERS

|   |      |
|---|------|
| Vegetable salad with olive or soy and sesame dressing .....                       | 500  |
| Italian salad with various sorts of tomatoes, mozzarella and basil dressing ..... | 700  |
| Arugula, avocado and cherry tomatoes with balsamic dressing.....                  | 650  |
| Caesar salad with peking duck.....  | 700  |
| Caesar salad with crispy chicken.....   | 600  |
| Caesar salad with crab cutlets.....   | 600  |
| Warm salad with tuna, potato, green peas and tomatoes.....                        | 700  |
| Spicy salad with steamed chicken, eel and mushrooms .....                         | 600  |
| Arugula and corn salad with fried shrimps And squids (prepared at your table).... | 1200 |
| Layered salad with squid meat, rice noodles and avocado.....                      | 1000 |
| Warm salad with beef, aubergines and young potatoes .....                         | 750  |
| Warm salad with glass noodles, chopped meat, vegetables And crispy basil .....    | 600  |



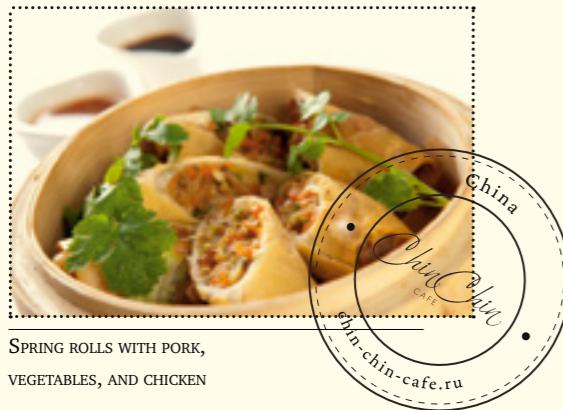
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| Dim sum mix with various fillings: salmon, tuna and smoked eel.....  | 900  |
| Salad with mango, fried peanuts, crispy fish,<br>shrimps, chili pepper and sweet and sour sauce .....            | 1250 |
| Spicy Cabbage kimchi .....   | 250  |
| Spicy Chinese spicy cucumbers .....  | 300  |
| Tuna tartare .....   | 750  |
| Salmon tartare (prepared at your table) .....  | 850  |
| Tartare of marbled beef with condimental flavor from anchovy,<br>capers, pickles, ginger, and pickled beet ..... | 1400 |
| Scallops, poached in olive oil with fresh asparagus and snow peas topping<br>a cucumber .....                    | 1200 |
| Mixed green salad with cherry tomatoes and celery<br>under olive cucumber dressing .....                         | 400  |
| Dim sama of cucumber stuffed with seafood, steamed<br>and dressed with tobiko caviar.....                        | 400  |
| Cheese plate .....   | 1350 |

## SMOOTHIES

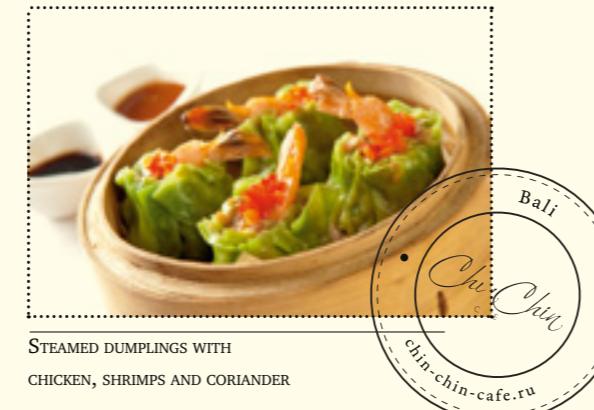
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| Avocado with cucumber, celery and herbes de Provence ..... | 300 |
| Tomato meat with celery and mascarpone.....                | 300 |
| Blackberry and raspberry with mascarpone and mint .....    | 300 |
| Strawberry with ice-cream .....                            | 300 |
| Pineapple and passion fruit .....                          | 300 |

## DUMPLINGS AND SPRING ROLLS

|   |     |
|---|-----|
| Steamed dumplings with shrimps and flying fish caviar ..... | 650 |
| Steamed dumplings with beef .....                           | 350 |
| Steamed dumplings with vegetable.....                       | 400 |
| Boiled dumplings with lamb .....                            | 350 |
| Spring rolls with pork, vegetables and chicken.....         | 350 |
| Spring roll with vegetables .....                           | 350 |
| Set of wonton .....   | 800 |
| Steamed dumplings with chicken, shrimps and coriander ..... | 450 |



SPRING ROLLS WITH PORK,  
VEGETABLES, AND CHICKEN



STEAMED DUMPLINGS WITH  
CHICKEN, SHRIMPS AND CORIANDER

## NOODLES AND RICE

|   |     |
|---|-----|
| Egg noodles with chicken .....  | 400 |
| Singapore noodles with shrimps .....  | 800 |
| Cellophane wok-fried noodles with beef tenderloin,<br>Shiitake mushrooms and spring onions..... | 600 |
| Fried rice with vegetables and egg .....  | 400 |
| Thai rice with chicken and tiger shrimps .....  | 700 |
| Buckwheat noodles with mushrooms in oyster sauce .....  | 500 |
| Seychuanski noodles with beef and asparagus .....   | 800 |
| Thai rice with pork and corn.....   | 500 |
| Steamed rice.....   | 150 |



BUCKWHEAT NOODLES WITH MUSHROOMS  
IN OYSTER SAUCE



SEYCHUANSKI NOODLES WITH BEEF AND ASPARAGUS

## SOUPS

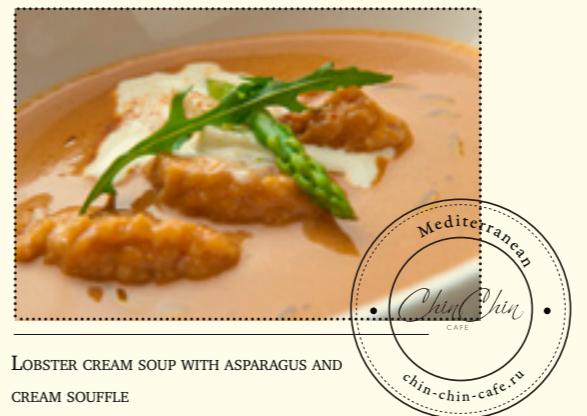
|  |      |
|--|------|
| Chicken broth with dumplings.....  | 350  |
| Tom-yum soup with chicken and coconut .....  | 750  |
| Pumpkin cream soup seasoned with truffle oil .....   | 400  |
| Lobster cream soup with asparagus and cream souffle.....   | 800  |
| Soup with squid meat seasoned with egg, nori seaweed and soy sauce.....                            | 950  |
| Soup with three types of noodles and mushrooms .....   | 500  |
| Seafood soup with fresh tomatoes seasoned with lime juice,<br>spicy chili paste and coriander..... | 980  |
| Tom yum .....  | 900  |
| Coconut milk soup with shrimps, chicken and rice noodles.....                                      | 650  |
| Cream-soup of corn .....   | 850  |
| Clear chicken broth, seasoned zucchini slices, soy sprouts, herbs and olive oil ....               | 600  |
| Vegetable soup with noodles with seafood .....   | 500  |
| Soup of cucumber, celery, spinach and seafood quenelles .....                                      | 1100 |
| Cream of corn with crab meat.....  | ???? |



SEAFOOD SOUP WITH FRESH TOMATOES SEASONED  
WITH LIME JUICE, SPICY CHILI PASTE AND CORIANDER



COCONUT MILK SOUP WITH SHRIMPS,  
CHICKEN AND RICE NOODLES



LOBSTER CREAM SOUP WITH ASPARAGUS AND  
CREAM SOUFFLE



TOM-YUM SOUP WITH CHICKEN AND COCONUT

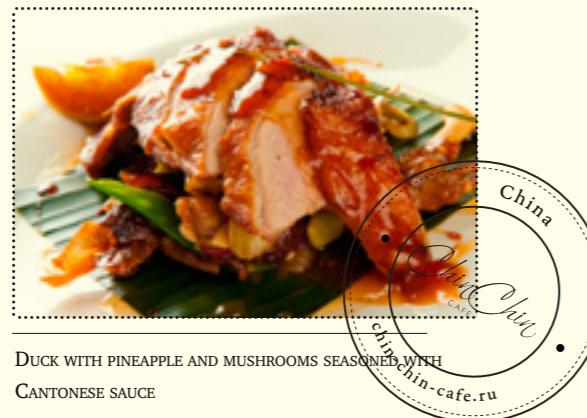
## ENTREES

### VEGETABLES

|  |     |
|--|-----|
| Tofu fried with bamboo and shiitake mushrooms.....                               | 400 |
| Aubergines with oyster sauce.....  | 420 |
| Young potatoes fried with chinese mushrooms .....                                | 400 |
| Wok vegetables (sweet pepper, aubergine, zucchini, leek, tomato) .....           | 400 |
| Wok-fried spinach with Chinese lettuce and coriander.....                        | 500 |
| Asparagus and green peas with white pepper and peanut sauce.....                 | 600 |
| Mashed potatoes and yor choose of mozzarella, brokkoli, cilantro and wasabi..... | 250 |

### POULTRY

|  |      |
|--|------|
| Peking duck with pancakes.....   | 1800 |
| Duck with sweet and sour tamarind dressing and peanuts .....                               | 1000 |
| Chicken liver with mushrooms and potatoes.....   | 450  |
| Peking chicken .....   | 650  |
| Fried foie gras with figs and chestnuts .....  | 1000 |
| Diet chicken, soy sprouts sandwiched,<br>leek, carrots and herbs, cooked in the oven ..... | 350  |



### MEAT

|  |      |
|--|------|
| Lamb backed with caramelized onions and broccoli.....                            | 650  |
| Lamb tenderloin fried with vegetables .....                                      | 1100 |
| Filet mignon of beef with green peas, citronella and berry sauce.....            | 1300 |
| Pork with sweet and sour dressing .....  | 650  |
| Wok-fried marbled beef slices with young peas, mashed potatoes and coriander.... | 1100 |
| Beef on the hot pan with straw mushrooms and sweet pepper.....                   | 800  |
| Wok-fried pork slices with asparagus and spinach with crispy noodles .....       | 750  |
| Sichuan pork .....   | 600  |



WOK-FRIED MARBLED BEEF SLICES WITH YOUNG PEAS, MASHED  
POTATOES AND CORIANDER



FILET MIGNON OF BEEF WITH GREEN PEAS, CITRONELLA AND BERRY  
SAUCE

## FISH AND SEAFOOD

|  |      |
|--|------|
| Royal shrimps thermidor with mushrooms, pineapples<br>and asparagus cooked with two dressings.....   | 1600 |
| <span style="color: red;">◆</span> Fried tiger shrimps with shiitake mushrooms on the hissing pan.....   | 1100 |
| <span style="color: red;">◆</span> Fried scallops in oyster sauce.....   | 1450 |
| <span style="color: red;">◆</span> Fried scallops with young asparagus.....  | 1350 |
| Singapore seafood .....  | 1250 |
| Teriyaki salmon .....  | 800  |
| Sea bass with sweet and sour dressing .....  | 1200 |
| Dorado fish baked in parchment with a spices .....   | 1100 |
| Baked eel on mashed potatoes with wasabi, picked ginger<br>and tomato, avocado and pineapple tartare .....   | 850  |
| Sea bass baked with fennel and vegetables .....  | 1300 |
| <span style="color: blue;">○</span> Sea bass fillet, mini octopus, prawn, squid,<br>scallops stuffed with fragrant olive oil, herbs and<br>vegetables cooked in vantonnitse steamed..... | 1350 |
| Seafood, marinated in olive oil with herbs, grilled  |      |
| Scallop price .....  | 400  |
| Squid price .....  | 300  |
| King prawns price .....  | 500  |
| Giant shrimp price .....   | 800  |
| Sweet shrimp price .....   | 1000 |
| Octopus cost .....   | 400  |
| Fresh fish price .....   | 1300 |



ROYAL SHRIMPS THERMIDOR WITH MUSHROOMS, PINEAPPLES  
AND ASPARAGUS COOKED WITH TWO DRESSINGS



FRIED SCALLOPS IN OYSTER SAUCE



BAKED EEL ON MASHED POTATOES WITH WASABI,  
PICKLED GINGER AND TOMATO, AVOCADO AND PINEAPPLE  
TARTARE



SEA BASS BAKED WITH FENNEL AND VEGETABLES

## DESSERTS

|  |     |
|--|-----|
| Tiramisu with berries and caramel.....                     | 350 |
| Ricotta milfeis and mascarpone with berries.....           | 550 |
| Homemade napoleon cake .....                               | 430 |
| Apple tart tatin.....                                      | 320 |
| Chocolatissimo.....  | 320 |
| Berry skrambl with homemade ice cream .....                | 500 |
| Ginger cheese cake .....                                   | 500 |
| Corbet of berries.....                                     | 420 |
| Strawberry soup with vanilla ice-cream and meringues ..... | 750 |
| Berries kissel with vanilla ice-cream .....                | 350 |
| Pineapple carpaccio with passion fruit syrup .....         | 350 |
| Figs with lime syrup .....                                 | 250 |
| Fresh berry dessert plate.....                             | 550 |
| Ice-cream (vanilla, grapes, mint with chocolate) .....     | 100 |
| ● Cultivated berries in strawberry-mint cream .....        | 480 |



APPLE TART TATIN



GINGER CHEESE CAKE

## JAM AND HONEY

|                           |     |
|---------------------------|-----|
| Quince jam .....          | 90  |
| Cherry jam .....          | 90  |
| Strawberry jam .....      | 90  |
| Rose petal jam .....      | 90  |
| Linden honey.....         | 100 |
| Chinese mandarin jam..... | 100 |
| <br>                      |     |
| Bread plate .....         | 120 |
| Homemade pie .....        | 90  |



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