



Far East is beautiful wild nature and a huge ethno-cultural potential. Traditions of more than 190 peoples are reflected in the national cuisine and regional products.

For 11 years, we have been selecting the best of all possible to write our story about the Far Eastern cuisine. Our team spent a lot of time on expeditions to Siberia, the peaks of Altai and the protected areas of the Khabarovsk Territory, painstakingly collecting recipes and rare local ingredients. This gastronomic journey is revealed in several parts of the menu book, capturing the natural ecosystems of the Far East – rivers, taiga, sea, as well as ecosystems created by human hands – agriculture and handicrafts.

RUSSIAN EAST

The Far Eastern taiga is very close. It is enough to drive away from the big city for fifty kilometers and, among the ancient cedars and bird cherry trees, you can find traces of wild animals. But the ancient forests are also fraught with many secrets that are not revealed to the casual traveler.

You have the opportunity to learn some secrets of the Far Eastern nature. In this part of the book, we offer to taste the gifts of the rivers and taiga in traditional and most modern interpretations.

Sturgeon tala to a recipe of indigenous peoples of the Amur region	110 g	960₽
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Taimyr muksun stroganina	105 g	650₽
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*Stroganina is one of the main dishes of the Northern cuisine.
More often it is prepared from frozen salmon fish and wild meat.
We cut muksun or venison stroganina and besides salt and black
pepper makanina serve it with homemade spicy Worcestershire
sauce to an old English recipe.*



Tala is a raw fish dish traditional for native minorities of the Far East. More often they prepare it from sturgeon, carp, pike and muksun. We use the Ulchi native recipe as a base, that was first written back in 1897, and serve you a sturgeon tala.



Sockeye salmon yukola
smoked on struce branches

55 g **570P**

Venison stroganina

90 g **670P**

Bloater sugudai

110 g

520₽

Sugudai is a dish which recipe was revealed to us by a Nenets family, immigrants from the Arkhangelsk Region.

The dish is prepared from Northern rivers fish such as bloaters, muksun and bream. In our menu, sugudai is made from bloaters caught for us in the rivers of the Zabaykalsky Krai and delivered to our restaurant by air the very next day.



FOR A START



Roast beef with laminaria
and Far Eastern fern

160 g **850₪**

Marbled beef carpaccio

120g **680₪**

Chicken liver pate

210 g **520₪**

Bruschetta with crab
and pistachio pesto

110 g **870₪**

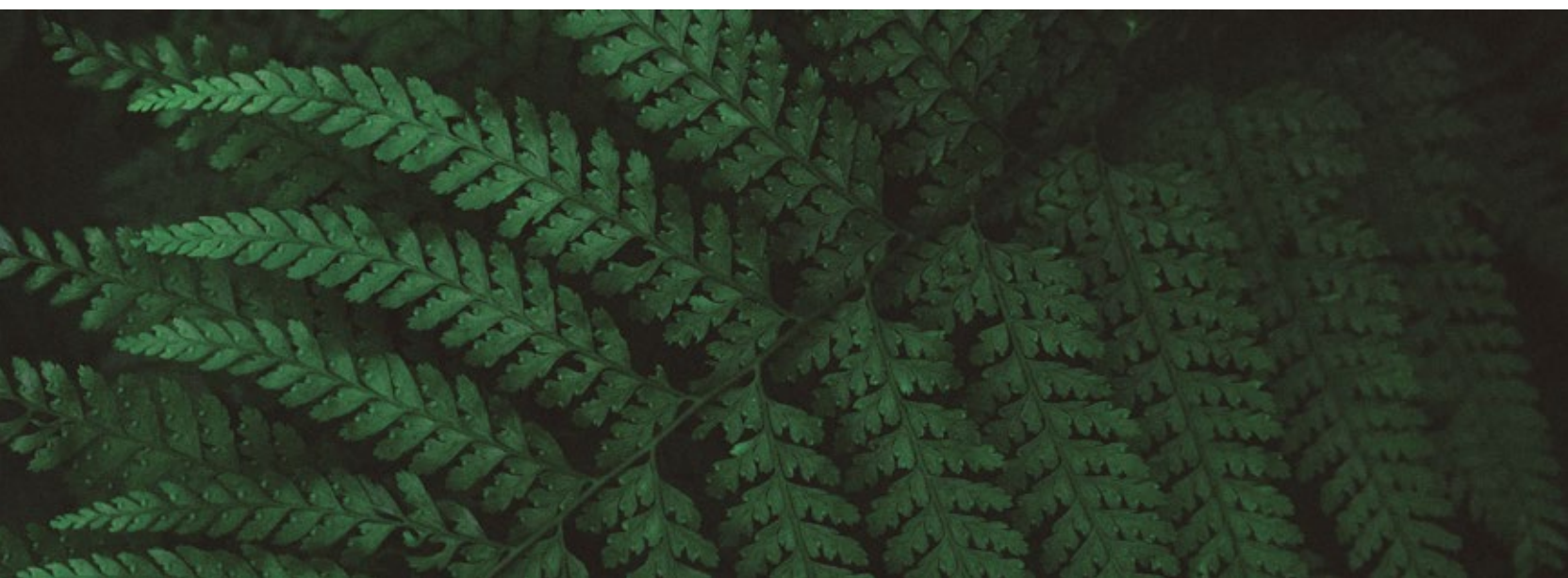
Scallop with mango cream
and fresh berries

150 g

850P



Beef tartare on creamy brioche	140 g	650₽
Trout gravlax with potato aioli	135 g	830₽
Fish delicacies of three fish species	300 g	1490₽
Home-made dry-cured	290 g	1670₽
Milk mushrooms of own salting with horseradish and sour cream	240 g	730₽
Plate with home-made cheese and aged Italian cheese	490 g	2100₽



*We salt milk mushrooms in the Siberian way:
we soak them for a day in several waters,
then wash them and salt with species.
Linden and oak barrels for salting are made
for us by artisans in one of the villages
of the Khabarovsk Territory.*



SALADS



Russian salad with crab and red caviar	215 g	1200₺
Fresh vegetable salad with ricotta	250 g	470₺
Burrata with dried tomatoes	295 g	740₺
Salad with beef and sardine sauce	220 g	730₺





Chef salad with king crab,
scallop and shrimp

190 g

1400₱

Green salad with broccoli
spinach and arugula 170 g **790₱**

Laminaria salad
with Pacific cod liver and pike caviar 220 g **680₱**



SOUPS

Rich borshch
with venison and beet-root

460 g **620₽**

References to reindeer and dishes prepared from the meat of this animal are found in the myths and fairy tales of many peoples of the North. For centuries, people considered venison a source of strength and energy for survival, and they were absolutely right, this meat is a storehouse of vitamins, protein and ferrum. In addition to the traditional stroganina, in our menu you will find classic Russian dishes, to which venison gives a new sound- borshch, reindeer fillet, cutlets.





Hunter's soup with beef cheeks	350 g	750₺
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Mushrooms cream soup with brioche	330 g	620₺
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Chicken soup with pasty	350 g	470₺
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Smoked fish soup with muksun and halibut	300 g	660₺
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Soup with yellow tomatoes and seafood	370 g	730₺
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MEAT

Deer fillet with baked beets

210 g

1100P



Venison cutlets with buckwheat
and white mushrooms 320 g **610₺**

Rabbit meat balls 300 g **790₺**
with mashed potato

Simmered beef cheeks 250 g **1200₺**
with pearl barley and red onion cream



Beef burger with home-made brioche and Cheddar cheese	650 g	950₺
Marbled beef dumplings with onion chips and red caviar	200 g	650₺
Fried venison with Far Eastern fern	350 g	820₺
Duck leg confit with celery root cream	300 g	900₺



The name «fern» comes from the words «pteron», which in Greek means «wing», and the Latin «aquila» – «eagle». Fern leaves really resemble the wings of a huge bird. The stem of this relic plant is underground; at the end of spring, fronds begin to reach for the sun - young shoots that at first look like a forest snail in shape, and, growing up, unfold.

Vayi is the most valuable delicacy that has been present in the diet of the Far Eastern peoples since ancient times. There are only a few weeks of the year when tender shoots can be harvested before they turn into stiff leaves. Far Easterners appreciate the fern as a great addition to meat dishes.



GRILL

The price is for 100 g of raw product

Far Eastern scallop	1100₺
Giant king shrimp	1100₺
Domestic chicken	550₺
Mediterranean octopus	1800₺
Strip loin steak	1100₺
Ribeye steak	1200₺

*Our steaks are chilled beef of the highest quality
with the right marbling, deep aroma and rich taste of real meat.*

*The farmers we work with use only natural feed – a high-calorie grain
mixture of corn, barley and wheat. There are no antibiotics, hormones,
steroids in such feeds, and you can be sure that the product is 100% natural.*



FISH AND SEAFOOD

Salmon with artichoke and ptitim 350 g **1800₪**

Whelk with potatoes
and oyster mushrooms 270 g **890₪**

Pike cutlets with mashed potato,
pike caviar and wilted spinach 300 g **610₪**

Halibut with green vegetables
and wakame broth 300 g **1100₪**

Mountain lenok with zucchini 250 g **820₪**





Pasta Casarecce with seafood 300 g **1900P**

King crab phalanges 220 g **2400P**
with suprem sauce and artichoke



LIVE SEAFOOD

Man has always been attracted by the sea — a symbol of freedom and beauty.
Its view can be enjoyed endlessly, and it is impossible to hear enough of the waves songs.
The sea lives in perpetual motion, its fresh, salty breath and indomitable character activate.

The Far Eastern seas are unique. Warm and cold currents have created amazing species diversity for centuries. To a person who knows how and is able to use the seafood properly, the sea gives oyster iodine taste, crab juiciness, and scallop meat sweetness.

Deep sea oyster Vladivostok	1 pcs.	430P
Oyster Pink Jolie Namibia	1 pcs.	680P
Lumiere oyster	1 pcs.	550P
Osaka oyster Japan	1 pcs.	680P
Fine de Claire oyster France	1 pcs.	680P
Live scallop	1 pcs.	450P
Blue crab	1 kg	4500P



SEASONAL HOT SMOKED FISH



The price is for 100 g of raw product

Grayling	400₽
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Lenok	400₽
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Muksun	550₽
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Smoked omul	550₽
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More than a hundred species of fish are found in the rivers of the Far East – in terms of the ichthyofauna diversity, local rivers do not have competitors among Russian rivers.

In this part of the book, we invite you to try fish prepared to traditional recipes of the indigenous peoples of the Far East.



DESSERTS



Crispy wafer rolls 150 g **510₺**
– with buckwheat and milk chocolate cream
– with caramel cream and miso
– with dark chocolate, bergamot and currant cream

Legendary Napoleon 140 g **490₺**
of the Amur Restaurant

Craft Pavlova 150 g **580₺**

Cassata with mango and passion fruit 120 g **510₺**





Hot chocolate pie with mandarin
and passion fruit sorbet 260 g **520₪**

Backed cottage cheesecake
with Far Eastern berries compote 210 g **490₪**

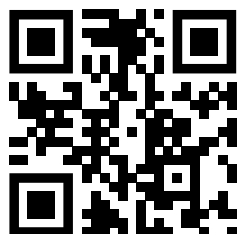
Honey cake with sour cream ice cream 170 g **490₪**

Creme brulee with raspberry
and hibiscus ice cream and fresh berries 270 g **680₪**



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A · M · U · R

Learn more about
the restarurant Amur
loyalty program



All prices are in rubles.
This material is for reference.
The control menu is located on the consumer's board
and can be presented upon request.