Khabarovsk is another capital of the Russian Far East, a city of contrasts on the banks of the majestic Amur River. Here, the pulse of urban life blends with untouched natural landscapes and the traditions of Indigenous peoples.

For several decades, in the very heart of the city, the Amur Hotel has warmly welcomed its guests, embodying centuries-old traditions and modern comfort. Restaurant is the heart of the hotel complex, where the history of Far East cuisine has been created for fourteen years.

This menu perfectly represents the geography of the region and its richness – from the seafood delicacies of Primorye to the gifts of the Yakutian taiga. Each season, the Amur Restaurant team reimagines traditional recipes–thoughtfully gathered during expeditions and uncovered in archives–through the lens of contemporary culinary trends.

We invite you to join us on this captivating journey!





Chef
Akbarkhon Kodirov



Pastry Chef
Elena Volkova



Sommelier
Evgeny Sidorov

RUSSIA TOP10 RESTAURANTS whereTOEAT

2ND AMONG FAR EASTERN RESTAURANTS ACCORDING TO WHERETOEAT FAR EAST 2026

RUSSIA TOP10 RESTAURANTS whereTOEAT

AKBARKHON KODIROV, CHEF OF THE YEAR 2026 ACCORDING TO WHERETOEAT FAR EAST 2026

RUSSIA TOP10 RESTAURANTS whereTOEAT

1ST AMONG FAR EASTERN RESTAURANTS ACCORDING TO WHERETOEAT FAR EAST 2025

RUSSIA TOP10 RESTAURANTS whereTOEAT

ELENA VOKOVA, PASTRY CHEF OF THE YEAR 2025 ACCORDING TO WHERETOEAT FAR EAST 2025

RUSSIA TOP10 RESTAURANTS whereTOEAT

2ND AMONG FAR EASTERN RESTAURANTS ACCORDING TO WHERETOEAT FAR EAST 2024

RUSSIA TOP10 RESTAURANTS whereTOEAT

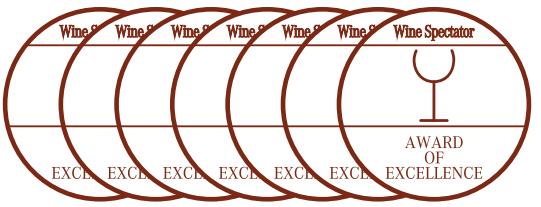
ELENA VOKOVA, PASTRY CHEF OF THE YEAR 2024 ACCORDING TO WHERETOEAT FAR EAST 2024

RUSSIA TOP10 RESTAURANTS whereTOEAT

1ST AMONG FAR EASTERN RESTAURANTS ACCORDING TO WHERETOEAT FAR EAST 2023

RUSSIA TOP10 RESTAURANTS whereTOEAT

IN TOP 10 FAR EASTERN RESTAURANTS ACCORDING TO WHERETOEAT FAR EAST 2022



WINE SPECTATOR RESTAURANT AWARDS
2019, 2020, 2021, 2022, 2024, 2025, 2026

Learn more about
our loyalty program

Go to Amur
Restaurant's website

Food menu
calories & macros

LIVE SEAFOOD

This section is the true gem of the menu. We have collected the most prized selections of the Far East and remote parts of the world. We offer seafood in its purest, minimally prepared form, allowing you to experience the authentic, pristine flavors gifted by the sea.

Murmansk Sea Urchin / Murmansk — 1 pc — 650

摩尔曼斯克海胆/摩尔曼斯克市

Мурманский морской еж / г. Мурманск

Sea urchin, native to the cold waters of the Barents Sea, is treasured for its vibrant orange roe, which is known for its rich taste. A true delicacy!

Pink Jolie Oyster / Namibia — 1 pc — 890

粉红乔利生蚝/纳米比亚

Устрица Розовая Джоли / Намибия

Maaka Oyster / Sea of Japan — 1 pc — 690

马卡生蚝/日本海

Устрица Маака / Японское море

Gallagher Oyster / Ireland — 1 pc — 890

加拉赫生蚝 / 爱尔兰

Устрица Галлахер / Ирландия

Scallop / Vladivostok — 1 pc — 650

活扇贝/符拉迪沃斯托克市

Живой гребешок / г. Владивосток

Blue Crab / Sea of Okhotsk — 1 kg — 7,500

蓝蟹/鄂霍次克海

Краб синий / Охотское море

Sommelier's Choice:

Pair it with aged Champagne, Chablis, and wines cultivated near the sea – Albariño, Sauvignon Blanc, Muscadet, as well as rosé wines with good acidity.



STARTERS

This section reflects our own vision of a modern local cuisine. We have collected traditional recipes of indigenous peoples and reimagined them in a contemporary way. Here, we have also brought together refined culinary classics with local ingredients from across the Far East.

Trout Tataki with Tomatoes and Avocado 鳟鱼塔塔配番茄与牛油果 Татаки из форели с томатами и авокадо	130 g	**990**
Scallop with Ginger Honey Vinaigrette, Strawberries and Lemon Gel 扇贝配姜蜜草莓油醋汁与柠檬凝胶 Гребешок с винегретом из имбирного меда, клубники и лимонного геля	150 g	**1,190**
Taimyr Muksun Stroganina 泰梅尔穆森白鲑冷冻鱼片 Строганина из таймырского муксуна	105 g	**870**
Sturgeon Tala 鲟鱼塔拉（传统冷拌生鱼） Тала из осетра	110 g	**2,100**
Crudo Chinese Bass with Avocado ,Miso Mayo and Tomato Ponzu 桂鱼生拌，配牛油果、味噌蛋黄酱与柑橘日式酱汁 Крудо из окуня, авокадо, мисо майо и томатным понзу	140 g	**990**
Venison Stroganina 驯鹿肉冷冻肉片 Строганина из оленины	90 g	**970**
Beef Tartare with Black Truffle on Creamy Brioche 牛肉塔塔配黑松露，佐奶油布里欧修 Тартар из говядины с черным трюфелем на сливочной бриоши	140 g	**1,500**

Sommelier's Choice:

For starters, we recommend light-bodied white, rosé, and red wines – no extended aging. As Amur restaurant offers the cuisine of the Far East and Asia, aromatic Torrontés, Gewürztraminer, and Riesling, along with sparkling wines, make an excellent pairing. Such red wines as Pinot Noir, Sangiovese, Mencía, Gamay, and Nebbiolo are well suited.



Smoked Trout Rielette on Grain Bread 烟熏鳟鱼鱼酱泥，配全麦面包 Риет из копченой форели на зернистом хлебе	160 g	1,100
Duck Pâté with Kamchatka Bilberry and Honey Jelly 鸭肝酱配红果（克拉斯尼卡莓）与蜂蜜果冻 Паштет из утки с красникой и медовым желе	125 g	930
Roast Beef with Laminaria and Fern Leaves 烤牛肉配海带与蕨菜 Ростбиф с морской капустой и папоротником	140 g	1,300
Picanha Vitello Tonnato with Tuna Sauce and Tangy Tomatoes 皮卡尼亚牛肉薄切配金枪鱼酱与风味番茄 Вителло тоннато из пиканьи с соусом из тунца и пикантными томатами	130 g	1,100
Smashed Cucumbers 拍黄瓜 Битые огурцы	190 g	690
Home-Made Pickled Milk Mushrooms and Sour Cream 自制盐渍白乳菇，配辣根与酸奶油 Грузди собственного посола с хреном и сметаной	240 g	990
Fish Gourmet of Three Fish Varieties 三种鱼类冷前菜拼盘 Рыбная гастрономия из трех видов рыб	150/300 g	1,075/2,150
Assorted Cheeses and Cured Delicacies 奶酪与风干奶酪拼盘 Ассорти сыров / сыровялов	490 g	2,400





Foie Gras Escalope – thinly sliced duck liver fried to golden crust and served on Japanese Hokkaido milk bread with currant sauce.

Mandarin fish is a popular dish in neighboring Asia. Its tender and juicy meat is a perfect chord both in sophisticated dishes with vibrant sauces and when prepared solo.



Sandwich with Smoked Mandarin Fish and Fern Leaves Made with Hokkaido milk bread 烟熏桂鱼三明治，配蕨菜与北海道牛奶面包 Бутерброд с копченым окунем, папоротником на молочном хлебе Хоккайдо	140 g	**990**
Herring and Potatoes with Smoked Sour Cream 鲱鱼配土豆与烟熏酸奶油 Сельдь с картофелем и копченой сметаной	190 g	**810**
Foie Gras Escalope with Grapes and Currant Sauce 香煎鹅肝配葡萄与黑加仑酱汁 Эскалоп из Фуа-гра с виноградом и соусом из смородины	150 g	**1,250**
Doughnuts with Salmon Roe and Cheese Cream 甜甜圈配红鱼子酱与奶酪奶油 Пончики с красной икрой и сырным кремом	100 g	**1,550**

SALADS

The Amur Salad is a culinary heritage of Khabarovsk, first created in 1956. Born within these very walls, the recipe soon earned recognition far beyond the city, becoming beloved throughout Russia. Today, we present this legendary salad with trout, three varieties of tomatoes, and onion, delicately dressed withpure tomato water.



Amur Salad “阿穆尔”沙拉 Салат Амурский	240 g	**990**
Octopus Salad with Baked Potatoes and Kalamata Olives 章鱼沙拉配烤土豆与卡拉马塔橄榄 Салат с осьминогом, печеным картофелем и оливками Каламата	160 g	**1,800**
Chef Salad with Kamchatka Crab, Scallop and Shrimp 主厨沙拉配堪察加蟹、扇贝与虾 Шеф-салат с камчатским крабом, гребешком и креветкой	190 g	**2,100**



Classical Russian Salad with Crab and Salmon Roe 经典奥利维耶沙拉配蟹肉与红鱼子酱 Классический оливье с крабом и красной икрой	215 g	**1,900**
Laminaria Salad with Pacific Cod Liver and Pike Caviar 海带沙拉配太平洋鳕鱼肝与狗鱼鱼子酱 Салат из морской капусты с печенью тихоокеанской трески и щучьей икрой	220 g	**1,100**
Beef, Broccoli and Tomato Salad 牛肉沙拉配西兰花与番茄 Салат с говядиной, брокколи и томатами	190 g	**1,050**
Burrata from our own Cheese Dairy with Semi-Dried Tomatoes 自制布拉塔芝士配半干番茄 Бурата из нашей сыроварни с подвяленными томатами	250 g	**950**
Vegetable Salad with Broccoli, Spinach and Rocket 绿色沙拉配西兰花、菠菜与芝麻菜 Зеленый салат с брокколи, шпинатом и руколой	170 g	**890**
Fresh Vegetables & Ricotta Salad 新鲜蔬菜沙拉配里科塔奶酪 Салат из свежих овощей с рикоттой	230 g	**910**

Sommelier's Choice:

For salads with fish and seafood, we recommend sparkling, white, and rosé wines to balance their creaminess and richness–such as not aged Chardonnay or Gavi. Vegetable dishes pair beautifully with Grüner Veltliner or Verdejo.

SOUPS

Modern Far Eastern cuisineis hard to imagine without kimchi,spicy fermented cabbage. Shaped by the history, kimchi arrived in the Far East with settlers from Korea, won local affection, and became a trulyiconic product in the region.

We have paired kimchi with slow-cooked beef cheek, shitake mushrooms, and rich, full-bodied broth, creating a vibrant, warming soup withdistinctive Asian accent.

Spicy Soup with Slow-Cooked Cheek, Kimchi & Shitake Mushrooms 辣味汤配慢炖牛脸颊肉、泡菜与香菇 Острый суп с томленой щекой, капустой кимчи и грибами шиитаке		450 g	**990**
Rich Borscht with Venison and Beans 鹿肉罗宋汤配豆类 Наваристый борщ с олениной и фасолью		460 g	**1,050**
Chicken Noodle Soup 鸡汤配面条 Куриный бульон с лапшой		370 g	**690**
Cacciucco with Seafood 卡奇乌科海鲜汤（意大利传统鱼汤） Каччукко с морепродуктами		380 g	**1,200**
Smoked Fish Soup with Salmon & Halibut served with a shot of horseradish vodka 三文鱼与大比目鱼烟熏鱼汤搭配一小杯辣根酒 Копченая уха из лосося и палтуса, подаем с рюмкой хреновухи		300 g	**910**



FISH & SEAFOOD

Octopus with gratin, béchamel, and romesco – succulent octopus grilled to perfection and served with a delicate potatogratin. Sauces bring all elements together, while crisp pickledradish adds a refreshing finish.



Octopus with Gratin, Béchamel, and Romesco 章鱼配焗烤、贝夏梅尔酱与罗梅斯科酱 Осьминог с гратеном, бешамелем и ромеско	280 g	**2,700**
Byansi with Pike 比扬西配狗鱼 Бянси с щукой	400 g	**870**
Shrimp, Crab and Spinach Pie 敞口馅饼配虾、蟹肉与菠菜 Расстегай с креветкой, крабом и шпинатом	260 g	**1,190**
Pasta with Kamchatka Crab 意面配堪察加蟹肉 Паста с камчатским крабом	320 g	**1,900**
Mandarin Fish with Broccoli Puree, Hollandaise and Salmon Roe 狗鱼配西兰花泥、荷兰酱与红鱼子酱 Окунь с пюре из брокколи, голландским соусом и красной икрой	230 g	**1,200**

Salmon with Lentils, Curry Sauce and Pickled Garlic Springs 三文鱼配扁豆、咖喱酱与腌制蒜苔 Семга с чечевицей, соусом карри и маринованными стрелками чеснока	300 g	**1,500**
Halibut with Kimchi Puree and Spicy Beurre Blanc 大比目鱼配泡菜泥与香料黄油白酱（Beurre Blanc） Палтус с пюре из кимчи и пряным бербланом	270 g	**1,900**
Crab Pattie with Nut Sauce and Cauliflower 蟹肉饼配坚果酱与菜花 Котлета из краба с ореховым соусом и цветной капустой	230 g	**1,150**
Cabbage Leaf Stuffed with Kamchatka Crab and Bisque Sauce 堪察加蟹卷配法式浓汤酱 Голубец из камчатского краба с соусом биск	280 g	**1,500**
Pike Cutlets with Mashed Potatoes and Porcino Mushrooms 狗鱼饼配土豆泥与牛肝菌 Котлеты из щуки с картофельным пюре и белыми грибами	260 g	**990**
Seafood Julienne 海鲜焗烤 Жюльен из морепродуктов	220 g	**2,450**
Ravioli with Whelk,Porcino Mushrooms ,Beurre Blanc and Smoked Pear 意大利饺配海螺、牛肝菌、白酱与烟熏梨 Равиоли с трубачом, белыми грибами, соусом бербланом и копченой грушей	200 g	**990**



Sommelier's Choice:

Staying true to the classics, we recommend noble French white wines for white fish, scallops, and shrimp, as well as oak-aged Chardonnay. For richly textured seafood and red fish, we invite you to explore bolder pairings – vibrant rosés and light-bodied red wines.

SMOKE-CURED FISH

We smoke-cure fish native to the rivers of the Khabarovsk region using a special sharaban technique, which preserves the delicate texture of the fish while infusing it with a subtle smoky aroma.



The price is per 100 g of raw product

Muksun 穆森白鲑 Муксун	**900**
Mandarin Fish 桂鱼 Окунь	**700**
Lenok 细鳞鲑 Ленок	**600**



MEAT & POULTRY

Braised beefcheek – tender, slow-cooked cheek paired with our house-made pasta creates a simple yet flawless harmony of flavors and textures, while black truffle adds a refined and complex aromatic accent tothe dish.



Slow-Cooked Beef Cheek with Cavatelli 慢炖脸颊肉配卡瓦泰利意面 Томленая щека с пастой кавателли	280 g	**1,350**
Fried Venison and Far East Fern Leaves 煎炒鹿肉配远东蕨菜 Жареха с олениной и дальневосточным папоротником	350 g	**1,530**
Layered Duck Pie with Foie Gras 酥皮鸭肉派配鹅肝 Слоеный утиный пирог с Фуа-гра	190 g	**1,450**
Rabbit Meatball with Mashed Potatoes 兔肉饼配土豆泥 Биточек из кролика с картофельным пюре	300 g	**1,100**
Roe Deer Burger with Caramelized Onions and Truffle Sauce 狍肉汉堡配焦糖洋葱与松露酱 Бургер из косули с карамелизированным луком и трюфельным соусом	450 g	**1,250**
Venison Cutlets with Buckwheat and Porcini Mushrooms 狍肉汉堡配焦糖洋葱与松露酱 Котлеты из оленины с гречей и белыми грибами	320 g	**1,150**



Oxtail Steak with Truffle Puree and Demi-Glace Sauce 牛尾排配松露泥与法式浓缩肉汁 Стейк из бычьих хвостов с трюфельным пюре с демиглясом	240 g	**2150**
Marbled Beef Dumplings with Truffle Sauce and Parmesan 雪花牛肉饺子配松露酱与帕玛森芝士 Пельмени из мраморной говядины с трюфельным соусом и пармезаном	230 g	**910**
Beef Tongue with Black Garlic Cream 牛舌配黑蒜奶油 Говяжий язык с кремом из черного чеснока	200 g	**1,750**
Chicken Fillet with Green Peas and Mushrooms 鸡里脊配青豌豆与蘑菇 Филе цыпленка с зеленым горошком и грибами	400 g	**1,150**
Cacio e Pepe Spaghetti with Beef Tartare and Smoked Pear 卡乔埃佩佩意大利面配牛肉塔塔与烟熏梨 Спагетти качо-э-пепе с тартаром из говядины и копченой грушей	220 g	**1,350**
Beef Tenderloin Stroganoff with Mashed Potatoes, Pickled Onion Sets and Half-Sour Cucumbers 菲力牛肉斯特罗加诺夫配土豆泥、腌制小洋葱与轻腌黄瓜 Бефстроганов из говяжьей вырезки с картофельным пюре, маринованным луком севок и малосольными огурцами	330 g	**1,500**

GRILL

To add a unique flavor and aroma to our steaks, we use sweet wood chips from Manchurian apple trees and Far Eastern alder trees.

The price is per 100 g of raw product

Mediterranean Octopus 地中海章鱼 Средиземноморский осьминог	**2,050**
Far Eastern Scallop 远东扇贝 Дальневосточный гребешок	**1,450**
Giant Royal Shrimp 巨型帝王虾 Гигантская королевская креветка	**1,350**
Rib-Eye Steak 肋眼牛排 Стейк рибай	**1,850**
Fillet Mignon 菲力牛排 Филе миньон	**1,750**

SIDE DISHES

Far East Fern Leaves 远东蕨菜 Дальневосточный папоротник	150 g	**590**
Grilled Vegetables 炭烤蔬菜 Овощи на гриле	280 g	**750**
Steamed Broccoli and Cauliflower 清蒸西兰花与菜花 Брокколи и цветнаякапуста на пару	150 g	**590**
Black Rice with Tomatoes and Spinach 黑米配番茄与菠菜 Черный рис с томатами и шпинатом	200 g	**750**
Rice 米饭 Рис	150 g	**590**
Buckwheat with Porcini Mushrooms 荞麦饭配牛肝菌 Греча с белыми грибами	160 g	**750**
French Fries with Ketchup 薯条配番茄酱 Картофель фри с кетчупом	150 g	**590**
Mashed Potatoes with Dill 捣碎土豆配莳萝 Толченый картофель с укропом	150 g	**650**
Mashed Potatoes 土豆泥 Картофельное пюре	150 g	**650**

DESSERTS

Niigata is an interpretation of the legendary recipe created in honor of the Japanese city of Niigata, a sister city of Khabarovsk since 1965. The original cake features layers of vanilla sponge, dried apricots, soufflé, and a filling of caramelized condensed milk.



Niigata Cake 新潟蛋糕 Торт Ниигата	190 g	**690**
Amur Pillars peanut mousse, cranberry and raspberry filling, chocolate crumble 阿穆尔石柱 花生慕斯、越橘与覆盆子夹心、巧克力酥粒 Амурские столбы арахисовый мусс, начинка из брусники и малины, крамбл шоколадный	185 g	**790**
Warm Chocolate Pie with Blackberry Ice Cream 温热巧克力蛋糕配黑莓冰淇淋 Теплый шоколадный пирог с мороженым из ежевики	210 g	**790**
Pavlova, Chef's Signature Recipe 主厨帕夫洛娃蛋糕 Павлова по авторскому рецепту	150 g	**890**



Noisette Nuts Belgian chocolate, nut ganache, crisps 榛果甜点 比利时巧克力、坚果甘纳许、酥脆颗粒 Орехи Нуазетт бельгийский шоколад, ореховый ганаш, криспы	150 g	**890**
Sour Cream Cake with Caramelized Condensed Milk Cream 酸奶油蛋糕配煮炼炼乳奶油 Сметанник с кремом из вареной сгущенки	185 g	**650**
Amur's Legendary Napoleon “阿穆尔”餐厅经典拿破仑 Легендарный Наполеон ресторана «Амур»	140 g	**790**
Honey Cake with Lemon Gel 蜂蜜蛋糕配柠檬凝胶 Медовик с лимонным гелем	150 g	**650**

Dear guests,
you are holding a menu compiled over many years of Amur Restaurant's experience and expertise. Thank you for your support and feedback throughout time.
Your opinion is invaluable!

Amur Restaurant's Team



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Loyalty Program

Amur
Catering

All prices are in Russian rubles.
This material is for information purposes.
See the reference menu at the consumer's board upon request.
If you are allergic to any ingredients, please inform your waiter.