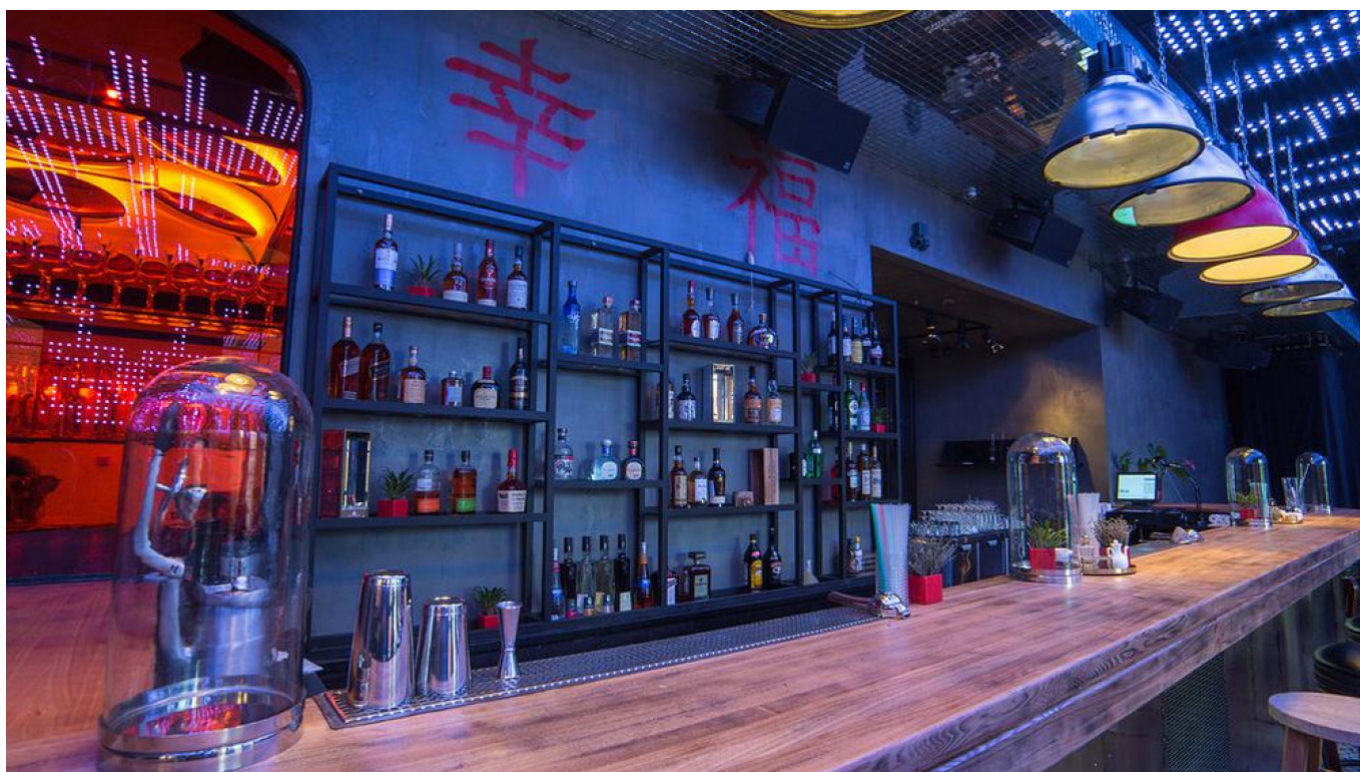


Ready Your Chopsticks at Wang & Kim

By [Ruth Moore](#)

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It's always reassuring when a knife and fork aren't forthcoming at a Chinese restaurant, and the rice at Wang & Kim is forgivingly sticky enough for even an amateur wielding chopsticks.

The new eatery is the work of Stanislav Lisichenko, the man best known for his Kitaiskiye Novosti (China News) chain. His first branch was in Konkovo, in the far southwest of the city — a far flung location for most Moscow foodies.

Despite this, people were soon making the 30-minute metro pilgrimage in search of Kitaiskiye Novosti's much lauded handmade dumplings. Fast forward three years and two more branches of Lisichenko's original eatery to Wang&Kim, a new restaurant offering Chinese classics with a twist.

Namely, the inclusion of a number of Korean dishes on the menu. These include the

ubiquitous “Korean barbecue” — where diners cook marinated beef and pork over hot charcoals — and a variety of Korean noodle dishes, such as the slurpily delicious ramen with duck (490 rubles).

Fans of Kitaiskiye Novosti can find some familiar dishes here, such as the spicy chicken “Gub Bao,” served with Sichuan pepper, peanuts and a kick of ginger (370 rubles). There are also perennial classics, like the sweet and sour chicken (390 rubles) and the fried rice with seafood.

Wang & Kim also boasts an enhanced seafood section, including halibut or dorado grilled or cooked in the wok. And you’ll be pleased to hear the inviting, pillowy steamed dumplings haven’t gone anywhere — a bamboo basket filled with the prawn and pork variety (380 rubles) in sweet, sticky sauce is the perfect antidote to your winter blues.

It looks like the management are expecting this place to be popular. Two floors seat up to 160 diners across several seating areas — some partitioned off from the main restaurant and others open plan. A veranda will open in summer. Cheerful crimson lanterns, hundreds of glimmering ceiling lights and Oriental murals give the eatery a contemporary, playful vibe.

Ignore the deserts and treat yourself to one of the inventive, if surprising, cocktails (440 rubles). “Feel Collins” with matcha tea and ginger liqueur, we’re looking at you.

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