

CinCin Restaurant

7838 Germantown Ave 19118 · +12152428800 · Updated: Jan 14, 2026

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APPETIZERS 9

Crispy Spring Rolls	\$3.95
Stuffed with shrimp, chicken, fresh vegetables and herbs	
Steamed or Pan-Fried Dumplings	\$7.50
Filled with pork scallions and napa cabbage	
Steamed Crabmeat Saumai	\$8.50
Filled with crabmeat, fresh water chestnuts and herbs	
Chicken Wings with Angry Sauce	\$9.50
Crispy chicken wings with house-made spicy tangy sauce	
Grilled Thai Chicken*	\$7.50
With a spicy peanut vinaigrette	
Satay Lamb Sticks	\$9.50
Tender, char-grilled lamb with a Malaysian barbecue sauce	
Barbecued Spare Ribs	\$10.50
Marinated in our own tangy barbecue sauce	
Chinese Pizza	\$4.50
Peking-style scallion pancake	
Shrimp & Chicken Seaweed Roll	\$9.50
With vegetables, served with soy-wasabi sauce	

SALAD 3

Mixed Green Salad	\$5.50
In a light raspberry vinaigrette	
Crabmeat and Asparagus Salad	\$11.95
With jicama, red onions, red pepper, Thai basil and lime in a balsamic vinaigrette	
Sesame Angel Hair Pasta*	\$6.50
With shredded cucumbers and carrots in a spicy sesame-peanut butter sauce	

SOUP 3

Wonton Soup	\$2.75
With shrimp, pork and vegetables	
Hot & Sour Soup*	\$2.75
With tofu, pork, wood mushrooms and tiger lily buds	
Hearty Seafood & Vegetable Soup for Two	\$11.95
With shrimp, scallops, crabmeat, tofu and fresh garden vegetables	

PASTA & RICE 5

Jumbo Shrimp and Angel Hair	AVAILABLE OPTIONS
Fresh pasta seasoned with fresh basil, garlic and sesame sauce	
	Appetizer: \$10.95
	Entree: \$17.95
Pad Thai with Jumbo Shrimp*	AVAILABLE OPTIONS
With basil, vegetables and crushed peanuts in a spicy squid sauce	
	Appetizer: \$10.95
	Entree: \$17.95
Rice Vermicelli Singapore Style*	\$8.95
With shredded chicken, snowpeas, wild mushrooms, carrots and a touch of spicy curry	
Sub-Gum Lo-Mein (or Fried Rice)	\$8.95
Crabmeat and Shrimp Fried Rice	\$13.95
With jumbo lump crab, shiitake mushrooms, snow peas, saffron and Thai basil	

MAIN COURSES 17

Mixed Vegetable and Tofu Sauté	\$8.95
Fresh garden vegetables and tofu in a light garlic sauce	
Szechuan Sesame Chicken*	\$8.95
Sliced white meat chicken with sesame and peanut butter sauce	
Chicken with Vegetables Sauté	\$8.95
In a white wine sauce	
Tarragon Chicken with Shiitake Mushrooms*	\$9.50
Sliced chicken, shiitake mushrooms, shallots and snow peas in a chili tarragon sauce	
Sake Wild-Peppered Chicken**	\$9.50
With shiitake mushrooms and snow peas in a wild-peppered sake sauce	
Mu-Shu Chicken	AVAILABLE OPTIONS
Served with two Mandarin pancakes	
	\$9.50
	Extra Pancakes Each: \$0.75
General Tso's Chicken*	\$9.95
Tender morsels of chicken in a special blend of spices and fresh herbs	

Sweet & Sour Pork or Chicken	\$8.95
In a classic Mandarin sweet and sour sauce	
Four Flavor Beef	\$9.95
Sliced beef with mushrooms, broccoli, basil, leeks and ginger in lemongrass sauce	
Beef with Brandy-Infused Hoisin Sauce*	\$9.95
With shredded celery and carrots	
Crisp Orange Beef*	\$12.95
Sliced beef fillet, delicately sautéed in a tangy orange peel sauce	
Wok Lamb and Chinese Eggplant*	\$12.95
Sautéed with Chinese eggplant and scallions in a black bean sauce	
Cumin Beef*	\$9.95
Ox-horn pepper, sweet pepper, onion in a cumin sauce	
Shrimp and Scallops in Lemongrass Sauce	\$12.95
With broccoli, snow peas and water chestnuts in a light garlic-lemongrass sauce	
Shrimp with Garlic Black Bean Sauce*	\$11.95
With shallots, fresh mushrooms, peppers and zucchini	
Shrimp with Honey Walnuts	\$12.95
Jumbo shrimp in a special garlic sauce, topped with house-made honey walnuts	
Sautéed Jumbo Lump Crabcake	\$15.95
With fresh basil and a white wine mustard sauce	

BEVERAGES 8

Soda	\$2.75
Juice	\$2.95
Perrier Sparkling Water	\$2.95
Voss Mineral Water	AVAILABLE OPTIONS
	375ml: \$3.95
	800ml: \$6.95
Hot Tea	\$2.25
Coffee	\$2.75
Espresso	\$3.50
Cappuccino	\$3.95

DESSERTS 8

Ice Cream or Sherbet	\$6.50
Homemade green tea and other flavors	
Lychee	\$6.50
Fresh Chinese tropical fruit	
Mud Pie	\$7.50
Coffee and vanilla ice cream pie	
Fried Banana	\$7.50
With powdered sugar and crushed peanuts	
Fresh Berries in Season	\$7.95
With our homemade white chocolate mousse	
Cappuccino Creme Brulee	\$7.95
Imported Belgian white chocolate, cappuccino, glazed sugar and fresh berries	
Tiramisu	\$7.95
Espresso, mascarpone, ladyfingers and liqueur	
Chocolate Soufflé	\$9.95
Moist chocolate cake oozing with a molten dark chocolate ganache center, served with vanilla ice cream	

LIQUEURS 14

Fonseca Bin #27 Port	\$10.00
Beringer Port	\$10.00
Harvey's Bristol Cream Sherry	\$10.00
Frangelico	\$10.00
Kahlua	\$10.00
Grand Marnier	\$12.50
B & B	\$12.50
Drambuie	\$12.50
Tuaca Liqueur	\$10.00
Bailey's Original Irish	\$10.00
Amaretto Disaronno	\$10.00
Opal Nera Black Sambuca	\$10.00
Chambord	\$12.50
Cointreau	\$12.50

SINGLE MALTS 6

Glenlivet	\$13.50
12 year	
Glenfiddich	\$13.50
12 year	
Macallan	\$17.00
12 year	
Dalwhinnie	\$18.00
15 year	
Talisker	\$18.00
10 year	
Oban	\$21.00
14 Year	

COGNAC 4

Hennessey V.S.	\$12.50
Courvoisier V.S.O.P.	\$13.00
Hennessey V.S.O.P.	\$16.50
Remy Martin X.O.	\$36.00

POULTRY 10

Chicken & Vegetable Sauté	\$13.95
With snow peas, water chestnuts, carrots and broccoli in a white wine sauce	
Chicken Cashew	\$13.95
Diced white meat chicken in a lemongrass sauce with crunchy cashew nuts	
Sake Wild-Peppered Chicken**	\$14.95
Shredded chicken, shiitake mushrooms & snow peas in a wild-peppered sake sauce	
Tarragon Chicken with Shiitake Mushrooms*	\$14.95
Sliced chicken, shiitake mushrooms, shallots and snow peas in a chili tarragon sauce	
Sizzling Roast Duck	\$21.95
With baby bok choy, shallots, lemongrass, ginger, parsley, black bean sauce, serve on a sizzling hot platter	
Mu-Shu Chicken	AVAILABLE OPTIONS
Shredded chicken sautéed with cabbage strips, assorted mushrooms and egg With 4 pancakes	\$14.95
	Extra Pancakes Each: \$0.75
Szechuan Sesame Chicken*	\$15.95
Sliced white meat chicken with sesame sauce	

General Tso's Chicken*	\$15.95
Tender morsels of chicken blended with special spices and herbs to impart subtle crispness and exquisite flavor	
Chicken with Garlic Black Bean Sauce*	\$14.95
With fresh mushrooms, zucchini and ox-horn pepper	
Peking Duck	AVAILABLE OPTIONS
With Chinese pancakes, scallions and hoisin sauce (No advance noticed needed)	Half: \$21.95
	Whole: \$43.95

BEEF, PORK & LAMB 10

Brandy-Infused Szechuan Beef*	\$15.95
Julienned beef with shredded celery and carrots in a brandy-infused hoisin sauce	
Four Flavor Beef	\$15.95
Sliced beef with mushrooms, broccoli, basil, leeks and ginger in a lemongrass sauce	
Orange Beef*	\$19.95
Tender filet, sliced and delicately sautéed in a hot orange peel sauce	
Mongolian Beef	\$15.95
With onion, scallions, mushrooms, in a hoisin-rice wine sauce	
Wok Lamb and Chinese Eggplant*	\$18.95
Tender lamb with Chinese eggplant and scallions in a black bean sauce	
Wild-Peppered Lamb**	\$18.95
Thin slices of lamb in wild pepper sauce with zucchini, mushrooms and fresh basil	
Szechuan Pepper Basil Lamb*	\$18.95
With Thai Basil, onion, red peppers, Szechuan peppercorn-chili bean sauce	
Beef with Black Bean Sauce	\$15.95
With leeks, bell peppers, mushrooms, Chinese parsley	
Cumin Beef*	\$16.95
With ox-horn pepper, sweet pepper, onion in a cumin sauce	
Mandarin Sweet & Sour Pork	\$14.95
Crispy pork tenderloin in a classic Mandarin sweet and sour sauce	

SEAFOOD 15

Yeh-Yang Shrimp*	\$18.95
Jumbo shrimp with shallots in a yeh-yang garlic vinaigrette	
Shrimp in Garlic Black Bean Sauce*	\$18.95
With shallots, mushrooms, peppers and zucchini in a sake & black bean sauce	
Shrimp and Scallops in Lemon Grass Sauce	\$19.95
With shiitake mushrooms, broccoli, snow peas and water chestnuts in a lemongrass sauce	

Wok-Tossed Mustard Coconut Shrimp	\$19.95
Crispy jumbo shrimp in mustard coconut sauce topped with house-made toffeed pine nuts	
Grilled Shrimp & Vegetables	\$20.95
With seasonal vegetables	
Thai-Style Shrimp Sauté*	\$19.95
Jumbo shrimp sautéed in Thai sauce with peanut powder and a touch of curry	
Shrimp with Honey Walnuts	\$19.95
Jumbo shrimp sautéed in garlic sauce & topped with house-made honey walnuts	
Gunpowder Shrimp**	\$19.95
Jumbo shrimp with water chestnuts in a hot, gingery tomato sauce	
Sizzling Triple Delight	\$19.95
A sizzling hot platter of sautéed shrimp, chicken, beef and fresh vegetables	
Seafood in a Flower Basket	\$24.95
Fresh lobster meat, jumbo shrimp, scallops and vegetables sautéed with ginger & garlic, and served in an intricate noodle basket	
Orange Lobster Tail & Scallops*	\$32.95
With sugar snap peas in an orange peel garlic sauce	
Jumbo Lump Crabcakes	\$25.95
With fresh basil in a white wine mustard sauce	
Roasted Brandy-Hoisin Glazed Scottish Salmon	\$24.95
With wild mushrooms, shallots and vegetables	
Crisp Soft Shell Crabs (Seasonal)	
With snow peas, ginger, garlic, hoisin-garlic sauce	
Grilled Fish	
Seasonal fresh whole fish grilled in natural flavors	

VEGETABLES 6

Wok Shanghai Baby Boy Choy	\$13.95
With garlic, oyster-rice wine sauce	
Mixed Vegetable and Tofu Sauté	\$12.95
Fresh vegetables, mushrooms and tofu in a white wine sauce with ginger and garlic	
Szechuan String Beans*	\$12.95
With scallions and diced vegetables	
Chinese Eggplant*	\$12.95
With scallions and Chinese herbs in a hot garlic sauce	
Buddha's Delicacy	\$13.95
Thin tofu pockets, stuffed with steamed Chinese vegetables in a gingery garlic sauce	

Tofu in Black Bean Sauce	\$12.95
With mushrooms and snow peas in a garlic black bean sauce	