



**Welcome**  
**欢迎光临**

## **4-COURSE "OCTOBER" MENU**

25,- per person

Sushi mix

\*\*\*

Charcoal grilled yakitori with mushrooms

\*\*\*

Sea bass with lemon-lemongrass sauce  
with white jasmin rice, fried rice or fried noodles

\*\*\*

Stracciatella ice cream with whipped cream

**Surcharge for following replacement side dishes is 3,50:**  
(Spicy) rice noodles - Chinese noodles - Guangzhou fried rice

## **SURPRISE MENU (2 person minimum)**

<b>3-course menu</b>	29,50 per person
<b>4-course menu</b>	34,50 per person
<b>5-course menu</b>	39,50 per person

## **CHINESE RIJSTTAFEL (2 person minimum)**

26,- per person

### **Hors d'oeuvre**

Mini spring rolls

### **Main course**

Peking duck, Babi pangang, Egg foo young,  
Kung Pao chicken, deep-fried bass filet, and sate ayam

with white jasmin rice, fried rice or fried noodles

**Coffee or tea**

## **INDONESIAN RIJSTTAFEL (2 person minimum)**

26,- per person

### **Hors d'oeuvre**

Deep-fried pangsit (dumpling)

### **Main course**

Babi pangang, Ayam kecap, Indonesian vegetables,  
Semur daging, Pisang goreng, Sate ayam

with white jasmin rice, fried rice or fried noodles

**Coffee or tea**

## **SOUP**

Miso soup	4,-
Chicken soup	5,-
Tomato soup	5,-
Shark fin soup	5,50
Suan la tang (bound hot and sour soup)	6,-
Wonton soup (soup with dumplings)	6,-
Soup 'Jasmin Garden' (bound fish soup)	8,-

## **SALADS**

Wakame salad (Japanese seaweed salad)	7,50
California salad (surimi, sweet omelet, avocado, and pickled radish)	7,-
Salmon sashimi salad	8,-
Tuna sashimi salad	9,-

## **HORS D'OEUVRE**

Oysters (per oyster)	3,50
Edamame – steamed soybeans	5,-
Gyoza - steamed chicken dumplings (3 pieces)	4,50
Dim Sum	7,-
Mini spring rolls (2 pieces)	4,50
Tempura shrimp (2 pieces)	10,-
Peking duck strips with lettuce	8,-
Large prawns in creamed curry sauce (2 pieces)	9,-
Cuttlefish Tjeu Jim (5 Chinese spices)	9,50
Large prawns Tjeu Jim, 2 pieces (5 Chinese spices)	9,-
Scallops (2 differently prepared scallops)	10,50
Fried sea bass in kecap sauce	10,-
Sate udang (2 skewers shrimp satay)	9,50
Sate daging (2 skewers beef satay)	9,50
Sate ayam (2 skewers chicken satay)	4,50

## VEGETABLES AND EGG DISHES

Chop suey	13,-
with chicken	15,-
with prawns	17,50
with beef tenderloin	17,50
Gado-gado	14,-
Vegetable dish with tofu	16,-
Egg foo young	13,-
with chicken	15,-
with prawns	17,50

## FISH DISHES

Salmon with black bean sauce	20,50
Deep fried bass with sweet and sour sauce	20,50
Cuttlefish Tjeu Jim (5 Chinese spices)	25,-
Large prawns Tjeu Jim, 6 pieces (5 Chinese spices)	25,-
Large prawns in creamed curry sauce (6 pieces)	25,-
Steamed Halibut in soysauce	25,-
Teppan seafood	22,50
Teppan prawns with garlic sauce (6 pieces)	25,-
Guangdong style lobster	day rate

## MEAT DISHES

Babi Pangang	17,50
Kin Tu Yuk (crunchy pork)	18,50
Char Siu (Chinese barbecued pork)	18,50
Roasted pork belly	18,50
Kung Pao chicken	19,-
Chicken curry	18,-
Creamy chicken curry	19,-
Peking duck with Teriyaki sauce	21,50
Teppan mix (pork, chicken, and beef tenderloin)	21,50
Beef tenderloin in Sichuan sauce	22,50
Sautéed beef tenderloin with leek	22,50
Teppan duck in Teriyaki sauce	21,50
Teppan beef tenderloin in Kung Pao sauce	22,50

**Surcharge for following replacement side dishes is 3,50:**

(Spicy) rice noodles - Chinese noodles - Guangzhou fried rice

### **SASHIMI (Raw fish slices)**

Salmon (6 slices)	7,50
Tuna (6 slices)	8,50
Salmon and tuna (12 slices)	16,-
Mix (five kinds of vis)	15,-

### **NIGIRI SUSHI (small rice ball with a topping; price per piece)**

Tamago (Japanese omelet)	2,-
Sake (Salmon)	2,60
Ebi (Shrimp)	2,80
Saba (Mackerel)	2,10
Suzuki (Sea bass)	2,10
Amaebi (Freshwater shrimp)	2,40
Hotategai (Scallop)	2,90
Maguro (Tuna)	2,80
Unagi (Freshwater eel)	2,90

### **MAKI SUSHI (Sushi roll cut into 8-9 pieces)**

Vega Roll (avocado, cucumber, pistachio, mayonnaise)	8,-
Mango Summer (mango, avocado, cucumber)	12,50
Salmon and avocado	9,-
Spicy Tuna (spicy tuna and avocado)	10,-
Fiery Salmon (salmon, avocado, chilli powder and fiery sauce)	10,-
Futo maki (salmon, tuna, pickled radish, cucumber)	12,-
California (surimi, sweet omelet, avocado and pickled radish)	14,-
Samurai (eel, avocado, sweet omelet)	16,50
Avocado Dragon (avocado, surimi, seaweed, cucumber)	15,-
Crunchy Crab (tempura crab, sweet omelet, avocado)	16,50
Rainbow (salmon, tuna, surimi, cucumber, avocado)	15,-
Beef-Carpaccio (beef tenderloin, asparagus, carpaccio, garlic flakes)	16,50
Crispy Duck (tempura duck with teriyaki sauce)	15,-
Chicken Teriyaki (crunchy chicken with teriyaki sauce)	14,50
Chicken Subuta (tender chicken with sweet-and-sour sauce)	14,50
Flying Catfish (crispy catfish with sweet-and-sour sauce)	14,-
Sweet Ribs (char siu, cucumber)	13,-
Tempura Ebi (tempura shrimp with Japanese mayonnaise)	15,-
Avocado Ebi (tempura shrimp with avocado)	17,50
Surf 'N Turf (beef tenderloin, asparagus, flamed salmon)	17,-
Triple Threat (tempura shirmp, beef tenderloin, flamed salmon)	20,-
Sushi Mix (mix of 12 pieces nigiri and maki sushi)	16,50

**DESSERT**

Children's ice cream	5,-
Dame Blanche / Noir	6,50
Lychee ice cream with lychees	6,50
White sesame with caramel sauce	6,50
Scoop of ice cream:	2,50

*strawberry, banana, chocolate, lemon, green tea,  
lychee, mango, pistachio, stracciatella, vanilla, white sesame*

**COFFEE SPECIALS**

Calypso Coffee (Kahlúa / Tia Maria)	6,75
Cream Coffee (Amarula / Arran / Baileys / Melody / Merry's)	6,75
French Coffee (Grand-Marnier / Mandarine Napoléon)	6,75
Irish Coffee (Jameson)	6,75
Italian Coffee (Amaretto)	6,75
Portuguese Coffee (Licor Beirão) / Spanish Coffee (Licor 43)	6,75

**LIQUORS**

Chivas Regal '12	Scotch blend	4,50
Maker's Mark	Bourbon	4,50
Monkey Shoulder	Scotch blend	5,-
Glenkinchie '12	Lowland	5,50
Dalwhinnie '15	Highland	6,-
Glenfiddich '12 / '18	Speyside	6,- / 11,-
Tullamore Dew '12	Irish blend	6,-
Ardbeg '10 / Wee Beastie	Islay	7,50
Bulleit '10	Bourbon	7,-
Kilkerran '12	Campbeltown	7,50
Kavalan Distillery Select	Taiwan	8,-
Lagavulin '16	Islay	9,-
Montifaud V.S.O.P. / X.O.	Cognac	6,- / 12,-
Remy Martin V.S.O.P. / X.O.	Cognac	6,- / 15,-
Frapin V.S.O.P. / Fontpinot X.O.	Cognac	8,- / 15,-
Torres '15	Spanish brandy	5,-
Tariquet Armagnac Folle Blanche '12	French brandy	6,50
Boulard Calvados X.O.	French brandy	8,-
Hendrick's Gin + Tonic	New Western Gin	8,50
Suntory Toki	Japanese blend	6,50
Suntory Haku	Japanese vodka	5,-
Suntory Roku Gin + Tonic	Japanese gin	8,50
Satsuma Shiranami	Imo shochu	3,60
Various liqueurs – Amaretto, D.O.M, Drambuie, Liqor 43, etc.		4,50

Ask for our drink menu for a complete overview.

*Allergies? Let us know!*

## **SOFT DRINKS**

Coca Cola / Coca Cola Zero	2,50
Fanta Orange / Cassis / Sprite	2,50
Finley Tonic / Bitter Lemon / Ginger Ale	2,50
Finley Mojito	3,-
Fuze Tea Sparkling / Green Tea	2,50
Crystal Clear	2,50
Rivella	2,80
Fristi / Chocomel / DubbelFriss	2,50
Red Bull	4,-
Crodino (non-alcoholic aperitivo)	3,-
Martini Floreale / Vibrante (non-alcoholic aperitivo)	3,50
Minute Maid Apple Juice	2,50
Fresh orange juice	3,75
Chaudfontaine Still / Sparkling	2,50
Chaudfontaine Still / Light Sparkling / Sparkling 0,75L	6,-
Fever-Tree Tonic – Indian, Mediterranean, Elderflower, Aromatic, Clementine & Cinnamon, Lemon	3,50
Fever-Tree Ginger Ale / Ginger Beer	3,50
Fever-Tree Madagascan Cola	3,50
Original Yuzu Tonic	3,50
San Pellegrino Pompelmo	3,50

## **BEER**

Hertog Jan	2,80
Hertog Jan Weizener / Bockbier	3,80
Hertog Jan Enkel / Dubbel / Tripel	3,80
Hertog Jan Grand Prestige	4,50
Hertog Jan Bastaard Radler Ginger and Lemon	3,-
Hertog Jan 0.0	2,90
Hoegaarden Radler 0.0	3,40
Tsingtao Chinese beer	3,50
Asahi Japanese beer	4,40

## **WINES**

Junmai sake (served hot)	5,10
Chinese sweet white wine	4,50
Japanese plum wine	5,-
Martini Bianco / Extra Dry / Fiero / Rosato / Rosso	4,-
Port Ruby / Tawny / White	4,-
Sherry Fino / Medium	4,-
Sherry Sweet	5,-
Ask for our wine menu.	

*Allergies? Let us know!*