



Full Moon City
Dim Sum Restaurant

Dim Sum - HK BBQ - Rice & Noodles
Vegan & Vegetarian

點心



Welcome to Full Moon City

Dim sum 點心 means 'touch your heart'

Dim sum is designed to be shared and eaten together with tea. Hence, going for dim sum is known as yum cha, which literally means "drinking tea". We serve handmade dim sum everyday in snack-sized portions of pan-fried, deep-fried, and steamed foods served in bamboo containers.

Order a pot of Chinese tea to get the full dim sum experience:

Chrysanthemum tea – flower tea - refreshing with a natural sweet fragrance and taste.

Jasmine tea – green tea - sweet and delicate while the aroma is soothing and pleasant.

Pu-erh tea – black tea - this tea has undergone years of fermentation, giving them a unique earthy flavor.

Tieguanyin tea - Oolong tea - the natural orchid scent compliment well with the roasted aroma.

Tea charge is 2,50 per person, unlimited refill.

FREE RANGE CHICKEN & PORK

All our chicken and pork dishes are **free-range**.



VEGAN & VEGETARIAN



Discover the vast possibilities of plant-based cuisine with our wide selection of vegetarian and vegan dishes.

D334

素點心拼盤

22,50

Vegan dim sum mix

- 2 x veggie spring rolls
- 2 x soybean sheet roll
- 2 x spinach dumpling
- 2 x shiitake mushroom dumpling
- 2 x sesame balls with red bean paste

Vegan dimsum mix

- 2 x groente loempia
- 2 x sojabonenvel rol
- 2 x spinazie dumpling
- 2 x shiitake dumpling
- 2 x sesamballetjes met rode bonen pasta



D337

蒸點心拼盤



22,50

Steamed dumpling mix

- 2 x prawn dumpling
- 2 x prawn & pork dumpling
- 2 x glassnoodle prawn dumpling
- 2 x Shanghai soup dumpling

Gestoomde dumpling mix

- 2 x garnalendumpling
- 2 x garnalen
- 2 x varkensvleesdumpling
- 2 x glasnoedel garnalendumpling
- 2 x Shanghai soep dumpling



D338

炸點心拼盤

22,50

Crispy dim sum mix

- 2 x prawn dumpling
- 2 x prawn & pork dumpling
- 2 x beancurd prawn roll
- 2 x chicken springroll

Gefrituurd dim sum mix

- 2 x garnalen dumpling
- 2 x garnalen & varkensvleesdumpling
- 2 x garnalen bonenvelrol
- 2 x kiploempia



Yum Cha 飲茶

HISTORY

The roots of yum cha started when travelers on the ancient Silk Road needed a place to rest. Thus, teahouses were established along the roadside. As people later discovered that tea can aid in digestion, teahouse owners began offering various snacks.

SHARED BRUNCH

A traditional dim sum brunch includes various types of steamed buns, dumplings and rice noodle rolls combined with plates of steamed green vegetables, roasted meats, congee and other soups. To balance out the flavours, order some sweet dim sum such as egg tart, mango pudding or the BBQ pork pastry.

ETIQUETTE

It is customary to pour tea for others before filling one's own teacup. It is considered good manners to be the first to pour tea. Tea drinkers may tap the table with two fingers of the same hand in a gesture known as 'finger kowtow', symbolising thanks.



D80

叉燒酥

6,95

Cha siu so
BBQ pork puff
BBQ varkensvlees gebakje

D97

鬆化雞蛋撻

6,95

Daan tat
Egg tarts
Eiartaartjes



D21

荔芋角

6,95

Wu gok
Taro puff
Taro gebakje

Egg tarts 蛋撻

Egg tarts (蛋撻) originated in Portugal and were imported to Macau during colonial times. The Portuguese version pastéis de nata is a variation of the custard tart. Hong Kong's tarts were more influenced by the British version.

Every morning our dim sum chefs prepare a limited batch of pastry for the yum cha session. So don't be surprised if we're out of stock!

即蒸 點心

STEAMED DIM SUM

D2

乾蒸燒賣皇

8,50

Shumai / sieuw mai
Pork & prawn dumpling
*Varkensvlees en
garnalendumpling*

D1

招牌蝦餃皇

8,95

Har gow / ha kau
Prawn dumpling
Garnalendumpling

D17

魚翅餃

8,80

Yu chi gow
Glass noodle prawn dumpling
Glasnoedel garnalendumpling

D260

黑松露雞燒賣

8,80

Black truffle chicken shumai
Zwarte truffel kip sieuw mai

D261

鵪鶉蛋燒賣 (特)

8,95

Quail egg shumai
Kwartelei sieuw mai

D71

上海小籠包

8,25

Xiao long bao
Shanghai soup dumpling
Shanghai soepdumpling

D14

鮮蝦菠餃

8,80

Spinach prawn dumpling
Spinazie garnalendumpling

D254

清爽香茜餃

8,80

Coriander prawn dumpling
Koriander garnalendumpling

即蒸點心

STEAMED DIM SUM



D15

牛什盅

10,50

Beef organs stew
Runderorganenstoof

D9

荷香珍珠雞

9,50

Loh Mai Gai
Glutinous rice with shiitake, chicken & pork wrapped in lotus leaf
Kleefrijst met shiitake, kip & varkensvlees in lotusblad



D42

上素齋粉果

8,25

Vegan Chiu Chow dumpling
Vegan Chiu Chow dumpling

D5

山竹牛肉

8,25

Beef meatball with bean curd skin
Rundergehaktbal met sojabonenvel

D6

芋頭豉汁排骨

8,25

Pai Gwut
Black bean spare ribs with taro -
Zwarte bonen spareribs met taro



D12

沙茶太子尤

8,95

Sacha baby squid
Shacha baby inktvis



D7

豉汁鳳爪

8,25

Fong Djau
Black bean chickenfeet
Zwarte bonen kippenvoetjes



D20

薑蔥牛柏葉

8,25

Tripe with ginger & spring onions
Rundermaat met gember & lenteui

香脆 系列

CRISPY DIM SUM



D34

鮮竹卷

8,50

Beancurd sheet roll with pork & bamboo

Sojabonenvelrol met varkensvlees & bamboe



D22

鹹水角

7,95

Ham sui gok

Glutinous rice dumpling

Kleefrijst varkensdumpling



D30

酥炸芝心丸

10,50

Prawn ball filled with Gouda cheese

Garnalenbal gevuld met kaas



D24

炸燒賣

8,50

Shumai / sieuw mai

Prawn & pork dumpling

Garnalen & varkensvlees dumpling



D267

黑松露炸雞燒賣

8,80

Black truffle chicken shumai

Zwarte truffel kip sieuw mai



D43

羅漢腐皮卷

7,95

Vegan beancurd sheet roll

Vegan bonenvelrol



D23

炸水餃

8,95

Shui kau

Deep fried prawn pastry

Gefrituurd garnalenpastei

香脆 系列

CRISPY DIM SUM



D26

百花腐皮卷

8,95

Beancurd rolls with shrimp

Garnalen bonenvelrol

D27

薑葱炸牛餃

8,50

Deep-fried beef pastry

Gefrituurd runderpastei



D46

齋春卷

7,95

Vegan spring rolls

Vegan groente loempia



D32

雞春卷

8,25

Chicken spring roll

Kiploempia



D29

鴨絲春卷

8,50

Duck spring roll

Eendenloempia



D33

蝦春卷

9,25

Prawn spring roll

Garnalenloempia



D25

越南春卷

9,25

Vietnamese spring roll

Vietnamese loempia

香脆 系列

CRISPY DIM SUM

D55

家香煎薄餐

8,95

Vegan crispy scallion pancake
*Vegan krokante pannenkoek
met bosui*

D52

蘿蔔糕

8,50

Lo Bak Go
Turnip cake
Rettich cake

D53

XO醬炒蘿蔔糕

12,50

Stir fried turnip cake in XO
sauce
*Gewokte rettich cake in XO
saus*

D54

鮮蝦煎韭菜餃

8,95

Vegetable dumpling with
pork & prawn
*Groentedumpling met
varkensvlees & garnalen*



D47

煎素菠菜餃子

8,50

Vegan spinach dumpling with
waterchestnut
*Vegan spinazie dumpling met
waterkastanje*



D48

煎素菇餃子

8,50

Vegan shiitake mushroom
dumpling
*Vegan shiitake paddestoelen
dumpling*

Longevity peach (shoutao) 壽桃

A longevity peach is a steamed Chinese dessert bun. Made of soft white dough and filled with lotus seed paste, it is often served at birthday celebrations, especially for the elderly, as a blessing for a long life. Longevity peaches are shaped and colored like peaches with a creased line and a pink-red wash.

The link between peaches and longevity comes from The Queen Mother of the West, a Chinese goddess in the Taoist tradition. Also known as Xiwangmu, she grows the peaches of immortality in her garden on the mythical Kunlun mountain. Every three thousand years, she gathers together immortals to eat the ripe peaches so that they will become young again.

The peach appears often in art and sculpture in China and nearby countries. One of the three gods of good luck, Shou Xing, is usually depicted carrying a staff in one hand and a longevity peach in the other, to symbolize his status as the god of long life and old age.

D313

蟠桃壽包 (大) 24,95

Longevity peach bun
(lotus seed paste) 10 pcs
Lotuszaad broodje (10 stuks)



D312

蟠桃壽包 (小) 8,25

Longevity peach bun
(lotus seed paste) 3 pcs
Lotuszaad broodje (3 stuks)

即蒸 點心

STEAMED DIM SUM

D75B

炸奶皇包 8,25

Deep fried Lai wong bao
Deep fried egg custard bun
Gefrituurd eigeel custard broodje

D266

香芋合桃包 8,25

Taro walnut bun
Taro walnotenbroodje

D77

特色流沙包 8,75

Liu sha bao
Salted egg yolk custard bun
Gezouten eigeel custard broodje

D72

蠔皇叉燒包 8,25

Cha siu bao
BBQ Pork bun
Tja sieuw broodje

D74A

蒸饅頭 6,95

Mantou
Vegan steamed bun
Vegan gestoomd broodje

D74B

炸饅頭 6,95

Fried mantou
Fried bun
Gefrituurd broodje

D91

馬拉杯糕 7,95

Ma lai gao
Pine nuts sponge cupcake
Pijnboompitten cupcake

D76

蓮蓉包 8,25

Sweet lotus seed paste bun
Zoet lotuszaad broodje

D75A

蒸奶皇包 8,25

Lai wong bao
Steamed egg custard bun
Gestoomd eigeel custard broodje

D73

雞包仔 8,25

Steamed chicken bun
Gestoomd kippenbroodje

即蒸 點心

STEAMED DIM-SUM

D368

煎堆仔

7,95

Jian dui

Sesame ball with red bean
paste (4 pieces)

*Sesamballetjes met rode bonen
pasta (4 stuks)*

D93

香芒布甸

7,50

Mong goh boh deen

Mango pudding

Mango pudding

D305

養顏貢棗糕

8,25

Steamed red date cake

Gestoomde rode dadel cake

D93

香芒布甸

7,50

Mong goh boh deen

Mango pudding

Mango pudding

D94

飄香榴連酥

8,95

Durian puff

Doerian gebakje

D96

播沙湯圓

7,50

Tong yuen

Black sesame glutinous
riceball

Zwarte sesam kleefrijstbal

D99

綠茶糕

7,50

Green tea matcha pudding

Groene thee matcha pudding

D100

杞子桂花糕

7,50

Kwai fa gou

Osmanthus gojiberry jelly

*Osmathus bloem gojibessen
pudding*

D306

椰汁糕

7,50

Coconut pudding

Kokospudding

Cheung fan 腸粉

In Chinese, rice noodle rolls are known as cheung fun. Traditional rice noodle rolls first appeared as early as the Tang Dynasty in Luoding City, Guangdong.

In Hong Kong, it is commonly served for breakfast, as a snack or as a variety of dim sum in restaurants. A thin roll of rice flour, filled with shrimp, beef, sweet barbecued pork or other ingredients. It is usually steamed and served with soy sauce.

HOW IS IT MADE?

Cheung Fan is made by pouring the rice flour slurry onto a steaming rack covered with a cloth, adding the fillings and then steaming it inside another larger pan. After it's cooked, the cloth is peeled away from the rice noodle using a scraper. This method produces a nice thin rice noodle with a slippery texture.

Did you know we make our own Ho Fun rice noodle?

All our cheung fan are made to order.

即拉
腸粉

STEAMED RICE
FLOUR ROLLS

D65

三式腸粉

9,50

Cheung fun mix (3 rolls)

BBQ pork, prawn & beef rice
roll noodle

*Varkensvlees, garnalen &
rundvlees flensjes*



D44

齋腸粉

8,50

Vegan rice noodle roll
Vegan flensjes





D64

炸孖兩腸粉 8,95

Zhaliang or Dja Leung
Fried dough rice noodle roll
Gefrituurde deegrol flensjes

D63B

煎蝦米腸 8,95

Pan fried dried shrimps rice
noodle roll
*Gebakken gedroogde
garnalenflensjes*



D66

鮮蝦腸粉 10,50

Prawn rice noodle roll
Garnalen flensjes



D61

香茜牛肉腸粉 8,95

Beef rice noodle roll
Rundvlees flensjes



D62

金粟叉燒腸粉 8,95

BBQ pork rice noodle roll
Tja sieuw flensjes



D69

鮮蝦翠竹腸 (特) 10,50

Crispy tofu skin prawn rice
noodle roll
*Garnalen in krokante
sojabonenvel flensjes*



D63A

蒸蝦米腸 8,95

Dried shrimps rice noodle
rolls
Gedroogde garnalen flensjes



D67

XO醬炒腸粉 (特) 12,50

Stir fried rice noodle rolls in
XO sauce
Gewokte flensjes in XO saus

精選 飯麵

RICE & NOODLES

Congee 粥

A congee meal served hot and soft brings satisfaction and renews your energy. While it has always been seen as a kind of healthy breakfast that starts off one's day, Hong Kongers have made it into a major meal in itself with a variety of tasty ingredients that they eat around the clock, throughout the year.

Don't forget to order some crispy youtiao (fried dough sticks) to accompany your rice porridge.

Did you know that boat congee originated from the Dan, people who lived on fishing boats?



D143

皮蛋瘦肉粥

15,50

Congee with century egg and shredded pork

Rijstencpap met duizend jarig ei en varkensvlees

D144

免治牛肉粥

15,50

Congee with minced beef

Rijstencpap met rundergehakt

D141

法國走地雞粥

17,50

Congee with French free-range chicken (Label Rouge)

Rijstencpap met Franse scharrelkip (Label Rouge)

D142

荔灣艇仔粥

15,50

Boat congee, peanuts, squid, shredded pork, pig skin.

Boot rijstencpap: pinda's, inktvis, varkensvlees en varkenshuid

D145

炸油條

5,50

Youtiao

Fried dough stick

Gefrituurde deegrol



特色 頭盤

STARTERS

402

水餃湯 (小) 9,75

Sui Gao prawn
dumpling soup (small)
*Sui Kau garnalen
dumpling soep (klein)*

401

水餃湯 (大) 22,50

Sui Gao prawn
dumpling soup (large)
*Sui Kau garnalen
dumpling soep (groot)*

406

蟹肉粟米羹(位) 13,50

Sweet corn soup with crab
Zoete mais soep met krabvlees

408

雞蓉粟米羹(位) 8,95

Sweet corn soup with chicken
Zoete mais soep met kip

432

竹筴豆腐粟米羹 (位) 8,95

Vegan sweet corn soup with
bamboo and tofu (small)
*Vegan bamboe tofu maissoep
(klein)*

404

雲吞湯 (小) 9,25

Won ton soup (small)
Wan tan soep (klein)

403

雲吞湯 (大) 19,50

Won ton soup (large)
Wan tan soep (groot)

414

北京酸辣湯(位) 8,95

Hot & sour Peking soup (shredded
shrimp, wood ear, shiitake, tofu,
egg, bamboo shoots)
Pittig & zuur Peking soep

434

齋北京酸辣湯(位) 8,95

Vegan hot & sour Peking soup
Vegan pittig & zuur Peking soep



D131

鹹魚肉餅飯 15,50

Steamed rice with minced
pork and salted fish
(order before 15:00)
*Gestoomd rijst met
varkensgehakt en gezouten vis
(beschikbaar tot 15:00)*



D132

鳳爪排骨飯 15,50

Steamed rice with chicken
feet and spare ribs
(order before 15:00)
*Gestoomd rijst met
kippenvoetjes en spare ribs
(beschikbaar tot 15:00)*



D223

腊味生炒糯米飯 22,50

Fried glutinous rice with
Chinese cured meats
Kleefrijst met gedroogde vlees



D224

蜜汁叉糯米飯 25,50

Fried glutinous rice with pork
Kleefrijst met Tja Sieuw



550

蒜茸銀絲蒸生蠔 6,50

Steamed oyster with garlic &
glass noodles (per piece)
*Gestoomde oester met knoflook
& vermicelli (per stuk)*

551

豉汁蒸生蠔 6,50

Steamed oyster in black bean
sauce (per piece)
*Gestoomde oester in zwarte
bonen saus (per stuk)*

552

姜蔥蒸生蠔 6,50

Steamed oyster with ginger (per
piece)
*Gestoomde oester met gember
(per stuk)*



554

蒜茸銀絲蒸帶子 9,50

Steamed scallop with garlic
& glass noodles (per piece)
*Gestoomde St. Jacobsschelp
knoflook & vermicelli (p/stuk)*

555

豉汁蒸帶子 9,50

Steamed scallop in black
bean sauce (per piece)
*Gestoomde St. Jacobsschelp
in zwarte bonen saus (p/stuk)*

特色 頭盤

STARTERS

581

避風塘軟殼蟹 (隻) 14,95

Soft shell crab with chilli peppers & garlic (120g - per piece)

Soft shell krab met rode peper & knoflook (120g - per stuk)



D120

椒鹽焗雞翼

14,95

Salt & pepper chicken wings
Zout & peper kippenvleugels



D121

蜜椒焗雞翼

14,95

Honey & pepper chicken wings

Honing & peper kippenvleugels



586

百花釀蟹鉗

14,95

Deep fried stuffed crab claw (per piece)

Gefrituurd gevuld krabschaar (per stuk)



D103

黑椒煎牛仔骨

17,95

Black pepper veal ribs

Kalfsribs in zwarte peper



D101

椒鹽肉排

15,95

Salt & pepper dun ribs karbonade

Zout & peper thinly sliced rib pork chops



D116

炸魷魚鬚

15,95

Fried squid tentacles

Gefrituurde inktvis tentakels



D128

椒鹽鴨舌

15,95

Salt & pepper duck tongue

Zout & peper eendentong



特色 頭盤

STARTERS



D110 川味滷味 14,95

Lou Mei (Teochew cuisine)
Mix of meat in Lou sauce
Mix van vlees in Lou saus



D104 蠔油鴨掌 15,95

Duck feet in oyster sauce
Eendenpoten in oestersaus



D117 柱候牛仔筋 14,95

Chiu Hou beef tendon stew
Gestoofd runderpees in Chiu Hou saus



D123 南乳豬手小食 14,95

Braised pork feet in fermented bean curd sauce
Gestoofd varkenspoten in gefermenteerd tofu saus



D107 白灼花枝片 17,50

Blanched squid
Geblancheerd inktvis



D108 白灼肥牛片 17,50

Blanched rib eye
Geblancheerd rib eye



A7n/k/g 菜心小食 (蒜茸/薑汁) 15,95

Choy sum (with garlic/ginger/natural)
Choi sam (met knoflook/gember/naturel)



A8n/k/g 芥蘭小食 (蒜茸/薑汁) 15,95

Gai lan (with garlic/ginger/natural)
Kailan (met knoflook/gember/naturel)



A106 蕹菜小食 (蒜茸/薑汁) 16,95

Water spinach with shrimp paste
Kankoeng met garnalenpasta



D126 涼拌青瓜黑木耳絲 8,50

Cucumber salad with black fungus in vinegar
Komkommer salade met zwarte elfenbankje



D259 淨海蜇 18,50

Jelly fish
Zeekwal



D105 海蜇鴨絲 17,50

Duck filet with jelly fish salad
Eendenfilet met zeekwal salade

特色 頭盤

STARTERS

D10

白鳳爪

9,95

White chicken feet
Witte kippenvoeten met been

D109

海蜇熏蹄

17,50

Cold pork hock with jelly fish
Koude ham met zeekwal



D129

滷水墨魚

16,50

Orange cuttlefish (marinated)
Oranje inktvis (gemarineerd)



D118

麻辣鴨舌

16,50

Spicy Szechuan duck tongue
Pittige Szechuan eendentong



D119

五香牛展

16,50

Five spice beef shin
Vijfkruiden runderschenkel



360

麻辣牛展

16,50

Spicy Szechuan style beef
shin
Pittige Szechuan runderschenkel

港式 燒味

HONG KONG BBQ

Peking duck 北京烤鴨

Peking duck is characterized by its thin, crisp skin, with authentic versions of the dish serving mostly the skin and little meat.

Peking duck has been prepared since the imperial era, by the mid-20th century, it had become a national symbol of China, favored by tourists and diplomats alike. Henry Kissinger, Fidel Castro and Helmut Kohl were known to share their love for this dish.

Ducks bred specially for the dish are slaughtered after 65 days and seasoned before being roasted in a closed or hung oven. The meat is eaten with spring onion, cucumber, pickled radish and hoi sin sauce with pancakes rolled around the fillings.

Everyday our BBQ chefs prepare a limited batch of Peking duck. Arguably, it is one of the more complex cooking processes in Chinese cooking, It requires a duck to be pumped full of air, coated in a maltose syrup, thoroughly dried, and roasted hanging up in a two day process.

301

明爐片皮鴨半隻 34,50

1/2 Peking duck served with steamed pancakes, spring onions, cucumber, pickled vegetables and a home made sweet bean sauce.

1/2 Peking eend geserveerd met gestoomde pannenkoekjes, lente-ui, komkommer, ingelegde groente en huisgemaakte zoete bonen saus.

302

明爐片皮鴨全隻 64,50

1 Peking duck served with steamed pancakes, spring onions, cucumber, pickled vegetables and a home made sweet bean sauce.

1 Peking eend geserveerd met gestoomde pannenkoekjes, lente-ui, komkommer, ingelegde groente en huisgemaakte zoete bonen saus.



港式 燒味

HONG KONG BBQ

Siu Mei 燒味

Hong Kong-style roasted meat is prepared on a spits over an open fire or huge wood burning rotisserie oven. Giving it a unique deep barbecue flavor and the roast is usually coated with a flavorful sauce before roasting.

Siu Mei shops are found everywhere in Hong Kong with their recognizable window displays, featuring large slices of meat as well as whole chickens and ducks. The chef typically can be seen in the open kitchen wielding a large butcher's knife chopping meat to order.



318

燒味雙拼

28,50

Two meat combo

Keuze uit 2 soorten vlees

- 燒鴨
- 油雞
- 火腩
- 叉燒
- 黑毛豬肥叉 +€1,95
- 黑毛豬排骨 +€1,95



319

燒味三拼

29,50

Three meat combo

Keuze uit 3 soorten vlees

- Roast duck
- Char siu
- crispy pork belly
- Soy chicken)
- Iberico extreme fatty pork +€1,95
- Iberico spare ribs +€1,95
- Geroosterd eend
- Geroosterd varkensvlees (tja sieuw)
- Krokante buikspek
- Soja kip
- Iberico zeer vettig Tja Sieuw +€1,95
- Iberico spare ribs +€1,95

港式 燒味

HONG KONG BBQ

D112

燒鴨小食

18,50

Roast duck (small portion)

Geroosterd eend (kleine portie)



306

明爐燒鴨/半隻

28,50

Roast duck (half duck)

Geroosterd eend (halve eend)

307

明爐燒鴨/全隻

49,50

Roast duck (whole duck)

Geroosterd eend (hele eend)

D113

油雞小食

16,50

Soy sauce marinated chicken (small portion)

Soja kip (kleine portie)



308

玫瑰豉油雞/半隻

24,50

Soy sauce marinated chicken (half chicken)

Soja kip (halve kip)

309

玫瑰豉油雞/全隻

39,50

Soy sauce marinated chicken (whole chicken)

Soja kip (hele kip)

D114

脆皮燒腩小食

16,50

Crispy pork belly (small portion)

Krokante buikspek (kleine portie)



313

脆皮燒腩

26,50

Crispy pork belly (regular portion)

Krokante buikspek (normale portie)

港式 燒味

HONG KONG BBQ



D115

叉燒小食

16,50

Char siu (small portion)
Honey BBQ Pork
Tja sieuw (kleine portie)
Geroosterd varkensvlees

314

蜜汁叉燒

26,50

Char siu (regular portion)
Honey BBQ Pork
Tja sieuw (normale portie)
Geroosterd varkensvlees

D270

黑毛豬肥叉小食

20,50

Extreme Fatty Char Siu (small)
Honey BBQ Iberico Pork
Iberico Tja sieuw (kleine portie)
Honing geroosterd Iberico
varkensvlees (Zeer vettig)

363

黑毛豬肥叉

32,50

Extreme Fatty Char Siu (large)
Honey BBQ Iberico Pork
Iberico Tja sieuw (normale
portie)
Honing geroosterd Iberico
varkensvlees (Zeer vettig)



Extreme fatty

SPANISH IBERICO
西蘭牙黑毛豬

325A

黑毛豬排骨 (小)

26,50

Roasted honey BBQ Iberico Spareribs
(small portion)
Gegrilde Iberico spare-ribs in honingsaus
(kleine portie)

325B

黑毛豬排骨 (大)

39,50

Roasted honey BBQ Iberico Spareribs
(large portion)
Gegrilde Iberico spare-ribs in honingsaus
(grote portie)



SPANISH IBERICO
西蘭牙黑毛豬

港式 燒味

HONG KONG BBQ

320

漢和大拼盆

54,50

Warm & cold BBQ mix platter (more cold meat & seafood)

Warm dishes: Char siu, crispy pork belly, roast duck, soy chicken

Cold dishes: orange cuttlefish and pork hock.

Warm & koud BBQ mix (meer koud vlees & zeevrucht)

Warme gerechten: tja sieuw, krokant spek, geroosterde eend en soja kip.

Koude gerechten: oranje inktvis en koude varkensschenkel



329

燒味大拼盆

54,50

BBQ meat platter (extra roasted meat)

Warm: Char siu, crispy pork belly, roast duck, soy chicken

Cold: orange cuttlefish and pork hock.

BBQ vlees mix (meer geroosterd vlees)

Warm: tja sieuw, krokant spek, geroosterde eend en soja kip.

Koud: oranje inktvis en koude varkensschenkel



港式 燒味

HONG KONG BBQ

Hong Kong BBQ menu

Upgrade to fried egg noodles / rice noodles / vermicelli + 2,50
Upgraden naar gebakken eiernoedel/ rijstnoedels / mihoen + 2,50
炒飯/麵/河 + 2,50

X14

宵夜飯

20,50

Mid night snack BBQ mix

Roast duck, crispy pork and char siu

Sil Jeh Fan BBQ mix

*Geroosterd eend, krokante buikspek
en tja sieuw*



D213

燒鴨飯

20,50

Roast duck

Geroosterd eend

D216

油雞飯

19,50

Soy chicken

Soja kip

D212

燒味雙拼飯

20,50

Two meat combo

Choose from:

Roast duck, char siu,
crispy pork belly, soy chicken,
Iberico cha siu (extra +1,95),
Iberico spareribs (extra +1,95)

D215

火腩飯

19,50

Crispy pork belly

Krokante buikspek

D214

叉燒飯

19,50

Char siu

Tja sieuw

Twee vlees combinatie

Kies uit:

*Geroosterd eend, tja sieuw,
krokante buikspek, soja kip,
Iberico tja sieuw (+1,95 extra),
Iberico spare ribs (+1,95 extra)*

D273

黑毛豬肥叉飯

20,50

Iberico char siu

Extreme fatty meat

Iberico tja sieuw

Zeer vettig vlees



D274

黑毛豬排骨飯

20,50

Honey roasted Iberico

spareribs

Iberico spareribs



燒鴨, 油雞, 火腩, 叉燒

黑毛豬肥叉 +€1,95

黑毛豬排骨 +€1,95

精選 飯麵

RICE & NOODLES

D272

菠蘿炒飯

19,50

Pineapple fried rice with
cashew nuts

*Gebakken rijst met ananas en
cashewnoten*



精選 飯麵

RICE & NOODLES

D220

滑蛋蝦球飯

27,50

White rice with prawns and egg sauce

Witte rijst met garnalen en ei-saus

D219

福建炒飯

24,50

Fukin fried rice with sauce (scallop, prawns, mushroom & chicken)

Fukin gebakken rijst met saus (St. jacobsschelp, garnalen, paddestoelen & kip)

D218

揚州炒飯

24,50

Yeung Chow fried rice (prawns & char siu)

Yeung Chow gebakken rijst (garnalen & tja sieuw)

D221

鹹魚雞粒炒飯

24,50

Fried rice with chicken and salted fish

Gebakken rijst met kip en gezouten vis

X5

雞炒飯

20,50

Fried rice with chicken

Gebakken rijst met kip

D222

瑤柱蛋白炒飯

24,50

Fried rice with egg white, goji berry and dried scallop

Gebakken rijst met eiwit, gojibessen en gedroogde St. jacobsschelp

D217

牛腩飯

20,50

Cantonese beef stew rice
Kantonees gestoofde rundvlees rijstschotel

精選 飯麵

RICE & NOODLES

D199

雪菜火鴨湯米

19,50

Rice vermicelli soup with duck fillet and pickled vegetables

Mihoen noodle soep met eendfilet en ingemaakte groente

D204

招牌窩麵/河/米

32,50

Full Moon Noodle Soup
Roast duck, prawns, fish balls, pork skin for 4 persons
Choose from: egg noodle/rice noodle/ rice vermicelli

*Full Moon Noedelsoep
Geroosterd eend, garnalen, visballetjes en varkenshuid voor 4 personen
Kies uit: eiernoedels/ rijstnoedels/mihoen*



D193

雲吞湯麵/河/米

19,50

Won ton noodle soup
Wan tan noedelsoep



D194

水餃湯麵/河/米

20,50

Sui Gao noodle soup
Sui Kau noedel soep



D195

牛腩湯麵/河/米

19,50

Beef stew noodle soup
Goulash noedelsoep

Choose: egg noodle / rice noodle / vermicelli
Kies: eiernoedel / rijst noedel / mihoen



D200

肥牛湯麵/河/米

20,50

Thinly sliced rib eye noodle soup
Dungesneden ribeye noedelsoup



D201

魚蛋湯麵/河/米

19,50

Fish balls noodle soup
Visballetjes noedelsoep



D202

牛什湯麵/河/米

19,95

Beef organs noodle soup
Runderorganen noedelsoep

精選 飯麵

RICE & NOODLES

Noodle soups

Choose: egg noodle / rice noodle / vermicelli

Keuze uit: eiernoedel / rijst noedel / mihoen



D203



雙拼湯麵/河/米

21,50

Two meat combo noodle soup
(Roast duck, char siu, crispy pork belly and soy chicken, Iberico cha siu +1,95, Iberico spareribs +1,95)

*Twee vlees combinatie noedelsoep
(Geroosterd eend, tja sieuw, krokante buikspek en soja kip, Iberico tja sieuw +1,95, Iberico spare ribs +1,95)*

燒鴨, 油雞, 火腩, 叉燒
黑毛豬肥叉 +€1,95
黑毛豬排骨 +€1,95



D196



叉燒湯麵/河/米 20,50

Char siu noodle soup
Tja sieuw noedelsoep



D197



油雞湯麵/河/米 20,50

Soy chicken noodle soup
Soja kip noedelsoep



D198



燒鴨湯麵/河/米 21,50

Roast duck noodle soup
Geroosterd eend noedelsoep



D206



火腩湯麵/河/米 20,50

Crispy pork belly noodle soup
Krokante buikspek noedelsoep



D207



黑毛豬肥叉 湯麵/河/米 21,50

Iberico char siu (extreme fatty) noodle soup
Iberico tja sieuw (zeer vetzig) noedelsoep



D208



黑毛豬排骨 湯麵/河/米 21,50

Honey roasted Iberico spareribs noodle soup
Iberico spareribs noedelsoep

D167

乾炒牛河 20,50

Fried rice noodles with beef
Gebakken rijstnoedel met rundvlees

D263

黑松露雞絲炒麵/河 20,50

Black truffle & free-range chicken noodles.
 Choose from crispy pan-fried noodle / rice noodle
Zwarte truffel & scharrel kip noedel
Kies uit krokant noedels / rijstnoedel

D269

味菜鴨絲炒河/麵/米 20,50

Salted vegetables and duckfilet noodles
 Choose from crispy pan-fried noodle / rice noodle / vermicelli

Gezouten groente en eendfilet noedels
Kies uit krokant noedels / rijstnoedel / mihoen

D262

沙茶肥牛炒河 20,50

Fried rice noodles with rib-eye in Sacha sauce
Gebakken rijstnoedels met rib-eye in Sacha saus

D163

豉油皇炒麵/河 18,50

Fried vegetarian egg noodles / rice noodles
Gebakken vegetarische eiernoedels / rijstnoedels

1305

蠔皇三菇炒麵 19,50

Fried egg noodles with 3 types of mushrooms
Gebakken eiernoedels met drie soorten Chinese paddestoelen

D176

羅漢齋炒麵/河 19,50

Tofu & vegetables with egg noodles / rice noodles
Tofu & groente met eiernoedels / rijstnoedels

D162

豉椒排骨炒麵/河 20,50

Spare ribs in black bean sauce with crispy pan-fried / rice noodles
Spareribs met zwarte bonen saus met krokante noedels / rijstnoedels

D168

豉椒牛麵/河 20,50

Beef in black bean sauce with crispy pan-fried / rice noodles
Rundvlees met zwarte bonen saus met krokante noedels / rijstnoedels

D169

牛腩炒麵/河 20,50

Beef stew with egg / rice noodles
Gestoofd rundvlees met eiernoedels / rijstnoedels

D177

味菜牛柳絲炒河/麵/米 20,50

Beef with salted vegetables with crispy pan-fried noodles / rice noodles / vermicelli
Gezouten groente & rundvlees met krokante noedels / rijst-noedels / mihoen

精選 飯麵

RICE & NOODLES

Hong Kong crispy pan-fried noodles

Crispy and a little saucy, egg noodles pan-fried until they form a crunchy-on-the-outside, tender-in-the-middle cake is a classic Hong Kong dish.

A nest of egg noodles are fried in a wok until golden brown and topped with a combination of stir-fried meat, seafood, or vegetables.



D171

雞絲炒麵/河 20,50

Fried noodles with free-range chicken
(crispy pan-fried or rice noodles)
Gebakken noedels met scharrel kipfilet
(krokant noedels of rijstnoedels)



D164

肉絲炒麵/河 20,50

Fried noodles with pork
(crispy pan-fried or rice noodles)
Gebakken noedels met varkensvlees (krokant noedels of rijstnoedels)



D161

雜會炒麵/河 22,50

Fried noodles with seafood and organs mix (crispy pan-fried noodles or rice noodles)
Gebakken noedels met zeevruchten en organenmix
(krokante noedels of rijstnoedels)



D170

菜遠牛肉炒麵/河 20,50

Crispy pan-fried noodles with beef
(crispy pan-fried or rice noodles)
Krokant gebakken noedels met rundvlees
(krokant noedels of rijstnoedels)



D175

蝦球炒麵 27,50

Crispy pan fried noodles with prawns
Krokant gebakken noedels met garnalen



D184

海鮮炒麵(濕炒) 27,50

Crispy pan-fried noodles with seafood mix
Krokant gebakken noedels met zeevruchtenmix

精選 飯麵

RICE & NOODLES

Yi Min 伊麵

A variety of flat Cantonese egg noodles made from wheat flour. They are known for their golden yellow color and chewy characteristics. The slightly chewy and slightly spongy texture of the noodles is due to the soda water used in making the dough.

Yi min is often consumed on birthdays, as it is generally referred to as Longevity noodles or Sau mein.



D271

黑松露醬燒什菇伊麵 21,50

Vegetarian yi min with black truffle and mushrooms

Vegetarisch yi min met zwarte truffel en paddestoelen



D268

干燒菇片伊麵 20,50

Vegetarian yi min with shiitake

Vegetarisch yi min met shiitake



D182

XO醬金菇炆伊麵 21,50

Yi min with enoki in XO sauce

Yi min met enoki in XO saus



D180

鮑汁炆伊麵 21,50

Yi min with abalone sauce

Yi min met abalone saus



D181

鮮蟹肉燴伊麵 32,50

Yi min with fresh crab meat

Yi min met verse krabvlees

精選 飯麵

RICE & NOODLES

X18

日式海鮮烏冬 27,50

Fried udon with seafood
Gebakken udon met zeevruchten

X20

黑椒牛柳烏冬 22,50

Fried udon with black pepper beef
Gebakken udon met rundvlees met zwarte pepper

D172



廈門炒米 22,50

Ha Moon mee hoon
(prawns, char siu, sweet & sour)

Ha Moon mihoen (garnalen, tja sieuw en zoet zuur smaak)

X21



月滿炒米 24,50

Full Moon mee hoon
(prawns, char siu, salted fish)

Full Moon mihoen (garnalen, tja sieuw, gezouten vis)

D173



星州炒米 22,50

Singapore curry mee hoon
(prawns & char siu)

Singapore curry mihoen (garnalen & tja sieuw)

D179



魚香茄子肉鬆 炆米 22,50

Fried vermicelli with eggplant, salted fish, pork and prawns

Gebakken mihoen met aubergine, gezouten vis en garnalen.

新鮮 海鮮

SEAFOOD

Seafood 海鮮

Due to Hong Kong location near the southern coast of China, fresh seafood is prominent in Cantonese cuisine.

We serve fresh Canadian lobsters (700 gram) and North Sea crabs (800 gram) from high quality supplier Schmidt zeevis.

Bei Fung Tong refers to the typhoon shelter bays in Hong Kong. In the old days, the bays served to protect fisherman's boats against strong, rough winds. They were filled with floating seafood restaurants serving the freshest catch of the day.

Nowadays, Bei Fung Tong seafood refers to the unique cooking style that originated from the boat dwellers: seafood that has been deep fried to develop a crispy golden crust, and then stir fried with copious amount of garlic, fermented black beans, and chili peppers.



528



薑葱焗龍蝦

69,50

Stir-fried fresh lobster with scallion & ginger (700g)
Gewokte verse kreeft met lente-ui en gember (700g)

527



上湯焗龍蝦

69,50

Stir-fried fresh lobster in broth (700g)
Gewokte verse kreeft in bouillon (700g)

532



薑葱炒蟹

38,50

Stir-fried fresh crab with ginger & scallion (800g)
Gewokte verse krab met gember & lente-ui (800g)

534



避風塘炒蟹

38,50

Bei Fung Tong crab (800g)
Bei Fung Tong krab (800g)
(see story above for history of this iconic dish!)

529



芝士焗龍蝦

69,50

Oven baked fresh lobster with cheese (700g)
Gegrild verse kreeft met kaas (700g)

加伊麵底 + 8,95

Add yi min noodles + 8,95

Extra yi min noedels + 8,95

535



黃金沙焗法國蟹

39,50

Salted duck egg crab (800g)
Gezouten eendenei krab (800g)



VEGAN - *VEGAN* - 純素



VEGETARIAN - *VEGETARISCH* - 素



Red Label - *Label Rouge* - 法國走地雞



Spanish Iberico Pork - *Spaanse Iberico varkensvlees*
西班牙黑毛豬



Popular - *Populair* - 受歡迎的



Chicken - *Kip* - 雞



Beef - *Rundvlees* - 牛肉



Crab - *Krab* - 蟹



Duck - *Eend* - 鴨



Fish - *Vis* - 魚



Pork - *Varkensvlees* - 豬肉



Shrimp - *Garnaal* - 蝦



Lamb - *Lamsvlees* - 羊肉



Shellfish - *Schaaldieren* - 貝類



Goose - *Gans* - 鵝



Squid - *Inktvis* - 魷魚



Scan the QR code for the allergy menu

Scan de QR code voor de allergenelijst

Food Allergy?

Let us know!



Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you, if possible.

Informeer ons alstublieft over eventuele voedselallergieën of speciale dieetwensen en wij helpen u graag verder, indien mogelijk.

