Full Moon City

Dim Sum Restaurant

Wok - Grill - Seafood

Vegan & Vegetarian

v20250808

Welcome to Full Moon City

We are specialized in authentic Cantonese cuisine 粵菜, originating from China's Guangdong province nearby Hong Kong.

The main Cantonese cooking principle is to achieve a balance in flavours. Spices are used in modest amounts to avoid overwhelming the flavours of the main ingredients. Specific cooking methods are chosen to bring out the natural flavors and reveal the freshness and quality of the ingredients.

We recommend to complement your meal with a pot of Chinese tea:

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 complements the roasted aroma.***

Tea charge is 1,80 per person, unlimited refill.

Premium, Quality Ingredients

FREE RANGE CHICKEN & PORK

All our chicken and pork dishes are **free-range**. Meat with the free-range quality mark comes from farms that pay extra attention to the welfare of the animals. Look out for our premium French free-range chicken dishes with the **Label Rouge** (Red Label) certificate, a sign of high quality assurance from France.

FRESH SEAFOOD

We serve fresh live lobsters and crab.
Our seafood is sourcd from local suppliers, so freshness is always guaranteed.

VEGAN & VEGETARIAN

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

A5 KAGOSHIMA WAGYU BEEF

The A5 Kagoshima Wagyu beef that we use is 100% Japanese Black Kuroge and placed 1st in the Wagyu Olympics of 2017.

Roast suckling pig燒乳豬

Roast pig is ordered when celebrating family affairs and business openings.

As part of Chinese wedding custom, suckling pig is considered to represent the bride's purity, perhaps more because of its rosy colour than anything else. The added connotations are red as the colour of good fortune and pork as signifying abundance.

The pig's skin is thoroughly dried then cooked over fierce heat above hot coals, so that the subcutaneous fat boils and bursts through the skin, making little blisters that render the crackling skin super-crunchy.

Please reserve 1 day in advance for our signature roast suckling pig menu.

M14 合家歡套餐

蒜茸粉絲蒸帶子(10隻)
豉汁/薑蔥蒸生蠔(10隻)
海皇竹笙羹
漢和大拼盆
薑葱焗龍蝦 (2隻)
乾煎黑椒牛仔骨
鮮菠蘿生炒骨
明爐燒鴨 (1隻)
清蒸鱸魚 (1)
生菓拼盤

€378,- 10人用

M43 EN Happy family menu

-Steamed oyster with black bean (10)
-Steamed scallops with garlic (10)
-Sweet corn chicken soup
-Lobster with ginger & scallion (2)

-HK BBQ mix
-Honey pepper beef
-Black pepper veal ribs
-Sweet & sour pork
-Prawns in tomato sauce
-Yeung Chow fried rice
-Crispy pan-fried beef noodles

378,- for 10 persons

M43 NL Happy family menu

-Gest. oester met zwarte bonen (10)
-Gest. St. Jacobsschelp met knoflook (10)
-Maissoep met kipfilet
-Kreeft met gember en lenteui (2)

-HK BBQ mix
-Honing-peper ossenhaas
-Kalfskotelet met zwarte peper
-Koe Loe Yuk
-Garnalen in tomatensaus
-Yeung Chow gebakken rijst
-Krokant gebakken noedels
met rundvlees

378,- voor 10 personen

M15 皇牌乳猪席

鴻運乳猪件 (一天前預訂)
竹笙海皇瑤柱羹
黃金芝心球
鮮露筍炒三鮮
上湯焗龍蝦(2隻)
即燒京醬琵琶鴨
乾煎黑椒牛仔骨(改選 鮮露筍夏果
炒官崎A5和牛 300gr
附加 +€118 -M23)
蟲草花鮮腐竹浸時蔬
清蒸大左口/剁椒蒸海鱸魚
生炒糯米飯
精美糖水　鮮果拼盤

€488,- 10人用

M41 EN Suckling pig menu

-Roast suckling pig
-Seafood soup
-Peking duck with pancakes
-Prawns balls filled with cheese

-Lobster with ginger & scallion (2)
-Black pepper veal ribs *(or upgrade to A5 Kagoshima Wagyu ribeye 300g stir-fried with asparagus & macademia nuts +118 -M23)*
-Chinese vegetables mix with mushroom
-Steamed turbot in soy sauce
-Yeung Chow fried rice
-Crispy pan-fried beef noodles

Fruit platter

488,- for 10 persons
(reserve 1 day in advance)

M41 NL Speenvarken menu

-Geroosterd speenvarken
-Gebonden zeevruchtensoep
-Peking eend met pannenkoeken
-Garnalenballetjes gevuld met kaas

-Kreeft met gember en lenteui (2)
-Kalfskotelet met zwarte peper (of upgrade naar A5 Kagoshima Wagyu ribeye 300g gewokt met asperges & macademia noten +118 -M23)

-Chinese groente met paddestoelen
-Gestoomde tarbot in sojasaus
-Yeung Chow gebakken rijst
-Krokant gebakken noedels
met rundvlees

Mix van vers fruit

488,- voor 10 personen
(1 dag van te voren reserveren)

M16 鮑翅龍蝦乳猪席

鴻運乳猪件 (一天前預訂)
紅燒雞絲大生翅
北菇海參扣鵝掌
XO醬海鮮雜錦
薑葱焗龍蝦(2隻)
即燒京醬琵琶鴨
靈芝菇扒時蔬
清蒸大左口
籠仔荷香糯米焗法國蟹
鮑汁金菇炆伊麵
精美糖水　鮮果拼盤

€588,- 10人用

加菜: 黑椒鮮露筍夏菓炒官崎A5
和牛 (300g) +€138 (M24)

M42 EN Royal suckling pig menu

-Roast suckling pig
-Seafood soup
-Peking duck with pancakes
-Steamed oyster with black bean sauce
-Steamed scallops with garlic

-Black pepper lamb rack
-Lobster with ginger & scallion (2)
-Chinese vegetables mix with mushroom
-Sweet & sour turbot
-Salt & peper squid
-Yeung Chow fried rice
-Crispy pan-fried beef noodles

Fruit platter

588,- for 10 persons

(reserve 1 day in advance)

Add A5 Kagoshima Wagyu ribeye 300g stir-fried with asparagus & macademia nuts for +138 (M24)

M42 NL Speenvarken menu royaal

-Geroosterd speenvarken
-Gebonden zeevruchtensoep
-Peking eend met pannenkoeken
-Gest. oester met zwarte bonensaus
-Gest. St. Jacobsschelp met knoflook

-Lamsrack met zwarte peper
-Kreeft met gember & lenteui (2)
-Chinese groente met paddestoelen
-Tarbot in zoetzure saus
-Zout & peper inktvis
-Yeung Chow gebakken rijst
-Krokant gebakken noedels
met rundvlees

Mix van vers fruit

588,- voor 10 personen

(1 dag van te voren reserveren)

Extra gerecht toevoegen:
A5 Kagoshima Wagyu ribeye 300g gewokt met asperges & macademia noten +138 (M24)

M13 魚蝦蚧海鮮套餐

豉汁/薑蔥蒸生蠔(8隻)
竹笙海皇瑤柱羹
蒜茸粉絲蒸中蝦
避風塘炒蟹
拗製鹽香雞半隻
乾煎黑椒牛仔骨
雞肚菇扒時蔬
剁椒蒸鱸魚
生菓拼盤

€ 278,-
6-8人用

M13 Seafood menu

-Steamed oysters (garlic/ black bean) 8 pcs.
Seafood soup with tofu
-Steamed prawns with garlic
-Typhoon crab
-1/2 Poached chicken
-Black pepper veal ribs
-Vegetables with mushrooms
-Steamed seabass with chili peppers

Fruit platter

278,- for 6-8 persons

M13 Zeevruchten menu

-Gestoomde oesters (knoflook/ zwarte bonen) 8 stuks
-Zeevruchtensoep met tofu
-Gestoomde garnalen met knoflook
-Cycloon krab
-1/2 Geblancheerde kip
-Kalfsrib in zwarte peper
-Groente met paddestoelen
-Gestoomde zeebaars met hete pepers

Mix van vers fruit

278,- voor 6-8 personen

M37 豪華鮑魚龍蝦套餐

蒜茸粉絲蒸帶子 (2隻)
豉汁蒸生蠔(2隻)
竹笙海皇瑤柱羹

蠔皇原隻鮑魚扣鴨掌
薑葱焗龍蝦(伊麵底)

生菓拼盤

€ 158,-
2人用

M37 Abalone menu

-Steamed scallop with garlic (2)
-Steamed oyster with black bean sauce (2)
-Seafood soup with tofu
-Braised abalone & duck feet
-Lobster with ginger, scallions and yi min noodles

Fruit platter

158,- voor 2 personen

M37 Abalone menu

-Gestoomde St. Jacobsschelp met knoflook (2)
-Gestoomde oester met zwarte bonen saus (2)
-Zeevruchtensoep met tofu
-Gestoofde abalone (zeeoor) & eendenpoot
-Kreeft met gember, lenteui en yi min noedels

Mix van vers fruit

158,- voor 2 personen

M19 健康素食套餐

素點心拼盤
竹笙豆腐粟米羹
麻辣玉子豆腐
黑椒蘭度素雞球
碧綠甜酸麥麵筋
香芋南瓜煲

三色糕

€ 158,-
4人用

M19 Healthy Vegetarian menu

-Vegan dim sum mix
-Sweet corn soup with bamboo & tofu
-Spicy silken tofu with vegetables
-Vegetarian chicken with gai lan in black pepper
-Seitan with broccoli in sweet & sour sauce
-Braised taro and pumpkin in coconut cream sauce

Mix of home made pudding

158,- voor 4 personen

M19 Gezond Vegetarisch Menu

-Vegan dim sum mix
-Mais-crèmesoep met bamboe & tofu
-Pittige zijden tofu met groente
-Vegetarische kip met kai laan in zwarte peper
-Gewokte seitan met broccoli in zoetzure saus
-Gestoofde taro en pompoen in kokos-crèmesaus

Mix van huisgemaakte pudding

158,- for 4 personen

M21 健康純素食套餐

素點心拼盤
竹笙豆腐粟米羹
鮮菠蘿咕嚕素食排骨
蜜椒琥珀炒純素雞(純素)
醬爆紅腰豆腐
香芋南瓜煲

生菓拼盤

€ 158,-
4人用

M21 Healthy Vegan menu

-Vegan dim sum mix
-Sweet corn soup with bamboo & tofu
-Vegan sweet & sour dough stick
-Sweet pepper vegan chicken
-Tofu with shimeji mushroom, kidney beans and vegetables
-Braised taro and pumpkin in coconut cream sauce

Fruit platter

158,- voor 4 personen

M21 Gezond Vegan Menu

-Vegan dim sum mix
-Mais-crèmesoep met bamboe & tofu
-Vegan gefrituurde deeg met zoet zure saus en verse ananas
-Vegan kip met zoete-peper saus en gekarameliseerde walnoten
-Tofu met shimeji champignons, rode bonen en groente
-Gestoofde taro en pompoen in kokos-crèmesaus

Mix van vers fruit

158,- for 4 personen

M20 Buddha menu (vegetarian)

4-course menu for minimum 2 persons

Vegan dim sum mix
***
Sweet corn soup with bamboo & tofu
***
Stir-fried honey pepper vegetarian chicken
with caramalized walnuts & broccoli
Salt & pepper silken tofu

(Main dishes are served with white rice)
***
Mango Delight

30,95 per persoon

M20 Boeddha Menu (vegetarisch)

4-gangen menu voor minimaal 2 personen

Vegan dim sum mix
***
Gebonden mais-crèmesoep met bamboe en tofu
***
Gewokte vegetarische honing-peper kip met
gekarameliseerde walnoten en broccoli
Zout & peper zijden tofu

(Hoofdgerechten worden geserveerd met witte rijst)
***
Mango Delight

30,95 per persoon

M31 Hong Kong Menu

3-course menu for minimum 2 persons

Dim Sum mix
Mix of prawn dumpling, prawn & pork dumpling,
prawn ravioli and chicken springroll
or
Wan Tan dumpling soup
or
Sweet corn soup with chicken
***
Sweet & sour chicken
Char siu & crispy pork belly

(Main dishes are served with white rice)
***
Mango Delight

31,50 per person

+ 4,95 p.p. extra course dim sum mix or soep

M31 Hong Kong Menu

3-gangen menu voor minimaal 2 personen

Dim Sum mix
Combinatie van garnalen dumpling, garnalen en
varkenspastei, garnalenravioli en kiploempia
of
Wan Tan dumpling soep
of
Gebonden mais-crèmesoep met kipfilet
***
Kantonese Koe Lo Kai
Tja Sieuw en krokantspek

(Hoofdgerechten worden geserveerd met witte rijst)
***
Mango Delight

31,50 per persoon

+ 4,95 p.p. voor extra gang dim sum mix of soep

M32 Peking Duck menu

4-course menu for minimum 2 persons

1/2 Peking duck with pancakes
***
Hot & sour Peking soup
***
Kung Pao chicken
Stir-fried black pepper tenderloin with asparagus

(Main dishes are served with white rice)
***
Mango Delight

40,50 per person

M32 Peking Eend Menu

4-gangen menu voor minimaal 2 personen

1/2 Peking eend met pannenkoekjes
***
Pikant en zuur Peking soep
***
Gewokte kipfilet in pittige Kung Po saus
Gewokte ossenhaas met asperges

(Hoofdgerechten worden geserveerd met witte rijst)
***
Mango Delight

40,50 per persoon

M22 Vegan Buddha menu

4-course menu for minimum 2 persons

Vegan dim sum mix
***
Sweet corn soup with bamboo and tofu
***
-Stir-fried sweet pepper vegan chicken
with caramalized walnuts and broccoli
-Ma Po tofu - spicy tofu Szechuan style

(Main dishes are served with white rice)
***
Fruit Platter

30,95 per persoon

M22 Vegan Boeddha Menu

4-gangen menu voor minimaal 2 personen

Vegan dim sum mix
***
Gebonden mais-crèmesoep met bamboe en tofu
***
-Gewokte vegetarische zoete-peper kip met
gekarameliseerde walnoten en broccoli
-Ma Po tofu - pittige tofu Szechuan stijl

(Hoofdgerechten worden geserveerd met witte rijst)
***
Mix van vers fruit

30,95 per persoon

M33 Full Moon Menu

4-course menu for minimum 2 persons

Dim Sum mix
Mix of prawn dumpling, prawn & pork dumpling,
prawn ravioli and chicken springroll
***
Sui Kau dumpling soup
or
Sweet corn soup with chicken
***
Mai Siu Au
Honey pepper beef with caramelized walnuts
Koe Loe Kai
Sweet & sour chicken with pineapple

(Main dishes are served with white rice)
***
Mango delight

37,50 per person

M33 Full Moon Menu

4-gangen menu voor minimaal 2 personen

Dim Sum mix
Combinatie van garnalen dumpling, garnalen en
varkenspastei, garnalenravioli en kiploempia
***
Sui Kau dumpling soep
of
Gebonden mais-crèmesoep met kipfilet
***
Mak Siu Au
Gewokte ossenhaas in honing-peper saus met
gekarameliseerde walnoten
Koe Loe Kai
kipfilet in zoetzure saus met ananas

(Hoofdgerechten worden geserveerd met witte rijst)
***
Mango delight

37,50 per persoon

特色頭盤

STARTERS

402
水餃湯 (小) 8,95
Sui Gao prawn dumpling soup (small)
Sui Kau garnalen dumpling soep (klein)

401
水餃湯 (大) 19,50
Sui Gao prawn dumpling soup (large)
Sui Kau garnalen dumpling soep (groot)

406
蟹肉粟米羹(位) 11,50
Sweet corn soup with crab (small)
Zoete mais soep met krabvlees (klein)

405
蟹肉粟米羹 (例) 43,50
Sweet corn soup with crab (large)
Zoete mais soep met krabvlees (groot)

414
上海酸辣湯 (位) 7,95
Hot & sour Peking soup (small)
Pittig & zuur Peking soep (klein)

404
雲吞湯 (小) 8,50
Won ton soup (small)
Wan tan soep (klein)

403
雲吞湯 (例) 16,50
Won ton soup (large)
Wan tan soep (groot)

413
上海酸辣湯 (例) 31,50
Hot & sour Peking soup (large)
Pittig & zuur Peking soep (groot)

432
竹笙豆腐粟米羹 (位) 7,95
Vegan sweet corn soup with bamboo and tofu (small)
Vegan maissoep met bamboe en tofu (klein)

408
雞蓉粟米羹(位) 7,95
Sweet corn soup with chicken (small)
Zoete mais soep met kip (klein)

434
齋北京酸辣湯(位) 7,95
Vegan hot & sour Peking soup (small)
Vegan pittig & zuur Peking soep (klein)

417
竹笙豆腐粟米羹 (例) 31,50
Vegan sweet corn soup with bamboo and tofu (large)
Vegan maissoep met bamboe en tofu (groot)

407
雞蓉粟米羹 (例) 31,50
Sweet corn soup with chicken (large)
Zoete maissoep met kip (groot)

435
齋北京酸辣湯(例) 31,50
Vegan hot & sour Peking soup (large)
Vegan pittig & zuur Peking soep (groot)

550
蒜蓉粉絲蒸生蠔(一隻) 5,50
Steamed oyster with garlic & glass noodles (per piece)
Gestoomde oester met knoflook & vermicelli (per stuk)

551
豉汁蒸生蠔(一隻) 5,50
Steamed oyster in black bean sauce (per piece)
Gestoomde oester in zwarte bonen saus (per stuk)

552
薑葱蒸生蠔(一隻) 5,50
Steamed oyster with ginger (per piece)
Gestoomde oester met gember (per stuk)

554
蒜蓉粉絲蒸帶子(一隻) 8,50
Steamed scallop with garlic & glass noodles (per piece)
Gestoomde St. Jacobsschelp knoflook & vermicelli (per stuk)

555
豉汁蒸帶子(一隻) 8,50
Steamed scallop in black bean sauce (per piece)
Gestoomde St. Jacobsschelp in zwarte bonen saus (per stuk)

525
酥炸生蠔 (4) 19,50
Deep fried oysters (4 pcs)
Gefrituurde oesters (4 st)

581
避風塘釀軟殼蟹(一隻) 13,50
Soft shell crab with chili peppers & garlic (120g) (per piece)
Soft-shell krab met rode peper en knoflook (120g) (per stuk)

586
釀蟹拑(一隻) 13,95
Deep fried stuffed crab claw (per piece)
Gefrituurde gevulde krabschaar (per stuk)

420
魚頭豆腐湯 (大) 25,50
Fish head tofu soup with vegetables (large)
Viskop tofu soep met groente (groot)

421
竹笙海皇瑤柱羹 38,50
Seafood soup with tofu & bamboo
Zeevruchtensoep met tofu & bamboe

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 dishes 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 31,50

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 58,00

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.

328

南乳吊燒雞 39,50

BBQ chicken with fermented red bean sauce*

*BBQ kip met gefermenteerde rode bonen saus **

*** Reserve one (1) day in advance**

**** Één (1) dag van te voren bestellen***

***(1天前預訂)**

Daily available

Dagelijks beschikbaar

310

當紅炸子雞 全隻 39,50

Cantonese fried chicken (whole chicken)

Kantonese gefrituurde kip (hele kip)

312

當紅炸子雞 半隻 21,50

Cantonese fried chicken (half chicken)

Kantonese gefrituurde kip (halve kip)

305

京醬琵琶鴨 (預定)* 49,50

Pei pa roast duck*
(Drier, crispier and less fat than regular roast duck)

*Pei pa geroosterde eend**
(Droger, krokanter en minder vet)

*** Reserve one (1) day in advance**

**** Één (1) dag van te voren bestellen***

***(1天前預訂)**

316

脆皮乳豬 半隻(預定)* 148

Half roast suckling pig*

*Half geroosterd speenvarken**

317

脆皮乳豬 全隻(預定)* 248

Whole roast suckling pig*

*Heel geroosterd speenvarken**

*** Reserve one (1) day in advance**

**** Één (1) dag van te voren bestellen***

***(1天前預訂)**

Siu Mei 燒味

Hong Kong-style roast meat is prepared on spits over an open fire or in a huge wood-burning rotisserie oven. This gives it a unique deep barbeque flavor and the roast is usually coasted 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 25,50

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 26,50

Three meat combo

Keuze uit 3 soorten vlees

CHOOSE FROM:
- Roast duck
- Char siu
- Crispy pork belly
- Soy chicken)
- Iberico honey BBQ pork +€1,95
- Iberico spare ribs +€1,95

KIES UIT:
- *Geroosterd eend*
- *Geroosterd varkensvlees (tja sieuw)*
- *Krokante buikspek*
- *Soja kip*
- *Iberico Tja Sieuw +€1,95*
- *Iberico spare ribs +€1,95*

港式燒味

HONG KONG BBQ

306
明爐燒鴨/半隻 25,50
Roast duck (half duck)
Geroosterd eend (halve eend)

D112
燒鴨小食 16,95
Roast duck (small portion)
Geroosterd eend (kleine portie)

307
明爐燒鴨/全隻 44,50
Roast duck (whole duck)
Geroosterd eend (hele eend)

D113
油雞小食 15,95
Soy sauce marinated chicken (small portion)
Soja kip (kleine portie)

308
玫瑰豉油雞/半隻 21,50
Soy sauce marinated chicken (half chicken)
Soja kip (halve kip)

309
玫瑰豉油雞/全隻 31,50
Soy sauce marinated chicken (whole chicken)
Soja kip (hele kip)

D114
脆皮燒腩小食 15,95
Crispy pork belly (small portion)
Krokante buikspek (kleine portie)

313
脆皮燒腩 23,50
Crispy pork belly (regular portion)
Krokante buikspek (normale portie)

港式燒味

HONG KONG BBQ

D115

叉燒小食 15,95

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

314

蜜汁叉燒 23,50

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

D270

黑毛豬肥叉小食 19,95

Iberico Char Siu (small)
Extreme fatty Iberico Pork
Iberico Tja sieuw (kleine portie)
Honing geroosterd Iberico varkensvlees - zeer vettig

363

黑毛豬肥叉 28,50

Iberico Char Siu (large)
Extreme fatty Iberico Pork
Iberico Tja sieuw (normale portie)
Honing geroosterd Iberico varkensvlees - zeer vettig

325A

黑毛豬排骨 (小) 24,95

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

325B

黑毛豬排骨 (大) 34,95

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

港式
燒味
HONG KONG BBQ

320

漢和大拼盆 49,50

Warm & cold BBQ mix platter (more cold meat & seafood)
Warm: Char siu, crispy pork belly, roast duck, soy chicken
Cold: orange cuttlefish and pork hock.

Warm & koud BBQ mix (meer koud vlees & zeevrucht)
Warm: tja sieuw, krokant spek, geroosterde eend en soja kip.
Koud: oranje inktvis en koude varkensschenkel

329

燒味大拼盆 49,50

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

新鮮
海鮮
SEAFOOD

Seafood 海鮮

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

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.

We serve fresh Canadian lobsters (700 gram) and North Sea crab (800 gram) from high-quality suppliers in Scheveningen en IJmuiden.

534

避風塘炒蟹 36,50

Typhoon shelter crab (800g)

(see story above for history of this iconic dish!)

Bei Fung Tong krab (800g)

(zie stukje tekst hierboven voor de geschiedenis van dit gerecht!)

532

薑葱炒蟹 36,50

Stir-fried fresh crab with ginger & scallion (800g)

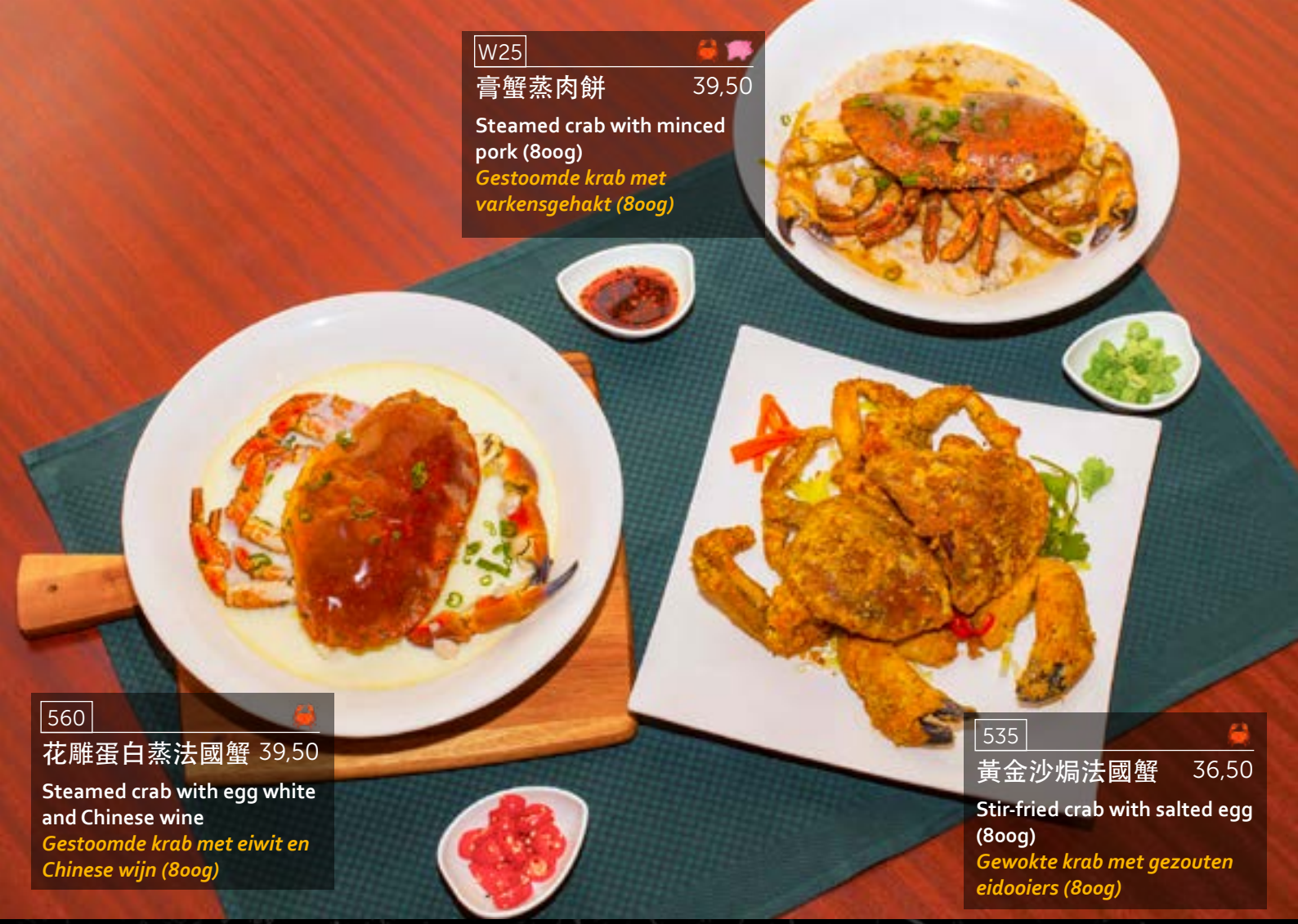
Gewokte verse krab met gember & lente-ui

K66

籠仔荷香糯米蒸蟹 39,50

Steamed crab with sticky rice in lotus leaf (800g)

Gestoomd krab met kleefrijst in lotusblad (800g)



W25
膏蟹蒸肉餅 39,50
Steamed crab with minced pork (800g)
Gestoomde krab met varkensgehakt (800g)

560
花雕蛋白蒸法國蟹 39,50
Steamed crab with egg white and Chinese wine
Gestoomde krab met eiwit en Chinese wijn (800g)

535
黃金沙焗法國蟹 36,50
Stir-fried crab with salted egg (800g)
Gewokte krab met gezouten eidooiers (800g)

527
上湯焗龍蝦 65,50
Stir-fried fresh lobster in broth (700g)
Gewokte verse kreeft in bouillon (700g)

528
薑葱焗龍蝦 65,50
Stir-fried fresh lobster with scallion & ginger (700g)
Gewokte verse kreeft met lente-ui en gember (700g)

529
芝士焗龍蝦 65,50
Oven baked fresh lobster in cheese (700g)
Gegrilde verse kreeft met kaas (700g)

K71
椒鹽龍蝦 65,50
Salt & pepper fresh lobster (700g)
Zout & peper verse kreeft (700g)

559
花雕蛋白蒸龍蝦 67,50
Steamed fresh lobster in egg white & wine (700g)
Gestoomde verse kreeft in eiwit en wijn (700g)

加伊麵底 + 8,50
Add yi min noodles + 8,50
Met yi min noedels + 8,50

新鮮 海鮮

SEAFOOD

W14

月滿小炒皇 30,95

Seafood with kai laan, asparagus and macademia nuts

Zeevruchten met kai laan, asperges en macademia's

517

椒鹽百花卷 33,50

Salt & pepper squid filled with prawn meat

Zout & peper intkvis gevuld met garnalen

515

椒鹽鮮魷 27,50

Salt & pepper squid

Zout & peper intkvis

K23

鮮露荀花枝炒蝦球 33,50

Prawns and squid with asparagus

Garnalen en inktvis met asperges

537

鮮露筍帶子蝦球 36,50

Scallops and prawns with asparagus

St. Jacobsschelpen en garnalen met asperges

518

蝦醬通菜鮮魷 27,50

Chinese spinach with squid and prawn paste

Kankoeng met inktvis en garnalenpasta

W39

蘆筍炒三鮮 30,95

Squid, scallops and prawns with asparagus

Inktvis, St. Jacobsschelpen en garnalen met asperges

K66A

籠仔荷香糯米焗蝦 37,50

Steamed prawns with sticky rice in lotus leaf (shells)

Gest. garnalen met schaal met kleefrijst in lotusblad

K11

白灼中虾 30,95

Blanched prawns (shells)

Geblancheerde garnalen met schaal

511

椒鹽中蝦 32,95

Salt & pepper prawns (shells)

Zout & peper garnalen met schaal

513

黃金沙焗中蝦 32,95

Prawns with salted egg (shells)

Garnalen met schaal met gezouten eierdooier

512

蒜蓉開邊蒸中蝦 32,95

Steamed prawns with garlic in soy sauce (shells)

Gestoomde garnalen met schaal met knoflook in sojasaus

514

豉油皇中蝦 32,95

Prawns baked in soy sauce (shells)

Garnalen met schaal gebakken in sojasaus

新鮮 海鮮

SEAFOOD

539

清蒸鱸魚 34,50

Steamed sea bass with scallion, ginger and soy sauce (800 - 900g)

Gestoomde zeebaars met lenteui, gember en sojasaus (800 - 900g)

541

清蒸多寶魚(左口) 53,50

Steamed turbot with scallion, ginger and soy sauce (900-1000g)

Gestoomde tarbot met lenteui, gember en sojasaus (900-1000g)

542

金針雲耳蒸多寶魚 53,50

Steamed turbot with mushrooms in soy sauce (900-1000g)

Gestoomde tarbot met paddestoelen in sojasaus (900-1000g)

K147

剁椒蒸海鱸魚 35,50

Steamed sea bass with chili pepper, scallion & soy sauce (800 - 900g)

Gestoomde zeebaars met chili peper & soja saus (800 - 900g)

561

豉汁蒸大鱔 (1/2) 40,95

Steamed half eel in black bean sauce (450-550g)
Gestoomde halve paling in zwarte bonen saus (450-550g)

546

豉汁蒸大鱔 (1) 75,50

Steamed whole eel in black bean sauce (900 - 1000g)
Gestoomde hele paling in zwarte bonen saus (900 - 1000g)

N12

骨香多寶魚 57,50

Crispy turbot, kai lan, asparagus & mushrooms (900-0100g)
Gepaneerde tarbot, kai laan, asperges en paddestoelen (900-1000g)

564

咕嚕骨香多寶魚 57,50

Crispy turbot in sweet & sour sauce with pineapple (900-1000g)
Gepaneerde tarbot in zoetzure saus met ananas (900-1000g)

548

煎釀火點魚 33,50

Trout filled with minced pork and prawn (700-750g)
Gevulde forel met vulling van varkensvlees en garnalen (700-750g)

新鮮 海鮮

SEAFOOD

K148

四川水煮魚(左口) 57,50

Turbot in Szechuan chili pepper broth (1000-1100g)
Tarbot in Szechuan chili peper bouillon (1000-1100g)

K155

四川水煮魚片 32,50

Pangasiusfilet in Szechuan chili pepper broth
Pangasiusfilet in Szechuan chili peper bouillon

K146

重慶酸菜魚(左口) 57,50

Turbot in spicy sour broth with pickled cabbage (1000-1100g)
Tarbot in pittig-zure bouillon met ingelegde groente (1000-1100g)

K148A

重慶酸菜魚片 32,50

Pangasiusfilet in spicy sour broth with pickled cabbage
Pangaasiusfilet in pittig-zure bouillon met ingelegde groente

520

粟米班塊 24,50

Stir-fried pangasius fillet with sweet corn cream sauce
Gebakken pangasiusfilet met zoete mais-crèmesaus

718

香煎鹹魚肉餅 25,50

Pan-fried salted fish cake with minced pork and prawn.
Gabakken gezouten viskoek met varkens- en garnalengehakt

519

松子五柳魚片 24,50

Stir-fried fish fillet with pine nuts in sweet & sour sauce
Gebakken visfiet met pijn-boompitten in zoetzure saus

510

椒鹽蝦球 32,95

Salt & pepper prawns

Zout & peper garnalen

W26

千島蝦球 32,95

Prawns in thousand island sauce

Garnalen in thousand island saus

W30

鮮露筍蝦球 32,95

Prawns with asparagus

Garnalen met asperges

W38

黑松露露筍水晶蝦球 32,95

Prawns with asparagus and black truffle

Garnalen met asperges en zwarte truffel

513a

黃金沙焗蝦球 32,95

Prawns with salted egg

Garnalen met gezouten eidooier

精選 小菜

WOK SELECTION

K101a

秘制香妃雞 (法國) 半隻 25,95

French free-range poached chicken with spices (half) -Label Rouge

Gepocheerde Franse scharrelkip met huisgemaakte kruidenmix -Label Rouge (halve)

K101

秘制香妃雞 (法國) 全隻 45,00

French free-range poached chicken with spices (whole)- Label Rouge

Gepocheerde Franse scharrelkip met huisgemaakte kruidenmix -Label Rouge (hele)

K102a

紅蔥頭法國雞半隻 25,95

Poached French free-range chicken with red onions & scallions (half) -Label Rouge

Gepocheerde Franse scharrelkip met rode ui en bosui - Label Rouge (halve)

K102

紅蔥頭法國雞全隻 45,00

Poached French free-range chicken with red onions & scallions (whole) -Label Rouge

Gepocheerde Franse scharrelkip met rode ui en bosui - Label Rouge (hele)

330

口水雞 半隻 25,95

Sichuan freee-range chicken in chili oil sauce (half)

Szechuan kip in chili olie (halve)

331

口水雞 全隻 45,00

Sichuan free-range chicken in chili oil sauce (whole)

Szechuan kip in chili olie (hele)

611

川椒雞球 25,95

Stir fried free-range chicken with Szechuan peppers

Scharrelkipfilet met Szechuan pepper

W19

籠仔荷香蒸法國雞 32,50

Steamed French free-range chicken with shiitake (with bone) and ham (pork)

Gestoomde Franse scharrelkip met ham in lotusblad met shiitake (met bot)

607
香檸雞片 25,50
Honey lemon free-range chicken
Honing-citroen scharrelkipfilet

606
蜜椒雞片 25,50
Honey pepper free-range chicken with caramelized walnuts
Honing-peper scharrel kipfilet met gekarameliseerde walnoten

610
腰果雞 25,50
Stir-fried free-range chicken with cashew nuts and vegetables
Gewokte sharrelkipfilet met cashewnoten en groente

332
三杯雞 25,50
Taiwanese three cup chicken
Taiwanese drie kopjes kip

608
鮮菠蘿咕嚕雞 25,50
Sweet & sour free-range chicken
Gewokte scharrel kipfilet in zoetzure saus (Koe Loe Kai)

609
宮保雞 25,50
Kong Pao Chicken
Stir-fried free-range chicken with peanuts, vegetables and chili peppers
Gewokte scharrel kipfilet met pinda's, groente en chili's

604
椒鹽焗雞件 25,50
Salt & pepper free-range chicken pieces (with bone)
Zout & peper scharrelkip stukjes (met bot)

605
椒鹽雞片 25,50
Salt & pepper free-range chicken (boneless)
Zout & peper scharrelkip filet (zonder bot)

K107
四川辣雞煲 25,50
Free-range chicken with chili pepper
Scharrel kipfilet met chili peppers

精選 小菜

WOK SELECTION

K44
鼓汁煎釀三宝 24,95
Stuffed eggplant, bell peppers and tofu with minced pork and prawns
Gestoomde aubergine, paprika en tofu gevuld met garnalen en varkensvlees

719
鹹魚蒸肉餅 26,50
Steamed pork cake with salted fish
Gestoomd varkensgehakt met gezouten vis

721
京都肉排 24,95
King Do pork chops
King Do varkenskotelet

923
素乾煸四季豆 20,95
Vegan spicy green beans
Vegan pittige sperziebonen

720
菠蘿咕嚕肉 24,95
Sweet & sour pork with fresh pine apple
Gewokt varkensvlees in zoetzure saus met verse ananas (Koe Loe Yuk)

K112
乾煸四季豆 21,50
Spicy green beans with minced pork
Pittige sperziebonen met varkensgehakt

723
芋頭扣肉 24,95
Braised pork belly with taro
Gestoomd buikspek met taro

724
梅菜扣肉 24,95
Braised pork belly with preserved mustard greens
Gestoomd buikspek met ingelegde groente

701

美極新西蘭羊馬鞍 34,50

New Zealand lamb rack with Maggi soy sauce (8pcs)

Nieuw Zeeland lamsrack met Maggi soja saus (8st)

707

孜然新西蘭羊馬鞍 34,50

New Zealand lamb rack in cumin seed marinade (8pcs)

Nieuw Zeeland lamsrack in komijn kruidenmix (8st)

722

椒鹽肉排 25,00

Salt & pepper pork chop

Zout & peper karbonade

703

黑椒新西蘭羊馬鞍 34,50

New Zealand lamb rack in black pepper sauce (8pcs)

Nieuw Zeeland lamsrack in zwarte pepersaus (8pcs)

712

中式牛柳 32,95

Cantonese style sweet & sour filet steak

Kantonese ossenhaas steak in zoetzure saus

715

乾煎黑椒牛仔骨 28,95

Stir-fried black pepper veal ribs

Gewokte zwarte-peper kalfsribs

K105

川椒一口牛 31,95

Beef with mushroom mix, cashew nuts, chili peppers & lettuce

Ossenhaas met paddestoelenmix, cashew noten, chili pepers en ijsbergsla

W28

四川水煮牛 31,95

Beef in Szechuan chili pepper broth

Ossenhaas in Szechuan chili peper bouillon

K70

椒鹽牛柳絲 31,95

Salt & peper beef

Zout & peper ossenhaas

精選 小菜

WOK SELECTION

100% Japanese Black Kuroge
#1 in Wagyu Olympics 2017

726

黑椒鮮露筍夏菓炒官崎 62,50

A5和牛 (150g)

A5 Kagoshima Wagyu rib eye (150gr) stir fried with asparagus and macademia nuts in black pepper sauce

Gewokte A5 Kagoshima Wagyu rib-eye (100g) met asperges en macademia noten in zwarte peper saus

W12

蜜椒琥珀牛柳粒 31,95

Honey pepper beef tenderloin with caramelized walnuts

Honing-peper ossenhaas met gekarameliseerde walnoten

W13

XO醬珍菌炒牛柳粒 31,95

Stir-fried beef tenderloin with mushroom in XO sauce

Gewokte ossenhaaspuntjes met paddestoelen in XO saus

716

黑椒鮮露筍牛柳粒 31,95

Stir-fried black pepper beef tenderloin with asparagus

Gewokte zwarte peper ossenhaaspuntjes met asperges

714

肥牛炒鮮蘆筍 31,95

Stir-fried thinly cut rib-eye with asparagus

Gewokte flinterdunne rib-eye met asperges

W11

京葱醬爆肥牛 29,95

Stir-fried thinly cut rib-eye with leek mushroom

Gewokte flinterdunne rib-eye met prei en paddestoelen

K20

蠔油肥牛炒芥蘭 31,95

Stir-fried thinly cut rib-eye with gai lan in oyster sauce

Gewokte flinterdunne rib-eye met kai laan in oestersaus

Hong Kong style clay pot 煲仔

The warm aroma of a claypot mixed with cold, blustering winds are a longstanding trademark of a Hong Kong winter. Once considered a simple meal, claypots have evolved into elegant dishes found in fine dining, filled with exotic and high quality ingredients.

Traditional Chinese claypots are made with heavy clay, a porous material that provides slow evaporation of steam from its pores, which helps with even heating. Cooked in this way, meats and vegetables retain moisture while rice comes to a crispy, delightful texture.

Try out our clay pot rice dishes, available in autumn and winter or when reserved in advance (all seasons). The fattier, juicier meats are considered the best ingredients for this type of dish. The preserved sausage and meat releases its rich flavours into the rice.

1103
薑葱生蠔煲 31,95
Sauteed oysters with ginger & scallion in claypot
Gebakken oesters met gember & lenteui in kleipot

1110
咸魚雞粒豆腐煲 26,95
Stewed free-range chicken with salted fish & tofu in claypot
Gestoofde scharrelkip met gezouten vis & tofu in kleipot

K106
黑松露珍菌炆法國雞 27,95
Stir-fried French free-range chicken with black truffle & mushroom (Label Rouge)
Gewokte Franse scharrel kip stukjes met zwarte truffel en paddestoelen (Label Rouge)

601
栗子炆法國雞煲 28,50
French free-range chicken with chestnut in claypot (Label Rouge)
Franse scharrelkip met kastanjes in kleipot (Label Rouge)

602
香芋南瓜滑雞煲 26,50
Free-range chicken with pumpkin & taro in claypot
Scharrelkip met pompoen & taro in kleipot

K141
皇阿瑪原隻鮑魚法國雞煲 53,50
Stewed abalone & French free-range chicken claypot (Label Rouge)
Gestoofd abalone en Franse scharrelkip in kleipot (Label Rouge)

1101
枝竹羊腩煲 27,50
Lamb stew with bean curd sheet and fermented beancurd sauce
Gestoofd lamsvlees met tofuvel en gefermenteerde bonensaus

906
香芋南瓜煲 23,50
Pumpkin & taro in coconut cream sauce in claypot
Taro en pompoen met kokoscream saus in kleipot

精選 小菜

WOK SELECTION

1116
煎釀豆腐煲 23,50
Stuffed tofu with minced pork claypot
Gevulde tofu met varkensgehakt kleipot

1113
東江豆腐煲 24,50
Dong Kong stuffed tofu with soup in claypot
Dong Kong gevulde tofu met soep in kleipot

1112
魚香茄子煲 23,50
Spicy eggplant with minced pork in claypot
Pittige aubergine met varkensgehakt in kleipot

905
紅燒豆腐 23,50
Braised tofu with vegetables
Gebakken tofu met groente

1117
沙茶金菇肥牛煲 29,95
Stir-fried rib-eye with enoki in Sa Cha sauce in claypot
Gebakken rib-eye reepjes met enoki in Sa Cha saus in kleipot

1107
柱侯蘿蔔牛腩煲 24,95
Beef stew with daikon in beancurd sauce
Gestoofd rundvlees met rettich in gefermenteerde bonensaus

1108
黑椒牛仔骨煲 29,95
Black peper veal ribs claypot
Kalfsrib met zwarte pepersaus in kleipot

1105
豆腐海鮮煲 30,95
Seafood & tofu claypot
Zeevruchten & tofu in kleipot

K2
砂鍋魚頭豆腐煲 22,50
Fried fish head, tofu & pork belly claypot
Gebakken vissenkop, tofu & buikspek kleipot

F22

鳳爪排骨煲仔飯* 31,95

Chicken feet & spare ribs claypot rice*

*Kippenvoetjes & spareribs kleipot rijst**

F24

腊味金針雲耳滑雞煲仔* 34,50

Preserved pork sausage with chicken, long yellow daylily and wood ear claypot rice*

*Gedroogde varkensworst met kip, gele daglelies en Judasoor kleipot rijst**

F21

招牌月滿煲仔飯* 35,00

蝦乾, 咸魚, 蠔士 & 臘肉

Full Moon claypot rice*

Dried shrimps, salted fish, dried oysters & dried sausage

*Full Moon kleipot rijst**

Gedroogde garnalen, gezouten vis, gedroogde oester en gedroogde worst

*Only available in winter (F21, F22, F23, F24) or when reserved in advance

**Alleen beschikbaar in de winter (F21, F22, F23, F24) of van te voren gereserveerd*

F04

明爐藥膳花雕法國雞 42,50

French free-range chicken with Chinese wine on hotpot set (Label Rouge)

Biologische Franse kip met Chinese wijn op fondueset (Label Rouge)

1102

明爐枝竹羊腩煲 33,95

Lamb stew with bean curd sheet and Chinese vegetables on a hotpot set

Gestoofd lamsvlees met tofuvel en Chinese groenten op fondueset

Tofu 豆腐

Tofu, or bean curd, is a popular food derived from soy beans. It is made by curdling fresh soy milk, pressing it into a solid block and then cooling it – in much the same way that traditional dairy cheese is made by curdling and solidifying milk. The liquid (whey) is discarded and the curds are pressed to form a cohesive bond. A staple ingredient in Chinese cookery, it can be cooked in different ways to change its texture from smooth and soft to crisp and crunchy.

Like many soy-based foods, tofu originated in China. Legend has it that it was discovered about 2000 years ago by a Chinese cook who accidentally curdled soy milk when he added nigari seaweed. Introduced into Japan in the eighth century, tofu was originally called okabe. Its modern name did not come into use until 1400. By the 1960s, interest in healthy eating brought tofu to Western nations. Since that time, countless research has demonstrated the many benefits that soy and tofu can provide.

Tofu is a good source of protein and contains all nine essential amino acids. Soy protein (from which tofu is derived) is believed to help lower levels of bad cholesterol (LDL).

精選 小菜

WOK SELECTION

K103

蟹皇扒豆腐 32,95

Steamed tofu with crab and seafood

Gestoomde tofu met krab en zeevruchten

1007

XO醬海鮮扒玉子豆腐 32,95

Japanese tofu with seafood in XO sauce

Japanse tofu met zeevruchten in XO saus

1003

麻婆豆腐 23,50

Ma Po tofu

Spicy tofu dish with minced beef

Pittige tofu gerecht met rundergehakt

1010

西施海鮮滑豆腐 32,50

Steamed silken tofu with seafood

Gestoomde zijden tofu met zeevruchten

915

椒鹽玉子豆腐 24,95

Salt & pepper Japanese silken tofu

Zout & peper Japanse zijden tofu

905

紅燒豆腐 23,50

Braised tofu with vegetables

Gebakken tofu met groente

911

什菜粉絲豆腐煲 24,50

Tofu & vegetables mix vermicelli claypot

Tofu & groente vermicelli kleipot

909

靈芝菇扒玉子豆腐 25,95

Chinese mushrooms with Japanese silken tofu

Lingzhi paddestoelen met Japanse zijden tofu

1106

珍菌燒豆腐煲 24,50

Vegan tofu and mushroom claypot

Vegan tofu en paddestoelen in kleipot

914

時菜素雞扒豆腐 27,50

Vegetarian chicken with tofu and vegetables

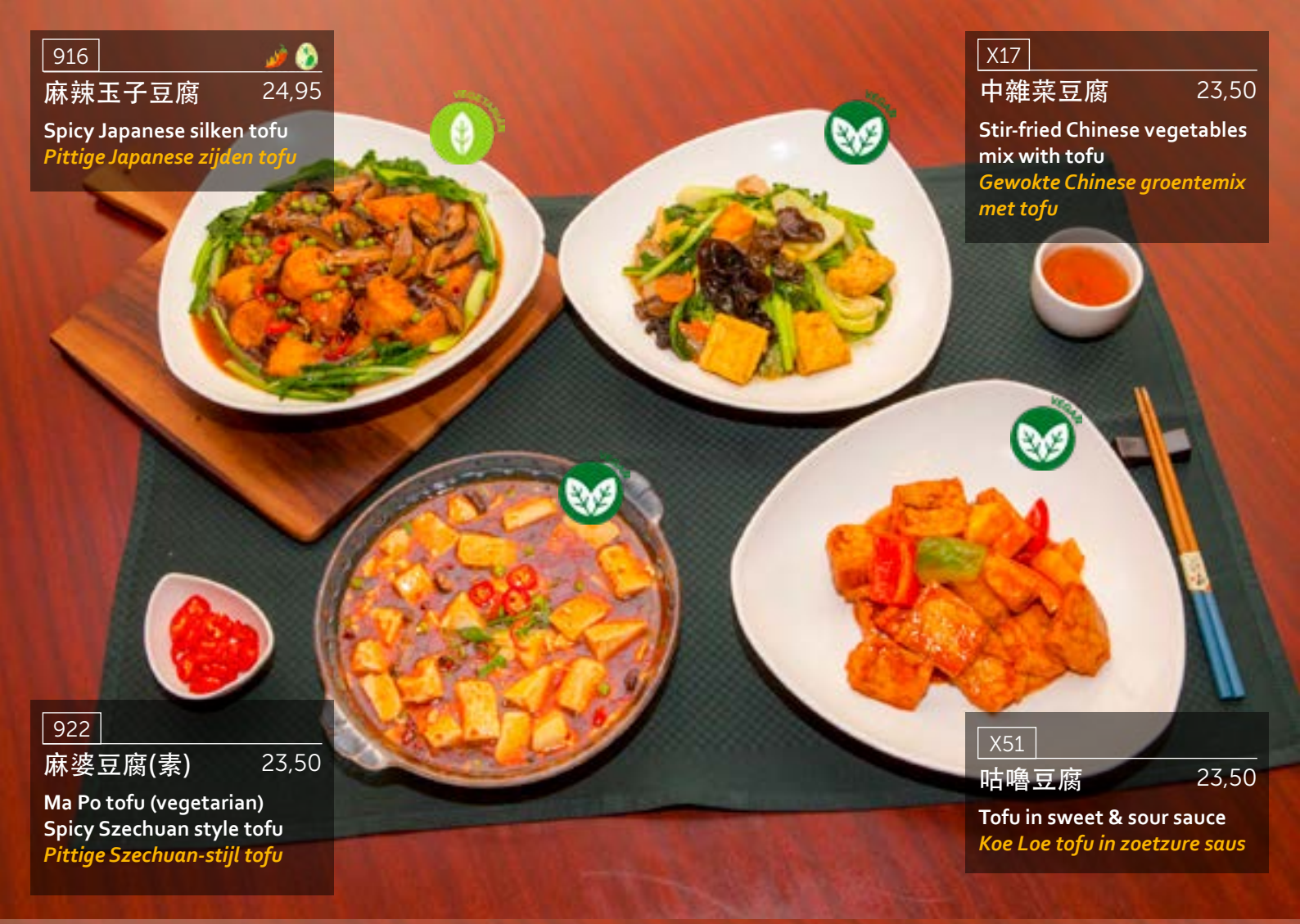
Vegetarische kip met tofu en groenten

W32

碧綠甜酸麥麵筋 23,50

Stir-fried seitan (wheat gluten) and broccoli in sweet and sour sauce

Gewokte seitan met broccoli in zoetzure saus



916
麻辣玉子豆腐 24,95
Spicy Japanese silken tofu
Pittige Japanese zijden tofu

X17
中雜菜豆腐 23,50
Stir-fried Chinese vegetables mix with tofu
Gewokte Chinese groentemix met tofu

922
麻婆豆腐(素) 23,50
Ma Po tofu (vegetarian)
Spicy Szechuan style tofu
Pittige Szechuan-stijl tofu

X51
咕嚕豆腐 23,50
Tofu in sweet & sour sauce
Koe Loe tofu in zoetzure saus

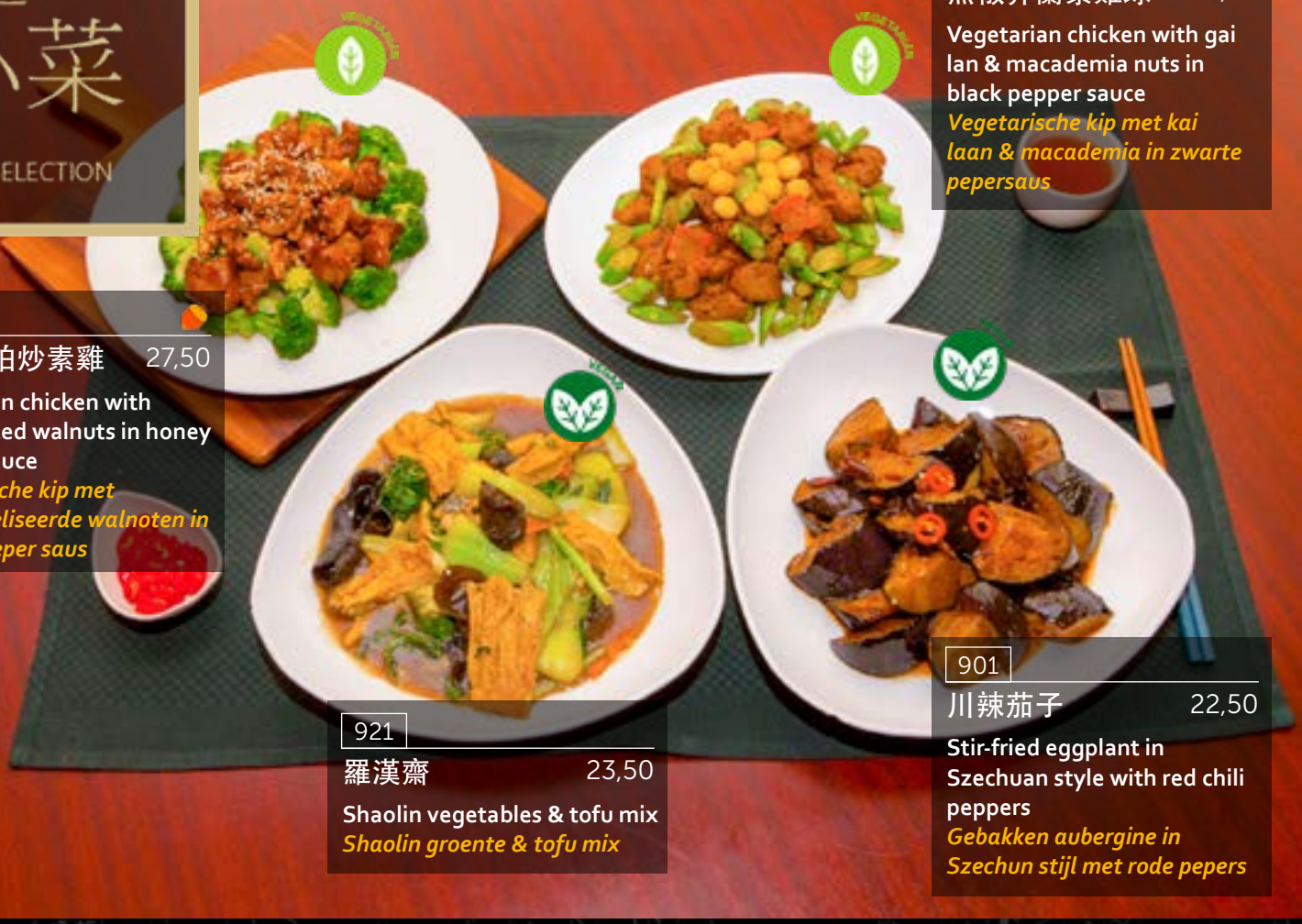
K115
杏鮑菇浸時蔬 24,50
King oyster mushroom with vegetables
Koningsoesterzwam met groente

K149
蟲草花浸時蔬 24,50
Cordyceps (fungus) with tofu skins
Cordyceps (paddestoel) met tofuvellen

K42
靈芝菇扒時蔬(素) 25,50
Lingzhi mushroom with vegetables
Lingzhi paddestoelen met groente

精選 小菜

WOK SELECTION



908
黑椒芥蘭素雞球 27,50
Vegetarian chicken with gai lan & macademia nuts in black pepper sauce
Vegetarische kip met kai laan & macademia in zwarte pepersaus

K41A
蜜椒琥珀炒素雞 27,50
Vegetarian chicken with caramelized walnuts in honey pepper sauce
Vegetarische kip met gekarameliseerde walnoten in honing-peper saus

921
羅漢齋 23,50
Shaolin vegetables & tofu mix
Shaolin groente & tofu mix

901
川辣茄子 22,50
Stir-fried eggplant in Szechuan style with red chili peppers
Gebakken aubergine in Szechun stijl met rode pepers

X1
蠔油中雜菜 21,50
Chinese vegetables mix in vegetarian oyster sauce
Chinese groentemix in vegetarische oestersaus

K116
鴛鴦杏鮑菇 23,50
(椒鹽/ 黃金沙)
King oyster mushroom (salt & pepper / salted duck egg)
Koningsoesterzwam (zout & peper / gezouten eendenei)

822
琥珀荷塘素燴 23,50
Snap peas with lotus, baby corn, mushroom, wood ear & caramelized walnuts
Sugar snaps met lotus, baby mais, boomoor, paddestoelen & walnoten

W29
素雞豆腐茄子味菜煲 27,50
Vegetarian chicken with tofu, eggplant and pickled mustard greens in claypot
Vegetarische kip met tofu, aubergine en ingelegde groente in kleipot

V4
純素雞豆腐茄子味菜煲 (純素) 27,50
Vegan chicken with tofu, eggplant and pickled mustard greens in claypot
Vegan kip met tofu, aubergine en gezouten groenten

927
醬爆紅腰豆腐 22,50
Tofu with shimeji mushroom, red bean and vegetables
Tofu met shimeji paddestoelen, rode bonen en groente

V1

黑椒芥蘭純素雞球 27,50

Vegan chicken with gai lan & macademia nuts in black pepper sauce

Vegan kip met kai laan & macademia in zwarte pepersaus

V2

黑椒鮮露筍炒純素雞 27,50

Vegan chicken with asparagus & macademia nuts in black pepper sauce

Vegan kip met asperges en macademia in zwarte peper saus

K41

黑椒鮮露筍炒素雞 27,50

Vegetarian chicken with asparagus & macademia nuts in black pepper sauce

Vegetarische kip met asperges en macademia in zwarte pepersaus

929

蜜椒琥珀炒素食排骨 22,50

Vegan fried dough stick in sweet-pepper sauce with caramelized walnuts

Vegan gefrituurde deeg met zoete peper saus en gekarameliseerde walnoten

V3

蜜椒琥珀炒純素雞 27,50

Vegan chicken in sweet pepper sauce with caramelized walnuts

Vegan kip met zoete peper saus en gekarameliseerde walnoten

926

鮮菠蘿咕嚕素食排骨 22,50

Sweet & sour vegan fried dough stick with fresh pineapple

Vegan gefrituurde deeg met zoet zure saus en verse ananas

924

宮保素雞 27,50

Vegetarian kong pao chicken

Vegetarische kong pao kip

V5

宮保純素雞 27,50

Vegan kong pao chicken

Vegan kong pao kip

925

鮮菠蘿咕嚕素雞 27,50

Sweet & sour vegetarian chicken fresh pineapple

Vegetarische kip met zoet zure saus en verse ananas

V6

鮮菠蘿咕嚕素雞 27,50

Sweet & sour vegan chicken with fresh pineapple

Vegan kip met zoet zure saus en verse ananas

928

香檸素雞片 27,50

Vegetarian chicken in veg. honey lemon sauce

Vegetarische kip in veg. honing citroen saus

V7

香檸純素雞片 27,50

Vegan chicken in sweet lemon sauce

Vegan kip in zoet citroen saus

精選 小菜

WOK SELECTION

802

菜心 (當地出產) 20,50

Locally grown Choy Sum

Lokaal geteeld Choi Sam

803

芥菜 20,50

Mustard greens

Kai Choi

923

素乾煸四季豆 20,95

Vegan spicy green beans

Vegan pittige sperziebonen

801

芥蘭 (當地出產) 20,50

Locally grown Gai Lan

Lokaal geteeld Kai Laan

K3

(蝦醬/椒絲腐乳)通菜 20,95

Locally grown water spinach with prawn paste or beancurd sauce

Lokaal geteeld Kankoeng met garnalen pasta of gefermenteerde bonensaus

K37

金銀蛋浸菠菜 20,95

Spinach with salted duck egg & preserved egg (pidan)

Spinazie met gezouten eendenei & duizendjarig ei (peey taan)

Gewokte groenten

804	白菜仔 Small Pak Choy	*Kleine Pak Choi*	18,50
805	波菜 Spinach	*Spinazie*	18,50
807	鮮嫩荳苗 Pea sprouts	*Erwtenscheuten*	26,95
810	西蘭花 Broccoli	*Broccoli*	18,95
811	鮮蘆筍 Asparagus	*Groene asperge*	21,95
812	蜜糖豆 Snap pea	*Sugar snaps*	19,50
813	荷蘭豆 Snow pea	*Peultjes*	19,50

可選以下口味:清炒,白灼,蚝油,蒜蓉,薑汁. 金銀蛋,XO醬 加 1,00

Choose from: stir-fried with garlic, oyster sauce or ginger. Preserved duck egg / XO sauce + 1,00

Keuze uit: gewokt met knoflook, oestersaus of gember. Gezouten eendenei / XO saus + 1,00

Bijgerechten

MVN	素炒飯 Vegetarian fried rice	*Vegetarische gebakken rijst*	5,95
MVB	素炒麵 Vegetarian fried noodles	*Vegetarische gebakken noedels*	5,95
MVKB	素濕炒麵 Vegetarian crispy fried noodles	*Vegetarische krokante noedels*	6,95

When no main dish is ordered, the price of above side dishes will cost:
Vegetarian fried rice, vegetarian fried noodles and vegetarian crispy fried noodles 8,50
Zonder hoofdgerecht kosten de bovengenoemde bijgerechten:
Vegetarische gebakken rijst, Vegetarische gebakken noedels, Vegetarische krokante noedels 8,50

Poon Choi 盆菜

Poon Choi started in the walled village in the New Territories in Hong Kong. It's a large basin filled with 14 ingredients such as pork, beef, lamb, chicken, duck, prawn, mushrooms, fish balls, squid, dried oysters, pig skin, bean-curd and daikon combined together into a casserole.

Each item is prepared separately and then layered meticulously in the basin. The final product has a stew-like consistency, with the juices of the meat fusing with the other ingredients. The most prized items such as roast duck, prawns, dried mushrooms are placed on top, while low-profile ingredients such as turnip and taro are placed at the bottom to absorb the glorious gravy from the meat on top.

Poon Choi 至尊美味盤菜

Reserve at least 1 day in advance (一天前預訂)

W31 A	外賣	**Take-out**	**€ 198,00**
W31 B	堂食	**Restaurant**	**€ 258,00**

足十人用 10 persons

原粒日本乾瑤柱, 秘製腩肉十鵝掌, 法國走地雞, 明爐燒鴨, 韓國蠔鼓, 特厚花菇
茄汁大蝦, 墨魚丸, 魚旦, 蝦丸, 枝竹, 豆卜, 豬皮, 萝蔔, 髮菜,蓼菇

Dried scallops, braised pork belly & goose feet, poached French free-range chicken, roast duck, dried oysters, shiitake mushroom, prawns, cuttlefish balls, fishballs, prawn balls, beancurd, fried tofu skin, pork skin, daikon and fat choy (algae) and King oyster mushrooms

Gedroogde St. Jacobsschelpen, gestoofd buikspek & ganzenpoten, geblancheerde kip, geroosterde eend, gedroogde oester, shiitake paddestoelen, garnalen, inktvis-, vis- en garnalenballetjes, tahoe ,gefrituurde tofuvellen, varkenshuid, rettich, fat choi (algen), king oesterzwam

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 allergenenlijst

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.