



Full Moon City
Dim Sum Restaurant

Wok - Grill - Seafood
Vegan & Vegetarian



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 2,50 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 sourced 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

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)
海皇竹筍羹
漠和大拼盆
薑蔥焗龍蝦(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

€428,- 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

428,- for 10 person

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

428,- voor 10 personen

M15 皇牌乳豬席

鴻運乳豬件(一天前預訂)
竹筍海皇瑤柱羹
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 +€128 -M23)
蟲草花鮮腐竹浸時蔬
清蒸大左口/剝椒蒸海鱸魚
生炒糯米飯
精美糖水 鮮果拼盤

€528,- 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
+128 -M23)
-Chinese vegetables mix with mushroom
-Steamed turbot in soy sauce
-Yeung Chow fried rice
-Crispy pan-fried beef noodles

Fruit platter

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

M41 NL Speenvarken menu

-Geroosterd speenvarken
-Gebonden zeevruchtensoep
-Peking eend met pannenkoeken
-Garnalensalletjes 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 +128 -M23)
-Chinese groente met paddestoelen
-Gestoomde tarbot in sojasaus
-Yeung Chow gebakken rijst
-Krokant gebakken noedels met rundvlees

Mix van vers fruit

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

M16 鮑翅龍蝦乳豬席

鴻運乳豬件(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
薑蔥焗龍蝦(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

€628,- 10人用

加菜: 黑椒鮮露筍夏菓炒官崎A5
和牛(300g) +€148 (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 & pepper squid
-Yeung Chow fried rice
-Crispy pan-fried beef noodles

Fruit platter

628,- for 10 persons

(reserve 1 day in advance)

Add A5 Kagoshima Wagyu ribeye 300g
stir-fried with asparagus & macademia nuts
for +148 (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

628,- voor 10 personen

(1 dag van te voren reserveren)

Extra gerecht toevoegen:
A5 Kagoshima Wagyu ribeye 300g gewokt met
asperges & macademia noten +148 (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
秘製鹽香雞半隻
乾煎黑椒牛仔骨
雞批菇扒時蔬
剁椒蒸鱸魚
生菓拼盤

€ 318,-
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

318,- 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

318,- 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
薑蔥焗龍蝦(伊麵底)

生菓拼盤

€ 168,-
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

168,- voor 2 personen

M37 Abalone menu

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

Mix van vers fruit

168,- voor 2 personen



M19 健康素食套餐

素點心拼盤
 竹筴豆腐粟米羹
 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

€ 168,-
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

168,- 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

168,- for 4 personen



M21 健康純素食套餐

素點心拼盤
 竹筴豆腐粟米羹
 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

€ 168,-
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

168,- 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

168,- 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 caramelized walnuts & broccoli
Salt & pepper silken tofu

(Main dishes are served with white rice)

Mango Delight

32,50 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

32,50 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

35,00 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

35,00 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

45,00 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

45,00 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 caramelized walnuts and broccoli
-Ma Po tofu - spicy tofu Szechuan style

(Main dishes are served with white rice)

Fruit Platter

32,50 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

32,50 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

42,50 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

42,50 per persoon

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
(small)
*Zoete mais soep met krabvlees
(klein)*

405

蟹肉粟米羹(例) 48,50

Sweet corn soup with crab
(large)
*Zoete mais soep met krabvlees
(groot)*

404

雲吞湯 (小) 9,25

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

403

雲吞湯(例) 19,50

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

414

上海酸辣湯(位) 8,95

Hot & sour Peking soup (small)
Pittig & zuur Peking soep (klein)

413

上海酸辣湯(例) 35,00

Hot & sour Peking soup (large)
Pittig & zuur Peking soep (groot)



432

竹筴豆腐粟米羹(位) 8,95

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



408

雞蓉粟米羹(位) 8,95

Sweet corn soup with
chicken (small)
Zoete mais soep met kip (klein)



434

齋北京酸辣湯(位) 8,95

Vegan hot & sour
Peking soup (small)
*Vegan pittig & zuur
Peking soep (klein)*

417

竹筴豆腐粟米羹(例) 38,50

Vegan sweet corn soup with
bamboo and tofu (large)
*Vegan maissoep met
bamboe en tofu (groot)*

407

雞蓉粟米羹(例) 38,50

Sweet corn soup with
chicken (large)
Zoete maissoep met kip (groot)

435

齋北京酸辣湯(例) 35,00

Vegan hot & sour
Peking soup (large)
*Vegan pittig & zuur
Peking soep (groot)*



550

蒜蓉粉絲蒸生蠔(一隻) 6,50

Steamed oyster with garlic & glass noodles (per piece)

Gestoomde oester met knoflook & vermicelli (per stuk)



554

蒜蓉粉絲蒸帶子(一隻) 9,50

Steamed scallop with garlic & glass noodles (per piece)

Gestoomde St. Jacobsschelp knoflook & vermicelli (per stuk)



581

避風塘釀軟殼蟹(一隻) 14,95

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

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

551

豉汁蒸生蠔(一隻) 6,50

Steamed oyster in black bean sauce (per piece)

Gestoomde oester in zwarte bonen saus (per stuk)

555

豉汁蒸帶子(一隻) 9,50

Steamed scallop in black bean sauce (per piece)

Gestoomde St. Jacobsschelp in zwarte bonen saus (per stuk)



552

薑蔥蒸生蠔(一隻) 6,50

Steamed oyster with ginger (per piece)

Gestoomde oester met gember (per stuk)

586

釀蟹鉗(一隻) 14,95

Deep fried stuffed crab claw (per piece)

Gefrituurde gevulde krabschaar (per stuk)



525

酥炸生蠔(4) 22,50

Deep fried oysters (4 pcs)

Gefrituurde oesters (4 st)



420

魚頭豆腐湯(大) 28,50

Fish head tofu soup with vegetables (large)

Viskop tofu soep met groente (groot)



421

竹筴海皇瑤柱羹 42,50

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 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.





328

南乳吊燒雞

46,50

BBO chicken with fermented red bean sauce*

*BBO 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

46,50

Cantonese fried chicken (whole chicken)

Kantonese gefrituurde kip (hele kip)

312

當紅炸子雞 半隻

27,50

Cantonese fried chicken (half chicken)

Kantonese gefrituurde kip (halve kip)



305

京醬琵琶鴨 (預定)*

52,50

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)*

158

Half roast suckling pig*

*Half geroosterd speenvarken**

317

脆皮乳豬 全隻(預定)*

288

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)**

港式 燒味

HONG KONG BBQ

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 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

CHOOSE FROM:

- Roast duck
- Char siu
- Crispy pork belly
- Soy chicken)
- Iberico honey BBO 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



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

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 32,50

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



Extreme fatty

SPANISH IBERICO
西班牙黑毛豬

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
西班牙黑毛豬

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: 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

54,50

BBO meat platter (extra roasted meat)

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

Cold: orange cuttlefish and pork hock.

BBO 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

38,50

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

38,50

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

Gewokte verse krab met gember & lente-ui



K66

籠仔荷香糯米蒸蟹

43,50

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

Gestoomd krab met kleefrijst in lotusblad (800g)

W25

膏蟹蒸肉餅

43,50

Steamed crab with minced pork (800g)

Gestoomde krab met varkensgehakt (800g)



560

花雕蛋白蒸法國蟹 43,50

Steamed crab with egg white and Chinese wine

Gestoomde krab met eiwit en Chinese wijn (800g)



535

黃金沙焗法國蟹 39,50

Stir-fried crab with salted egg (800g)

Gewokte krab met gezouten eidooiers (800g)



527

上湯焗龍蝦

69,50

Stir-fried fresh lobster in broth (700g)

Gewokte verse kreeft in bouillon (700g)



528

薑蔥焗龍蝦

69,50

Stir-fried fresh lobster with scallion & ginger (700g)

Gewokte verse kreeft met lente-ui en gember (700g)

529

芝士焗龍蝦

69,50

Oven baked fresh lobster in cheese (700g)

Gegrilde verse kreeft met kaas (700g)

K71

椒鹽龍蝦

69,50

Salt & pepper fresh lobster (700g)

Zout & peper verse kreeft (700g)

559

花雕蛋白蒸龍蝦

72,50

Steamed fresh lobster in egg white & wine (700g)

Gestoomde verse kreeft in eiwit en wijn (700g)

加伊麵底 + 8,95

Add yi min noodles + 8,95

Met yi min noedels + 8,95

新鮮 海鮮

SEAFOOD

W14



月滿小炒皇 36,50

Seafood with kai laan,
asparagus and macademia
nuts

*Zeevruchten met kai laan,
asperges en macademia's*



517



椒鹽百花卷 35,50

Salt & pepper squid filled
with prawn meat

*Zout & peper inktvis gevuld
met garnalen*



515



椒鹽鮮魷 29,50

Salt & pepper squid
Zout & peper inktvis



K23



鮮露荀花枝炒蝦球 36,50

Prawns and squid with
asparagus

*Garnalen en inktvis
met asperges*



537



鮮露筍帶子蝦球 38,50

Scallops and prawns with
asparagus

*St. Jacobsschelpen en
garnalen met asperges*



518



蝦醬通菜鮮魷 29,50

Chinese spinach with squid
and prawn paste

*Kankoeng met inktvis en
garnalenpasta*



W39



蘆筍炒三鮮 36,50

Squid, scallops and prawns
with asparagus
*Inktvis, St. Jacobsschelpen en
garnalen met asperges*



K66A



籠仔荷香糯米焗蝦 39,50

Steamed prawns with sticky rice in lotus leaf (shells)

Gest. garnalen met schaal met kleefrijst in lotusblad

K11



白灼中蝦 32,50

Blanched prawns (shells)

Geblancheerde garnalen met schaal

511



椒鹽中蝦 35,50

Salt & pepper prawns (shells)

Zout & peper garnalen met schaal

513



黃金沙焗中蝦 35,50

Prawns with salted egg (shells)

Garnalen met schaal met gezouten eierdooier

512



蒜蓉開邊蒸中蝦 35,50

Steamed prawns with garlic in soy sauce (shells)

Gestoomde garnalen met schaal met knoflook in sojasaus

514



豉油皇中蝦 35,50

Prawns baked in soy sauce (shells)

Garnalen met schaal gebakken in sojasaus

新鮮 海鮮

SEAFOOD

539

清蒸鱸魚 38,50

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) 65,00

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 65,00

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

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

K147

剝椒蒸海鱸魚 39,50

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

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



561

豉汁蒸大鱈 (1/2) 45,00

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

546

豉汁蒸大鱈 (1) 85,00

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

N12

骨香多寶魚 67,50

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 67,50

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 36,50

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) 67,50

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



K155

四川水煮魚片 35,00

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



K146

重慶酸菜魚(左口) 67,50

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 35,00

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



520

粟米班塊 26,50

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



718

香煎鹹魚肉餅 27,50

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



519

松子五柳魚片 26,50

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

510

椒鹽蝦球

35,50

Salt & pepper prawns
Zout & peper garnalen



W26

千島蝦球

35,50

Prawns in thousand
island sauce
*Garnalen in thousand
island saus*



W30

鮮露筍蝦球

35,50

Prawns with asparagus
Garnalen met asperges



W38

黑松露露筍水晶蝦球

35,50

Prawns with asparagus and black truffle
Garnalen met asperges en zwarte truffel



513a

黃金沙焗蝦球

35,50


Prawns with salted egg
*Garnalen met gezouten
eidooier*




精選 小菜

WOK SELECTION



K101a 
秘制香妃雞 (法國) 27,50
半隻

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) 46,50
全隻

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 27,50

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 46,50

Poached French free-range
chicken with red onions &
scallions (whole) -Label Rouge
*Gepocheerde Franse
scharrelkip met rode ui en
bosui - Label Rouge (hele)*

330   331  
口水雞 半隻 27,50 口水雞 全隻 46,50

Sichuan free-range chicken
in chili oil sauce (half)
*Szechuan kip in chili olie
(halve)*

Sichuan free-range chicken in
chili oil sauce (whole)
*Szechuan kip in chili olie
(hele)*



611  
川椒雞球 26,50

Stir fried free-range chicken with
Szechuan peppers
Scharrelkipfilet met Szechuan pepper



W19  
籠仔荷香蒸法國雞 34,50

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

26,50

Honey lemon free-range
chicken*Honing-citroen scharrelkipfilet*

606

蜜椒雞片

26,50

Honey pepper free-range
chicken with caramelized
walnuts*Honing-peper scharrel kipfilet
met gekarameliseerde
walnoten*

610

腰果雞

26,50

Stir-fried free-range chicken
with cashew nuts and
vegetables*Gewokte scharrelkipfilet met
cashewnoten en groente*

332

三杯雞

26,50

Taiwanese three cup chicken
Taiwanese drie kopjes kip

608

鮮菠蘿咕嚕雞

26,50

Sweet & sour free-range
chicken*Gewokte scharrel kipfilet in
zoetzure saus (Koe Loe Kai)*

609

宮保雞

26,50

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

26,50

Salt & pepper free-range
chicken pieces (with bone)
*Zout & peper scharrelkip
stukjes (met bot)*

605

椒鹽雞片

26,50

Salt & pepper free-range
chicken (boneless)
*Zout & peper scharrelkip filet
(zonder bot)*

K107

四川辣雞煲

26,50

Free-range chicken with chili
pepper
*Scharrel kipfilet met chili
peppers*

精選 小菜

WOK SELECTION

719

鹹魚蒸肉餅

27,50

Steamed pork cake with salted fish
Gestoomd varkensgehakt met gezouten vis

K44

豉汁煎釀三宝

26,50

Stuffed eggplant, bell peppers and tofu with minced pork and prawns
Gestoomde aubergine, paprika en tofu gevuld met garnalen en varkensvlees

721

京都肉排

26,50

King Do pork chops
King Do varkenskotelet

923

素乾煸四季豆

23,50

Vegan spicy green beans
Vegan pittige sperziebonen



720

菠蘿咕嚕肉

26,50

Sweet & sour pork with fresh pineapple
Gewokt varkensvlees in zoetzure saus met verse ananas (Koe Loe Yuk)



K112

乾煸四季豆

24,50

Spicy green beans with minced pork
Pittige sperziebonen met varkensgehakt



723

芋頭扣肉

26,50

Braised pork belly with taro
Gestoomd buikspek met taro



724

梅菜扣肉

26,50

Braised pork belly with preserved mustard greens
Gestoomd buikspek met ingelegde groente

701

美極新西蘭羊馬鞍 37,50

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 37,50

New Zealand lamb rack in cumin seed marinade (8pcs)
Nieuw Zeeland lamsrack in komijn kruidenmix (8st)



722

椒鹽肉排 26,50

Salt & pepper pork chop
Zout & peper karbonade



703

黑椒新西蘭羊馬鞍 37,50

New Zealand lamb rack in black pepper sauce (8pcs)
Nieuw Zeeland lamsrack in zwarte pepersaus (8pcs)



712

中式牛柳 34,50

Cantonese style sweet & sour filet steak
Kantonesse ossenhaas steak in zoetzure saus



715

乾煎黑椒牛仔骨 30,95

Stir-fried black pepper veal ribs
Gewokte zwarte-peper kalfsribs



K105

川椒一口牛 34,50

Beef with mushroom mix, cashew nuts, chili peppers & lettuce
Ossenhaas met paddestoelenmix, cashew noten, chili pepers en ijsbergsla



W28

四川水煮牛 34,50

Beef in Szechuan chili pepper broth
Ossenhaas in Szechuan chili peper bouillon



K70

椒鹽牛柳絲 34,50

Salt & pepper 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
A5和牛 (150g) 75,00

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 34,50

Honey pepper beef
tenderloin with caramelized
walnuts
*Honing-peper ossenhaas met
gekarameliseerde walnoten*



W13



XO醬珍菌炒牛柳粒 34,50

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 34,50

Stir-fried black pepper beef
tenderloin with asparagus
*Gewokte zwarte peper
ossenhaaspuntjes met
asperges*



714



肥牛炒鮮蘆筍 34,50

Stir-fried thinly cut rib-eye
with asparagus
*Gewokte flinterdunne
rib-eye met asperges*



W11



京葱醬爆肥牛 34,50

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 34,50

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 34,50
 Sauteed oysters with ginger & scallion in claypot
Gebakken oesters met gember & lenteui in kleipot



1110 咸魚雞粒豆腐煲 27,50
 Stewed free-range chicken with salted fish & tofu in claypot
Gestooftde scharrelkip met gezouten vis & tofu in kleipot



K106 黑松露珍菌炆法國雞 29,50
 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 29,50
 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 29,50
 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 58,50
 Stewed abalone & French free-range chicken claypot (Label Rouge)
Gestooft abalone en Franse scharrelkip in kleipot (Label Rouge)



1101 枝竹羊腩煲 29,50
 Lamb stew with bean curd sheet and fermented beancurd sauce
Gestooft lamsvlees met tofuvel en gefermenteerde bonensaus



906 香芋南瓜煲 25,50
 Pumpkin & taro in coconut cream sauce in claypot
Taro en pompoen met kokoscream saus in kleipot

精選 小菜

WOK SELECTION

1113

東江豆腐煲

26,50

Dong Kong stuffed tofu with soup in claypot
Dong Kong gevulde tofu met soep in kleipot

1112

魚香茄子煲

25,50

Spicy eggplant with minced pork in claypot
Pittige aubergine met varkensgehakt in kleipot

1116

煎釀豆腐煲

26,50

Stuffed tofu with minced pork claypot
Gevulde tofu met varkensgehakt kleipot

905

紅燒豆腐

26,50

Braised tofu with vegetables
Gebakken tofu met groente



1117

沙茶金菇肥牛煲

34,50

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

28,50

Beef stew with daikon in beancurd sauce
Gestoofd rundvlees met rettich in gefermenteerde bonensaus



1108

黑椒牛仔骨煲

31,50

Black peper veal ribs claypot
Kalfsrib met zwarte pepersaus in kleipot



1105

豆腐海鮮煲

33,50

Seafood & tofu claypot
Zeevruchten & tofu in kleipot



K2

砂鍋魚頭豆腐煲

26,50

Fried fish head, tofu & pork belly claypot
Gebakken vissenkop, tofu & buikspek kleipot

F22



鳳爪排骨煲仔飯*

33,50

Chicken feet & spare ribs claypot rice*
*Kippenvoetjes & spareribs kleipot rijst**



F24



腊味金针雲耳滑雞煲仔飯* 36,50

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* 37,50

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

1102



明爐枝竹羊腩煲 36,50

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

*Gestoofd lamsvlees met
 tofuvel en Chinese groenten
 op fondueset*



F04



明爐藥膳花雕法國雞 46,50

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

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





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 35,50

Steamed tofu with crab and seafood
Gestoomde tofu met krab en zeevruchten



1007 XO醬海鮮扒玉子豆腐 35,50

Japanese tofu with seafood in XO sauce
Japaneze tofu met zeevruchten in XO saus



1003 麻婆豆腐 26,50

Ma Po tofu
Spicy tofu dish with minced beef
Pittige tofu gerecht met rundergehakt



1010 西施海鮮滑豆腐 35,50

Steamed silken tofu with seafood
Gestoomde zijden tofu met zeevruchten



915 椒鹽玉子豆腐 26,50

Salt & pepper Japanese silken tofu
Zout & peper Japanse zijden tofu



905 紅燒豆腐 26,50

Braised tofu with vegetables
Gebakken tofu met groente



911 什菜粉絲豆腐煲 26,50

Tofu & vegetables mix vermicelli claypot
Tofu & groente vermicelli kleipot



909 靈芝菇扒玉子豆腐 26,50

Chinese mushrooms with Japanese silken tofu
Lingzhi paddestoelen met Japanse zijden tofu



1106 珍菌燒豆腐煲 26,50

Vegan tofu and mushroom claypot
Vegan tofu en paddestoelen in kleipot



914 時菜素雞扒豆腐 28,50

Vegetarian chicken with tofu and vegetables
Vegetarische kip met tofu en groenten



W32 碧綠甜酸麥麵筋 26,50

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 26,50

Spicy Japanese silken tofu
Pittige Japanese zijden tofu



X17

中雜菜豆腐 25,50

Stir-fried Chinese vegetables
mix with tofu
*Gewokte Chinese groentemix
met tofu*



922

麻婆豆腐(素) 25,50

Ma Po tofu (vegetarian)
Spicy Szechuan style tofu
Pittige Szechuan-stijl tofu



X51

咕嚕豆腐 25,50

Tofu in sweet & sour sauce
Koe Loe tofu in zoetzure saus



K115

杏鮑菇浸時蔬 25,50

King oyster mushroom with
vegetables
*Koningsoesterzwam met
groente*



K149

蟲草花浸時蔬 25,50

Cordyceps (fungus) with tofu
skins
*Cordyceps (paddestoel) met
tofuvelen*



K42

靈芝菇扒時蔬(素) 26,50

Lingzhi mushroom with
vegetables
*Lingzhi paddestoelen met
groente*



精選小菜

WOK SELECTION

908

黑椒芥蘭素雞球 28,50

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 28,50

Vegetarian chicken with caramelized walnuts in honey pepper sauce

Vegetarische kip met gekarameliseerde walnoten in honing-peper saus

921

羅漢齋 25,50

Shaolin vegetables & tofu mix
Shaolin groente & tofu mix

901

川辣茄子 25,50

Stir-fried eggplant in Szechuan style with red chili peppers

Gebakken aubergine in Szechun stijl met rode pepers



X1

蠔油中雜菜 25,50

Chinese vegetables mix in vegetarian oyster sauce
Chinese groentemix in vegetarische oestersaus



K116

鴛鴦杏鮑菇 26,50

(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 26,50

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 28,50

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) 28,50

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 25,50

Tofu with shimeji mushroom, red bean and vegetables
Tofu met shimeji paddestoelen, rode bonen en groente



V1 28,50

黑椒芥蘭純素雞球

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

Vegan kip met kai laan & macademia in zwarte pepersaus



V2 28,50

黑椒鮮露筍炒純素雞

Vegan chicken with asparagus & macademia nuts in black pepper sauce

Vegan kip met asperges en macademia in zwarte peper saus



K41 28,50

黑椒鮮露筍炒素雞

Vegetarian chicken with asparagus & macademia nuts in black pepper sauce

Vegetarische kip met asperges en macademia in zwarte pepersaus



924 28,50

宮保素雞

Vegetarian kong pao chicken

Vegetarische kong pao kip



V5 28,50

宮保純素雞

Vegan kong pao chicken

Vegan kong pao kip



V3 28,50

蜜椒琥珀炒純素雞

Vegan chicken in sweet pepper sauce with caramelized walnuts

Vegan kip met zoete peper saus en gekarameliseerde walnoten



V6 28,50

鮮菠蘿咕嚕素雞

Sweet & sour vegan chicken with fresh pineapple

Vegan kip met zoet zure saus en verse ananas



925 28,50

鮮菠蘿咕嚕素雞

Sweet & sour vegetarian chicken fresh pineapple

Vegetarische kip met zoet zure saus en verse ananas



928 28,50

香檸素雞片

Vegetarian chicken in veg. honey lemon sauce

Vegetarische kip in veg. honing citroen saus



V7 28,50

香檸純素雞片

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) 22,50

Locally grown Choy Sum
Lokaal geteeld Choi Sam



801

芥蘭 (當地出產) 22,50

Locally grown Gai Lan
Lokaal geteeld Kai Laan



K3

(蝦醬/椒絲腐乳)通菜 23,50

Locally grown water spinach with
prawn paste or beancurd sauce
*Lokaal geteeld Kankoeng met
garnalen pasta of gefermenteerde
bonensaus*



803

芥菜 22,50

Mustard greens
Kai Choi



923

素乾煸四季豆 23,50

Vegan spicy green beans
Vegan pittige sperziebonen



K37

金銀蛋浸菠菜 23,50

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	<i>Kleine Pak Choi</i>	20,50
805	 菠菜 Spinach	<i>Spinazie</i>	20,50
807	 鮮嫩豇苗 Pea sprouts	<i>Erwtenscheuten</i>	28,50
810	 西蘭花 Broccoli	<i>Broccoli</i>	20,50
811	 鮮蘆筍 Asparagus	<i>Groene asperge</i>	22,50
812	 蜜糖豆 Snap pea	<i>Sugar snaps</i>	20,50
813	 荷蘭豆 Snow pea	<i>Peultjes</i>	20,50

可選以下口味:清炒,白灼,蚝油,蒜蓉,薑汁. 金銀蛋, 加 1,00

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

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

Bijgerechten

MVN	素炒飯 Vegetarian fried rice	<i>Vegetarische gebakken rijst</i>	6,50
MVB	素炒麵 Vegetarian fried noodles	<i>Vegetarische gebakken noedels</i>	6,50
MVM	齋炒米 Vegetarian rice vermicelli	<i>Vegetarische gebakken mihoen</i>	6,95
MVKB	素濕炒麵 Vegetarian crispy fried noodles	<i>Vegetarische krokante noedels</i>	7,50

When no main dish is ordered, the price of above side dishes will cost:

Vegetarian fried rice, vegetarian fried noodles and vegetarian rice vermicelli +12,50

Zonder hoofdgerecht kosten de bovengenoemde bijgerechten:

Vegetarische gebakken rijst, Vegetarische gebakken noedels, Vegetarische mihoen +12,50

Poon Choi

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

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

W31 A 外賣 Take-out € 238,00

W31 B 堂食 Restaurant € 288,00

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, 蘿蔔, 髮菜, 蔘菇**

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 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.

