



Full Moon Garden
Dim Sum Restaurant

Wok - Grill - Seafood
Vegan & Vegetarian



Welcome to Full Moon Garden

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 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 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)
海皇竹笙羹
漢和大拼盆
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)
-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 persons

M43 NL Happy family menu

-Gestoomde oester met zwarte bonen (10)
-Majoesoep 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)
竹笙海皇瑤柱羹
釀蟹拑
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 +148 euro -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

€588,- 10人用

M41 EN Suckling pig menu

-Roast suckling pig
-Seafood soup
-Peking duck with pancakes
-Deep fried stuffed crab claw

-Lobster with ginger & scallion (2)
-Black pepper veal ribs (or upgrade to A5 Kagoshima
Wagyu ribeye 300g stir-fried
with asparagus & macademia nuts
+148 euro -M23)
-Chinese vegetables mix with mushroom
-Steamed turbot in soy sauce
-Yeung Chow fried rice
-Crispy pan-fried beef noodles

Fruit platter

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

M41 NL Speenvarken menu

-Geroosterd speenvarken
-Gebonden zeevruchtensoep
-Peking eend met pannenkoeken
-Gefrituurde gevulde krabschaar

-Kreeft met gember en lenteui (2)
-Kalfskotelet met zwarte peper (of upgrade naar
A5 Kagoshima Wagyu ribeye 300g gewokt met
asperges & macademia noten +148 euro -M23)
-Chinese groente met paddestoelen
-Gestoomde tarbot in sojasaus
-Yeung Chow gebakken rijst
-Krokant gebakken noedels met rundvlees

Mix van vers fruit

588,- 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
釀蟹拑
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

€688,- 10人用

M42 EN Royal suckling pig menu

-Roast suckling pig
-Seafood soup
-Peking duck with pancakes
-Deep fried stuffed crab claw
-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

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

Add A5 Kagoshima Wagyu ribeye 300g
stir-fried with asparagus & macademia nuts
for +168 euro (M24)

M42 NL Speenvarken menu royaal

-Geroosterd speenvarken
-Gebonden zeevruchtensoep
-Peking eend met pannenkoeken
-Gefrituurde gevulde krabschaar
-Gestoomde 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

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

Extra gerecht toevoegen:
A5 Kagoshima Wagyu ribeye 300g gewokt met
asperges & macademia noten +168 euro (M24)

加菜: 黑椒鮮露筍夏菓炒官崎A5
和牛(300g) +168 euro (M24)



M19 健康素食套餐

素點心拼盤
 竹筍豆腐粟米羹
 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

€ 178,-
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

178,- 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
 -Gestoomde taro en pompoen in kokos-crèmesaus

Mix van huisgemaakte pudding

178,- for 4 personen

M13 魚蝦蚧海鮮套餐

豉汁/薑蔥蒸生蠔(8隻)
 竹筍海皇瑤柱羹
 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
 雞胗菇扒時蔬
 剝椒蒸鱸魚
 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



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

€ 178,-

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

178,- 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

178,- for 4 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)
 竹筴海皇瑤柱羹

蠔皇原隻鮑魚扣鴨掌
 薑蔥焗龍蝦(伊麵底)

生菓拼盤

€ 178,-

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

178,- voor 2 personen

M37 Abalone menu

-Gestoomde St. Jacobschelp 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

178,- voor 2 personen

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) 14,50

Sweet corn soup with crab
(small)
*Zoete mais soep met krabvlees
(klein)*

405 蟹肉粟米羹(例) 49,50

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) 9,50

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

413 上海酸辣湯(例) 39,50

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) 9,50

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

417 竹筴豆腐粟米羹(例) 39,50

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

407 雞蓉粟米羹(例) 39,50

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

435 齋北京酸辣湯(例) 39,50

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



550

蒜蓉粉絲蒸生蠔(一隻) 6,95

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) 9,95

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) 15,50

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) 6,95

Steamed oyster in black bean sauce (per piece)

Gestoomde oester in zwarte bonen saus (per stuk)

555

豉汁蒸帶子(一隻) 9,95

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) 6,95

Steamed oyster with ginger (per piece)

Gestoomde oester met gember (per stuk)



586

釀蟹拑(一隻)

15,50

Deep fried stuffed crab claw (per piece)

Gefrituurde gevulde krabschaar (per stuk)



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 36,50

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 66,50

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.





310

當紅炸子雞 全隻

47,50

Cantonese fried chicken (whole)
(available daily, limited supply)

*Kantonese gefrituurde kip (heel)
(Dagelijks beschikbaar, maar op is op)*

312

當紅炸子雞 半隻

26,95

Cantonese fried chicken (half)
(available daily, limited supply)

*Kantonese gefrituurde kip (halve)
(Dagelijks beschikbaar, maar op is op)*



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)*



316

脆皮乳豬 半隻(預定)*

168

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
- 黑毛豬排骨 +€1,95

CHOOSE FROM:

- Roast duck
- Char siu
- Crispy pork belly
- Soy chicken)
- Iberico spare ribs +€1,95



319

燒味三拼

29,50

Three meat combo

Keuze uit 3 soorten vlees

KIES UIT:

- Geroosterd eend
- Geroosterd varkensvlees (tja sieuw)
- Krokante buikspek
- Soja kip
- 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)



D113 油雞小食 16,95

Soy sauce marinated chicken (small portion)
Soja kip (kleine portie)



D114 脆皮燒腩小食 16,95

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)

306 明爐燒鴨/半隻 28,50

Roast duck (half duck)
Geroosterd eend (halve eend)

307 明爐燒鴨/全隻 52,50

Roast duck (whole duck)
Geroosterd eend (hele eend)

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 39,95

Soy sauce marinated chicken (whole chicken)
Soja kip (hele kip)

港式 燒味

HONG KONG BBQ



D115

叉燒小食

16,95

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



325A

黑毛豬排骨 (小)

27,50

Roasted honey BBQ Iberico Spareribs
(small portion 600gr)

Gegrilde Iberico spare-ribs in honingsaus
(kleine portie - 600 gr)

325B

黑毛豬排骨 (大)

39,95

Roasted honey BBQ Iberico Spareribs
(large portion 1000 gr)

Gegrilde Iberico spare-ribs in honingsaus
(grote portie - 1000 gr)

港式 燒味

HONG KONG BBQ



320



漢和大拼盆

57,50

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

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

Cold: Japanese baby octopus, orange cuttlefish and pork hock.

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

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

Koud: Japanse baby octopus, oranje inktvis en koude varkensschenkel



329



燒味大拼盆

57,50

BBQ meat platter (extra roasted meat)

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

Cold: Japanese baby octopus, orange cuttlefish and pork hock.

BBQ vlees mix (meer geroosterd vlees)

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

Koud: Japanse baby octopus, 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 supplier Schmidt zeevis.



534

避風塘炒蟹

42,50

Typhoon shelter crab (800g)

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

Bei Fung Tong crab (800g)

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



532

薑葱炒蟹

42,50

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

Gewokte verse krab met gember & lente-ui



K66

籠仔荷香糯米蒸蟹

44,95

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

Gestoomd krab met kleefrijst in lotusblad (800g)

W25

膏蟹蒸肉餅

44,95

Steamed crab with minced pork (800g)

Gestoomde krab met varkensgehakt (800g)



560

花雕蛋白蒸法國蟹 44,95

Steamed crab with egg white and Chinese wine

Gestoomde krab met eiwit en Chinese wijn (800g)



535

黃金沙焗法國蟹 43,50

Stir-fried crab with salted egg (800g)

Gewokte krab met gezouten eidooiers (800g)



528

薑葱焗龍蝦

72,50

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

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



K71

椒鹽龍蝦

72,50

Salt & pepper fresh lobster (700g)

Zout & peper verse kreeft (700g)

加伊麵底 + 9,50
Add yi min noodles + 9,50
Met yi min noedels + 9,50

新鮮 海鮮

SEAFOOD

W14

月滿小炒皇 34,95

Seafood with kai laan,
asparagus and macademia
nuts

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



517

椒鹽百花卷 34,95

Salt & pepper squid filled
with prawn meat

*Zout & peper inktvis gevuld
met garnalen*



515

椒鹽鮮魷 31,50

Salt & pepper squid
Zout & peper inktvis



K23

鮮露荀花枝炒蝦球 38,50

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*



K66A



籠仔荷香糯米焗蝦 44,95

Steamed prawns in shells
with sticky rice in lotus leaf
*Gest. garnalen met schaal
met kleefrijst in lotusblad*



K11



白灼中蝦 34,50

Blanched prawns in shells
*Geblancheerde garnalen met
schaal*



511



椒鹽中蝦 38,50

Salt & pepper prawns in
shells
*Zout & peper garnalen met
schaal*



513



黃金沙焗中蝦 38,50

Prawns in shells with salted
egg
*Garnalen met schaal gewokt
in gezouten eierdooier*



512



蒜蓉開邊蒸中蝦 38,50

Steamed prawns in shells
with garlic in soy sauce
*Gestoomde garnalen met
schaal met knoflook in
sojasaus*



514



豉油皇中蝦 38,50

Prawns in shells baked in soy
sauce
*Garnalen met schaal
gebakken in sojasaus*



新鮮 海鮮

SEAFOOD

539

清蒸鱸魚 39,50

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) 67,50

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 69,50

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

豉汁蒸大鱸 (1/2) 47,50

Steamed half eel in black
bean sauce (450-550g)

*Gestoomde halve paling in
zwarte bonen saus (450-550g)*



546

豉汁蒸大鱸 (1) 87,50

Steamed whole eel in black
bean sauce (900 - 1000g)

*Gestoomde hele paling in
zwarte bonen saus
(900 - 1000g)*



N12

骨香多寶魚 69,50

Crispy turbot, kai lan,
asparagus & mushrooms
(900-1000g)

*Gepaneerde tarbot, kai laan,
asperges en paddestoelen
(900-1000g)*

564

咕嚕骨香多寶魚 68,50

Crispy turbot in sweet & sour
sauce with pineapple
(900-1000g)

*Gepaneerde tarbot in
zoetzure saus met ananas
(900-1000g)*

新鮮 海鮮

SEAFOOD

K148

四川水煮魚(左口) 68,50

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



K155

四川水煮魚片 34,50

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



K146

重慶酸菜魚(左口) 68,50

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 34,50

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



520

粟米班塊 27,50

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.
Gebakken gezouten viskoek met varkens- en garnalengehakt



519

松子五柳魚片 27,50

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

510

椒鹽蝦球

38,50

Salt & pepper prawns
Zout & peper garnalen



W26

千島蝦球

38,50

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



W30

鮮露筍蝦球

38,50

Prawns with asparagus
Garnalen met asperges



W38

黑松露露筍水晶蝦

38,50

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



513a

黃金沙焗蝦球

38,50

Prawns with salted egg
*Garnalen met gezouten
eidooier*



精選 小菜

WOK SELECTION



K101a

秘制香妃雞 (法國) 28,50
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) 49,50
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 28,50

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 49,50

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

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

330

口水雞 半隻 28,50

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

331

口水雞 全隻 49,50

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



W19

籠仔荷香蒸法國雞 35,50

Steamed French free-range chicken with
shiitake (with bone) -Label Rouge
*Gestoomde Franse scharrelkip in lotusblad
met shiitake (met bot) -Label Rouge*

607

香檸雞片

27,50

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

606

蜜椒雞片

27,50

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

610

腰果雞

27,50

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

332

三杯雞

27,50

Taiwanese three cup chicken
Taiwanese drie kopjes kip

608

鮮菠蘿咕嚕雞

27,50

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

609

宮保雞

27,50

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

27,50

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

605

椒鹽雞片

27,50

Salt & pepper free-range
chicken*Zout & peper scharrelkip filet*

K107

四川辣雞煲

27,50

Free-range chicken in
Szechuan chili pepper broth
*Scharrel kipfilet in Szechuan
chili peper bouillon*

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

27,50

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

27,50

King Do pork chops

King Do varkenskotelet

923

素乾煸四季豆

24,50

Vegan spicy green beans

Vegan pittige sperziebonen



720

菠蘿咕嚕肉

27,50

Sweet & sour pork with fresh pineapple

Gewokt varkensvlees in zoetzure saus met verse ananas (Koe Loe Yuk)



K112

乾煸四季豆

25,50

Spicy green beans with minced pork

Pittige sperziebonen met varkensgehakt



723

芋頭扣肉

27,50

Braised pork belly with taro

Gestoomd buikspek met taro



724

梅菜扣肉

27,50

Braised pork belly with preserved mustard greens

Gestoomd buikspek met ingelegde groente

701

美極新西蘭羊馬鞍 38,50

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 38,50

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



722

椒鹽肉排 27,50

Salt & pepper pork chop
Zout & peper karbonade



703

黑椒新西蘭羊馬鞍 38,50

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



712

中式牛柳 35,50

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



715

乾煎黑椒牛仔骨 31,50

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



K105

川椒一口牛 35,50

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



W28

四川水煮牛 35,50

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

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) 72,50

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

*Gewokte A5 Kagoshima Wagyu rib-eye
(150g) met asperges en macademia noten
in zwarte peper saus*



W12



蜜椒琥珀牛柳粒 35,50

Honey pepper beef
tenderloin with caramelized
walnuts

*Honing-peper ossenhaas met
gekarameliseerde walnoten*



W13



XO醬珍菌炒牛柳粒 35,50

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 35,50

Stir-fried black pepper beef
tenderloin with asparagus

*Gewokte zwarte peper
ossenhaaspuntjes met
asperges*



714



肥牛炒鮮蘆筍 35,50

Stir-fried thinly cut rib-eye
with asparagus

*Gewokte flinterdunne
rib-eye met asperges*



W11



京葱醬爆肥牛 35,50

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 35,50

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 35,50

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



1110

咸魚雞粒豆腐煲 28,50

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 30,50

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 30,50

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 30,50

Free-range chicken with pumpkin & taro in claypot
Scharrelkip met pompoen & taro in kleipot



1101

枝竹羊腩煲 30,50

Lamb stew with bean curd sheet and fermented beancurd sauce
Gestooft lamsvlees met tofuvel en gefermenteerde bonensaus



906

香芋南瓜煲 27,50

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 27,50

Stuffed tofu with minced
pork claypot

*Gevulde tofu met
varkensgehakt kleipot*



1112

魚香茄子煲 27,50

Spicy eggplant with minced
pork in claypot

*Pittige aubergine met
varkensgehakt in kleipot*



905

紅燒豆腐 27,50

Braised tofu with vegetables

Gebakken tofu met groente



1117

沙茶金菇肥牛煲 35,50

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 29,50

Beef stew with daikon in
bean curd sauce

*Gestoofd rundvlees met
rettich in gefermenteerde
bonensaus*



1105

豆腐海鮮煲 34,50

Seafood & tofu claypot

Zeevruchten & tofu in kleipot



1108

黑椒牛仔骨煲 32,50

Black peper veal ribs claypot

*Kalfsrib met zwarte pepersaus
in kleipot*







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 36,50

Steamed tofu with crab and seafood

Gestoomde tofu met krab en zeevruchten



1007

XO醬海鮮扒玉子豆腐 36,50

Japanese tofu with seafood in XO sauce

Japanezse tofu met zeevruchten in XO saus



1003

麻婆豆腐 27,50

Ma Po tofu
Spicy tofu dish with minced beef

Pittige tofu gerecht met rundergehakt



1010

西施海鮮滑豆腐 36,50

Steamed silken tofu with seafood

Gestoomde zijden tofu met zeevruchten



915

椒鹽玉子豆腐 27,50

Salt & pepper Japanese silken tofu

Zout & peper Japanezse zijden tofu



905

紅燒豆腐 27,50

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 27,50

Chinese mushrooms with Japanese silken tofu

Lingzhi paddestoelen met Japanezse zijden tofu



1106

珍菌燒豆腐煲 27,50

Vegan tofu and mushroom claypot

Vegan tofu en paddestoelen in kleipot



914

時菜素雞扒豆腐 29,50

Vegetarian chicken with tofu and vegetables

Vegetarische kip met tofu en groenten



W32

碧綠甜酸麥麵筋 27,50

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 27,50

Spicy Japanese silken tofu
Pittige Japanese zijden tofu



X17

中雜菜豆腐 26,50

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



922

麻婆豆腐(素) 26,50

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



X51

咕嚕豆腐 26,50

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



K115

杏鮑菇浸時蔬 26,50

King oyster mushroom with
vegetables
*Koningsoesterzwam met
groente*



K149

蟲草花浸時蔬 26,50

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



K42

靈芝菇扒時蔬(素) 27,50

Lingzhi mushroom with
vegetables
*Lingzhi paddestoelen met
groente*



精選小菜

WOK SELECTION

908

黑椒芥蘭素雞球 29,50

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 29,50

Vegetarian chicken with caramelized walnuts in honey pepper sauce

Vegetarische kip met gekarameliseerde walnoten in honing-peper saus

921

羅漢齋 26,50

Shaolin vegetables & tofu mix

Shaolin groente & tofu mix

901

川辣茄子 26,50

Stir-fried eggplant in Szechuan style with red chili peppers

Gebakken aubergine in Szechun stijl met rode pepers



X1

蠔油中雜菜 26,50

Chinese vegetables mix in vegetarian oyster sauce

Chinese groentemix in vegetarische oestersaus



K116

鴛鴦杏鮑菇 27,50

(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 29,50

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) 29,50

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 26,50

Tofu with shimeji mushroom, red bean and vegetables

Tofu met shimeji paddestoelen, rode bonen en groente



V1

黑椒芥蘭純素 29,50
雞球

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 29,50
素雞

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 29,50

Vegetarian chicken with asparagus & macademia nuts in black pepper sauce

Vegetarische kip met asperges en macademia in zwarte pepersaus



V3

蜜椒琥珀炒純素 29,50
雞

Vegan chicken in sweet pepper sauce with caramelized walnuts

Vegan kip met zoete peper saus en gekarameliseerde walnoten



925

鮮菠蘿咕嚕素雞 29,50

Sweet & sour vegetarian chicken fresh pineapple

Vegetarische kip met zoet zure saus en verse ananas



V6

鮮菠蘿咕嚕素雞 29,50

Sweet & sour vegan chicken with fresh pineapple

Vegan kip met zoet zure saus en verse ananas



924

宮保素雞 29,50

Vegetarian kong pao chicken

Vegetarische kong pao kip



V5

宮保純素雞 29,50

Vegan kong pao chicken

Vegan kong pao kip



928

香檸素雞片 29,50

Vegetarian chicken in honey lemon sauce

Vegetarische kip in honing citroen saus



V7

香檸純素雞片 29,50

Vegan chicken in sweet lemon sauce

Vegan kip in zoete citroen saus

精選 小菜

WOK SELECTION



802

芥蘭 (當地出產) 22,50

Locally grown Gai Lan
Lokaal geteeld Kai Laan



801

芥蘭 (當地出產) 22,50

Locally grown Gai Lan
Lokaal geteeld Kai Laan



802

菜心 (當地出產) 22,50

Locally grown Choy Sum
Lokaal geteeld Choi Sam



K3

(蝦醬/椒絲腐乳)通菜 24,50

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



K37

金銀蛋浸菠菜 24,50

Spinach with salted duck egg
& preserved egg (pidan)
*Spinazie met gezouten
eendenei & duizendjarig ei
(peey taan)*



923

素乾煸四季豆 24,50

Vegan spicy green beans
Vegan pittige sperziebonen

Gewokte groenten

804		白菜仔 Small Pak Choy	<i>Kleine Pak Choi</i>	22,50
805		菠菜 Spinach	<i>Spinazie</i>	22,50
810		西蘭花 Broccoli	<i>Broccoli</i>	22,50
811		鮮蘆筍 Asparagus	<i>Groene asperge</i>	24,50
813		荷蘭豆 Snow pea	<i>Peultjes</i>	23,50

可選以下口味:清炒,白灼,蚝油,蒜蓉,薑汁. 加 1,00 euro
Choose from: stir-fried with garlic, oyster sauce or ginger + 1,00 euro
Keuze uit: gewokt met knoflook, oestersaus of gember. + 1,00 euro

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 € 218,00

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, 孛菇

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 choy (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

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.



Catering service

Do you have a special occasion coming up and would like to serve your guests our handmade dim sum snacks and authentic Cantonese food?

We provide on-location catering service for all special occasions, whether it is a private birthday party, wedding reception, business function or any other type of gathering, large or small, we offer many buffet options to suit the occasion!

We set up the buffet at the desired location and we can collect everything at an agreed time, same day pickup is possible! Contact us to discuss the options and you have the perfect opportunity to cater your event with exceptional food and service!

Hebt u een speciale gelegenheid op komst en bent u op zoek naar lekkere hapjes en gerechten voor uw gasten?

Wij verzorgen met regelmaat catering voor feesten, verjaardagen, recepties, vergaderingen en bijeenkomsten! Onze catering service biedt vele mogelijkheden, zowel voor particulier als zakelijk, waardoor elke bijeenkomst een geslaagd succes wordt!

We zetten het buffet bij u op locatie op en we kunnen op een van te voren afgesproken tijdstip alles op dezelfde avond weer ophalen. Neem contact op en ervaar onze gastvrijheid!

