



**Full Moon Garden**  
Dim Sum Restaurant

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

點心



# Welcome to Full Moon Garden

Dim sum 點心 means 'touch your heart'

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

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

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

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

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

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

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

## FREE RANGE CHICKEN & PORK

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



VEGAN & VEGETARIAN



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



D334

素點心拼盤

22,50

Vegan dim sum mix

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

Vegan dimsum mix

- 2 x groente loempia
- 2 x sojabonenvel rol
- 2 x spinazie dumpling
- 2 x shiitake dumpling
- 2 x sesamballetjes met lotuspasta



D337

蒸點心拼盤



22,50

Steamed dumpling mix

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

Gestoomde dumpling mix

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



D312

炸點心拼盤



22,50

Crispy dim sum mix

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

Gefrituurd dim sum mix

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



# Yum Cha 飲茶

## HISTORY

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

## SHARED BRUNCH

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

## ETIQUETTE

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



D80

叉燒酥

7,50

Cha siu so  
BBQ pork puff  
*BBQ varkensvlees gebakje*

D97

鬆化雞蛋撻

7,50

Daan tat  
Egg tarts  
*Eiartaartjes*



D21

荔芋角

7,50

Wu gok  
Taro puff  
*Taro gebakje*

## Egg tarts 蛋撻

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

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

# 即蒸點心

STEAMED DIM SUM

D2

乾蒸燒賣皇

8,95

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

D1

招牌蝦餃皇

9,50

Har gow / ha kau  
Prawn dumpling  
*Garnalendumpling*

D17

魚翅餃

9,25

Yu chi gow  
Glass noodle prawn dumpling  
*Glasnoedel garnalendumpling*

D260

黑松露雞燒賣

9,25

Black truffle chicken shumai  
*Zwarte truffel kip sieuw mai*

D71

上海小籠包

8,75

Xiao long bao  
Shanghai soup dumpling  
*Shanghai soepdumpling*

D254

清爽香茜餃

9,25

Coriander prawn dumpling  
*Koriander garnalendumpling*

D42

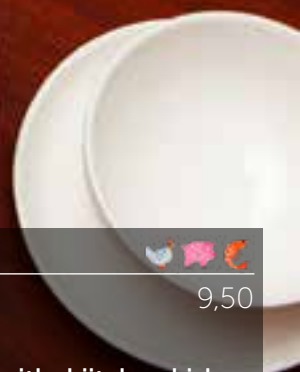
上素齋粉果

8,50

Vegan Chiu Chow dumpling  
*Vegan Chiu Chow dumpling*

# 即蒸點心

STEAMED DIM SUM



D15  
牛什盅  
Beef organs stew  
*Runderorganenstoof*

10,95

D9  
荷香珍珠雞  
Loh Mai Gai  
Glutinous rice with shiitake, chicken & pork wrapped in lotus leaf  
*Kleefrijst met shiitake, kip & varkensvlees in lotusblad*

9,50



D5  
山竹牛肉  
Beef meatball with bean curd skin  
*Rundergehaktbal met sojabonenvel*

8,75



D6  
芋頭豉汁排骨  
Pai Gwut  
Black bean spare ribs with taro  
*Zwarte bonen sparerijs met raro*

8,75



D12  
沙茶太子尤  
Sacha baby squid  
*Shacha baby inktvis*

8,95



D7  
豉汁鳳爪  
Fong Djau  
Black bean chicken feet  
*Zwarte bonen kippenvoetjes*

8,75



D20  
薑蔥牛柏葉  
Tripe with ginger & spring onions  
*Rundermaag met gember & lenteui*

8,75

# 香脆 系列

CRISPY DIM SUM



D34

鮮竹卷

8,75

Beancurd sheet roll with pork & bamboo

*Sojabonenvelrol met varkensvlees & bamboe*



D22

鹹水角

8,50

Ham sui gok

Glutinous rice dumpling

*Kleefrijst varkensdumpling*



D30

酥炸芝心丸

10,95

Prawn ball filled with Gouda cheese

*Garnalenbal gevuld met kaas*



D24

炸燒賣

8,95

Shumai / sieuw mai

Prawn & pork dumpling

*Garnalen & varkensvlees dumpling*



D267

黑松露炸雞燒賣

9,25

Black truffle chicken shumai

*Zwarte truffel kip sieuw mai*



D43

羅漢腐皮卷

8,50

Vegan beancurd sheet roll

*Vegan bonenvelrol*



D23

炸水餃

9,50

Shui kau

Deep fried prawn pastry

*Gefrituurd garnalenpastei*

# 香脆 系列

CRISPY DIM SUM



D26

百花腐皮卷

9,50

Beancurd rolls with shrimp

*Garnalen bonenvelrol*

D27

薑葱炸牛餃

8,75

Deep-fried beef pastry

*Gefrituurd runderpastei*



D46

齋春卷

8,25

Vegan spring rolls

*Vegan groente loempia*



D32

雞春卷

8,50

Chicken spring roll

*Kiploempia*



D29

鴨絲春卷

8,75

Duck spring roll

*Eendenloempia*



D33

蝦春卷

9,25

Prawn spring roll

*Garnalenloempia*



D25

越南春卷

9,25

Vietnamese spring roll

*Vietnamese loempia*

# 香脆 系列

CRISPY DIM SUM

D55

家香煎薄餐

8,95

Vega crispy scallion pancake  
*Vegetarisch krokante  
pannenkoek met bosui*



D52

蘿蔔糕

8,95

Lo Bak Go  
Turnip cake  
*Rettich cake*



D53

XO醬炒蘿蔔糕

13,95

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



D54

鮮蝦煎韭菜餃

9,25

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



D310

芝麻蝦多士

12,50

Sesame prawn toast  
*Sesam garnalen toast*



D47

煎素菠菜餃子

8,75

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



D48

煎素菇餃子

8,75

Vegan shiitake mushroom  
dumpling  
*Vegan shiitake paddestoelen  
dumpling*



# Longevity peach (shoutao) 壽桃

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

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

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

D313

蟠桃壽包 (大) 25,80

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



D313A

蟠桃壽包 (小) 8,80

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

# 即蒸 點心

STEAMED DIM SUM

D75B

炸奶皇包 8,75

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



D77

特色流沙包 8,95

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

D72

蠔皇叉燒包 8,95

Cha siu bao  
BBQ Pork bun  
*Tja sieuw broodje*



D74A

蒸饅頭 7,50

Mantou  
Vegan steamed bun  
*Vegan gestoomd broodje*

D74B

炸饅頭 7,50

Fried mantou  
Fried bun  
*Gefrituurd broodje*

D91

馬拉杯糕 8,50

Ma lai gao  
Pine nuts sponge cupcake  
*Pijnboompitten cupcake*



D76

蓮蓉包 8,50

Sweet lotus seed paste bun  
*Zoet lotuszaad broodje*

D75A

蒸奶皇包 8,75

Lai wong bao  
Steamed egg custard bun  
*Gestoomd eigeel custard broodje*

D73

雞包仔 8,95

Steamed chicken bun  
*Gestoomd kippenbroodje*

# 即蒸 點心

STEAMED DIM-SUM

D368

煎堆仔

7,50

Jian dui

Sesame ball with lotus seed  
paste

*Sesamballetjes met lotuspasta*

D93

香芒布甸

7,95

Mong goh boh deen

Mango pudding

*Mango pudding*

D305

養顏貢棗糕

8,75

Steamed red date cake

*Gestoomde rode dadel cake*

D94

飄香榴連酥

9,50

Durian puff

*Doerian gebakje*

D96

播沙湯圓

8,25

Tong yuen

Black sesame glutinous  
riceball

*Zwarte sesam kleefrijstbal*

D306

椰汁糕

7,95

Coconut pudding

*Kokospudding*

D99

綠茶糕

7,95

Green tea matcha pudding

*Groene thee matcha pudding*

# Cheung fan 腸粉

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

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

## HOW IS IT MADE?

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

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

All our cheung fan are made to order.

即拉  
腸粉

STEAMED RICE  
FLOUR ROLLS

D65

三式腸粉

11,50

Cheung fun mix (3 rolls)

BBQ pork, prawn & beef rice  
roll noodle

*Varkensvlees, garnalen &  
rundvlees flensjes*



D44

齋腸粉

8,95

Vegan rice noodle roll  
*Vegan flensjes*



D64

炸孖兩腸粉 9,50

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

D63B

煎蝦米腸 9,95

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



D66

鮮蝦腸粉 12,50

Prawn rice noodle roll  
*Garnalen flensjes*



D61

香茜牛肉腸粉 9,95

Beef rice noodle roll  
*Rundvlees flensjes*



D62

金粟叉燒腸粉 9,95

BBQ pork rice noodle roll  
*Tja sieuw flensjes*



D69

鮮蝦翠竹腸 (特) 12,50

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



D63A

蒸蝦米腸 9,95

Dried shrimps rice noodle  
rolls  
*Gedroogde garnalen flensjes*



D67

XO醬炒腸粉 (特) 13,95

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

# 精選 飯麵

RICE & NOODLES

## Congee 粥

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

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

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



D143

皮蛋瘦肉粥

16,50

Congee with century egg and shredded pork

*Rijstencup met duizend jarig ei en varkensvlees*

D144

免治牛肉粥

16,50

Congee with minced beef

*Rijstencup met rundergehakt*

D141

法國走地雞粥

18,50

Congee with French free-range chicken (Label Rouge)

*Rijstencup met Franse scharrelkip (Label Rouge)*

D142

荔灣艇仔粥

16,50

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

*Boot rijstencup: pinda's, inktvis, varkensvlees en varkenshuid*

D145

炸油條

5,75

Youtiao

Fried dough stick

*Gefrituurde deegrol*



# 特色 頭盤

STARTERS

402

水餃湯 (小) 9,75

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

401

水餃湯 (大) 22,50

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

406

蟹肉粟米羹 (位) 14,50

Sweet corn soup with crab  
*Zoete mais soep met krabvlees*

408

雞蓉粟米羹 (位) 8,95

Sweet corn soup with chicken  
*Zoete mais soep met kip*

432

竹筍豆腐粟米羹 (位) 8,95

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

404

雲吞湯 (小) 9,25

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

403

雲吞湯 (大) 19,50

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

414

北京酸辣湯 (位) 9,50

Hot & sour Peking soup  
*Pittig & zuur Peking soep*

434

齋北京酸辣湯 (位) 9,50

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



D131

鹹魚肉餅飯 16,50

Steamed rice with minced  
pork and salted fish  
*Gestoomd rijst met  
varkensgehakt en gezouten  
vis*



D132

鳳爪排骨飯 16,50

Steamed rice with chicken  
feet and spare ribs  
*Gestoomd rijst met  
kippenvoetjes en spare ribs*



D223

腊味生炒糯米飯 22,50

Fried glutinous rice with  
Chinese cured meats  
*Kleefrijst met gedroogde vlees*



D224

蜜汁叉糯米飯 25,50

Fried glutinous rice with roasted  
pork  
*Kleefrijst met Tja Siew*



550

蒜茸銀絲蒸生蠔 6,95

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

551

豉汁蒸生蠔 6,95

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

552

姜蔥蒸生蠔 6,95

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



554

蒜茸銀絲蒸帶子 9,95

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

555

豉汁蒸帶子 9,95

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

# 特色 頭盤

STARTERS

581

避風塘軟殼蟹 (隻) 15,50

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

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



D120

椒鹽焗雞翼 15,50

Salt & pepper chicken wings  
*Zout & peper kippenvleugels*



D121

蜜椒焗雞翼 15,50

Honey & pepper chicken wings

*Honing & peper kippenvleugels*



586

百花釀蟹鉗 15,50

Deep fried stuffed crab claw (per piece)

*Gefrituurd gevuld krabschaar (per stuk)*



D103

黑椒煎牛仔骨 18,50

Black pepper veal ribs

*Kalfsribs in zwarte peper*



D101

椒鹽肉排 16,50

Salt & pepper thinly sliced pork chops

*Zout & peper dungsleden ribs karbonade*



D128

椒鹽鴨舌 16,50

Salt & pepper duck tongue

*Zout & peper eendentong*



# 特色 頭盤

STARTERS



D117

柱候牛仔筋 15,50

Chiu Hou beef tendon stew  
*Gestoofd runderpees in Chiu Hou saus*



D110

川味滷味 15,50

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



D107

白灼花枝片 17,50

Blanched squid  
*Geblancheerd inktvis*



D108

白灼肥牛片 17,50

Blanched rib eye  
*Geblancheerd rib eye*



A7n/k/g

菜心小食 (蒜茸/薑汁) 16,95

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



A8n/k/g

芥蘭小食 (蒜茸/薑汁) 16,95

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



A106

蕹菜小食 (蒜茸/薑汁) 16,95

Water spinach with shrimp  
paste  
*Kankoeng met garnalenpasta*



D126

涼拌青瓜黑木耳絲 8,50

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



D259

淨海蜇 18,95

Jelly fish  
*Zeekwal*



D105

海蜇鴨絲 17,95

Duck filet with jelly fish salad  
*Eendenfilet met zeekwal  
salade*

# 特色 頭盤

STARTERS

D10

白鳳爪

9,50

White chicken feet

*Witte kippenvoeten met been*

D109

海蜇熏蹄

17,50

Cold pork hock with jelly fish

*Koude ham met zeekwal*



D129

滷水墨魚

16,95

Orange cuttlefish (marinated)

*Oranje inktvis (gemarineerd)*



D118

麻辣鴨舌

16,95

Spicy Szechuan duck tongue

*Pittige Szechuan eendentong*



D119

五香牛脰

16,95

Five spice beef shin

*Vijfkruiden runderschenkel*



360

麻辣牛脰

16,50

Szechuan style beef shin

*Szechuan runderschenkel*



352

滷水鴨翼

11,95

Lou's goose wings

*Lou's ganzenvleugels*



358

滷水拼盆

22,50

Lou's cold platter

*Lou's koude vlees mix*

# 港式 燒味

HONG KONG BBQ

## Peking duck 北京烤鴨

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

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

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

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

301

明爐片皮鴨半隻 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.*



# 港式 燒味

HONG KONG BBQ

## Siu Mei 燒味

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

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



318

燒味雙拼

28,50

Two meat combo

*Keuze uit 2 soorten vlees*

- 燒鴨
- 油雞
- 火腩
- 叉燒
- 黑毛豬排骨 +€1,95



319

燒味三拼

29,50

Three meat combo

*Keuze uit 3 soorten vlees*

- 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)*



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)*

D113

油雞小食

16,95

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

39,95

Soy sauce marinated chicken (whole chicken)

*Soja kip (hele kip)*

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)*

# 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)

*Gegilde 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)

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

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

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

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

Koude gerechten: 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



# 港式 燒味

HONG KONG BBQ

## Hong Kong BBQ menu

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

X14

宵夜飯

20,95

Mid night snack BBQ mix

Roast duck, crispy pork and char siu

*Sil Jeh Fan BBQ mix*

*Geroosterd eend, krokante buikspek  
en tja sieuw*



D213

燒鴨飯

20,95

Roast duck

*Geroosterd eend*



D216

油雞飯

19,95

Soy chicken

*Soja kip*

D214

叉燒飯

19,95

Char siu

*Tja sieuw*



D212

燒味雙拼飯

20,95

Two meat combo

Choose from:

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

Twee vlees combinatie

Kies uit:

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

D215

火腩飯

19,95

Crispy pork belly

*Krokante buikspek*



D274

黑毛豬排骨飯

21,95

Honey roasted Iberico  
spareribs

*Iberico spareribs*



燒鴨, 油雞, 火腩, 叉燒  
黑毛豬排骨 +€1,95

## 精選 飯麵

RICE & NOODLES

D272

菠蘿炒飯

19,95

Pineapple fried rice with  
cashew nuts

*Gebakken rijst met ananas en  
cashewnoten*



# 精選 飯麵

RICE & NOODLES

D220

滑蛋蝦球飯

28,50

White rice with prawns and egg sauce

*Witte rijst met garnalen en ei-saus*

D219

福建炒飯

25,50

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

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

D218

揚州炒飯

24,50

Yeung Chow fried rice (prawns & char siu)

*Yeung Chow gebakken rijst (garnalen & tja sieuw)*

D221

鹹魚雞粒炒飯

24,50

Fried rice with chicken and salted fish

*Gebakken rijst met kip en gezouten vis*

D222

瑤柱蛋白炒飯

24,50

Fried rice with egg white, goji berry and dried scallop

*Gebakken rijst met eiwit, gojibessen en gedroogde St. jacobsschelp*

D217

牛腩飯

21,50

Cantonese beef stew rice  
*Kantonees gestoofde rundvlees rijstschotel*

# 精選 飯麵

RICE & NOODLES

D199

雪菜火鴨湯米

21,50

Rice vermicelli soup with duck fillet and pickled vegetables

*Mihoen noodle soep met eendfilet en ingemaakte groente*

D204

招牌窩麵/河/米

32,50

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

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



D193

雲吞湯麵/河/米

19,95

Won ton noodle soup  
*Wan tan noedelsoep*



D194

水餃湯麵/河/米

20,95

Sui Gao noodle soup  
*Sui Kau noedel soep*



D195

牛腩湯麵/河/米

20,95

Beef stew noodle soup  
*Goulash noedelsoep*

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



D200

肥牛湯麵/河/米

20,95

Thinly sliced rib eye noodle soup  
*Dungesneden ribeye noedelsoup*



D201

魚蛋湯麵/河/米

19,95

Fish balls noodle soup  
*Visballetjes noedelsoep*



D202

牛什湯麵/河/米

20,95

Beef organs noodle soup  
*Runderorganen noedelsoep*

# 精選 飯麵

RICE & NOODLES

## Noodle soups

Choose: egg noodle / rice noodle / vermicelli

Keuze uit: eiernoedel / rijst noedel / mihoen



D203



雙拼湯麵/河/米

21,95

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

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

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



D196



叉燒湯麵/河/米 20,95

Char siu noodle soup  
*Tja sieuw noedelsoep*



D197



油雞湯麵/河/米 20,95

Soy chicken noodle soup  
*Soja kip noedelsoep*



D198



燒鴨湯麵/河/米 21,95

Roast duck noodle soup  
*Geroosterd eend noedelsoep*



D206



火腩湯麵/河/米 20,95

Crispy pork belly noodle soup  
*Krokante buikspek noedelsoep*



D208



黑毛豬排骨 22,95

湯麵/河/米  
Honey roasted Iberico spareribs noodle soup  
*Iberico spareribs noedelsoep*

D167

乾炒牛河 20,95

Fried rice noodles with beef  
*Gebakken rijstnoedel met rundvlees*

D263

黑松露雞絲炒麵/河 20,95

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

D269

味菜鴨絲炒河/麵/米 20,95

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

*Gezouten groente en eendfilet noedels*  
*Kies uit krokant noedels / rijst noedel / mihoen*

D262

沙茶肥牛炒河 20,95

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



D163

豉油皇炒麵/河 18,95

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



1305

蠔皇三菇炒麵 19,95

Fried noodles with 3 types of mushrooms  
*Gebakken bami met drie soorten Chinese paddestoelen*



D176

羅漢齋炒麵/河 20,95

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



D162

豉椒排骨炒麵/河 20,95

Spare ribs in black bean sauce  
*Spareribs met zwarte bonen saus*



D168

豉椒牛麵/河 20,95

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



D169

牛腩炒麵/河 20,95

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



D177

味菜牛柳絲炒河/麵/米 20,95

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

# 精選 飯麵

RICE & NOODLES

## Hong Kong crispy pan-fried noodles

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

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



D171

雞絲炒麵/河 20,95

Fried noodles with free-range chicken (crispy pan-fried or rice noodles)

*Gebakken noedels met scharrel kipfilet (krokant noedels of rijstnoedels)*



D164

肉絲炒麵/河 20,95

Fried noodles with pork (crispy pan-fried or rice noodles)

*Gebakken noedels met varkensvlees (krokant noedels of rijstnoedels)*



D161

雜會炒麵/河 22,95

Fried noodles with seafood and organs mix (crispy pan-fried noodles or rice noodles)

*Gebakken noedels met zeevruchten en organenmix (krokante noedels of rijstnoedels)*



D170

菜遠牛肉炒麵 20,95

Crispy pan-fried noodles with beef (crispy pan-fried or rice noodles)

*Krokant gebakken noedels met rundvlees*



D175

蝦球炒麵 28,50

Crispy pan fried noodles with prawns

*Krokant gebakken noedels met garnalen*



D184

海鮮炒麵 (濕炒) 28,50

Crispy pan-fried noodles with seafood mix

*Krokant gebakken noedels met zeevruchtenmix*

# 精選 飯麵

RICE & NOODLES

## Yi Min 伊麵

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

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



D271  
黑松露醬燒什菇伊麵 22,50

Vegetarian yi min with black truffle and mushrooms  
*Vegetarisch yi min met zwarte truffel en paddestoelen*



D268  
干燒菇片伊麵 21,95

Vegetarian yi min with shiitake mushrooms  
*Vegetarisch yi min met shiitake paddestoelen*



D182  
XO醬金菇炆伊麵 22,95

Yi min with enoki in XO sauce  
*Yi min met enoki in XO saus*



D181  
鮮蟹肉燴伊麵 32,95

Yi min with fresh crab meat  
*Yi min met verse krabvlees*



# 精選 飯麵

RICE & NOODLES

X18

日式海鮮烏冬

28,50

Fried udon with seafood  
*Gebakken udon met zeevruchten*

X20

黑椒牛柳烏冬

23,50

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

D172

廈門炒米

22,50

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

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

D173

星州炒米

22,50

Singapore mee hoon  
(prawns & char siu)

*Singapore mihoen  
(garnalen & tja sieuw)*

D179

魚香茄子肉鬆 炆米

22,50

Fried vermicelli with  
eggplant, salted fish, pork  
and prawns

*Gebakken mihoen met  
aubergine, gezouten vis en  
garnalen.*

# 新鮮 海鮮

SEAFOOD

## Seafood 海鮮

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

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

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

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



528



薑葱焗龍蝦

72,50

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

加伊麵底 +9,50

Add yi min noodles + 9,50

*Extra yi min noedels + 9,50*



532



薑葱炒蟹

42,50

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

535



黃金沙焗法國蟹

43,50

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

534



避風塘炒蟹

42,50

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



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.*

