



Welcome
欢迎光临

4-COURSE "JANUARY" MENU

29,50 per person

Sushi mix

Aka-uo

(Deep-fried deepwater redfish)

Beef tenderloin in black bean sauce
with white jasmin rice, fried rice or fried noodles

Lemon ice cream with whipped cream

Surcharge for following replacement side dishes is 3,50:

(Spicy) rice noodles - Chinese noodles

SURPRISE MENU (2 person minimum)

3-course menu 29,50 per person

4-course menu 34,50 per person

5-course menu 39,50 per person

CHINESE RIJSTTAFEL (2 person minimum)

29,50 per person

Hors d'oeuvre

Mini spring rolls

Main course

Peking duck, Babi pangang, Egg foo young,
Kung Pao chicken, deep-fried bass filet, and sate ayam

with white jasmin rice, fried rice or fried noodles

Coffee or tea

INDONESIAN RIJSTTAFEL (2 person minimum)

29,50 per person

Hors d'oeuvre

Deep-fried pangsit (dumpling)

Main course

Babi pangang, Ayam kecap, Indonesian vegetables,
Semur daging, Pisang goreng, Sate ayam

with white jasmin rice, fried rice or fried noodles

Coffee or tea

SOUP

Miso soup	5,-
Chicken soup	5,-
Tomato soup	5,-
Shark fin soup	5,50
Suan la tang (bound hot and sour soup)	6,-
Wonton soup (soup with dumplings)	6,-

SALADS

California salad (surimi, sweet egg and avocado)	7,-
Wakame salad (Japanese seaweed salad)	8,-
Salmon sashimi salad	10,-
Tuna sashimi salad	11,-
Kara-age chicken salad	9,-
Tempura wakadori chicken salad	12,50

HORS D'OEUVRE

Edamame (steamed soybeans)	5,-
Gyoza (3 pieces steamed chicken dumplings)	4,50
Mini spring rolls (2 pieces)	4,50
Kara-age (crunchy Japanese chicken nuggets)	7,50
Tatsuta-age (tender Japanese chicken nuggets)	7,50
Ebi Fry (2 fried shrimp)	5,-
Tempura wakadori (tender Japanese chicken leg)	7,50
Tempura shrimp (2 pieces)	10,-
Beef tataki (6 slices (cold))	7,-
Duck hoisin (6 slices (cold))	8,-
Beef tataki / duck hoisin combi (6 slices (cold))	7,50
Peking duck strips with lettuce	8,-
Large prawns in creamy curry sauce (2 pieces)	9,-
Cuttlefish Tjeu Jim (5 Chinese spices)	9,50
Large prawns Tjeu Jim, 2 pieces (5 Chinese spices)	9,-
Two Scallops with XO-sauce	10,50
Fried sea bass in kecap sauce	10,-
Beef skewer (2 skewers)	9,50
Yakitori (2 skewers chicken thigh satay)	4,50
Sate ayam (2 skewers chicken satay)	4,50

VEGETABLES AND EGG DISHES

Chop suey	13,-
with chicken	15,-
with prawns	17,50
with beef tenderloin	17,50
Gado-gado	14,-
Vegetable dish with tofu	16,-
Egg foo young	13,-
with chicken	15,-
with prawns	17,50

FISH DISHES

Salmon with black bean sauce	22,50
Deep fried bass with sweet and sour sauce	20,50
Cuttlefish Tjeu Jim (5 Chinese spices)	25,-
Large prawns Tjeu Jim, 6 pieces (5 Chinese spices)	25,-
Large prawns in creamy curry sauce (6 pieces)	25,-
Har lok (6 large prawns in spicy-sweet sauce)	25,-
Steamed Halibut in soysauce	25,-
Teppan seafood	22,50
Teppan prawns with garlic sauce (6 pieces)	25,-
Guangdong style lobster	day rate

MEAT DISHES

Babi Pangang	17,50
Kin Tu Yuk (crunchy pork)	18,50
Char Siu (Chinese barbecued pork)	18,50
Roasted pork belly	18,50
Kung Pao chicken	19,-
Chicken curry	18,-
Creamy chicken curry	19,-
Peking duck with Yakitori sauce	21,50
Teppan mix (pork, chicken, and beef tenderloin)	21,50
Beef tenderloin in Sichuan sauce	22,50
Sautéed beef tenderloin with leek	22,50
Teppan duck in Yakitori sauce	21,50
Teppan beef tenderloin in Kung Pao sauce	22,50

Surcharge for following replacement side dishes is 3,50:

(Spicy) rice noodles - Chinese noodles

SASHIMI (Raw fish slices)

Salmon (6 slices)	10,-
Tuna (6 slices)	12,-
Salmon and tuna (6 slices)	11,-
Mix (five kinds of vis)	18,-

NIGIRI SUSHI (small rice ball with a topping; price per piece)

Sweet egg	2,-
Salmon	2,60
Tuna	2,90
Mackerel	2,20
Sea bass	2,40
Scallop	3,-
Roasted eel	3,-

MAKI SUSHI (Sushi roll cut into 8-9 pieces)

Vega Roll (avocado, cucumber, pistachio, mayonnaise)	8,-
Mango Summer (mango, avocado, cucumber)	12,50
Salmon and avocado	9,50
Spicy Tuna (spicy tuna and avocado)	10,50
Fiery Salmon (salmon, avocado, chilli powder and fiery sauce)	9,50
Futo Maki (salmon, tuna, pickled radish, cucumber)	13,-
Reverse Futo (salmon, tuna, pickled radish, cucumber)	13,50
California (surimi, sweet omelet, avocado and pickled radish)	13,50
Smokey (smoked salmon, cucumber, cream cheese)	14,-
Samurai (eel, avocado, sweet omelet)	18,-
Avocado Dragon (avocado, surimi, seaweed, cucumber)	14,-
Crunchy Crab (tempura crab, sweet omelet, avocado)	16,-
Rainbow (salmon, tuna, surimi, cucumber, avocado)	15,50
Beef-Carpaccio (beef tenderloin, asparagus, carpaccio, garlic flakes)	18,-
Crispy Duck (tempura duck with teriyaki sauce)	15,-
Chicken Teriyaki (crunchy chicken with teriyaki sauce)	14,-
Sesame Chicken (crunchy chicken with sweet sesame sauce)	14,-
Katsu (extra large roll tender chicken with sweet sesame sauce)	16,-
Sweet Ribs (char siu, cucumber, sweet sesame sauce)	14,-
Tempura Ebi (tempura shrimp with Japanese mayonnaise)	16,-
Avocado Ebi (tempura shrimp with avocado)	18,-
Surf 'N Turf (beef tenderloin, asparagus, flamed salmon)	18,50
Flamed Ebi (tempura shirmp, avocado, flamed salmon)	21,-
Triple Threat (tempura shirmp, carpaccio, flamed salmon)	21,-
Sushi Mix (mix of 12 pieces nigiri and maki sushi)	16,50

DESSERT

Children's ice cream	5,-
Dame Blanche (Coupe Dänemark)	6,50
Lychee ice cream with lychees	7,-
Molten chocolate cake with vanilla ice cream	7,-
Mochi mix (3 mochi)	8,50
Mochi per piece:	3,-
<i>caramel, chocolate, coconut, mango, matcha, raspberry, tropical, vanilla</i>	
Cookie dough mochi per piece:	3,-
<i>black cookie, brownie, cheese cake, lemon pie, tiramisu</i>	
Scoop of ice cream:	2,50
<i>berry-yoghurt, chocolate, green tea, lemon, lychee, stracciatella, strawberry, vanilla</i>	

COFFEE SPECIALS

Espresso Martini (Vodka, Bébo en Kahlúa (cold))	10,50
Amarula Coffee	7,-
Baileys Coffee	7,-
D.O.M Coffee	8,20
French Coffee (Grand-Marnier)	7,80
Irish Coffee (Jameson)	7,50
Italian Coffee (Amaretto)	7,-
Kahlúa Coffee	7,30
Portuguese Coffee (Licor Beirão)	7,-
Spanish Coffee (Licor 43)	7,-
Tia Maria Coffee	7,-

LIQUORS

Ardbeg '10	Islay	9,-
Dalwhinnie '15	Highland	7,50
Glenfiddich '12	Speyside	6,-
Glenkinchie '12	Lowland	6,-
Lagavulin '16	Islay	15,-
Laphroaig '10	Islay	7,-
Maker's Mark	Bourbon	5,-
Monkey Shoulder	Scotch blend	5,-
Suntory Toki	Japanese blend	6,50
Talisker '10	Islands	6,50
Frapin V.S.O.P.	Cognac	8,-
Montifaud V.S.O.P.	Cognac	6,-
Remy Martin V.S.O.P.	Cognac	8,-
Zacapa Centenario '23	Guatemalan dark rum	7,50
Various liqueurs – Amaretto, D.O.M, Drambuie, Liqor 43, etc.		4,50

Allergies? Let us know!

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Online beer, wine, and cocktail list



<u>BEER</u>	ABV %	IBU	
Hertog Jan Pilsner (draught)	5,1	19	3,50
Franziskaner Hefe-Weissbier (draught)	5,0	12	5,10
Ask for our rotating tap or scan de QR code			
Tsingtao [Chinese pilsner]	4,7	20	4,30
Asahi [Japanse pilsner]	5,2	25	5,00
Hertog Jan Bockbier	6,5	23	4,20
Leffe Blond	6,6	21,5	4,70
Tripel Karmeliet	8,4	18,6	5,30
Leffe Ruby [Fruit beer]	5,0	16,3	4,90
Hertog Jan 0,0	0,0	22	3,60
Leffe Blond 0,0%	0,0	18	4,30
Franziskaner Weissbier Alkoholfrei	< 0,5	15	4,20
Franziskaner Alkoholfrei Zitrone	< 0,5	–	4,20

WINES

Ask for our wine list or scan de QR code

Hugo Piccolo	Italy	7,50
Porta Leone Prosecco Piccolo	Italy	9,50
Bottega Gold Prosecco Piccolo	Italy	12,00
Bottega Rose Gold Piccolo	Italy	12,00
Cassagnoles Colombard	France	4,80
Porta Leone Pinot Grigio	Italy	5,50
Saint-Peyre Chardonnay	France	5,50
Passerel Rouge	France	4,80
Boyer Rouge	France	5,50
La Colombette Grenache Rosé	France	4,80
Sake (120mL (hot))	Japan	5,10
Junmai Sake (bottle 180mL)	Japan	8,10

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