



## Dinner menu

Unique Asian kitchen

Welcome!

欢迎观临! huān yíng guān lín!

Dishes from various Asian cuisine.

From various 'Dim Sum' to freshly prepared sushi/sashimi and various dishes from Chinese/Indian cuisine.

If a dish is not on the menu it may be in consultation with the chef still be served.


For groups of 15 people or more, we recommend a composed menu instead of à la carte dishes due to the longer preparation time.

We are happy to advise you.

Enjoy!

Any allergies and/or dietary requirements, please let us know in advance.


## Soups

**Chinese chicken soup**  7,25

Bright chickenstock with chicken, egg strings, crispy vermicelli and spring onions

**Chinese tomato soup** 7,25

Creamy sweet tomato soup with pieces chicken topped with spring onion  
\*vegetarian possible


**China Garden sweet&sour chili soup**  8,50

Our famous sweet/sour spicy thick soup with chicken, shiitake, carrot and herb cabbage


**Wonton soup** 9,00

Chinese puffs of dough filled with chicken on a bed of Chinese cabbage in a bright chickenstock


## Amuses

**Cassave crackers**  4,75

**Prawn crackers** (2pc) 5,25

**Wakame seaweed**  6,00

Served in a mini-ice cone (4pc)

**Edamame**  7,25

Japanese soybeans sprinkled with salt

## Specials/ Urumaki

**Snow-White's crunch roll** | 15,00 4 pieces | 23,50 8 pieces  
Flamed scallop – truffle – crab salad – furikake

**Unagi dragon roll** | 14,50 4 pieces | 22,50 8 pieces  
Flamed Japanese eel – fried shrimp – sesame

**King dragon roll** 🍣 | 14,50 4 pieces | 22,50 8 pieces  
Crayfish – fried shrimp – nori powder – spicy, wakame lime dressing

**Surf 'n turf roll** | 22,00 8 pieces  
Tuna tartare – flamed tenderloin – yakitori sauce – fried onion

**Winter special** | 13,50 4 pieces | 21,50 8 pieces  
Fried shrimp – flamed salmon – spicy, unagi dressing – sesame – spring onions

**Red dragon roll** | 13,50 4 pieces | 21,50 8 pieces  
Tuna – fried shrimp – spicy dressing – sesame – nori powder

**Green dragon roll** | 13,50 4 pieces | 21,50 8 pieces  
Avocado – fried shrimp – sesame – nori powder

**Carpaccio roll** | 13,50 4 pieces | 21,00 8 pieces  
Beef carpaccio – cucumber – avocado – arugula – parmesan cheese – pine nuts – truffle mayo

**Orange dragon roll** | 13,00 4 pieces | 20,50 8 pieces  
Flamed salmon – fried shrimp – unagi dressing – sesame

**Rainbow roll** | 20,50 8 pieces  
Crab stick – salmon – tuna – avocado – unagi dressing

**Tuna roll** | 13,00 4 pieces | 20,00 8 pieces  
Inside-out tuna – sesame – spring onions

**Spicy tuna roll** | 13,00 4 pieces | 20,00 8 pieces  
Inside-out tuna – spicy dressing – sesame – spring onions

**Spicy sake roll** | 12,50 4 pieces | 19,50 8 pieces  
Inside-out salmon – spicy dressing – sesame

**Crispy chicken roll** | 12,00 4 pieces | 18,50 8 pieces  
Crispy chicken – truffle/teriyaki mayo – fried onion – sesame

**Spicy kani roll** | 12,00 4 pieces | 18,50 8 pieces  
Pulled surimi crab – spicy dressing – sesame – furikake

**Tamago roll** 🍳 | 9,00 4 pieces | 13,00 8 pieces  
Japanese omelet – nori powder – sesame – wakame

## Hosomaki's

**Tekka maki** | 7,00 6 pieces  
Tuna – dried seaweed

**Sake maki** | 6,50 6 pieces  
Salmon – dried seaweed

**Kappa maki** 🥒 | 6,00 6 pieces  
Cucumber – dried seaweed

**Avocado maki** 🥑 | 6,00 6 pieces  
Avocado – dried seaweed

## Sashimi 🍣

**Sake sashimi** | 8,00 4 pieces  
Salmon

**Maguro sashimi** | 9,00 4 pieces  
Tuna

**Fiësta sake lemon** | 10,00 4 pieces  
Salmon – mango – onion – lime

**Sashimi duo** | 11,00 6 pieces  
Salmon, tuna

## Nigiri's

**Seared hotate nigiri** | 9,50 2 pieces  
Scallop

**Tenderloin nigiri** | 8,00 2 pieces  
Tenderloin

**Unagi nigiri** | 7,50 2 pieces  
Japanese eel

**Maguro nigiri** 🍣 | 7,00 2 pieces  
Tuna

**Sake nigiri** 🍣 | 6,50 2 pieces  
Salmon

**Tamago nigiri** 🍳 🍣 | 6,00 2 pieces  
Japanese omelet

## Plateau's

**Sushi plateau from the chef** 30 pc  
| 69,00

**Deluxe sushi plateau from the chef** 38 pc  
| 87,50

*\* All sushi is prepared fresh after ordering, so the preparation time may be slightly longer.*

## Dim sum platters

**Platter a la China Garden** 31,00

Cha wonton 4pc – Jia Li Ko 4pc – China Garden spring rolls 4pc – Fried bananas 4pc

**Platter crunch** 31,00

Ebi fry 4st - Chicken karaage 4st - Cha wonton 4st - Pangsit goreng 🥒 4st

**Basket deluxe** 36,50

Steamed garlic scallop 2st – Cha Wonton 4st - Sieuw mai 4st - Ha kaw 4st

## Dim sum

**Pisang goreng** 🍌 6,00

Fried banana's (2pc) with sweetened condensed milk

**China Garden mini spring rolls** 6,00

Homemade spring rolls (2pc) served with sweet 'n sour sauce

**Pangsit goreng** 🍌 6,50

Crispy puff pastry (4pc)

New **Jia li ko** 🌿 6.50

Crispy puff pastry filled with curry (6pcs)

**Satay ayam** 6,75

Homemade chickensatay (2pc) poured in peanut sauce sprinkled with fresh peanuts

**Satay ketjap** 7,25

Homemade chickensatay (2pc) poured in sweet soy sauce sprinkled with sesame

**Ebi fry** 7,00

Fried large shrimps (2pc)

**Japanese vega gyoza** 7,00

Dough filled with vegetables (4pc)

**Japanese chicken gyoza** 7,25

Dough filled with minced chicken meat (4pc)

**Siew mai** 7,25

Steamed pork pastries (4pc)

**Cha wonton** 7,25

Crispy puff pastries (4pc) filled with chicken

**Yakitori** 7,50

Japanese chicken skewers (4pc)

**Ha kaw** 8,25

Steamed shrimp pastries (4pc)

**Steamed garlic scallop** 🍤 7,75

Steamed scallop (1pc) on a bed of glass noodles with garlic and spring onions

**Steamed black bean scallop** 🍤 7,75

Steamed scallop (1pc) with black soybeans and peppers

**Chicken karaage** 8,25

Japanese style fried chicken thighfillet (4pc)

**Salmon tartare with lemonmayo**

8,50

**Tuna tartare with truffle-teriyaki**

9,00

*Lunch available until 4pm*

**Lunch spring roll** 12,00

Homemade spring roll with bean sprouts, stirred egg and chicken filling, prawn crackers  
\*Vegetarian possible

**Meal spring roll special** 15,00

Homemade spring roll with bean sprouts, stir-fry egg and chicken filling, 1x skewer of satay ayam with peanut sauce, atjar, prawn crackers  
\*Vegetarian possible

**Lunch dish satay** 12,00

Satay ayam 2 skewers, peanut sauce, atjar, prawn crackers  
Choice of nasi / noodles / white rice / fries

**Lunch dish foe yong hai** 🌿 14,00

Omelette and snack prawn crackers  
Choice of nasi/ noodles/ white rice

**Lunch dish of roasted meat** 15,00

Tja Siu OR Crispy pork belly, prawn crackers  
Choice of nasi/ noodles/ white rice

## Classics

**Foe yong hai** 🌱 (zonder saus 🚫) 19,25

Chinese omelet in sweet tomato sauce

\*optional with chicken +3,00, tenderloin +4,50 or shrimps +5,00

**Mapo tofu** 🌱 🚫 19,25

Stir-fried tofu in Szechaun sauce

\*optional with chicken +3,00, tenderloin +4,50 or shrimps +5,00

**Tjap tjoy** 🌱 🚫 19,25

Mixed stir-fried vegetables

\*optional with chicken +3,00, tenderloin +4,50 or shrimps +5,00

**Veggie mihoen** 🌱 🚫 19,25

Stir-fried vermicelli with various vegetables

\*optional with chicken +2,00, tenderloin +3,50 or shrimps +4,50

**Babi pangang** 21,50

Lean pork decanted in light spicy sauce

**Ajam pangang** 21,50

Lean chicken decanted in light spicy sauce

**Koe loe kai** 21,50

Crunchy chicken balls with sweetened walnuts and sweet and sour sauce

**Mihoen Singapore** 21,75

Stir-fried curry vermicelli with vegetables, chicken en tsa sieuw

**Curry beef** 21,75

Braised beef in curry

**Tropical Cocos beef** 21,75

Braised beef in coconut milk

**Ajam Ketjap** 21,75

Lean chicken decanted in sweet ketjap sauce

**Crispy pork belly** 22,50

Homemade roasted pork belly separately served with light spicy sauce

**Tsa Siu** 22,50

Slight sweetened pork with separately served light spicy sauce

**Cashew kip**  22,50


Chicken filet with cucumber and cashew nuts

**Chicken curry China Garden** 22,50

Tender chicken filet in our famous creamy China Garden curry sauce with mushrooms and onion

**Sweet 'n sour chicken explosion** 22,50

Light fried chicken pieces in a sweet fruity sauce

**Peking duck** (zonder saus ) 25,50


Half Peking duck with light spicy sauce ór hoisin sauce

**Ebi fry** 26,00


Large crunchy shrimps (8pc)

**New Da pin pam** 26,50

Mix of roasted pork belly – Tja sieuw – 2pc Ebi fry

**Vogelnest san shang** (without nest ) 26,50

Prawns – chicken filet – tenderloin – cashew nuts stir fries with fresh vegetables and garlic

**Beef broccoli**  26,50

Tenderloin – broccoli with fresh garlic

**New Pan San Shang** 26,50

Tja Siu – chicken fillet – tenderloin – with fresh vegetables and fresh garlic

**Plan trio** 27,50

Prawns – chicken filet – tenderloin – cashew nuts stir fries with fresh vegetables in Jingbao sauce

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*Dishes include fried rice/ noodles/ white rice (or vermicelli +5,00 except mihoen Singapore) of choice*

## Signature chicken dishes

22,50

### **Tau sie kai**

Black bean sauce

### **He jiao kai**

Black peppers with garlic

### **Jing bao kai**

Cantonese slightly sweet/spicy herb sauce pepper, onion and spring onion

### **He zi kai**

Sweet intense ketjap-manis sauce

### **Sa cha kai**

Fresh ginger stir-fried in an intense gingeroil

### **Jia chan kai**

Spicy red soybean sauce and red peppers from the Szechuan region

### **Hoisin kai**

Dark light sweetened Cantonese herbsauce

### **Five spices kai**

Lightly breaded chicken fillet, five mixed spices, bell pepper, spring onion

### **Jing song kai**

Fresh ginger and spring onions

### **Ho you kai**

Oystersauce

### **Lai zi kai**

Pittige chilisaus

## Signature tenderloin dishes

26,75

### **Tau sie ngau**

Black bean sauce

### **He jiao ngau**

Black peppers with garlic

### **Jing bao ngau**

Cantonese slightly sweet/spicy herb sauce pepper, onion and spring onion

### **He zi ngau**

Sweet intense ketjap-manis sauce

### **Sa cha ngau**

Fresh ginger stir-fried in an intense gingeroil

### **Jia chan ngau**

Spicy red soybean sauce and red peppers from the Szechuan region

### **Hoisin ngau**

Dark light sweetened Cantonese herbsauce

### **Five spices ngau**

five mixed spices, bell pepper, spring onion

### **Jing song ngau**

Fresh ginger and spring onions

### **Ho you ngau**

Oystersauce

### **Lai zi ngau**

Pittige chilisaus

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*Dishes include fried rice/ noodles/ white rice (or vermicelli +5,00 except mihoen Singapore)*



## Signature shrimp dishes

28,25

### Tau sie ha

Black bean sauce

### He jiao ha

Black peppers with garlic

### Jing bao ha

Cantonese slightly sweet/spicy herb sauce  
pepper, onion and spring onion

### He zi ha

Sweet intense ketjap-manis sauce and fresh red peppers, bell pepper and onion

### Sa cha ha

Fresh ginger stir-fried in an intense gingeroil

### Jia chan ha

Spicy red soybean sauce and red peppers from the Szechuan region

### Hoisin ha

Dark light sweetened Cantonese herbsauce

### Five spices ha

Five spices

### Jing song ha

Fresh ginger and spring onions

### Ho you ha

Oystersauce

### New Shrimp noodles & garlic 29,00

Steamed shrimps with fresh garlic and glass noodles, fresh red peppers and spring onion

## Fish

### Oyster salmon 25,25

Grilled Norwegian salmon in oystersauce with onion and spring onions


### Sole rolls 27,75


Stuffed Atlantic sole rolls with shiitake, bamboo, carrot and chicken thighfilet in chili sauce topped with spring onions

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*Dishes include fried rice/ noodles/ white rice (or vermicelli +5,00 except mihoen Singapore) of choice*

## Side dishes

**Steamed white rice**  5,00

**Stirfried rice**  5,00

**Stirfried noodles** 5,00

**Fries** 5,50

Including mayonnaise/ ketchup

**Various sauces** 3,50

Peanut sauce, light spicy sauce, sweet and sour sauce, sweet soy sauce

## **BaoBao voor de kleintjes | Kids menu**

Small ice cream included

**Karate kid** 12,50

Kappa maki 6pc – yakitori 2 pc – crisps

**The Dutch way** 13,50

Fries – frikandel ór kroket – crisps

**Sweet BaoBao** 14,00

Fries – China Garden spring rolls 2 pc – fried banana 1 pc – crisps

**Pinda pinda chickensatay** 14,00

Fries – chicken satay in peanut sauce with pieces peanuts 1 pc – crisps

## Menu

### Asian fusion fire menu\*

4 courses

from 4 persons | 42,50 p.p.

Amuse

Crisps – Cassave crackers

Appetizer

China Garden sweet&sour chili soup

Sushi (4 pc. p.p.)

Red dragon roll – Spicy sake roll –

Wakame seaweed

Hot main dish

Jia chan ngau – Crispy pork belly –

He zi kai – Hoisin ha

Dessert

Coffee ór tea or a surprise dessert

### Fusion blossoms menu\*

5 courses

from 4 persons | 44,00 p.p.

Amuse

Crisps – Cassave crackers

Appetizer I

Pangsit goreng – Cha wonton

Appetizer II

Salmon tartare

Sushi (4 pc. p.p.)

Surf 'n turf roll – Winter special –

Wakame seaweed

Hot main dish

Koe loe kai – Sole rolls – Tropical cocos

beef – Five spices ha

Dessert

Coffee ór tea or a surprise dessert

### Asian fusion seafood menu\*

6 courses

from 4 persons | 56,00 p.p.

Amuse

Crisps – Cassave crackers

Appetizer I

Ebi fry (2 pc. p.p.)

Appetizer II

Steamed garlic scallop

Appetizer III

Tuna tartare

Sushi (4 pc. p.p.)

Unagi dragon roll – Tuna roll – Wakame seaweed

Hot main dish

Tau sie ha – Sole rolls – Oyster baked salmon – Hoisin ha

Dessert of choice

Coffee ór tea or a surprise dessert

### 't Platje\*

4 courses

from 2 persons | 36,50 p.p.

Amuse

Crisps – Cassave crackers

Appetizer I

Choice of:

Chicken soup/ Tomato soup/ Chili soup/ Wonton soup

Appetizer II

China Garden spring rolls – Pangsit goreng

Main dish

Babi pangang – Ajam ketjap – Five spices kai – Foe yong hai

Dessert of choice

Surprise dessert ór coffee ór tea

### The 'rijsttafel' classic

3 courses

from 6 persons | 35,50 p.p.

Amuse

Crisps – Cassave crackers

Appetizer

Choice of:

Chicken soup/ Tomato soup/ China Garden spring rolls with Pangsit goreng

Main dish

Foe yong hai – Babi pangang – Curry beef – Ebi fry 1 pc. p.p. – Vogelnest san shang – Satay ajam 1 pc. p.p. – Ajam ketjap

Dessert of choice

Surprisedessert ór coffee ór tea

### De Maas\*

4 courses

from 2 persons | 40,00 p.p.

Amuse

Prawn crackers

Appetizer I

Choice of:

Chicken soup/ Tomato soup/ Chili soup/ Wonton soup

Appetizer II

Ebi fry – Chicken karaage

Main dish

He jiao ngau – Jing bao kai – Babi pangang – Vogelnest san shang

Dessert of choice

Surprise dessert ór coffee ór tea

### Menu Deluxe

4 courses

from 10 persons | 38,50 p.p.

Amuse

Crisps – Cassave crackers

Appetizer I

Choice of:

Chicken soup/ Tomato soup/ Chili soup/ Wonton soup

Appetizer II

Chicken karaage – Ebi fry

Main dish

Sole rolls – Yakitori – Hoisin nagu – Babi pangang – Vogelnest san shang – King dragon roll – Sake roll

Dessert of choice

Surprise dessert ór coffee ór tea

*\*There will be an extra surprise dish prepared by the chef with 5 or more persons.*

### Walking dinner | 3 courses

From 20 persons (only on reservation, ask us about the possibilities)

*Dishes include fried rice/ noodles/ white rice (or vermicelli +5,00 except mihoen Singapore) of choice*

## Dessert

**Kids ice cream** 5,50

Vanilla ice cream – chocolate sauce – sweetened whipped cream with disco dip

**Fruit platter** 8,50

Various fresh fruit – sweetened whipped cream

**A&B duo** 8,75

Mini apple pie – mini brownie – chocolate sauce – sweetened whipped cream

**Mini mix cake** 8,75

Various types of mini pastries (6 pcs.) – chocolate sauce – whipped cream

**Banana royal** 8,75

Vanilla ice cream – banana – whipped cream – chocolate sauce

**Ginger lady** 9,25

Vanilla ice cream – ginger – whipped cream

**Fruity lady** 9,50

Vanilla ice cream – fresh fruit – sweetened whipped cream – strawberry sauce

**Dame blanche** 9,50

Vanilla ice cream – hot chocolate – sweetened whipped cream

**New Yellow lady** 9,50

Vanilla ice cream – advocaat – chocolate sauce – sweetened whipped cream

**Dronken sultan** 9,50

Vanilla ice cream – rum raisins – sweetened whipped cream

**Cheesecake** 9,50

Caramel seasalt – pretzels – caramel blocks

**Summer lady** 10,00

Vanilla ice cream – Pisang Ambon – sweetened whipped cream

**Baileys sundae** 12,00

Vanilla ice cream – Baileys – sweetened whipped cream – mini marshmallows

**Tiramisu CG style** 12,50

**Grand dessert** 32,00

Combination of desserts for 4 persons