

## Specialiteiten - specialties € 12.50

21. Gestoofde lamsborst (stewed lamb chest)
22. Boeddha eendfilet (Buddha duck filet)
23. Sing Kee tahoe
24. Gevulde tahoe (stuffed tahoe)
25. Vogelnestje (nest with chicken cashew nuts)
26. Inktvis met gember en lente uitjes  
(cuttle-fish with ginger and spring onions)
27. Gebakken kipfilet met citroensaus / peper en zout  
(Deep fried chicken filet with lemon sauce / pepper and salt)
28. Gevulde aubergine (stuffed egg plant)
29. Eendfilet met citroensaus / Chinese champignons  
(Duck filet with lemon sauce / Chinese mushrooms)
30. Bief met mango (beef with mango)
31. Japanese bami met seafood  
(Japanese noodles with seafood)

## Geroosterde vlees - roasted meat

32. Geroosterde Peking eend (roasted duck) \_\_\_\_\_ € 9.00
33. Cha siu (roasted pork) \_\_\_\_\_ € 9.00
34. Geroosterde Babi Pangang spek (crispy pork) \_\_\_\_\_ € 9.00
35. Gemengd vlees - cha siu, spek en eend  
(Mixed meat - cha siu, crispy pork and roasted duck) \_\_\_\_\_ € 10.00

## Garnalen - Prawns € 16.00

36. ● Koe Loe Ha ● Chinese champignons (Chinese mushrooms)  
● Kerriesaus (curry sauce) ● Seizoensgroenten (season vegetables)

## Vis - Fish € 13.50

37. ● Koe Loe Yu ● Cashewnoten (cashew nuts)  
● Met (with) lychees ● Peper en zout (pepper and salt)

## Inktvis - cuttlefish € 12.50

38. ● Oestersaus (oyster sauce) ● Seizoensgroenten (season vegetables)  
● Kerriesaus (curry sauce) ● Peper en zout (pepper and salt)

## Bief - beef € 11.00

39. ● Kerriesaus (curry sauce) ● Tau-si saus (black bean sauce)  
● Oestersaus (oyster sauce) ● Chinese champignons (Chinese mushrooms)  
● Cashewnoten (cashew nuts) ● Seizoensgroenten (season vegetables)