



# ROUHI

FOOD FOR THE SOUL

*Events portfolio*

# Welcome at Restaurant Rouhi

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At Rouhi we are passionate about creating an exceptional fusion of flavours, textures and aromas that satisfy the senses in unexpected ways. Inspired by a wealth of culinary delights from Asia, chef Renaud Goigoux presents his interpretation of these signature dishes using only the most carefully sourced wholesome ingredients. Experience a world where the East meets West. A world where you indulge body and mind, with food for the soul.

You will find Rouhi on the ground floor of House of Rituals, at Spui square in Amsterdam. At the restaurant we can serve from 9 up to 76 people. Above this number we welcome our guests at the Mind Spa on the 3rd floor of our iconic building. This space is suitable for meetings, presentations, drinks and walking dinners.

In this brochure, you'll find information about the possibilities for events. Next to that, we'll show you some of our catering arrangements. Please note that these arrangements are meant to inspire you and your event, we answer every wish with a tailor-made proposal.

Kind regards,

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# Restaurant

Restaurant Rouhi has 76 seats. The menu contains dishes inspired by the fine Asian cuisine. Chef Renaud and his kitchen team assembled a wonderful menu which takes you on a journey through Asia and Middle East.

Whether you would like to have some bites or a five course dinner, anything is possible at Rouhi. Sit down, relax, have a cocktail and enjoy our culinary delights.

Mixologist Sebastián mixes the most delicious cocktails for our guests. His favorites: Singapore Sling, Tokyo Ice Tea and Espresso Martini. Our team is completed by our wine specialist, who has selected over 30 wines for you to enjoy.

## Capacity

Sit down dinner	9 - 76 pax
Walking dinner	9 - 120 pax

For groups more than 30 people, the restaurant needs to be booked exclusively.

Depending on the date, a turnover guarantee is asked. The amount is available upon request.







# Mind Studio

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On the 3<sup>rd</sup> floor, House of Rituals has an exclusive Mind Studio. This space measures 113m<sup>2</sup> and is equipped with a screen as large as the entire width of the studio and a high-quality audio system. Microphones, headsets and clicker are available.

The Mind Studio has an amazing view over Spui square. Tables and chairs of choice can be rented on request. Complete your event by adding experiences for your guests in House of Rituals.

A provisional sum will be charged for hiring furniture.

## Capacity

Sit down dinner

10 - 90 pax

Walking dinner

10 - 120 pax

Theater

60 - 80 pax



# Breaks

*Available from 9 people.*

All our menu's can be made vegetarian, vegan or adjust to dietary requests.

MORNING BREAK

10

During a break of 1 hour, we will serve you:

- Special roast coffee
- Four Leaves tea
- Earth Water still or sparkling
- Selection of Rouhi's pastries

ADD-ONS

Fresh orange juice

4,25

Organic juice

4

*Apple / apple pear*

Cardamom bun

5

Lemon yuzu pie

7,50

Chocolate tartelette

7,50





# Groups menu

*Available from 9 people.*

The dishes in our menu’s might change due to seasonality. We would love to meet you and make a tailor-made proposal for your event. All our menu’s can be made vegetarian, vegan or adjusted to dietary requests.

**LIGHT MENU**

20

Consisting of two courses, available for lunch only:

- Appetizer
- Miso soup, mushroom, spring onion, daikon
- Red snapper, kale, oyster, shrimp vinaigrette

**SHARED MENU**

42,50

Consisting of three courses:

- Appetizer
- Rouhi’s signature bites to share
- Slow cooked veal succade, topinambur, hazelnuts, beurre noisette
- Pre-dessert
- Chocolate cremeaux, dacquoise, preserved cherries, coffee

**SOULFUL MENU**

56

Consisting of five courses:

- Appetizer
- Sashimi, dutch hamichi, radish, ponzu
- 65°C egg, cauliflower, yuzu, beurre noisette
- Mushroom rendang, atjar, kale
- Slow cooked veal succade, topinambur, hazelnuts, beurre noisette
- Pre-dessert
- Chocolate cremeaux, dacquoise, preserved cherries, coffee

**ADD-ONS**

5

Sourdough bread

Wine pairing per glass 6

Other drinks on the next page.

Stated prices are per person and including VAT.







# Drinks & bites

Available from 9 people.

Rouhi's bites can be booked in the restaurant when Rouhi's exclusively booked or in the Mind Studio taking availability into account.

AFTERNOON BITES

19,50

- During 1,5 hours our team serves:
- Selection of signature bites to share
  - A glass of sparkling tea
  - Earth Water still or sparkling

ADD-ONS

- Sourdough bread5
- Signature oyster, per piece4
- Gamba, 2 pieces12
- Yakitori, 2 pieces10
- Dumpling, 5 pieces8

- Cocktail12,50
- Singapore Sling / Espresso Martini / Tokio Ice Tea / Pornstar Martini

- Mocktail8,50
- Shiso Nojito / Bitter Spritzer / No-Gin & Tonic

- Sparkling tea6,50
- With or without alcohol

- Hana Awaka Brut Sake (sparkling)5,75
- Hakutsuru Sayuri Nigori Saké5,75
- Momokawa Junmai6,75
- Hakutsuru Shoune Daiginjo7,75

- Selection of soda's3,60





