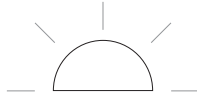


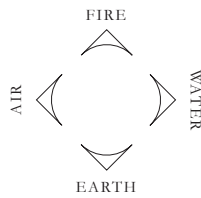
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SOUL



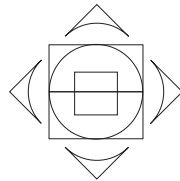
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FROM SUNRISE  
TO SUNSET



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FOUR  
ELEMENTS



FOOD FOR THE SOUL

# ROUHI APERITIFS

## SPARKLING

	GLASS	BOTTLE
Hana Awaka Brut Sake <i>Sparkling, fruity sake</i>	5,50	10 (25 cl)
Gramona 'La Cuvée' Brut <i>Cava</i>	9,50	45
Veuve Clicquot brut <i>Champagne</i>	14,50	69
Veuve Clicquot brut rosé <i>Champagne</i>	17,50	79
Organic sparkling tea Bla <i>Non-alcoholic</i>	5,50	25

## WINE

Organic sparkling tea Gron <i>5% alcohol</i>	6,50	29
<b>WHITE</b>		
Les Grès Viognier	5,50	25
La Colombette Chardonnay	6,50	29
Kamptal Grüner Veltliner	7,50	34
<b>ROSE</b>		
Principato Pinot Grigio Rosato	5,50	25
<b>RED</b>		
Agriverde Montepulciano d'Abruzzo	5,50	25
Fabre Montmayou Patagonia Malbec	6,50	29
Siegel Cabernet Sauvignon	7,50	34

## COCKTAILS

Tokio Ice Tea <i>Vodka / light rum / gin / tequilla / melon liqueur / lemon juice / sprite</i>	14
Espresso Martini <i>Vodka / Coffee licor / sugar syrup / espresso</i>	13
Singapore Sling <i>Gin / cherry licor / benedictine / soda water</i>	12
Saké Bloody Mary <i>Saké / tomato juice</i>	12
Cocktail special <i>Ask the barman</i>	
G&T <i>Damrak or Hermit gin</i>	10,50 12,50

## SAKÉ

Hakutsuru Sayuri Nigori Saké <i>Soft saké with a natural sweet taste</i>	5,50
Momokawa Junmai <i>Pure, soft and refreshing saké</i>	6,50
Hakutsuru Shoune Daiginjo <i>Slightly dry saké with a velvety taste for salty dishes</i>	7,50

# DRINKS

## COLD DRINKS

	BOTTLE
Earth water (0,33cl) <i>Sparkling / still</i>	3,25
Earth water (0,75cl) <i>Sparkling / still</i>	6,80
Soda <i>Coca Cola / Coca Cola Zero / Fanta Orange / Fanta Casis / Sprite</i>	3,50
Fever Tree tonic, bitter lemon, ginger beer <i>Tonic / Bitter Lemon / Ginger Beer / Ginger Ale</i>	3,75
Day Juice <i>Apple / Apple Pear</i>	3,75
Charitea <i>Green / Rooibos / Mate</i>	3,50
Jun-Tonic kombucha <i>The original / Ginger Kaffir Lime / Elderflower Pineapple / Pomegranate Passionfruit / Yuzu coconut</i>	5,50

## BEER

Heineken <i>Bottle / 0.0%</i>	3,75
Oedipus <i>Thai Thai - Spicy Triple / Gaia - IPA / Strip - white ale</i>	5,50
Gebrouwen door Vrouwen <i>Bloesem Blond</i>	5,50



*“At Rouhi, we present you a surprising fusion of flavours, textures and aromas. Inspired by a rich culinary tradition, chef Renaud Goigoux gives his take on dishes originating from/with their origins.*

*Experience a world where East meets West”.–*

# ROUHI DINNER CHEFS MENU



4 courses

45



5 courses

56



6 courses

65

WELCOME AT ROUHI

PLEASE INFORM US ON DIETARY REQUIREMENTS OR ALLERGIES  
\* VEGETARIAN & VEGAN IS POSSIBLE ON REQUEST

# À LA CARTE

*Our chef has translated flavours, cooking techniques and ingredients from both the Orient and Asia Pacific in to a balanced a la carte menu.*  
*To experience the full taste of Rouhi we recommend you to choose 2 to 3 dishes per person.*

## ALL DAY BITES

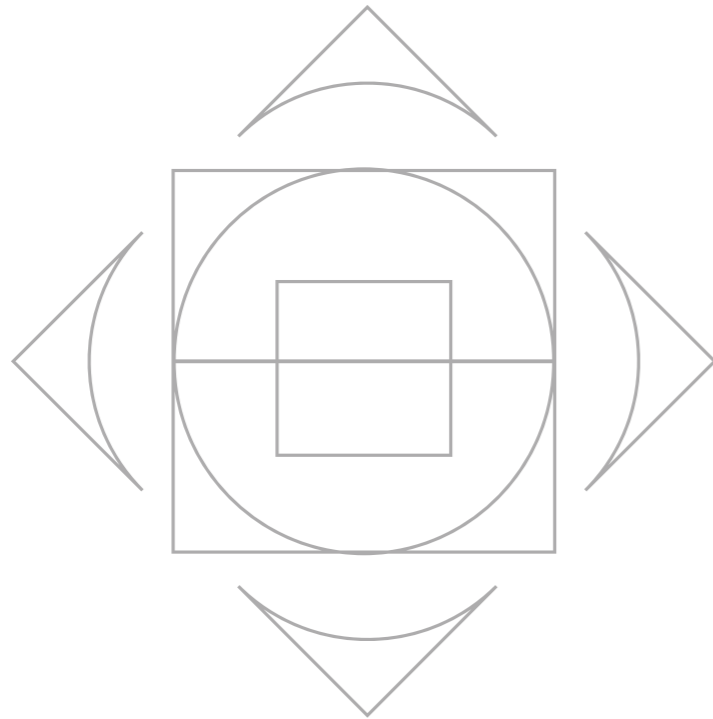
Flat bread		5
Fine de claire	(PER OYSTER)	4
Kokos / citrus		
Coconut / citrus		
Kara age	(6 PIECES)	11
Knapperige Japanse kip / citroen		
Crispy chicken / lemon		
Chicken dumpling	(5 PIECES)	7
Vulling van kip / soya saus		
Chicken / soy sauce		
Vegetable gyoza*	(5 PIECES)	7
Vulling van kool / ponzu		
Cabbage filling / ponzu		

## TO START WITH FROM 12.00-15.00 & 17.30-21.00

Yakitori chicken skewer	(2 PIECES)	7
Kipdij / soya / gember		
Chicken thighs / soy sauce / ginger		
Yakitori shiitake skewer*	(2 PIECES)	7
Paddestoel / bosui / sesam		
Mushroom / spring onion / sesame		
Miso soup*		9
Shiitake / paksoi / bosui		
Shiitake / bok choy		
Ceviche*		11
Koolvis / kokos / citrus		
Pollock / coconut / citrus		
Grilled asparagus*		12
Tempura / lavas / Sambai Hollandaise saus		
Tempura / lovage / Sabai Hollandaise sauce		

## ROUHI SPECIALS FROM 17.30-21.00

Fish soup*	14
Gegrilde vis / kokos bique / Hollandse garnalen	
Grilled fish / coconut bisque / Dutch small shrimps	
Cauliflower*	11
Sesam / truffel / furikake	
Sesame / truffle / furikake	
Roasted chicken	19
Zwartpoot kip / broccoli / pittige bonensaus	
Poulet noir / broccoli / spicy bean sauce	



# DESSERT

## DESSERT

**Ice cream sandwich** 7

Sesam / haver / miso caramel

*Sesame / oats / miso caramel*

**Cherries** 7

Amandelcake / vanille / amandel-ijs

*Almond cake / vanilla / almond ice-cream*

**Feta** 7

Tomaten chutney / sumak / Nederlandse feta

*Tomato chutney / sumac / Dutch feta cheese*

## PASTRY

**Friandise** 6

Matcha / amandel / shiso / tomaat

*Matcha / almond / shiso / tomato*

**Yuzu pie** 7,50

Citroen / yuzu / meringue

*Lemon / yuzu / meringue*

Coffee or tea & friandises

Matcha, miso, amandel, tomaat

*Matscha, miso, almond, tomato*

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8,50

# DESSERT WINES

## DESSERT WINES

	GLASS	BOTTLE
<b>Hakutsuru Nigori Yuzushu Sake</b> <i>Zachte sake met een natuurlijke zoete smaak</i> <i>Soft sake with a naturally sweet taste</i>	5,50	25
<b>Choya Plum wine</b> <i>Zoete pruimenwijn</i> <i>Sweet plum wine</i>	5,50	25
<b>Coteaux de L' Aubance</b> <i>Intense witte, fruitige wijn</i> <i>Intens fruity white wine</i>	7,50	45

# COFFEE & TEA

## FRESH INFUSIONS

Gember / ginger	3,50
Munt / mint	3,50
Kurkuma	3,50
Kardemom	3,50
Sereh & shiso	3,50
Steranijs & kaneel	3,50
Hibiscus & citroen melisse	3,50

## DRIED INFUSIONS

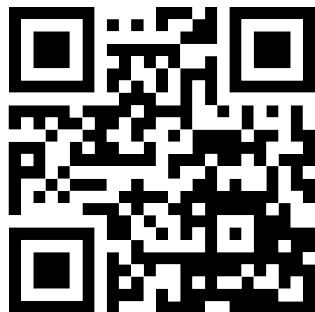
Earl Grey Royal	3,50
Si Ling Chi Impérial	3,50
African Breakfast	3,50
Shangri-Lâ Temple	3,50
Korean Deahsan Nokcha	3,50
Traditional Nanah Marocco	3,50
Blue Oolong Lotus Vietnam	3,50
C'est la Vie! (Rooibos)	3,50
Kamille	3,50

## COFFEE

Koffie / coffee	2,90
Espresso	2,90
Espresso macchiato	3,20
Cortado	3,20
Dubbele espresso / double espresso	3,60
Cappuccino	3,30
Flat white	3,60
Latte macchiato	3,60
Latte	3,60
Extra shot espresso	1,00
Kies je favoriete melk: soja, haver, kokos	0,50
Choose your favorite milk: soy, oat, coconut	0,50

## SPECIALS

Matcha latte	4,00
Chai latte	4,00



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MY RITUALS

*collecting meaningful moments*