

# MOOD

*by Eueline Wu*

# 'Mood' 4 Course Choice Menu

## **Squid**

Japanese mayonnaise / furikake / tabasco  
or

## **Carpaccio 'Mood'**

truffle cream / pesto / balsamico / parmesan cheese  
or

## **Sushi & Sashimi**

salmon / tuna / tempura shrimp

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## **Steamed Scallops**

garlic / spring onion  
or

## **Beef Saté**

sweet ketjap sauce / lightly spicy

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## **Tournedos**

truffle polenta / zucchini / red wine gravy / french fries  
or

## **Sea Bass**

sweet potato / watercress / fennel / french fries  
or

## **Mongolian Beef**

stir fried vegetables / black pepper sauce / nasi

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## **Seasonal Dessert**

or

## **Cheese Platter**

4 types / raisin bread / compote

€ 42,50

Allergens information? Please ask us.

# Bites

<b>Kroepoek / Saté Sauce</b>	€ 4,50
<b>Edamame / Sea Salt or Spicy</b>	€ 4,50
<b>Pata Negra Ham</b>	€ 14,50

# Oysters

2 oysters minimum per preparation

<b>Classic</b>	€ 3,75
lemon / red wine vinegar / shallot	
<b>Tokio Style</b>	€ 3,75
ponzu / sesame vinaigrette / red peppers / onions	
<b>Broiled</b>	€ 3,75
spinach / hollandaise sauce / gruyère	
<b>Steamed</b>	€ 3,75
black bean sauce/ spring onion / garlic	
<b>Granité</b>	€ 3,75
hendricks gin / cucumber / lime	

## **Nigiri (a piece)**

<b>Tuna / Maguro</b>	€ 2,00
<b>Salmon / Saké</b>	€ 2,00
<b>Sea Bass / Suzuki</b>	€ 2,00
<b>Tofu / Inari</b>	€ 2,00
<b>Beef / Truffle</b>	€ 3,00
<b>Flambé Tuna / Truffle</b>	€ 2,00
<b>Flambé Salmon / Unagi</b>	€ 3,00
<b>Flambé Scallops / Sesame</b>	€ 3,00
<b>Hana Maki / Salmon / Masago</b>	€ 3,00

## **Sashimi**

<b>Tuna (4 pieces)</b>	€ 8,00
<b>Salmon (4 pieces)</b>	€ 8,00
<b>Sea Bass (4 pieces)</b>	€ 8,00
<b>Scallops (6 pieces)</b>	€ 9,00
<b>Sashimi Mix (9 pieces)</b>	€ 17,00

# Sushi

<b>Kushimaki Roll</b> fried kuchi shrimp	€ 9,00
<b>Rainbow Roll</b> tuna / salmon / ebi / avocado	€ 15,00
<b>Spicy Tuna Roll</b> tuna / spring onion / spicy mayo / kimchi	€ 16,00
<b>Shrimp Rock Roll</b> tempura shrimp / avocado salsa	€ 16,00
<b>Unagi Roll</b> eel / tempura shrimp / cucumber	€ 18,00
<b>Beef Truffle Roll</b> arugula / cucumber / cherry tomato	€ 18,00
<b>Lobster Roll</b> lobster / green asparagus / avocado / cucumber	€ 24,00
<b>Vegan Roll</b> green asparagus / avocado / cucumber / cashew	€ 14,00
<b>Mood Roll</b> salmon / tempura shrimp / avocado / tabasco	€ 16,00
<b>Dragon Roll</b> kuchi shrimp / avocado / tabasco	€ 16,00
<b>Sushi Sashimi Platter</b> assortment of sushi, sashimi & tempura shrimp	€ 29,00
<b>Sushi &amp; Sashimi Boat</b> assortment of sushi, sashimi & tempura shrimp, minimum 2 persons	€ 28,50 p.p.

# Starters

## Asian

<b>Dim Sum Mix (6 pc.)</b>	€ 9,50
3 types steamed chinese snacks	
<b>Peking Duck Spring Roll</b>	€ 9,50
peanut-hoisin sauce	
<b>Gyoza Chicken Dumpling</b>	€ 9,50
vietnamese style	
<b>Beef Saté (3 pc.)</b>	€ 10,00
sweet ketjap sauce / lightly spicy	
<b>Chicken Saté (3 pc.)</b>	€ 9,50
corn-fed chicken / peanut sauce	
<b>Peking Duck Crepes</b>	€ 24,00
cucumber / spring onion / hoisin sauce (2 persons)	
<b>Tuna Tataki</b>	€ 15,00
black sesame / tom kha kai / bok choy / coriander oil	
<b>Beef Tataki</b>	€ 14,00
black angus beef / ponzu / truffle mayonnaise / radish	
<b>Black Tiger Shrimp (5 pc.)</b>	€ 10,00
tempura / bimi / chili sauce	
<b>Steamed Scallops (2 pc.)</b>	€ 13,50
garlic / spring onion	

# Starters

## French

<b>Steak Tartar</b>	€ 13,50
beef / egg yolk / pickled vegetables / crouton	
<b>Carpaccio 'Mood'</b>	€ 12,95
truffle mayonnaise / pesto / parmesan cheese / balsamic	
<b>Baked Goose Liver</b>	€ 17,95
brioche / onion compote / apple / port jus	
<b>Tuna Tartar</b>	€ 14,00
avocado / sweet-sour vegetables / crispy onion	
<b>Squid</b>	€ 12,00
japanese mayonnaise / furikake / tabasco	
<b>Bouchot Mussels</b>	€ 12,00
shallot / parsley / butter	
<b>Ceviche</b>	€ 13,50
sea bass / avocado / radish / fennel	

# Main Dishes

## Asian

### **Salmon Filet Miso**

stir fried vegetables / miso baste / sesame

€ 21,00

### **Chicken Teriyaki**

stir fried vegetables / corn-fed chicken / teriyaki sauce

€ 19,00

### **Black Tiger Shrimp Salad**

king prawns / cashew nuts / coriander / coconut

€ 26,00

### **Kung Pao Chicken** (also with vegan chicken)

vegetables / light spicy

€ 21,00

### **Thai Curry Shrimps**

vegetables / king prawns / coriander / light spicy

€ 26,00

### **Peking Duck**

stir fried vegetables / hoisin sauce

€ 24,00

### **Mongolian Beef**

stir fried vegetables / black pepper sauce

€ 24,00

### **Tuna Steak**

Stir fried vegetables / furikake / bonito / shiso

€ 24,00

### **Sea Bass Asian**

stir fried vegetables / sauce of lime, ginger and soya

€ 24,00



# Main Dishes

## French

<b>Tournedos</b>	€ 27,50
truffle polenta / zucchini / red wine gravy	
<b>Supplement baked goose liver</b>	€ 8,50
<b>Ribeye</b>	€ 27,50
chimichurri / tomato / corn	
<b>Sea Bass</b>	€ 25,00
sweet potato / watercress / fennel	
<b>Lobster Baked (half)</b>	€ 24,00
paella / zucchini / turnip	
<b>Lobster Baked (whole)</b>	€ 36,00
paella / zucchini / turnip	
<b>Lobster Grilled 'Thermidor' (half)</b>	€ 24,00
spinach / hollandaise sauce / gruyere cheese	
<b>Lobster Grilled 'Thermidor' (whole)</b>	€ 37,00
spinach / hollandaise sauce / gruyere cheese	
<b>Seafood Platter</b>	€ 49,00
lobster / king prawns / squid / crab legs / oysters / mussels (minimum order 2 persons)	p.p

## Side Dishes

<b>French Fries</b>	€ 3,50
<b>White Rice</b>	€ 3,50
<b>Nasi / Vegetables / Egg</b>	€ 4,50
<b>Noodles / Vegetables / Egg</b>	€ 4,50
<b>Stir Fried Vegetables</b>	€ 6,50
<b>Steamed Vegetables</b>	€ 6,50
<b>Thai Mango Salad</b>	€ 8,50

# Desserts

<b>Garden Delight</b>	€ 10,00
hazelnut mousse / curd / praline / white chocolate ice cream	
<b>Crème Brulée</b>	€ 10,00
lemon grass / coconut ice cream / pineapple	
<b>Strawberry Mousse</b>	€ 10,00
white chocolate / basil / moscato d' asti	
<b>Scroppino</b>	€ 8,00
lemon sorbet / prosecco / vodka	
<b>Grand Dessert</b>	€ 12,50
assortment of various desserts (minimum order 2 persons)	
	p.p.
<b>Cheese Platter</b>	€ 15,00
5 types / raisin bread / compote	

# Coffee & Tea

Coffee / Espresso	€ 3,75
Double espresso / Coffee with milk / Latte macchiato	€ 4,50
Cappuccino	€ 4,25
Tea (various types)	€ 3,75
Fresh mint tea / Fresh ginger tea	€ 4,00

# Specials

Irish / French / Italian / Dom coffee	€ 8,50
Spanish coffee Tia Maria of Licor 43	€ 8,50
Jean Luc coffee	€ 8,00
Verse munt thee / Gember thee	€ 4,00

# Liqueurs

Amaretto / Bailey's /	€ 5,00
Frangelico / Kahlua / Tia Maria	€ 5,00
Licor 43 / Drambuie / Dom Benedictine	€ 5,00
Ricard / Sambuca	€ 5,00

## Sparkling Wines (per glass)

Musso Macabeo (Bio) Cava 2017 Spain	€ 8,00
Jeeper Cuvee Brut Champagne, France	€ 13,00
Ruinart Blanc des Blancs Champagne, France	€ 18,00
Mood Special Cuvée Brut S.A. The World	€ 6,00
Kir Royal	€ 13,00

## Wine (per glass)

Depending on your wishes priced from	€ 5,00
Ask for our wine list	

## Beer

Brand Pilsner or Weizen (bottle)	€ 4,00
Brand IPA India pale ale (bottle)	€ 5,00
Heineken on Tap	€ 4,00
Heineken Pilsner 0.0% (bottle)	€ 4,00
Tsingtao lager blond (bottle) from China	€ 4,00
Asahi lager 5,2% (bottle) from Japan	€ 4,00

## Gin Tonic

Bombay Sapphire gin "Star of Bombay"	€ 12,50
Hendrick's gin	€ 12,50
Sylvius / Bobby's / Plymouth / Sir Edmond	€ 12,50

## Cocktails

<b>MOOD mojito</b>	€ 12,00
rum, lime, ginger, lemongrass	
<b>Moscow Mule</b>	€ 12,00
vodka, ginger beer, lime juice	

<b>Espresso martini</b>	€ 12,00
espresso, vodka, coffee liquor	
<b>Bloody Mary</b>	€ 12,00
vodka, tomato juice, lime, celery	
<b>Negroni</b>	€ 12,00
gin, vermouth, bitters	
<b>Southern Fashion</b>	€ 13,50
whiskey, pineapple, white chocolate, orange juice, dry martini	
<b>Midori</b>	€ 13,50
watermelon, pineapple, orange juice, vermouth	
<b>Godfather</b>	€ 13,50
Famous Grouse, Southern Comfort	

## Cocktails Non-alcoholic

<b>Mood Nojito</b>	€ 9,00
lime, ginger, lemongrass	
<b>Mood Cocktail</b>	€ 9,00
Please ask your server for our current special	

## Vermouth

<b>Del Professore Classico (Italy)</b>	€ 7,00
<b>Del Professore Rosso (Italy)</b>	€ 7,00
<b>Cocchi</b>	€ 6,00
<b>Martini bianco</b>	€ 5,00
<b>Martini rosso (red)</b>	€ 5,00

## Vodka

<b>Ketel One, Vodka</b>	€ 5,50
<b>Ketel One orange</b>	€ 5,50
<b>Smirnoff</b>	€ 4,50

<b>Grey Goose</b>	€ 9,00
<b>Belvedere</b>	€ 9,00

## Sake

<b>Hana Awaka sparkling 7.0% (250ml)</b>	€ 12,50
<b>Kiuchi Umesh sparkling 6.0% (300ml)</b>	€ 12,50
<b>Tokusen 15% (140ml) warm or cold</b>	€ 7,00
<b>Azure 15% (140ml) only cold</b>	€ 12,50

## Rye & Bourbon

<b>Rebel Yell small batch Reserve, Bourbon</b>	€ 5,00
<b>Rebel Yell small batch, Rye</b>	€ 6,00
<b>FEW, Rye</b>	€ 10,00
<b>FEW, Bourbon</b>	€ 12,00

## Whisk(e)y

<b>Red Breast whisky, 12 years</b>	€ 9,00
<b>Red Breast whisky, 15 years</b>	€ 14,00
<b>Kamiki, Blend malt</b>	€ 12,00
<b>Mars Maltage cosmo</b>	€ 12,50
<b>Frysk Hynder golden spirit of frisia, single malt</b>	€ 8,00
<b>Talisker, 10 years single malt</b>	€ 8,00
<b>Craigellachie, 13 years single malt</b>	€ 10,00
<b>Dalwhinnie Highland, 15 years single malt</b>	€ 10,00
<b>Oban, 14 years single malt</b>	€ 12,00
<b>Lagavullin, 16 years Islay malt</b>	€ 15,00
<b>The famous Grouse</b>	€ 7,50
<b>Johnnie Walker Black label</b>	€ 9,50
<b>Jack Daniels</b>	€ 9,50

## Cognac

Naud, vs	€ 7,00
Naud, vsop	€ 9,00
Naud, xo	€ 14,00
Hennessy fine	€ 7,00
Hennessy xo	€ 25,00
Rémy martin	€ 25,00

## Calvados

Calvados fine	€ 7,50
Calvados 8	€ 9,50
Calvados 12	€ 10,50

## Grappa

Mazzetti Moscato	€ 8,00
Mazzetti Chardonnay	€ 8,00
Mazzetti Stravecchia	€ 9,00

## Rum

Bacardi Superior (Cuba)	€ 5,50
Bacardi anejo cuatro (Cuba)	€ 7,50
La Hechicera (Colombia)	€ 9,00
Atlàntico Reserva (Dominican Republic)	€ 7,00
Atlàntico Gran Reserva (Dominican Republic)	€ 9,00