

MOOD

by Eueline Wu

Menu
English

Mood Club

MOOD Club Rotterdam, our new addition including beautiful cocktail bar!

The perfect place to enjoy a cocktail, mocktail or other recommendation from our bartenders and women until the late hours.

YOUR OWN EVENT

Mood Club Rotterdam is also the perfect location for a fantastic birthday or staff party, unique presentation or unforgettable wedding. Looking for inspiration? Check our socials.

For more information mail your question or request to receptie.rdam@mood.nl

Don't forget to follow us for the latest news.

 MoodRotterdam

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3 course Mood menu

€ 49,50 p.p.

From 2 persons. Until 9 pm.

Starter

Sushi and sashimi boat

(a mix of 22 pieces of sushi and sashimi)

Main course

Choose between:

Korean beef

vegetables | bbq sauce | spicy

or

Crispy Pekingduck

flenges | cucumber | hoisin

or

Dim Sum mix (8 pcs)

A variety of dumplings and dim sum.

fish | meat | vegetarian

Dessert

Garden Delight

hazelnut mousse / praline / strained yogurt

or

Cheese assortment

extra € 5

Do you have an allergy? Please tell us!

Bites

Bread from bakery “Van Menno” with dips	€ 6,00
Edamame / seasalt or spicy	€ 5,00
Cassave / Homemade sate	€ 5,00
Burrata / dried tomato's / crostini's / Matcha olive oil	€ 9,50

Oysters (creuse #3) 2 oysters minimum per preparation

Classic style	€ 3,75
lemon / red wine vinegar / shallot	pc.
Tokio style	€ 3,75
ponzu / sesame vinaigrette / red peppers / onions	pc.
Nam Kee	€ 4,00
steamed / black beans / garlic	pc.
Rockefeller	€ 4,00
spinach / Hollandaise / gratinated	pc.

Nigiri (2 pcs)

Tuna / maguro	€ 5,50
Salmon / saké	€ 5,00
Avocado	€ 4,50
Beef and truffle	€ 7,00
Flambé tuna with truffle	€ 7,00
Flambé salmon	€ 7,00
Flambé scallops	€ 8,00
Hana Maki	€ 8,00

Sashimi

Tuna (4 pcs)	€ 9,50
Salmon (4 pcs)	€ 9,50
Scallops (6 pcs)	€ 12,00
Sashimi mix (9 pcs)	€ 19,50



KIKKOMAN

Sushi

Kushimaki roll fried kuchi shrimp	€ 12,50
Rainbow roll tuna / salmon / kochi shrimp / avocado	€ 17,50
Spicy tuna roll tuna / spring onion / spicy mayo / kimchi	€ 17,50
Shrimp rock roll tempura shrimp / avocado salsa	€ 19,50
Unagi roll eel / tempura shrimp / cucumber	€ 18,50
Flambeed salmon roll cucumber / salmon / flambeed	€ 16,50
Beef truffle roll arugula / cucumber / cherry tomato	€ 19,50
Vegan roll green asparagus / avocado / cucumber / cashew	€ 16,50
Mood roll salmon / tempura shrimp / avocado / tobico	€ 18,50
Dragon roll kuchi shrimp / avocado/ tobico	€ 17,50
Karaage maki roll crispy chicken / cucumber / spring onion	€ 16,50
Sushi sashimi plateau assortment of sushi, sashimi & tempura shrimp	€ 29,00
Sushi and sashimi boat assortment of sushi, sashimi & tempura shrimp, for 2 persons	€ 65,00
assortment of sushi, sashimi & tempura shrimp, for 3 persons	€ 97,50

Sushi Specials

Lobster roll	€ 25,00
lobster / green asparagus / avocado / cucumber	
Scallop roll	€ 19,50
flambéed / kuchi shrimp / unagi sauce	
Foie gras roll	€ 25,00
eel / foie gras / avocado	

Dim Sum

All our dim sum is home-made using traditional methods. The filling and dough are prepared with great care. Choose and enjoy our chef's delicious creations.

Dim sum mix steamed (6 pcs)	€ 24,50
Dim sum mix crispy (6pcs)	€ 24,50
Dim sum mix steamed/crispy (6pcs)	€ 24,50
Dim sum mix vegetarian (6pcs)	€ 24,50

Starters

Peking duck spring roll (4 pcs) chili / hoisin sauce	€ 9,50
Prawn spring roll (2 pcs) homemade / chili sauce / black tiger shrimp	€ 9,50
Vegetarian spring roll (2 pcs) homemade / carrot	€ 9,50
Gyoza chicken dumpling (4 pcs) chicken / coriander / soy sauce	€ 9,50
Gyoza vegan dumpling (4 pcs) vegetable mix / coriander / soy sauce	€ 9,50
Chicken skewers (3 pcs) homemade saté sauce / crispy onion	€ 9,50
Miso soup shiitake / seaweed / tofu	€ 9,50
Kuchi shrimps (5 pcs) spicy mayonnaise / chili sauce	€ 11,50
Tempura vegetable (3 pcs) deep-fried / spicy mayonnaise / chili sauce	€ 9,50
You yu squid / fried egg / gochujang	€ 15,50
Tuna tartare avocado / mango / wonton	€ 19,50
Steamed scallop garlic / noodles	€ 9,50
Carpaccio truffle mayonnaise / croutons / Parmesan cheese	€ 15,50
Truffle scallop cream / trufflesauce	€ 10,50
Gratinated scallop kimchi / cream / cheddar	€ 9,50

Mains

Salmon Teriyaki	€ 24,00
vegetables / sesam / teriyaki	
Grilled Shrimps	€ 26,50
ginger / garlic / little gem	
Chicken Teriyaki	€ 24,00
stir-fried vegetables / teriyaki	
Pekingduck	€ 23,50
flenges / cucumber / hoisin	
Korean Beef	€ 26,50
vegetables bbq sauce spicy	
Baked eggplant	€ 23,50
crispy tofu / cherry tomatoes / green asparagus	
Sea bass	€ 26,50
baked on the skin / tomato / asparagus	
Half lobster	€ 26,50
Asian style or au gratin	
Whole lobster	€ 49,50
Asian style or au gratin	

Side Dishes

Fries	€ 5,00
Fried rice	€ 5,00
vegetables / egg	
White rice	€ 4,50
Stir-fried vegetables	€ 9,00
Thai salad	€ 6,50
Seaweed salad	€ 5,00

Dessert

Garden delight	€ 10,00
hazelnut mousse, curd, praline, white chocolate ice cream	
Lemon pie	€ 10,00
merengue / lemon	
Sorbet Ice	€ 10,00
3 flavors / fresh fruits	
Crème brûlée	€ 10,00
vanilla / vanilla ice cream	
Dame blanche	€ 10,00
vanilla ice cream / chocolate sauce	
Chocolate brownie	€ 10,00
chocolate / vanilla ice cream / hazelnut / caramel	
Scroppino	€ 9,00
lemon sorbet / prosecco / vodka	
Cheese platter with Dutch cheeses	€ 16,50
5 types / raisin bread	

Cocktails

Mood Mojito	€ 12,50
Choose between strawberry / blood orange / passionfruit	
Whisky Sour	€ 13,50
bourbon / lime / honey	
Moody Baron	€ 13,50
Baron Rum / licor 43 / passion fruit / bitter / vanilla	
Graveyard	€ 13,50
Jägermeister / Salmari / ginger beer	
Lychee Fizz	€ 13,50
Peachtree / lychee / vanilla / mint / Royal Bliss Yuzu Tonic	
Baron old fashioned	€ 13,50
Baron Rum / Black tea / Rosemary	
Baron Horse's Neck	€ 13,50
Baron rum / ginger ale / angostura	
Paper Plane	€ 13,50
Bourbon / Nonino Amaro / Aperol	
Pornstar Martini	€ 13,50
42 Below vodka / passionfruit / vanilla	
Espresso Martini	€ 13,50
42 Below vodka / Kahlúa / salted caramel / espresso	
Spicy Margarita	€ 13,50
Spicy Cazadores Tequila / Mezcal / Cointreau	
Vanilla Sour	€ 13,50
Liquor 43 / lime / vanilla	
Amaretto Sour	€ 13,50
Disaronno / lime / egg white	
Old Fashioned	€ 13,50
bourbon / black tea / rosemary	

Mexican Mule	€ 14,50
Cazadores Tequila / rosemary / lime / ginger	
Passion Caipirinha	€ 13,50
Cachaca / passionfruit / lime	
Cadillac	€ 15,50
Patron Reposado Tequila / Grand Marnier / lime	
Mai Tai	€ 15,50
Bacardi / Cointreau / lime / almond	
Daiquiri	€ 13,50
Choose between strawberry or peach	
Negroni	€ 14,00
Bombay Sapphire gin / Martini Bitter 1872 / Cocchi Sweet Vermouth	
The Right Word	€ 14,00
Bombay Presse Lemon / Lillet Blanc / St. Germain	

Spritz

Mood Spritz	€ 13,50
St. Germain / rose lemonade / Cava	
Aperol Spritz	€ 10,50
Aperol / cava / sparkling water	
Limoncello Spritz	€ 12,50
homemade passionfruit limoncello / Cava / sparkling water	
Homemade Limoncello's	€ 6,50
ask us which flavor we have in	

Gin & Tonic

Original MOOD ginger / orange/ juniper berries	€ 12,50
Bombay Sapphire lime / lemon	€ 12,50
Bombay Bramble blackberry / blueberry	€ 12,50
Hendrick's cucumber	€ 12,50
Bobby's orange / clove	€ 12,50
Gibsons pink gin rose lemonade / red fruit	€ 12,50
Sir Edmond strawberry / raspberry	€ 14,50
Monkey 47 ginger / orange	€ 14,50
Roku Gin Fresh herbs / ginger	€ 14,50
Old Ton gin lemon	€ 12,50
Hermit Gin samphire	€ 14,50
Tanqueray 0% lemon / lime	€ 9,50

Virgin Cocktails

Home made fruit cocktail	€ 9,50
granny's recipe. All kinds of different fruit juices	
Nojito	€ 9,50
lemongrass / mint / lime / Bitter Lemon	
Virgin Negroni	€ 9,50
alcohol free Martini / crodino / blood orange	
Virgin Pornstar Martini	€ 9,50
passionfruit / vanilla	
Arnold Palmer	€ 9,50
Rosemary Syrup / lime / sparkling water	
Shirley Temple	€ 9,50
Grenadine / lime / sprite	

Beer

Hertog Jan (draft) small	€ 3,50
Hertog Jan (draft) large	€ 6,00
Tripel Karmeliet (draft)	€ 6,00
Lefte Blond (draft)	€ 5,50
Hertog Jan weizener (draft)	€ 4,50
Hertog Jan 0.0 (bottle)	€ 4,00
Vet & Lazy (bottle) 'Linkebal' radler 3,5%	€ 5,50
Vet & Lazy (bottle) 'Dubbel Wit Zomerfit'	€ 5,50
Vet & Lazy (bottle) 'Fluffy' I.P.A.	€ 5,50
Vet & Lazy (bottle) 'Je Moeder' Tripple	€ 5,50
Asahi Pilsner 5,2% (bottle) from Japan	€ 4,00

Sake

	glass	bottle
Hakkaisan Sparkling Nigori (360ml) Light sweet, creamy and refreshing sake. This sake will be a good aperitif.		€ 23,00
Honjozo Nanbu Bijin (720ml) - 60% A beautiful sake where there is alcohol added during the fermentation process. This creates an elegant taste with a touch of peach.	€ 8,00	€ 40,00
Classic Red Junmai (720ml) - 80% The combination of a low percentage polish and the 2 years of aging makes this an excellent balanced sake.	€ 6,00	€ 30,00
Jozen Junmai Ginjo (720ml) - 55% This sake is beautiful for those who are not familiar with sake's. It is a nice sake to begin exploring the world of sake with fresh and fruity tones.	€ 8,00	€ 40,00
Minatoya Tosuke Junmai Daiginjo (630ml) - 50% This symbolic sake is named after the founder of the Shirataki brewery. With a sweet taste of apples and apricot.	€ 15,00	€ 75,00
Dassai 30 Junmai Daiginjo (720ml) - 30% Produced of the prestigious Yamada Nishiki rice, this is a deep and complex sake with a refreshing aftertaste.		€ 120,00

Coffee & Tea

Coffee / Espresso	€ 3,50
Cappuccino / Coffee with milk	€ 4,00
Double espresso / Latte macchiato	€ 4,50
Tea (various types)	€ 4,00
Fresh mint tea / Fresh ginger tea	€ 4,50
Irish coffee / French coffee	€ 9,00
Italian coffee / Spanish coffee	€ 9,00
Dom coffee	€ 9,00

Digestifs

Talisker 10YR	€ 8,00
Maker's Mark	€ 8,00
Dalwhinnie 15YR	€ 10,00
Macallan Gold Double Cask	€ 12,00
Oban 14YR	€ 12,00
Lagavulin 16YR	€ 16,00
Hibiki Suntory Whisky	€ 16,00
Remy Martin V.S.O.P.	€ 8,00
Hennessy V.S.O.P.	€ 15,00
Hennessy X.O.	€ 35,00
Remy Martin X.O.	€ 30,00