



RESTOBAR

ROUTH

ASIAN CUISINE

FOODBOOK

2025

INTRODUCTION

PAMPER YOURSELF AT RESTOBAR ROUHI

Step into a serene oasis in the heart of Amsterdam, nestled within the iconic House of Rituals. At restobar Rouhi, every detail is designed to enchant, from the warm ambiance to the exceptional Asian-inspired cuisine with a modern twist.

Whether you're planning an intimate gathering for 9 people or a larger event for up to 100 people, Rouhi offers tailored dining experiences to suit any occasion. Explore the Mind Studio for events exceeding this capacity—an elegant space ideal for meetings, receptions, or celebrations.

This food book is your guide to Rouhi's culinary world. From curated menus to custom offerings, we're here to create unforgettable experiences.

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MEETING DAY PACKAGES

MAXIMIZE YOUR DAY, EMBRACE THE CALM

Our carefully crafted meeting packages are designed to inspire creativity and productivity in a serene and focused environment. Held in the Mind Studio, our self-service approach allows you to fully immerse in your meeting while enjoying complete flexibility. Should you wish to host your meeting in another space within our venue, please be aware that additional staff costs may apply.

WELCOME

Coffee, tea and mineralwater
Pecan bread

BREAK

Coffee, tea and mineralwater
Macarons

LUNCH *(in Restobar Rouhi)*

Coffee, tea, mineralwater and soft drinks
Green balance menu

BREAK *(only for 8 hours package)*

Coffee, tea, mineralwater and soft drinks
Mixed nuts

PACKAGES

4 hours <i>lunch excluded</i>	12.5
5 hours <i>lunch included</i>	40
8 hours	52

BREAKFAST

START YOUR MORNING RIGHT

Kickstart your day with a fresh and flavorful breakfast, crafted to energize and delight. Perfect for small gatherings or business meetups, this exclusive offer is only bookable in the Mind Studio until 12:00.

(Please note, a staff cost of €37.50/hour of minimum 4 hours applies. Breakfast can only be booked for groups from 10 people or more.)

MENU

25

Granola Bowl

Healthy Snack:

*Choose from: Cottage Cheese,
Aubergine Spread, Pumpkin Cream*

Sweet Treat

SWEETS

INDULGE YOUR SWEET SIDE

Savor a sweet moment with our irresistible treats, designed to refresh and recharge. The perfect break for any meeting or gathering.

Pecan Bread	2.5
Vegan mango pie <i>from Holtkamp</i>	8
Macarons	3.5
Vegan Mochi	4.5
Coffee or tea in pots	3.5
<i>to accompany the sweets</i>	





LUNCH

SIMPLICITY MEETS INDULGENCE IN EVERY BITE

Short on time but craving something memorable? Enjoy a thoughtfully curated menu at Restobar Rouhi, designed for sharing and savoring. Perfect for a quick yet indulgent dining experience.

GREEN BALANCE MENU

20

Green salad

with egg yolk, furikake and yuzu dressing

BBQ cauliflower

with sesame, furikake and truffle dressing

Sweet Treat *from Holtkamp*

QUICK SIT DOWN MENU

32

To share

Bao bun river lobster and chicken dumplings

Personal dish

Grilled chicken salad

Sweet Treat *from Holtkamp*

BITES

SMALL BITES, BIG FLAVORS

Bring bold Asian flavors to your private event with our hand crafted bites. From classic favorites to premium selections, every bite is a celebration of taste.

TABLE GARNISH

Mixed nuts	4
Bar platter	11.5
<i>Bread with seaweedbutter, kimchi dumplings and bao bun veggie</i>	

SNACK SELECTION

Bitterballs (6 pieces)	6
Chicken Karaage (6 pieces)	16
Kimchi dumpling (6 pieces)	16
Tempura Shrimp (6 pieces)	16



SEATED DINING

REFINED DINING EXPERIENCE

Embark on an extraordinary culinary journey with our expertly crafted course menus. At Rouhi, we combine premium ingredients and creative flair to deliver dishes that excite the palate and captivate the senses.

3-COURSE MENU:

52

Starter

Gravlax – a delicate and flavorful beginning to your meal.

Main Course

Veal – tender, rich, and satisfying.

Dessert

Chocolate Structures – an indulgent finale of decadent textures and tastes.

4-COURSE MENU:

67

Includes the 3-Course Menu, plus:

Intermediate Course

Oystermushroom – earthy and expertly prepared to complement your journey.

5-COURSE MENU:

76

Includes the 4-Course Menu, plus:

Additional Course

Seabass and Soft-Shell Crab – a luxurious and unforgettable seafood creation

5 COURSE MENU

Gravlax

BBQ Oystermushroom

Seabass & Softshell Crab

Veal

Chocolate Structures

DRINKS PACKAGES

THE POWER OF BALANCE

We believe in the power of balance – where every detail enhances the experience. Our curated drink packages perfectly complement your event, adding a touch of balance and flavor to every gathering

UNLIMITED NON ALCOHOLIC DRINKS

2 hour	15
3 hour	18
4 hour	19
5 hour	24

UNLIMITED ALCOHOLIC DRINKS

2 hour	30
3 hour	35
4 hour	40
5 hour	45

SINGLE DRINK PACKAGE OPTIONS

1x Beer/Wine/Soft + 1x Hot drink + Water	11
1x Soft drink + 1x Hot drink + Water	8
Cocktails	15
<i>Selection of Rouhi specials</i>	
Mocktails	10.5





TERMS AND CONDITIONS

STAFF COST

Additional staff costs will apply if self-service is not used. Staff costs 37,50/hour (minimum 4 hours). Travel and parking costs are additional.

DECORATION

Specific requests can be arranged by our team.

DEFINITIVE NUMBERS OF GUEST

Confirm at least 5 working days prior to the event. Changes made within 3 days may not be accommodated.

INVOICE DETAILS

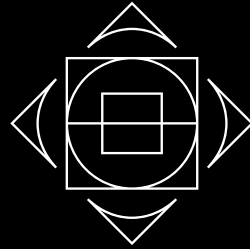
Approval by email is required. Provide correct invoice information and budget numbers.

COST ANALYSIS AND PRICING

Final costs will include actual hours worked, drinks consumed, and any additional equipment rentals. All prices are per person, unless otherwise stated.

FOOD EXPERIENCE

All photos used in this foodbook are for illustration purposes only and may differ from the actual food presented.



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