

The logo for bumblefly studios is a pink butterfly shape with a small crown on its head. The text "bumblefly studios" is written in a black, sans-serif font inside the butterfly.

bumblefly
studios

hiya~
in jazzi
from bumblefly



I'm Jazzi, an Illustrator based in Rotterdam. I create whimsical illustrations with a focus on pastel colours and nature and food as my main inspirations.

insta: @bumblefly_studios

youtube: @bumblefly_studios

website: bumbleflystudio.art

email: bumbleflystudios.art@gmail.com

If my work interests you and you'd like to work with me,
please reach out!



Contents

- ~ Cocktail Illustrations
- ~ Illustrated Desserts
- ~ Cookbook Design
- ~ Logos
- ~ Posters & Commercial
- ~ Miscellaneous



@bumblefly_studios



Cocktail Illustrations



I specialise in the medium of gouache. These cocktails are illustrated traditionally, and finalised digitally using procreate.



Illustrated Desserts



Similarly to how I illustrate cocktails, I also illustrate food items.
These are illustrations for a dessert menu.

I work with sustainable materials, such as working with Hahnemuhle paper, a company that specialises in eco practices. The paints I use are also water soluble and non toxic.

Roaming Roots

tales and tastes from a TCK kitchen



jasmine

fenwick



Cookbook Design

For my graduation project in 2024, I created a cookbook prototype for my final project. I would love to work on more projects like this where I can work closely with chefs and cookbook authors in illustrating and doing graphics.

Roaming Roots

tales and tastes from a TCK kitchen

Roaming Roots, tales and tastes of a TCK kitchen is a passion project that integrates into artistic practice a passion for food and recipe creation.

By someone who grew up in a household where having extravagant home dinners and guests over almost every week, this book aims to bring intuitive judgments into the kitchen, presenting recipes suitable for adaptation. This book is for those seeking to definite their very own cultural culinary repertoire to create personalised meals.

'mari mari, makan dulu'

jasmine

fenwick

Soy Glazed Chicken and Peach Boulgour

My French roommate introduced to me the grains boulgour and couscous one hot August. And while I found couscous to be less agreeable with me, I fell in love with boulgour. When I came up with this recipe, I was visiting my roommates summer home in the rural southern town in Medoc and found myself being inspired by the fresh vegetables available like sweet summer peaches, tangy lemons and cauliflowerers. Missing my own home cooked food back home, my oriental additions to this dish were the chilli flakes, soy sauce and minimal spices.

Ingredients

- 4-6 chicken thighs skin on
- 250-300g boulgour
- 1/4 - 1/2 cauliflower in small florets
- 6 cloves garlic minced
- 1/2 onion sliced
- Thumb of ginger
- 2 tsp turmeric
- 1 tsp cumin
- 1 tsp five spice
- Handful of nuts (I prefer cashews)
- 1/2 cup cream
- Water to cover the boulgour
- Juice of 1 lemon
- Oil
- Salt + pepper
- scallions
- 3 tbsp honey
- 2 tbsp lemon juice
- 1 Tbsp oil
- 3 tbsp soy sauce
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp ginger
- 2-3 peaches sliced
- 1 tsp chilli flakes

Preparation

1. Fry onion, garlic and ginger until the smell is aromatic and the edges are a golden brown
1. Add in the cumin, turmeric and five spice. Stir well
1. Add the cauliflower and when it takes on a bit of golden char on the edges, remove from the stove.
1. In an ovenproof dish add the boulgour and add the seasoned cauliflower mix and nuts in. Stir well to combine.
1. Fry your chicken thighs skin side down and fry in one layer at a time (you may need to do this in batches), cook on both sides until the skin is crispy and golden, you do not need to worry about cooking it the whole thing through as it will go into the oven later. Keep the pan aside for later.
1. Pour the cream and lemon juice over the boulgour and top up with enough water to cover the boulgour.
1. Make the peach honey glaze. Combine all sauce ingredients together in a bowl.
1. Place the chicken thighs on top of the boulgour and pour over half of the peach sauce. Then place in a preheated oven at 200 °C for 35-40 mins until chicken is cooked.
1. Ten minutes before the chicken is ready, fry the peach slices in the reserved chicken fat pan until caramelised and the sauce has become sticky. Remove the chicken from the oven and pour over the peaches and sauce. Return the dish to the oven for another five minutes.
1. Serve hot with chopped scallions on top.

Additions

Omitting the spices like cumin and five spice in favour of more lemon and adding crushed fresh tomatoes into the water covering the boulgour before baking can make for a more colourful and intense mediterranean inspired version of this dish. You can also mix and match the fruit, when I don't have peaches, a handful of raisins does the trick or any sort of stone fruit you have in season. Plums and their gorgeous purple red colour look so vibrant against the yellow of the boulgour.



Marinated Egg Bruschetta

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Additions

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Strawberry Matcha Tiramisu

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Ingredients

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Additions

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Buttery Prawn Pasta

Meals that can be made more convenient and available to eat in minimal time or with minimal effort are what make up this section of my cookbook. Pumpkin soup only uses one giant pot whereas my marinated eggs need only the foresight to make the infused eggs in advance so that you can put it together in minutes. This section shows you that cooking doesn't always mean you have to spend hours in the kitchen in order to create something great. A little planning and pairing good ingredients goes a long way.

Ingredients

- 400g of prawns (remove intestine track)
- Neutral oil
- Cornflour 75g
- 3 tsp water
- 1.5 tbsp flour
- 1 tsp white peppercorns
- 4 garlic cloves
- 1 tsp salt
- Handful of curry leaves
- 2 fresh chillis sliced
- 3 portions of spaghetti (or pasta of choice)
- 3 egg yolks
- 100g of butter
- 75ml milk

Preparation

1. Heat the peppercorns in a pan until popping and fragrant. Do not use oil.
2. Put into a mortar and pestle and crush until a gritty texture emerges and there are no full peppercorns. Add the garlic and salt and continue pouring until you get a sandy paste texture. Set aside.
3. Make the shrimp batter. Mix together the cornflour and a tablespoon of water at a time until you get a thick batter resembling thick cream.
4. Prepare your hot oil for frying in a heavy bottomed pot.
5. When hot, add your shrimps, a layer at a time coated in the batter and fry on both sides until golden brown, 3-5 minutes.
6. Drain on a kitchen paper lined plate.
7. Pour the beaten egg yolks into a zip-lock bag and poke small holes in one end using a toothpick.
8. Add half the butter to the neutral oil and let melt.
9. When the butter is hot, drizzle over the oil and fry using a ladle to froth up the egg as it flows into the oil.
10. Add in the sliced chilli and curry leaves. When crisp, drain the egg floss and aromatics onto a sieve and leave to drain.
11. Make the bechamel sauce. Add the second half the butter in a saucepan and add the garlic peppercorn mix. Sauté until fragrant. Do not burn the garlic.
12. Add in the flour. Stir vigorously until combined.
13. Add in the milk and store continuously for 5 minutes until the sauce thickens like custard. Take off the heat and set aside.
14. Cook pasta to package instructions.
15. To serve, mix the paste with a spoon of pasta water in the bechamel sauce. Plate by putting the pasta at the bottom of your bowl, the fried prawns on the pasta and the egg floss and curry leaves garnish on the very top.

Additions

If you wanted the dish to be even less traditional to the Malaysian Butter Prawns dish, you can omit the sliced chilli and curry leaves as garnish. I think served with grated parmesan cheese and swapping out the white peppercorn for black, you get a more Italian inspired version. Using basil leaves would also make for a good substitute for the curry leaves. Another protein that would go well with this sauce would be crab!



Posters & Commercial Work



Alongside my illustrative work, I also do graphic design work and DTP work. I have done work on TV menus, menu cards for restaurants and posters just to name a few.

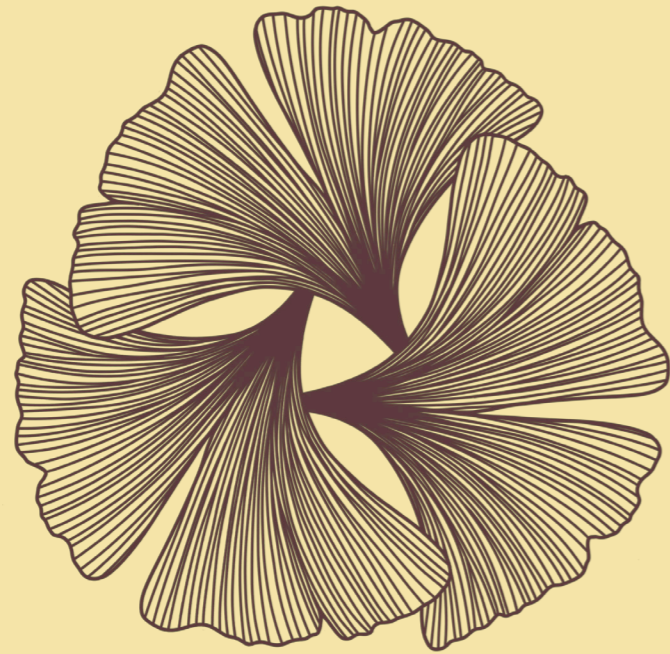




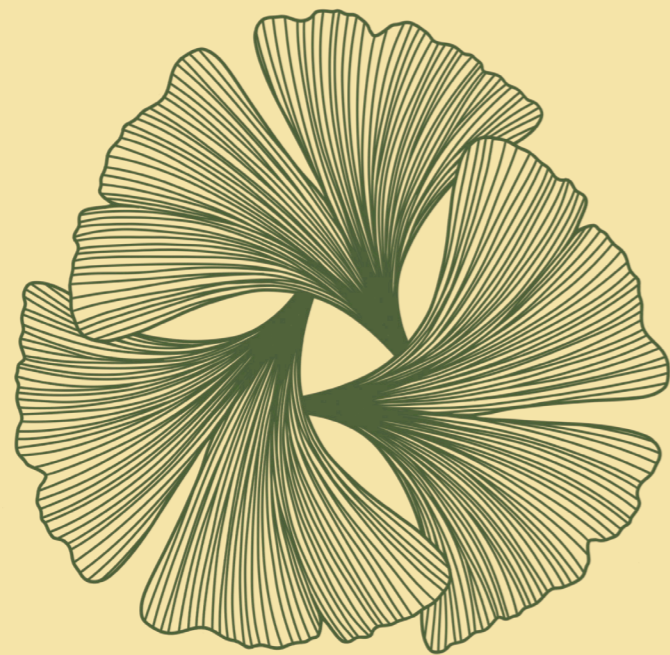
Logos & Branding

Ginko, a new up and coming matcha cafe opening in April 2026. I have been part of the team since August 2025 working slowly with a small team to realise the brand into fruition. I worked on the logo, the brand book and curation of the colour palette, and creative narration of the interior design space.

Otsu, a new Japanese and Turkish fusion restaurant that just opened on the 21st Nov 2025. I've been working closely with the team the past month to realise all of the visual work for the brand in time for their opening. I worked on the logo, menu designs and newsletter posts.



Ginkō



Ginkō

Our Company

Who we are?

Founded by a team of creators from several different fields, we create with a refined sense of aesthetics and a deep appreciation for life's subtle pleasures.

Ginkō is devoted to crafting small-batch, hand-made desserts that celebrate both tradition and experimentation, from out the box perspectives.

Every dessert creation is a result of careful research, seasonal inspiration, and artistic curiosity, always developing with our philosophy in mind. *quality over quantity, meaning over trend, and beauty in every detail.*



Logo

What we do?

What does ginkgo provide

1

Brand Messaging

Ginko provides fine matcha patisseries.

We make small batch artisanal crafted desserts that put emphasis on creative approaches in the pastry world and quality ingredients.



Colour Palette

A deep green offset by a mahogany brown.

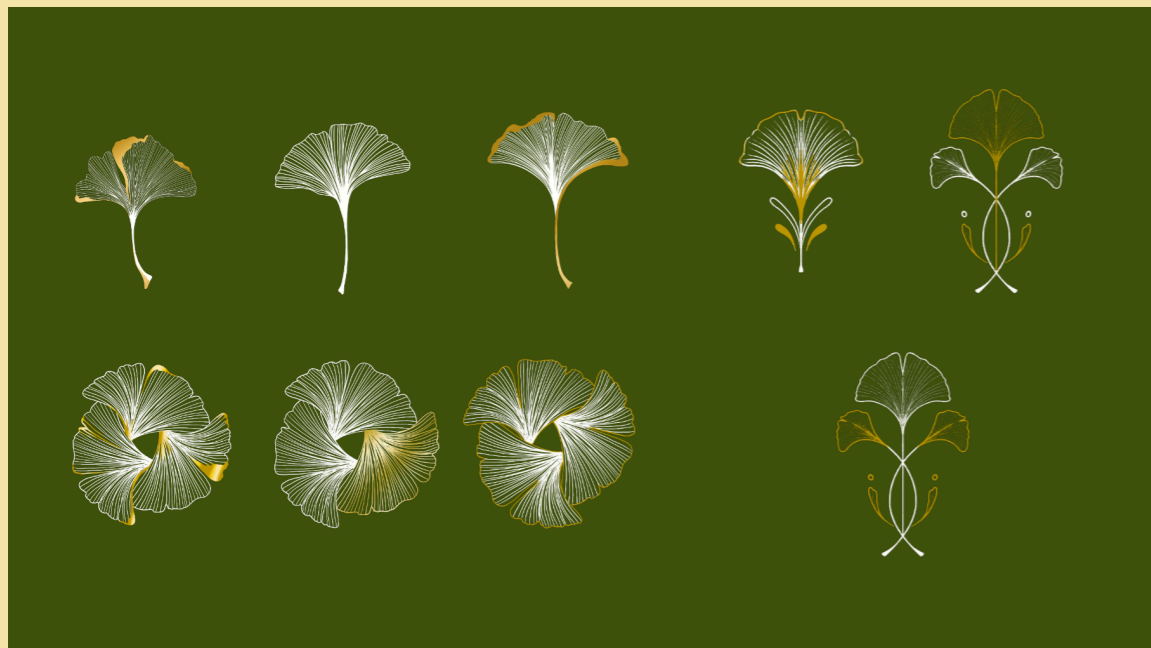
Primary Colour
#40510C

Secondary Colour
#ECE1C3

Secondary Colour
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Tertiary Colour
#A5B5BB





Logo

These logos are the main visual representation of the brand and should be used consistently across all marketing materials.

Wordmark (Primary Logo)



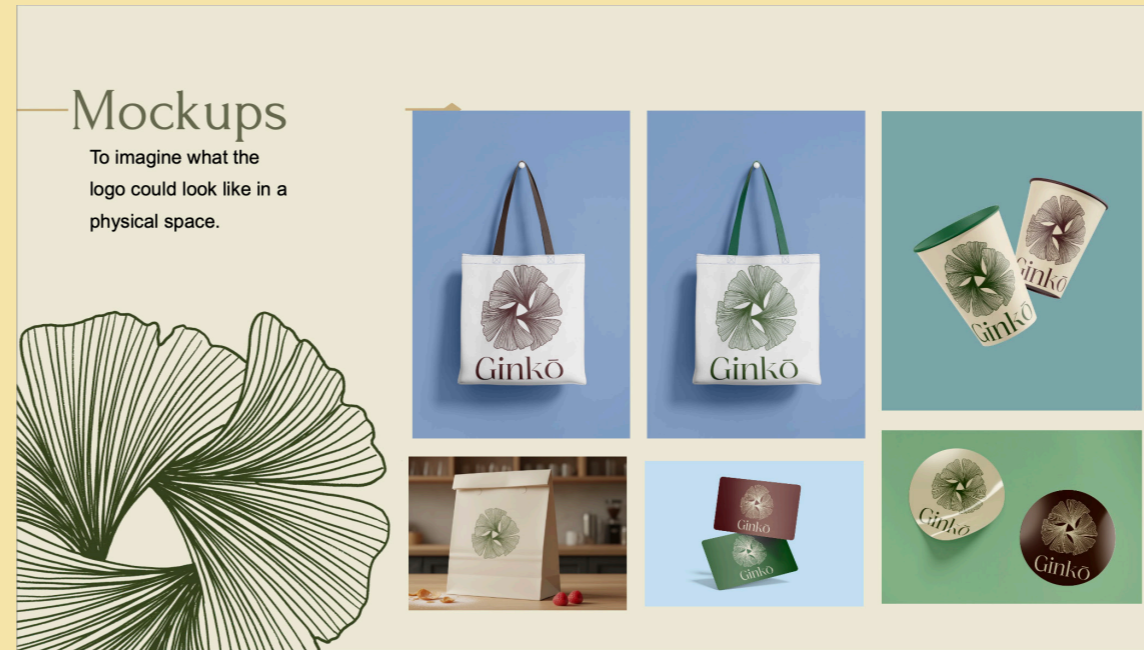
Icon (Secondary Logo)





Mockups

To imagine what the logo could look like in a physical space.



Typography

Primary Typeface
Heqra is the primary typeface. Flowing and elegant with curves reflecting the logo.

Secondary Typeface
Inter is the secondary typeface. Clean and minimalist, letting images stand out.

Ginkō

welcome to ginkgo, this is the suggested body text font. We sell matcha desserts, cakes, drinks and delights. We have a focus on high quality ingredients.

Typography

Primary Typeface
Heqra is the primary typeface.

Secondary Typeface
Inter is the secondary typeface.

Aa Heqra
 ABCDEFGHIJKLMNOPQRSTUVWXYZ
 abcdefghijklmnopqrstuvwxyz
 1234567890!@#?%&

Bb Inter Light
 ABCDEFGHIJKLMNOPQRSTUVWXYZ
 abcdefghijklmnopqrstuvwxyz
 1234567890!@#?%&

OTSU Branding



OTSU
DINING & LOUNGE 

WINE		OTSU MIXES <small>all otsu mixes are available as alcohol or non alcoholic versions.</small>	
WHITE		CLASSICS <small>non alcoholic / alcoholic</small>	SIGNATURES <small>non alcoholic / alcoholic</small>
FORTTE ALTO PINOT GRIGIO 6.5 / 28		MERINGUE PORNSTAR MARTINI <small>vodka passionfruit meringue 11 / 15</small>	KUMO NO UMI <small>vodka mango ayran 12 / 16</small>
KAIKEN CHARDONNAY 11.5 / 57		NUJELLA ESPRESSO MARTINI <small>whiskey espresso nutella 11 / 15</small>	YURO NO HIKARI <small>dark rum date honey 12 / 16</small>
CASTEL FIRMIAN 6.5 / 28		PANDAN MOJITO <small>white rum pandan mint lime sparkling soda 11 / 15</small>	MIDORI KAZE <small>gin basil cucumber sancho ginger honey lemon 12 / 16</small>
MOSCATO		TOASTED COCONUT AMARETTO <small>southern comfort amaretto coconut 11 / 15</small>	AGAVE NO HIKARI <small>tequila yuzu honey matcha 12 / 16</small>
ROSE			
FORTE ALTO PG ROSE 6.5 / 28			
RED			
NEBLA TEMPERANILLO 8.5 / 42			
KAIKEN MALBEC 11.5 / 57			
SPARKLING			
BELLUSI PROSECCO 7 / 50			
BELLUSI PROSECCO ROSE 7 / 50			
SOFT DRINKS		TEA	LIQUORS & SPIRITS <small>all liquors and spirits are based on 35 ml per shot</small>
COCA COLA 4	GREEN TEA 4	BLACK TEA 4	BOTRAN BLANCA RUM 10
COCA COLA ZERO 4			MINOKI RUM 15
FUZE TEA SPARKLING 4			RIGA BLACK VODKA 10
FUZE TEA GREEN 4			HAKU VODKA 14
FANTA ORANGE 4	COFFEE		BUSHMILL'S WHISKEY 10
FANTA CASSIS 4	COFFEE 4.5		NIKKA FROM THE BARREL 16
SPRITE 4	ESPRESSO 4.5		OCHO BLANCO TEQUILA 11
BITTER LEMON 4	CAPPUCCINO 5.5		DON JULIO BLANCO 15
GINGER ALE 4	LATTE MACCHIATO 5.5		LANGLEY'S FIRST CHAPTER 10
APPELSAP 4	ESPRESSO MACCHIATO 5.5		ETSU 13
WATER			
AQUA PANNA 25CL / 75CL 4.5 / 8			
SAN PELLEGRINO 25 CL / 75CL 4.5 / 8			

OTSU
DINING & LOUNGE 

OYSTERS
all oysters are €5 each

UMAMI OTSU
ezme spiced tomato salsa otsu vinaigrette | caviar

OTSU MEZE
a collection of small dishes made to share, inspired by the japanese art of otsumami and the mediterranean tradition of meze.

EDAMAME salted or spicy 6	CHUKA WAKAME seaweed salad 5	SUNO MONO pickled cucumber, salmon, seaweed salad and a balsamic soy 5
CRISPY RICE SPICY TUNA seasoned bluefin tuna tartare with fried leek 13	CRISPY RICE SPICY SALMON seasoned salmon tartare with shallot crisp 12	SHRIMP TEMPURA deep fried tempura shrimps with a paprika hummus 16
KARAAGE crispy fried chicken with a honey garlic butter glaze 14	SPICY KARAAGE crispy fried chicken with a spicy glaze 14	CHICKEN GYOZA pan fried chicken gyoza with chili crisp sauce 11
BABY CORN grilled baby corn with yuzu kosho glaze 7	PADRON PEPPERS charred peppers tossed in smoky, spicy-sour sauce 7	NASU DENGAKU eggplant bites with den miso 7

SHARING
for moments that call for ease and connection, otsu lounge offers a more relaxed way to dine.
each set is designed to share a balance between simplicity, craft, and flavour, all guided by the same spirit of care that defines otsu.

FUTARI 3 dishes a selection of 3 curated dishes for your starting platter 30	YONIN 4 dishes a selection of 4 curated dishes for your starting platter 40	TOMODACHI 5 dishes a selection of 5 curated dishes for your starting platter 50
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OTSU

DINING & LOUNGE ㊤

Born from a shared vision between Ortam and Otsu, this concept brings together two worlds of hospitality: Ortam's dedication to exclusive dining experiences and Otsu's philosophy of appreciation and care.

Within Ortam's space, Otsu Dining & Lounge was created as a place where tradition meets modernity where each dish, drink, and detail reflects thought, gratitude, and balance.

Inspired by the Japanese phrase "Otsukaresama Desu", a gesture of thanks for one's effort, Otsu celebrates the beauty of slowing down, connecting, and savoring the moment.

This collaboration isn't just a new dining concept; it's an invitation to experience hospitality that honours both craft and connection.

RAW & COLD

SASHIMI MORIAWASE 9PCS / 15PCS
our chefs selection of sushi
30 / 44

HAMACHI 3PCS
japanese amberjack sashimi -
10

SAKE 3PCS
norwegian salmon sashimi
10

AKAMI 3PCS
lean bluefin tuna sashimi
13

TORO 3PCS
fatty bluefin tuna sashimi
16

NIGIRI

all nigiri come in sets of 2pcs

HAMACHI ABURI
flambeed amberjack with yuzu kosho
11

SAKE ABURI
flambeed salmon with ikura
10

AKAMI
lean bluefin tuna with shiso
12

TORO
fatty bluefin tuna with caviar
14

WAGYU ABURI
flambeed wagyu with garlic chips
14

ERYNGII ㊤
king oyster nigiri with a soy glaze
8

SEAFOOD

SABA NO SHIOYAKI
grilled salted mackerel
17

MISO HAMACHI
a sweet saikyo miso amberjack
24

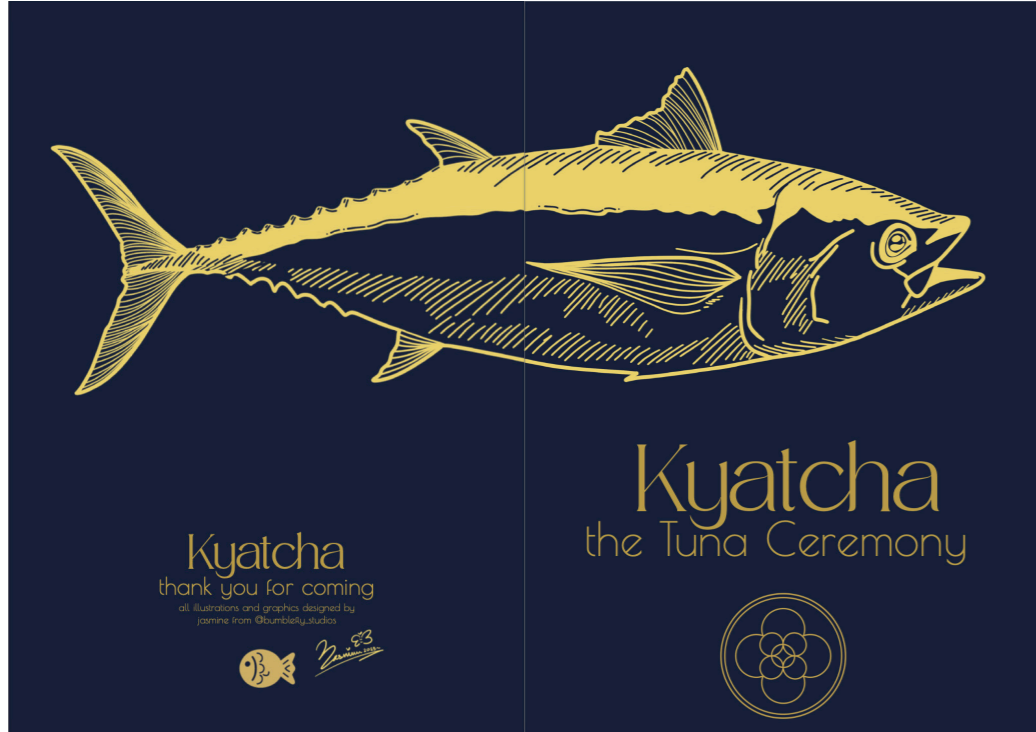
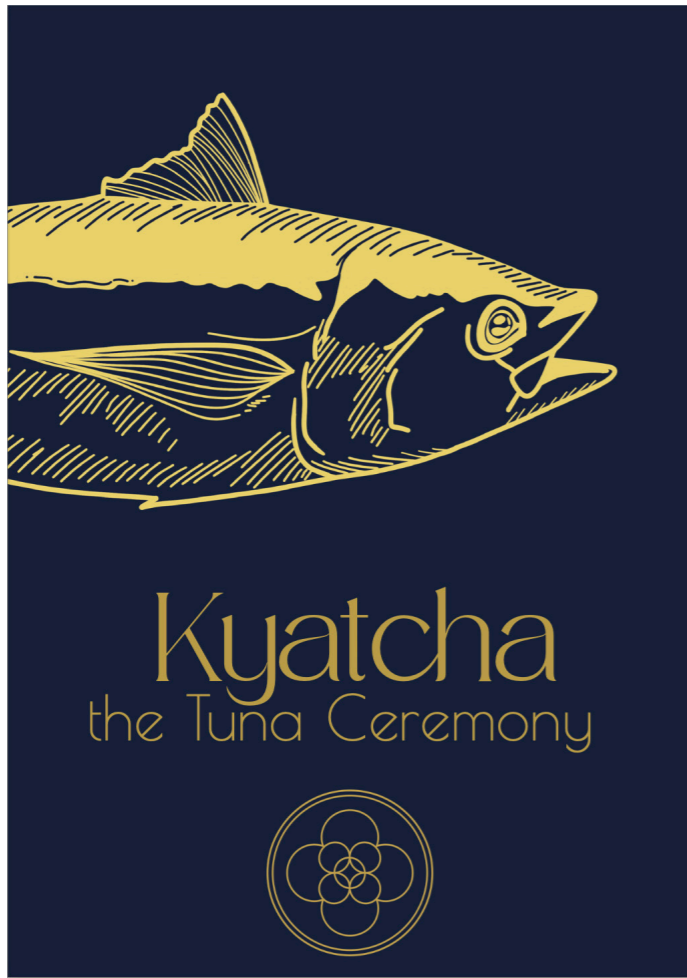
SALMON TERIYAKI
grilled salmon with a classic sweet soy glaze
20

UMAMISO EBI
grilled tiger prawn with a miso tomato sauce
22

㊤ vegetarian dish

Event specific menu cards. This was for a brunch menu. The card was made of two irregular, moving pieces





Event specific information and menu cards. This pamphlet is for a Tuna Cutting Ceremony event.

Miscellaneous

