

# BAMBU

ASIAN  
EATING  
HOUSE

## SMALLER

Salmon sashimi w. mild coconut & Thai herbs 13.0

✂ Smoked ocean trout rice paper rolls w. fresh herbs & chilli (2pc) \$9.0

Prawn spring rolls w. avocado dip & sweet chilli sauce (4pc) \$12.0

Vietnamese pulled pork slider w. Asian slaw & chilli sambal mayo 8.5

Beef roti matabak w. pickled cucumber & shallots \$9.5

✂ Caramelised pork hock w. Asian herbs & nahm jim \$11.0

Asian Taco: Roasted duck w. mandarin salsa & sweet hoisin (2pc) \$15.5

Vegetarian spring rolls w. chilli soy (4pc) \$8.0

✂ Wok tossed tumeric chicken ribs, chilli, onion & spiced powder \$9.5

Crunchy tofu fries w. lemon \$7.0

## DUMPLINGS + BUNS

Crystal skin vegetable dumplings w. light soy (4pc) \$7.5

✂ Chilli prawn dumplings w. soy & black vinegar dressing (4pc) \$11.5

Steamed chicken bun w. sticky sweet hoisin dressing \$5.5

✂ Pork wontons w. spicy XO soy dressing (4pc) \$10.5

Steamed chicken dumplings w. honey soy dressing (4pc) \$11.0

## BBQ

✂ Chicken satay w. pickled Chinese cabbage & peanut curry \$9.5

BBQ sticky beef ribs w. chilli caramel & lime nam jim \$19.5

Squid skewers w. green chilli dressing \$11.0

✂ BBQ Singapore otak otak salmon fillet in banana leaf w. chilli jam & coconut cream \$19.5

## CURRY

✂ Red curry of braised duck w. Thai basil, green beans, cherry tomato & pineapple \$18.5

Yellow curry of vegetable w. roast pumpkin, grilled tofu, beans, chilli & Thai basil 16.0

Hokkien noodle Laksa of chicken w. gai lan fried tofu, bean sprout & roasted chilli oil 17.0

Green curry of bbq chicken w. eggplant, bamboo shoots, chilli & Thai basil \$16.0

✂ Dry coconut curry of braised beef w. toasted coconut & Thai basil \$17.0

## RICE + NOODLES

Cheung Fun: Prawn rice noodle rolls w. nuoc cham \$9.5

✂ Thai fried rice w. chicken, egg, gai lan & red chilli soy \$14.0

✂ Eggnet pad thai w. prawns, tofu, crushed nuts & bean sprouts \$17.5

✂ CKT: Char Kway Teow rice noodles, duck, lup cheong & smoky soy \$16.5

Nasi goreng fried rice w. chilli sambal, egg, chicken & prawns \$17.5

Mee Grob: Sweet crispy noodles w. prawn, tofu & sweet mandarin \$16.5

Vermicelli noodles w. Asian greens, kale, king mushroom, shallots & ginger \$17.0

Yakisoba: Hokkien noodles of beef w. Asian greens, beanshoots & sweet soy \$17.0

## SALAD

✂ Crispy fish salad w. curried rice balls, peanuts, shallots & red nahm jim \$17.0

Roast Thai beef salad w. mixed herbs, garlic crisps & sour chilli jam \$17.5

Green papaya salad w. soft shell crab, crushed nuts, beans, cherry tomato, avocado & chilli \$18.0

Lotus root salad w. snow pea tendrils, cashew nuts, crispy shallots cucumber, tomato & spiced lime dressing \$15.0

## CHEF'S PLATE

Can't decide?  
Let us decide for you.  
We'll pick a selection of BAMBU favourites from the smaller plates to dessert. Let the staff know of any particular dietary requirements.

\$50 per person  
Min. of 2 people  
per serve

## STIR FRY

Wok tossed chicken w. snow peas, roasted cashews, mild chilli jam & Jasmine rice 17.0

Shredded roti w. spiced curry sauce, cabbage & egg \$14.0

✂ Steamed barramundi fillet w. mushroom, bok choy & ginger glaze \$19.5

## SIDES

Bowl of steamed rice: Thai jasmine or brown \$3pp

Japanese silken tofu w. gailan, ginger & light soy \$9.5

Roti bread w. peanut curry 6.0

## SWEET

Sweet Thai milk tea crème brûlée w. caramelised cinnamon sugar 12.0

Banana roti w. sweet pandan milk & cinnamon sugar \$8.5

Coconut ice cream w. chocolate soil \$8.5

✂ BAMBU favourites

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