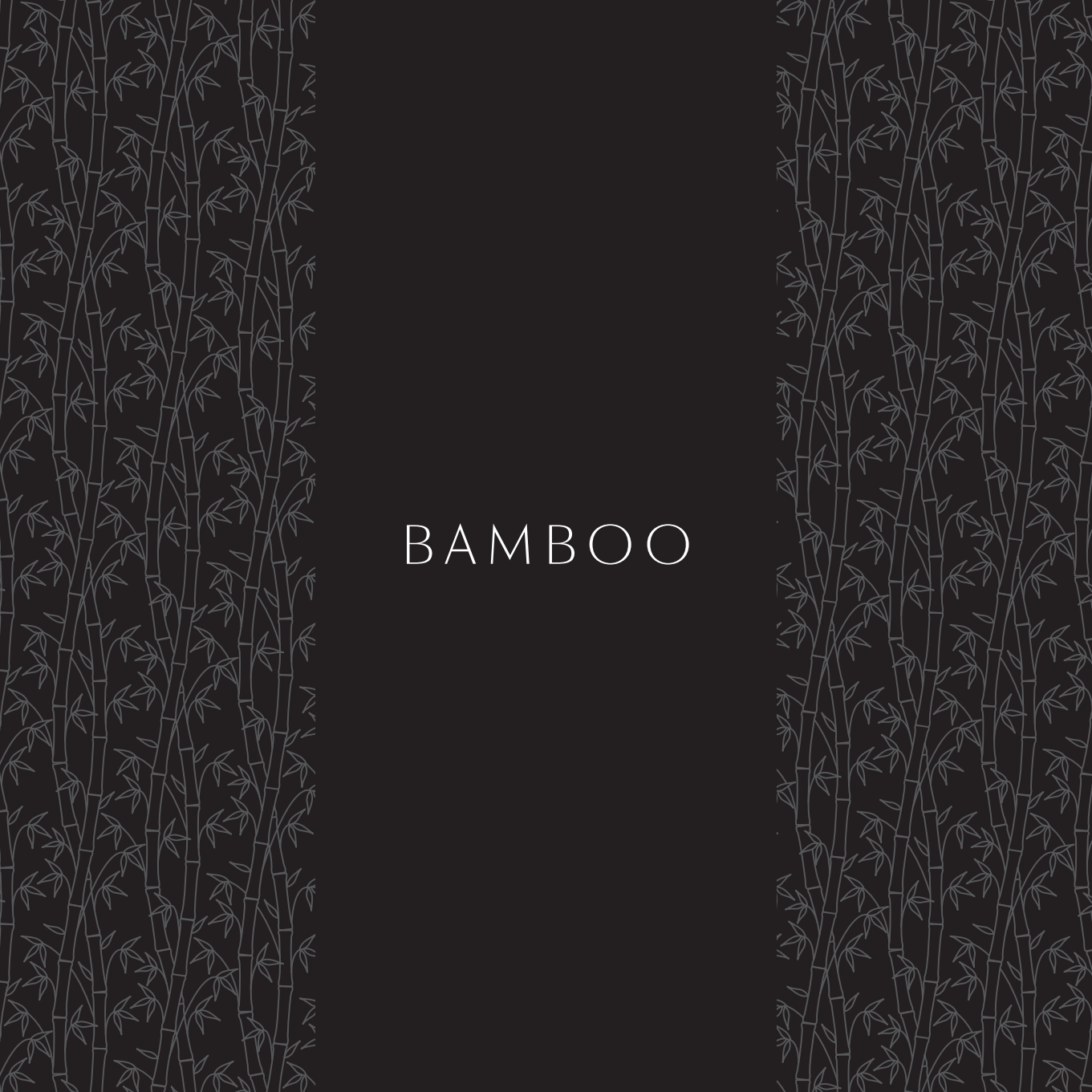
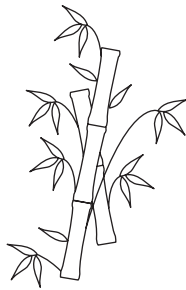


The background of the image is a dark gray color. On the left and right sides, there are vertical bands of a light gray bamboo pattern. The pattern consists of numerous thin, vertical bamboo stalks, each with several small, pointed leaves branching out from them. The stalks are slightly curved and overlap, creating a dense, textured appearance. The central area of the image is a solid dark gray, providing a high contrast for the white text.

BAMBOO

CELEBRATING THE AUTHENTIC FLAVOURS OF EAST ASIA

Inspired by the unmistakable flavours of East Asia, dinner at Bamboo is a culinary feast for the senses. Delight in innovative fusion dishes that celebrate fragrant aromatics, rich spices, and zesty citrus flavours, harmoniously paired with ingredients of western origin.



APPETISERS

A selection of appetisers served in a Bento box

Kataifi Shrimp

Tamarind sauce

Smoked Tuna* Tataki

Sesame seed and coriander crust with chilli lime sauce

Yakitori Chicken

Harusame salad

Balsamic Sweet and Sour Beef Short Ribs

Wasabi potato purée

Enokitake and Vegetable Stir-fry

Pistachios, pine nuts and plum sauce ✓



🌱 Plant-based. ✓ Vegetarian. 🌾 Gluten free.

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Pan-seared Japanese-style Black Cod

Chilli orange noodles, ginseng honey and black sesame vinaigrette

Malaysian Sambal Roast Chicken

Nasi Goreng, sweet chilli tomato chutney and peanut sauce

Mandarin Crispy Chilli Beef

Shiitake, bok choy, broccoli and egg fried rice

Miso-glazed Tofu and Stir-fried Lotus Root

Bok choy, edamame egg fried rice and Szechuan pepper ☑

Platter

Sesame prawn toast

Californian vegetable maki rolls

Prawn shumai dumpling

Steamed king scallop with a spiced seafood sauce

Soft shell crab with a Thai basil, Szechuan pepper and sweet chilli sauce

Should you wish to order an additional dish, a supplemental charge of US\$10.00 will apply to appetisers,
US\$5.00 to entrées, US\$22.50 to the signature platter and US\$5.00 to desserts

DESSERTS

Trio of Desserts

Sticky rice with diced mango, coconut ice cream

Calamansi lime and chocolate ganache, chai tea semifreddo and cocoa nibs

Green tea sponge cake, banana jam and black sesame crumble

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SWEET WINE

US\$

Cabernet Franc Icewine - 75 ml

Peller Estates, VQA Niagara Peninsula, Canada

18.50

Late Harvest Sauvignon Blanc - 75 ml

Viña Morandé, Casablanca Valley, Chile

8.50

Noble Riesling - 75 ml

Framingham, Marlborough, New Zealand

11.50

PLUM-INFUSED SAKE

US\$

Shiraume Ginjo Umeshu - 75 ml

Akashi-Tai, Hyogo Prefecture, Japan

4.00

FORTIFIED WINE

US\$

Pedro Ximénez Sherry - 75 ml

15 Year Old, Williams & Humbert, Spain

8.50

Tawny Port 20 Year Old - 75 ml

Sandeman, Portugal

11.00



CUNARD