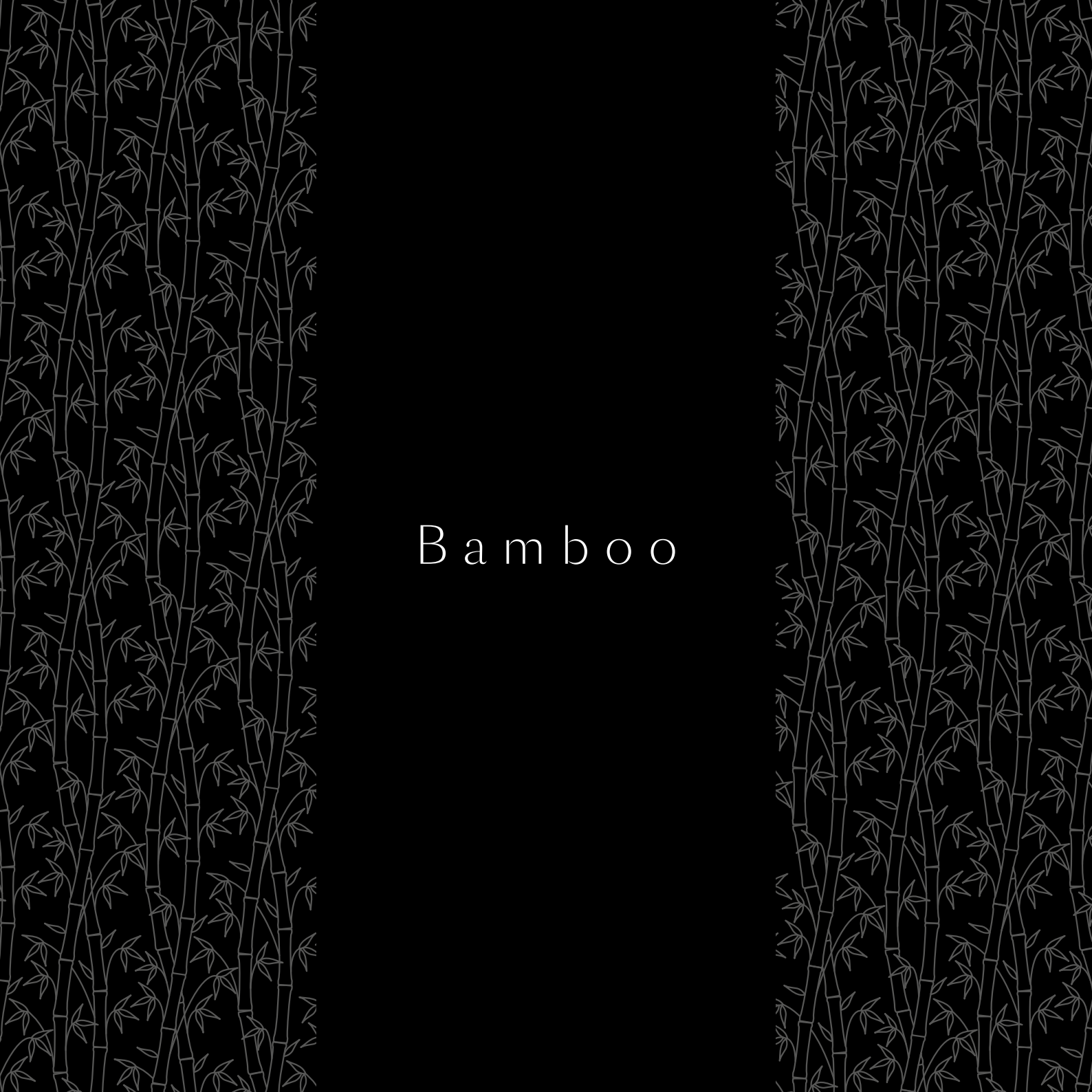


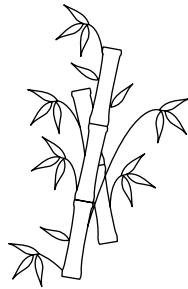
The background of the entire image is a dense, repeating pattern of bamboo stalks and leaves. The pattern is rendered in a light gray or off-white color against a solid black background. The bamboo stalks are vertical and segmented, with small, pointed leaves branching out from them. The pattern is consistent across the entire image, framing the central text.

B a m b o o



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.

Please note that all food & beverage purchases are subject to an 18% service charge.

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

 Plant-based  Vegetarian  Gluten free

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A curated selection
of sake and wines at
BAMBOO



CUNARD SAKE

A unique collaboration between Cunard and The Akashi Sake Brewery has culminated in the creation of three bespoke labels of all-natural sakes.

As one of the longest-standing breweries of the region, the Akashi Sake Brewery stands proudly on the shore of Akashi City in Harima, the midwestern part of Hyōgo prefecture, one of Japan's most renowned sake producing regions. Akashi Sake Brewery is a 4th generation family brewery which has been producing hand-crafted sake for over 160 years. The brewery's proximity to the coast and their use of tanks with Japanese cedar wood lids, leads to sea air impacting the flavour of their sakes with a distinct character.

Bottled from a single tank, the Cunard sakes are a labour of love, embodying a true field to bottle philosophy with the finest natural ingredients. The Cunard sakes are granted Harima geographical indication and are brewed with Yamada Nishiki rice, sourced from the Grand Cru towns of Ono and Miki, Yokawa-cho. The Harima region is widely recognised as the birthplace of sake and the land where Yamada Nishiki grows best.

CUNARD JUNMAI MUROKA NAMA GENSHU *	Guinomi 60ml US\$	Mokkiri 180ml US\$	Ni gō 360ml US\$	Bottle 720ml US\$
<i>Akashi Sake Brewery</i> <i>Kansai, Hyōgo Prefecture, Japan</i>	4.50	13.00	26.00	-

This unique and delicate style of un-carbon-filtered, unpasteurised, and undiluted pure rice sake delivers a lively taste with a sweet aroma and velvety ricey umami that meets refreshing fruitiness. **Extremely versatile, this style of sake pairs well with everything, from sushi and sashimi to grilled meats and vegetables.**
Pairs well with Pan-seared Japanese-style Black Cod.

CUNARD TOKUBETSU JUNMAI GENSHU GI HARIMA * ㊤	Guinomi 60ml US\$	Mokkiri 180ml US\$	1/2 Bottle 300ml US\$	Bottle 720ml US\$
<i>Akashi Sake Brewery</i> <i>Kansai, Hyōgo Prefecture, Japan</i>	4.50	13.00	23.00	45.00

A “special pure” sake made with Yamada Nishiki rice, sourced from the special-A Grand Cru area of Ono-Shi, this rice is polished until only 60% of the grain remains. It’s a traditional, clean, well-structured brew with a satisfying, full bodied and umami-rich flavour profile. **This sake pairs wonderfully with a diverse array of umami-rich and spicy dishes.**
The richness of this sake really comes through when served warm.
Enjoy with Enokitake and Vegetable Stir-fry, Miso-glazed Tofu and Stir-fried Lotus Root, Prawn Shumai Dumpling and Mandarin Crispy Chilli Beef.

Recommended serving temperature:

* Reishu - Chilled at 10–15°C ㊤ Kan-zake - Warmed at 40–50°C

CUNARD JUNMAI DAIGINJO GENSU GI HARIMA *	Guinomi 60ml US\$	Mokkiri 180ml US\$	1/2 Bottle 300ml US\$	Bottle 720ml US\$
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Akashi Sake Brewery Kansai, Hyōgo Prefecture, Japan	6.50	19.00	33.50	65.00
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This sensational Junmai Daiginjo is made with Yamada Nishiki rice, sourced from the special-A Grand Cru area of Miki-Shi, Yokawa-Cho, this rice is polished until only 35% of the grain remains. It’s a sophisticated, medium dry sake with a well balanced umami, outstanding minerality, and lingering finish

This sake pairs well with fish, lightly spiced dishes, and salads.

Try with Californian Vegetable Maki Rolls and Smoked Tuna Tataki.

SPARKLING SAKE JUNMAI GINJO AKASHI-TAI *	1/2 Bottle 300ml US\$
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Akashi Sake Brewery Kansai, Hyōgo Prefecture, Japan	24.00
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This sake is bottle-fermented, resulting in a naturally carbonated sparkling beverage that retains the zesty, fruity characteristics of Junmai Ginjo. It reveals aromas of freshly steamed sticky rice and jasmine blossom, with a crisp palette of citrus and ripe pear.

With an alcohol content of just 7%, it is refreshing and easy to drink, making it ideal for celebrations, as an aperitif, or with dessert.

Complement with Yakitori Chicken, Harusama Salad, Sesame Prawn Toast or Trio of Desserts.

TOKUBETSU HONJOZO GENSU ❄️ 🍶	Guinomi 60ml US\$	Ichī gō 180ml US\$	Ni gō 360ml US\$	Bottle 720ml US\$
AKASHI-TAI				

<i>Akashi Sake Brewery</i>	4.50	13.00	23.00	45.00
<i>Kansai, Hyōgo Prefecture, Japan</i>				

The Honjozo classification of this sake indicates that a very small amount of brewer’s alcohol was added during fermentation. This traditional method has been used for centuries to create sake that is lighter and more fragrant.

Pair with Balsamic Sweet and Sour Beef Short Ribs or Soft Shell Crab accompanied by Thai Basil, Szechuan Pepper, and Sweet Chili Sauce.

DAIGINJO GENSU	Guinomi 60ml US\$	Ichī gō 180ml US\$	Ni gō 360ml US\$	Bottle 720ml US\$
AKASHI-TAI GI HARIMA ❄️				

<i>Akashi Sake Brewery</i>	6.00	17.50	33.00	60.00
<i>Kansai, Hyōgo Prefecture, Japan</i>				

Daiginjo Genshu is one of Akashi-Tai’s most iconic sakes. It combines the sweetness of Yamada Nishiki rice with a uniquely full flavour profile, balancing greater strength with a robust and fruity finish.

Enjoy with Kataifi Shrimp, Steamed King Scallop with Spiced Seafood Sauce, or Malaysian Sambal Roast Chicken.

SHIRAUME GINJO UMESHU	Guinomi 60ml US\$	Ichī gō 180ml US\$	Ni gō 360ml US\$	Bottle 500ml US\$
AKASHI - TAI ❄️				

<i>Akashi Sake Brewery</i>	5.50	16.00	-	38.00
<i>Kansai, Hyōgo Prefecture, Japan</i>				

This classy umeshu is crafted using Yamada Nishiki rice and plums macerated in Ginjo sake for six months, then aged in enamel tanks for two years. The juicy and gently sweet blend boasts inviting aromas of red plum, cherries, and a hint of almond on the finish.

Accompany with any dessert or simply pour over vanilla ice.

Recommended serving temperature:

❄️ Reishu - Chilled at 10–15°C 🍶 Kan-zake - Warmed at 40–50°C

SAKE FLIGHTS

Each sake has its own flavour profile, from rich and fragrant to more subtle and delicate. Take the opportunity to sample a few with The Cunard Sake Flight or The Cunard Collaboration.

All sakes are served in 60ml measures.

THE CUNARD SAKE FLIGHT

**Three rare and iconic sakes
only available on Cunard ships**

Cunard Junmai Daiginjo
Genshu GI Harima

Cunard Junmai Tokubetsu
Genshu GI Harima

Cunard Junmai Muroka
Nama Genshu

US\$15.00

THE CUNARD COLLABORATION

**Indulge in a unique collaboration between
Cunard and The Akashi Sake Brewery for
an unforgettable experience**

Cunard Junmai Daiginjo
Genshu GI Harima served Mekkiri
(overflow style - 180ml)

Cunard Junmai Muroka Nama Genshu

Akashi-Tai Tokubetsu Honjozo

Cunard Junmai Tokubetsu
Genshu GI Harima

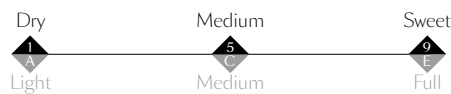
Akashi-Tai 'Shiraume' Ginjo Umesu

US\$30.00

CHAMPAGNE & SPARKLING WINE			Glass us\$	Bottle us\$
8	Champagne 'Cuvée Rosé', Laurent-Perrier (2)	Tours-sur-Marne, France	26.00	110.00
5	Champagne 'La Cuvée', Laurent-Perrier (2)	Tours-sur-Marne, France	20.00	85.00
17	Prosecco Cunard Cellar Reserve, Le Colture (2)	Treviso, Italy	10.50	45.00

WHITE WINE			Glass us\$	Bottle us\$
18	Chardonnay Cunard Cellar Reserve, Maison Auvigue (2)	Burgundy, France	16.50	55.00
19	Cunard Private Label, Celliers Jean d'Alibert (2) <i>Blend: Chardonnay and Viognier</i>	Pays d'Oc, France	12.00	40.00
48	Chardonnay Reserve Tooma River, Warburn Estate (3)	New South Wales, Australia	12.00	40.00
84	Gewürztraminer Réserve, Cave de Hunawehr (4)	Alsace, France	13.50	45.00
86	Koshu Private Reserve, Grace Winery (1)	Yamanashi, Japan	17.50	60.00
88	Loureiro 'QL Flowers', Quinta da Lixa (1)	Vinho Verde, Portugal	10.50	35.00
54	Pinot Grigio, Tunella' (2)	Colli Orientali del Friuli, Italy	15.00	50.00
61	Riesling 'Eroica', Chateau Ste. Michelle (3)	Washington State, USA	15.00	50.00
65	Sauvignon Blanc, Framingham (2)	Marlborough, New Zealand	16.50	55.00

Wine tasting guide



ROSE WINE			Glass US\$	Bottle US\$
20	Cunard Cellar Reserve, Château la Tour de l'Évêque (3) <i>Blend: Grenache blend</i>	Côtes de Provence, France	13.50	45.00
21	Cunard Private Label, Celliers Jean d'Alibert (3) <i>Blend: Grenache and Syrah</i>	Pays d'Oc, France	12.00	40.00
15	Whispering Angel, Château d'Esclans (2) <i>Blend: Grenache, Cinsault and Rolle</i>	Côtes de Provence, France	15.00	50.00
101	White Zinfandel, Wicked Lady Winery (5)	California, USA	12.00	40.00

RED WINE			Glass US\$	Bottle US\$
22	Rioja Reserva Cunard Cellar Reserve, Bodegas Zugober (D) <i>Blend: Tempranillo, Graciano and Mazuelo</i>	Rioja Alavesa, Spain	19.00	65.00
23	Cunard Private Label, Celliers Jean d'Alibert (C) <i>Blend: Grenache, Syrah and Mourvèdre</i>	Pays d'Oc, France	12.00	40.00
105	Cabernet Sauvignon, Domaine de Saissac (D)	Languedoc-Roussillon, France	13.50	45.00
171	Grenache 'Smart Vineyard', Willunga 100 (C)	Mclaren Vale, South Australia	19.00	65.00
130	Merlot 'Trevenezie', Cecilia Beretta (C)	Veneto, Italy	13.50	45.00
154	Old Vine Zinfandel, Maggio Family Vineyards (C)	California, USA	16.50	55.00
138	Pinot Noir 'La Meule', LGI Wines (B)	Pays d'Oc, France	12.00	40.00
152	The Black Shiraz', Berton Vineyard (D)	South East Australia	12.00	40.00

Ask your waiter about our full range of drinks.

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



CUNARD