

Bamboo

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

Sweet and Sour Beef Short Rib

Wasabi Potato Purée and Balsamic Vinegar

Enokitake Mushroom and Vegetable Stir-fry

Pistachios, Pine Nuts and Plum Sauce (v)

(v) – Denotes vegetarian choice

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.

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Main Courses

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 Mushrooms, Bok Choy, Broccoli and Egg Fried Rice

Miso Glazed Tofu and Stir-fried Lotus Root

Bok Choy, Edamame Egg Fried Rice and Szechuan Pepper (v)

A Selection of Asian Specialities

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

Trio of Desserts

Sticky Rice with Diced Mango Coconut Ice Cream

Kalamansi Lime and Chocolate Ganache Chai Tea Semifreddo and Cocoa Nibs

Green Tea Sponge Cake Banana Jam and Black Sesame Crumble

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Bamboo offers Pan-Asian cuisine drawing on the influences of Japan, Singapore, Indonesia, Thailand and China.

Capture the spirit of Asia with our tantalising dishes, inspired by the many flavours of each region.

For a truly unique experience ask your Sommelier about our speciality sake pairings.

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SAKE DISCOVERY FLIGHT **\$22.00**

Try a selection of specialty sake from Kobe's renowned boutique brewery, Akashi-Tai.

Honjozo; Daiginjo; Junmai Daiginjo; Genmai Yamadanishiki; Shiraume Ginjo Umeshu (5 x 75ml)

All Sakes are available by the glass and served as a 180ml measure.

SPARKLING SAKE **BOTTLE**

Sparkling Junmai Ginjo, Akashi-Tai, Hyogo Prefecture, Japan - 300ml, 7% abv **\$22.50**

WHITE WINE **250ML BOTTLE**

Gewürztraminer Réserve, Cave de Hunawih, Alsace, France **\$15.75 \$45.00**

Pinot Gris, A to Z Wineworks, Oregon, USA **\$17.50 \$50.00**

Riesling Kung Fu Girl, Charles Smith, Washington State, USA **\$15.75 \$45.00**

Torrontés, Dominio de Toyo, Famatima Valley, Argentina **\$11.50 \$32.50**

ROSÉ WINE **250ML BOTTLE**

Mateus Rosé, Portugal **\$10.50 \$30.00**

RED WINE **250ML BOTTLE**

Merlot Velvet Devil, Charles Smith, Washington State, USA **\$16.00 \$46.00**

Pinot Noir, Ribbonwood, Marlborough, New Zealand **\$16.95 \$48.50**

Syrah Boom Boom, Charles Smith, Washington State, USA **\$17.50 \$50.00**

PLUM INFUSED SAKE **75 ML BOTTLE**

Shiraume Ginjo Umeshu, Akashi-Tai, Hyogo Prefecture, Japan (500ml) **\$5.75 \$35.00**

ASIAN BEERS

Tiger (Singapore) - 330ml, 4.8% abv **\$5.75**

Asahi (Japan) - 330ml, 5% abv **\$5.75**

Tsingtao (China) - 330ml, 4.7% abv **\$5.75**

All wines by the glass are served as 250ml measures.
150ml measures are available on request.

All bar purchases are subject to a 15% service charge.