

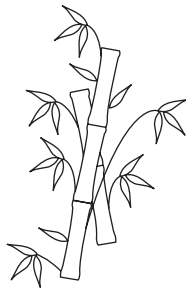
The background of the image is a dark gray field with a repeating pattern of light gray bamboo stalks and leaves. The pattern is dense and covers the entire area, framing the central text.

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 dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

\*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

## SWEET WINE

	US\$
<b>Late Harvest Sauvignon Blanc</b> - 75 ml Viña Morandé, Casablanca Valley, Chile	8.00
<b>Muscat de Rivesaltes</b> - 75 ml Els Pyreneus, Languedoc-Roussillon, France	8.50
<b>Noble Riesling</b> - 75 ml Framingham, Marlborough, New Zealand	11.00

## PLUM-INFUSED SAKE

	US\$
<b>Shiraume Ginjo Umeshu</b> - 75 ml Akashi-Tai, Hyogo Prefecture, Japan	10.00

## FORTIFIED WINE

	US\$
<b>Tawny Port 20 Year Old - 75 ml</b> Sandeman, Portugal	11.00
<b>Madeira Malmsey 10 Year Old - 75 ml</b> Blandy's, Portugal	12.00
<b>Sherry Pedro Ximénez Viejo Triana - 75 ml</b> Bodegas Hidalgo, Spain	15.50

## COFFEE AND TEA

### Union Hand-Roasted Coffee

Espresso, Macchiato, Americano, Cappuccino, Latte, Flat White

### Tea Forté

Signature Pyramid

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**CUNARD**