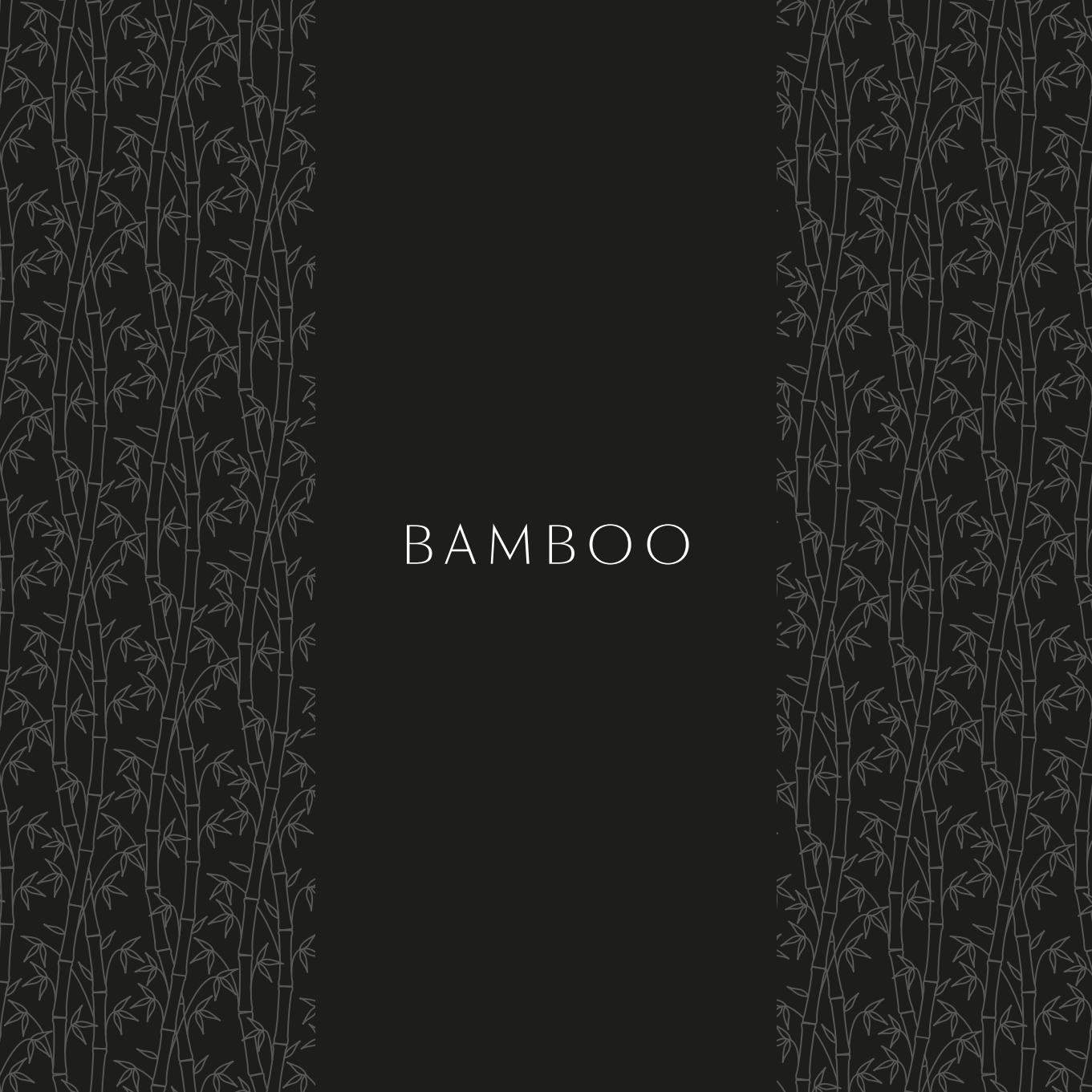


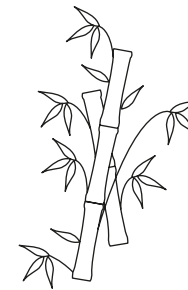
The background of the image is a dark gray field with a repeating pattern of light gray bamboo stalks and leaves. The pattern is dense and covers the entire area, except for a central rectangular region where the text is located. The bamboo stalks are vertical and segmented, with small leaves sprouting from them.

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 🌱



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

🌱 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.

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

	\$
Late Harvest Sauvignon Blanc - 75 ml	
Viña Morandé, Casablanca Valley, Chile	7.50
Muscat de Rivesaltes - 75 ml	
Els Pyreneus, Languedoc-Roussillon, France	8.00
Noble Riesling - 75 ml	
Framingham, Marlborough, New Zealand	9.50

PLUM-INFUSED SAKE

	\$
Shiraume Ginjo Umesu - 75 ml	
Akashi-Tai, Hyogo Prefecture, Japan	6.00

FORTIFIED WINE

	\$
Madeira Malmsey 10 Year Old - 75 ml	
Blandy's, Portugal	11.50
Sherry Pedro Ximénez Triana - 75 ml	
Bodegas Hidalgo, Spain	10.50
Port Tawny 20 Year Old - 75 ml	
Sandeman, Portugal	10.50

COFFEE AND TEA

illy Caffè	Americano	Flat White
	Cappucino	Latte
	Espresso	Macchiato Caldo
	Double Espresso	
Tea Forté	Signature Pyramid	

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CUNARD