

## BAMBOO LUNCH

Available from 12:00 TO 15:30

### DIM SUM 13

A delicious selection of fried and steamed small bites, served in a steamer basket. Perfect for sharing.

### SALMON TATAKI 12.5

Briefly roasted salmon with homemade sesame dressing and a refreshing cucumber salad

### SALMON TEMPURA TACO 13.5

Sushi meets tacos! Two tacos made from nori and tempura, filled with sushi rice and smoked salmon. If you're extra hungry, you can order a third taco.

### BAO BUN CHICKEN OR SHRIMP 9

Crispy chicken or shrimp Korean style. Served on a steamed bun with crunchy kimchi salad and sriracha mayo.

### OKONOMIYAKI 13

Savory Japanese pancake packed with vegetables. Made with dashi, crispy cabbage, spring onion, carrot, Kewpie mayo, okonomiyaki sauce, and bonito flakes.

### TSUKUNE 13

Two soft and tender skewers of seasoned chicken mince, glazed with our homemade teriyaki sauce. A third skewer can be ordered if desired.

### PEANUTSOUP 9.5

Enjoy this delicious Surinamese peanut soup, full of flavor and served with a tender skewer of chicken thigh.

### RAMEN NOODLE SOUP 14.5

Rich broth based on chicken, pork, and miso. This ramen bowl is generously filled with noodles, nori, enoki mushrooms, fresh vegetables, egg, and of course, chashu – deliciously marinated pork.

## VEGAN LUNCH

### VEGAN DIM SUM 13

A delicious selection of fried and steamed bites, served in a steamer basket with soy sauce.

### VEGAN TEMPURA TACO 13.5

Sushi meets tacos! Two tacos made from nori and tempura, filled with sushi rice and vegan tuna.

### VEGAN BAO BUN 9

Crispy cauliflower Korean style. Served on a steamed bun with crunchy kimchi salad and vegan sriracha mayo.

### VEGAN PEANUTSOUP 9.5

A heartwarming bowl of soup packed with delicious Surinamese herbs and spices, featuring a tender skewer of tempeh.

### VEGAN RAMEN 14.5

Rich broth made with more than 15 different vegetables and miso. This ramen bowl is generously filled with noodles, nori, enoki mushrooms, and fresh vegetables.

## JUNGLE BITES

Available daily from 12:00

### RENDANG MINI CROQUETTES (3PCS) 7

Small croquettes filled with the famous Indonesian beef stew Rendang. Served per three with curry mayo. Trouble sharing? You can order a fourth croquette.

### VEGAN SAMOSA'S (3 PCS) 8

Crispy snack, filled with fragrant vegetables and oriental spices. Perfect as a bite or side dish, with a full, spicy curry flavor.

### TEMPURA SHRIMPS 9

6 crispy shrimp with homemade chili dip.

### TAKOYAKI 10

Japanese savory 'poffertjes' flavored with dashi and filled with octopus, ginger, spring onion, and bonito flakes.

### COLORFUL KRUPUK (VEGAN) 7

Colored cassava crackers with homemade sesame dip.

### SWEET POTATO FRIES 8.5

Crispy sweet potato fries with vegan mayonnaise.

## VEGAN DEPARTMENT

AVAILABLE FROM 17:00

### VEGAN DIM SUM 13

A delicious selection of fried and steamed bites, served in a steamer basket with soy sauce.

### VEGAN TEMPURA TACO 13.5

Sushi meets tacos! Two tacos made from nori and tempura, filled with sushi rice and vegan tuna.

### VEGAN BAO BUN 9

Crispy cauliflower Korean style. Served on a steamed bun with crunchy kimchi salad and vegan sriracha mayo.

### VEGAN PEANUTSOUP 9.5

A heartwarming bowl of soup packed with delicious Surinamese herbs and spices, featuring a tender skewer of tempeh.

### VEGAN BARA'S 11

Crispy Surinamese snack made with yellow split peas and spices. Served per two and filled with jackfruit massala, accompanied by a spicy mango chutney.

### VEGAN RAMEN 14.5

Rich broth made with more than 15 different vegetables and miso. This ramen bowl is generously filled with noodles, nori, enoki mushrooms, and fresh vegetables.

### THAI NOODLE SALAD 9

Thai noodle salad with carrot, cucumber, a fresh dressing, fresh herbs, and a crumble of nuts.

### ASIAN GREEN BEANS 9

Stir-fried green beans prepared Asian style.

## BAMBOO DISHES

AVAILABLE FROM 17:00

### DIM SUM 13

A delicious selection of fried and steamed small bites, served in a steamer basket.

### SALMON TATAKI 12.5

Briefly roasted salmon with homemade sesame dressing and a refreshing cucumber salad

### SALMON TEMPURA TACO 13.5

Sushi meets tacos! Two tacos made from nori and tempura, filled with sushi rice and smoked salmon.

### ZWAARDVIS CARPACCIO 13

Carpaccio made from swordfish. Served with smoked almond-miso dressing and sea beans.

### THAI NOODLE SALAD 9

Thai noodle salad with carrot, cucumber, a fresh dressing, fresh herbs, and a crumble of nuts.

### BAO BUN SHRIMP OF CHICKEN 9

Crispy shrimp or chicken Korean style. Served on a steamed bun with crunchy kimchi salad and sriracha mayo.

### CHICKEN BARA'S 11

Crispy Surinamese snack made with yellow split peas and spices. Served per two and filled with chicken massala, accompanied by a spicy mango chutney.

### BAMBOO BEEF STEAK 14

Tender beef steak served with spring onion, grilled sweet pepper, rice, and a delicious chimichurri sauce.

### TERIYAKI BEEF SPIESJES 13.5

Two deliciously seasoned grilled tenderloin skewers, glazed with our homemade teriyaki sauce and served with fried rice.

### TSUKUNE 13

Two soft and tender skewers of seasoned chicken mince, glazed with our homemade teriyaki sauce. A third skewer can be ordered if desired.

### STICKY IBERICO RIBFINGERS 14.5

Slow-cooked rib fingers (boneless ribs) prepared Indonesian style, infused with lime leaf, lemongrass, and ginger flavors. Served with pickled vegetables and corn.

### ASIAN GREEN BEANS 9

Enjoy a wok dish with stir-fried green beans prepared Asian style. A delicious side dish that perfectly complements your meal.

### RAMEN NOODLE SOUP 14.5

Indulge in our richly filled noodle soup with miso, nori, spring onion, carrot, a tasty egg, and chashu (marinated pork). A heartwarming bowl full of flavors.

### PEANUTSOUP 9.5

A heartwarming bowl of soup packed with delicious Surinamese herbs and spices, featuring a tender skewer of chicken thigh.

## SWEET STUFF

AVAILABLE FROM 17:00

### PASSIEVRUCHT BAVAROIS TART 8

Perfect with coffee or as a dessert: passion fruit bavaois tart.

### PORNSTAR CRÈME BRÛLÉE 9.5

Experience the perfect combination of creaminess and freshness with our homemade crème brûlée, enriched with the delicious taste of passion fruit. Enjoy every spoonful, served with a scoop of vanilla ice cream.

### PANDAN BABA 9.5

Be enchanted by our homemade Pandan cake, infused with the delightful Bandoeng '22 Pandan liqueur. A flavor sensation with raisins, coconut ice cream, and a hint of grapefruit.

### BUENO TIRAMISU 9.5

Discover the ultimate indulgence: Kinder Bueno meets Tiramisu. This divine combination is a true feast for your taste buds. To complete the experience, treat yourself to an Espresso Martini.

### APPLE GYOZA 9.5

Crispy gyoza filled with deliciously sweet apples. A flavorful treat, served with homemade Pandan ice cream. A perfect combination of textures and flavors.

### CHURROS 9

Enjoy the classic taste of our crispy churros, sprinkled with cinnamon sugar and served with an irresistible chocolate dip. A sweet temptation you can't get enough of.

### VEGAN CHOCOLATE CARAMEL CARRÉ 9.5

Attention chocolate lovers! Our Vegan Chocolate Caramel Carré is not only vegan but also gluten-free and free from refined sugars. Be surprised by this rich delicacy without guilt.

### TROPICAL SCOOP 4.5

Choose a scoop of ice cream in your favorite flavor: mango (vegan), forest fruits (vegan), pandan, vanilla, or coconut.

## 9 HIGH COCKTAIL Available from 12:00

### HIGH COCKTAIL 52,25 P.P

Looking for the ultimate indulgence? Treat yourself to a High Cocktail! This arrangement includes three rounds, each served with a dish and a matching cocktail. Of course, we can also create a High Mocktail and/or vegan arrangement.