

## BAMBOO DISHES

### TROPICAL TREAT VARIABLE

Our rotating creation of the moment — fresh, surprising, and always with a Bamboo twist. Ask us for today's special!

### DIM SUM 13

A varied mix of steamed and crispy fried Asian appetizers, such as gyoza and crunchy rolls. Served in a traditional steamer basket with matching dipping sauce.

### SALMON TATAKI 14

Lightly seared salmon with homemade sesame dressing and a refreshing cucumber salad.

### SALMON TEMPURA TACO 14.5

Sushi meets taco's! Two tacos made from nori and tempura, filled with sushi rice and smoked salmon. Still hungry? You can always order a third taco.

### TAKOYAKI 11.5

Savory Japanese octopus balls seasoned with dashi and spring onion. Topped with paper-thin, "dancing" bonito flakes.

### BAO BUN SHRIMP OR CHICKEN 9.5

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

### CHICKEN BARA'S 11.5

Two golden-fried snacks made from ground yellow split peas, subtly seasoned with Surinamese spices. A unique cross between a savory donut and a light fritter, filled with chicken masala and served with a tangy mango chutney.

### BAMBOO BEEF STEAK 15

Grilled tender bavette with homemade chimichurri. Served with grilled bell peppers, spring onion, and rice.

### TERIYAKI BEEF SKEWERS 14.5

Two seasoned beef tenderloin skewers from the grill, glazed with homemade teriyaki sauce and served with fried rice. It is possible to order a third skewer.

### TSUKUNE 13.5

Two tender chicken mince skewers, generously glazed with our homemade sweet teriyaki sauce. Topped with crispy fried onions for an extra crunch.

### STICKY IBERICO RIBFINGERS 15.5

Slow-cooked boneless ribs prepared Indonesian-style with flavors of lime leaf, lemongrass, and ginger. Served with coleslaw and corn.

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### RAMEN NOODLE SOUP 14.5

Treat yourself to our hearty noodle soup with miso, nori, spring onion, carrot, a flavorful egg, and chashu. A heartwarming bowl full of flavor.

### PEANUTSOUP 9.5

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

### THAI NOODLE SALAD (VEGAN) 9.5

Thai rice noodle salad with carrot, cucumber, a fresh dressing, and fresh herbs.

### ASIAN GREEN BEANS (VEGAN) 9

Stir-fried Asian-style green beans. A delicious side dish that pairs perfectly with your meal.

## VEGAN DEPARTMENT

### VEGAN DIM SUM 13

A varied mix of steamed and crispy fried Asian appetizers, such as gyoza and crunchy rolls. Served in a traditional steamer basket with matching dipping sauces.

### VEGAN TEMPURA TACO 14.5

Sushi meets taco's! Two tacos made from nori and tempura, filled with sushi rice and vegan tuna. Still hungry? You can always order a third taco.

### VEGAN BAO BUN 9.5

Crispy Korean-style cauliflower. 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 tempeh skewer.

### VEGAN BARA'S 11.5

Two golden-fried snacks made from ground yellow split peas, subtly seasoned with Surinamese spices. A unique cross between a savory donut and a light fritter, filled with jackfruit masala and served with a tangy mango chutney.

### VEGAN RAMEN 14.5

Rich broth prepared with various vegetables, kombu, and miso. This ramen bowl is packed with noodles, nori, enoki, and fresh vegetables.

## HIGH COCKTAIL

### HIGH COCKTAIL 59 P.P.

Looking for the ultimate treat? Let us pamper you with our High Cocktail experience! This arrangement consists of three rounds, each featuring a delicious dish paired with a matching cocktail.

Mocktail and/or Vegan options available.

Please note: We unfortunately cannot accommodate allergies for this specific arrangement.

## SWEET STUFF

### PASSIONFRUIT BAVAROIS 7.5

Perfect with coffee or as a dessert: a delightful passion fruit bavarois tartlet.

### PORNSTAR CRÈME BRÛLÉE 11

Experience the perfect balance of creamy and fresh with our homemade crème brûlée, infused with the iconic flavor of passion fruit. Served with a scoop of vanilla ice cream.

### PANDAN BABA 10.5

Be enchanted by our homemade Pandan cake, soaked in delicious Bandoeng '22 Pandan liqueur. A flavor sensation featuring raisins, coconut ice cream, and a hint of grapefruit.

### BUENO TIRAMISU 10.5

The ultimate indulgence: Kinder Bueno meets Tiramisu. A true party for your taste buds. Tip: Pair it with an Espresso Martini to complete the experience!

### APPLE GYOZA 10

Crispy Asian-style apple fritters filled with sweet apples. Served with our homemade pandan ice cream for a perfect combination of textures and flavors.

### CHURROS 9

Enjoy the classic taste of our crispy homemade churros, dusted with cinnamon sugar and served with an irresistible chocolate dip.

### VEGAN CHOCOLATE CARAMEL CARRÉ 10.5

Attention chocolate lovers! This treat is not only vegan but also gluten-free and free from refined sugars. Pure indulgence without the guilt.

### TROPICAL SCOOP 4.5

Choose a scoop of your favorite flavor: Mango (vegan), Forest Fruits (vegan), Pandan, Vanilla, or Coconut.