

# Welcome to Bamboo Garden Restaurant

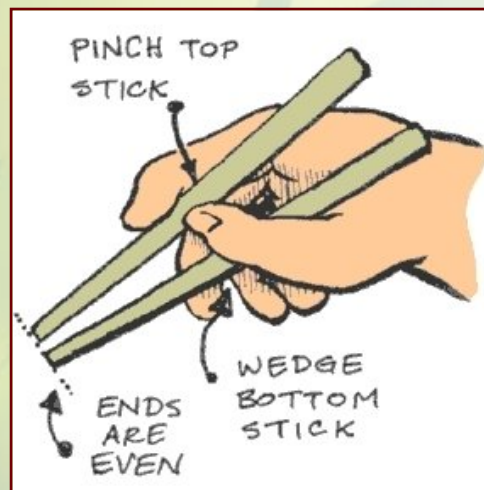
Asian eating style is a sharing one, signifying their belief that food is an important part of social life.

As Confucius said, "To share your happiness among others is greater than to be happy alone."

To this end, our dishes have been prepared to be shared amongst the diners. As for how much food to serve, have a number of dishes roughly equal to the number of people that will be eating.

The idea is to choose a dish which is different to the others in your group. This dish will be placed in the centre of the table. Rice is ordered separately. Now you have a variety of dishes to eat from.

The Chopsticks – you need a bit of skill to eat with, but it is a fun change of pace. Try them first as practice definitely makes perfect! If you are not comfortable with using them, however, there are knives and forks available.



*We trust you will enjoy  
your time with us*

# Starters

## SOUP

1. Japanese Miso Soup with Tofu and Wakame Seaweed (v) \$8.50
2. Won Ton Dumpling Soup \$11.00
3. Chicken & Sweet Corn Soup \$8.50
4. Chinese Hot & Sour Soup \$12.00
- T1. Tom Yum Prawn Soup (GFA) \$16.00
- T2. Tom Yum Chicken Soup (GFA) \$14.00
- T299. TomKra Gai Soup \$14.00  
*An exotic Thai soup mad from galangal, lemongrass, mushrooms and Tomato simmered in a coconut milk base and comes with chicken.*
400. Shitake Mushroom Pork Ribs Soup \$16.50  
*Served in Hot Pot*



C1



4



2



400

## APPETIZERS - CHINESE

- C1 Hoi Jor (6 pcs.) \$13.50  
*Deep Fried Chicken & Potato wrapped in Tofu Skin*
5. Combination Platter for Two \$22.50  
(#6x4p, #7x2p & #12x2p)
6. Deep Fried Won Tons (6) \$12.00  
*with Sweet & Sour Sauce*
7. Deep Fried Vegetarian Spring Rolls (2) (v) \$10.00
8. Corn Fritters (4) (v) \$10.50
9. Ha Gao Steamed Prawn Dumplings (4) \$13.00
10. Pan Fried Pork Dumplings (6) \$13.00
11. Japanese Edamame Salted Bean (GFA) (v) \$9.50
12. Steamed Sui Mai Pork Dumpling (4) \$12.00
- 12a. Steamed Prawn & Pork Dumpling (4) \$13.00
13. Prawn Crackers \$8.00
- 59b. Crispy Squid with Salt & Pepper \$14.00



9



10



12



## APPETIZERS - THAI

- |        |   |         |
|--------|---|---------|
| T3.    | Thai Combination Platter for Two )<br>(#T7x2p, #T8x2p and #T9x2p)   | \$22.00 |
| T4.    | Thai Vegetarian<br>Fresh Spring Rolls (2) (GFA) (V)   | \$13.00 |
| T5.    | Thai Roast Duck Fresh Spring Rolls (2)  | \$16.00 |
| T6.    | Golden Tiger Prawns<br>with Sweet Chilli Sauce (6)  | \$11.00 |
| T7.    | Thai Fish Cake<br>with Sweet Chilli Sauce (4) (GFA)   | \$12.00 |
| T8.    | Crispy Cream Cheese Rolls (3)   | \$10.00 |
| T9.    | Chicken Kebabs with Satay Sauce (2) (GFA)   | \$11.00 |
| T100.  | Thai Chicken Curry Puffs (3)  | \$11.00 |
| T101.  | Roti Duck<br><i>Aromatic duck served on fragrant Roti, topped with cucumber, spring onions, shallots, and our Chef's special sauce.</i>                 | \$16.00 |
| T101B. | Roti BBQ Pork   | \$14.00 |
| T101C. | Roti Crunchy Chicken  | \$14.00 |
| T102.  | Paratha Duck<br><i>Fragrant duck with slivers of carrot, spring onion and cucumber wrapped in Partha, and topped with a delicious Thai Atchar sauce</i> | \$16.00 |
| T103.  | Deep Fried Chicken Wing<br>with Chilli Sauce (6)  | \$12.00 |



T8



T100



T102



T103



12a



T101



T6

23a. **Combination Meat Platter**

*Duck + Crispy Pork + BBQ Pork served with Hoisin Sauce*

*Originally a special for Chinese new year, but it was so popular, it's here to stay! Good to Share.*

\$35.00



## Poultry

14. Lots & Lots of Chilli Chicken \$26.50

**VERY HOT** - with bite of chilli **or**

**MILD** - WITHOUT a bite of Chilli

15. Chicken with Seasonal Vegetables in Oyster Sauce (GFA) \$24.00

16. Kung Po Chilli Chicken \$25.00  
*Stir fried chicken with diced cucumber, carrots and roasted peanuts in a sweet and spicy sauce*

17. Deep-fried Chicken \$25.50  
-with Lemon Sauce OR  
-with Sweet & Sour Sauce

18. Chicken Home-made Satay Sauce and Vegetable (GFA) \$25.50

19. Orange Chicken \$26.00

20. Chicken with Mushroom, Bamboo Shoots and Cashew Nuts (GFA) \$25.50

21. Aromatic Chicken with Asian Greens & Shi-take Mushrooms \$25.00

22. Steamed Spicy Mala Chicken \$26.00  
*Tender poached chicken (bone in) in a SPICY Szechuan chilli oil sauce.*

22a. Hainan Ginger Chicken \$26.00  
*Tender poached chicken (bone in) in a ginger spring onion and soy, sauce.*

23. Cantonese Style Roast Duck with Hoisin sauce \$32.50





# Pork

24. Szechuan Twice cooked Pork Belly \$25.50  
*Boiled pork belly, stir fried in ginger garlic chilli bean paste with cabbage*
26. Dom Pou Rou \$27.00  
*Succulent pork belly gently braised in sweet soy, served on steamed broccolis.*
27. Sweet & Sour Pork with Pineapple \$26.00
28. Pork with Seasonal Vegetables in Oyster Sauce \$25.00
29. Deep Fried Crispy Shredded Pork in Chilli Bean Paste (mild) \$26.00
30. Ginger Pork with Wood Ear Mushroom, Cashews & Vege (GFA) \$26.00
80. Pork Spare Ribs with Black Bean Sauce \$26.00



# Rice

- |       |   | (S)     | (M)     |
|-------|---|---------|---------|
| 69.   | Combination Fried Rice (GFA)                        | \$15.00 | \$22.00 |
| 70.   | Steamed Rice (GFA)                                  | \$5.00  | \$10.00 |
| 71.   | BBQ Pork Fried Rice (GFA)                           | \$14.00 | \$21.00 |
| 72.   | Chicken Fried Rice (GFA)                            | \$14.00 | \$21.00 |
| 73.   | Beef Fried Rice (GFA)                               | \$14.00 | \$21.00 |
| 74.   | Shrimp Fried Rice (GFA)                             | \$14.00 | \$21.00 |
| T200. | Ginger Fried Rice with Prawns (GFA)                 | \$18.00 | \$28.00 |
| T201. | Ginger & Garlic Fried Rice (GFA) (Chicken, or Beef) | \$15.00 | \$24.00 |



# Chinese

## BEEF & LAMB

31. Beef & Seasonal Vegetables (GFA) \$24.00
32. Orange Beef with Crushed Cashews \$26.50  
*Tenderised beef rump coated in crushed cashews and stir fried in a zesty sweet sauce.*
33. Beef & Vegetables with Creamy Satay Sauce (GFA) \$25.00
35. Beef with Vegetables in Black Bean Sauce \$25.00
36. Beef with Cashew Nuts & Vegetables (GFA) \$26.50
37. Szechuan Hot & Crispy Deep Fried Beef (Mild) \$26.00
38. NZ Lamb with Ginger & Spring Onion in Spicy Sauce (GFA) \$28.50



## NOODLES

- HK. Hokkien Style Stir Fried Egg Noodles w/ BBQ Pork & Shrimp \$25.50
- HK2 Hokkien Stir Fried Noodles with Chicken \$25.50
- HF. Ho Fun Beef Noodles (GFA) \$25.00  
*Stir-fried flat ribbon rice noodles with beef & vegetables*
43. Beef Chow Mein \$25.00
44. BBQ Pork Chow Mein \$25.00
45. Chicken Chow Mein \$25.00
46. Combination Chow Mein \$27.00
- 501c Sesame Egg Noodles with Chicken \$25.00





# Chinese

## VEGETARIAN

60. Buddha's Delight (GFA) \$24.00  
*Cabbage, shi-take mushrooms and assorted vegetables, stir fried with vermicelli noodles and Tofu*
61. Vegetable Chow Mein with Mushrooms \$23.50
62. Stir-fried Assorted Vegetables (GFA) \$21.50
63. Aromatic stir-fried Asian Greens \$24.00  
with shi-take Mushrooms & Oyster Sauce
64. Spicy Ma Po Tofu with / without Meat \$25.50

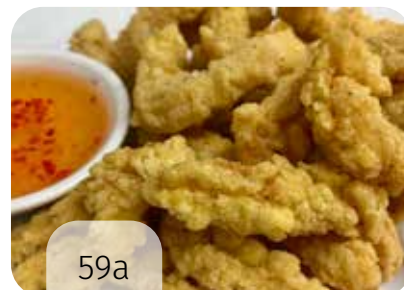


## SEAFOOD

48. Tempura Tiger Prawns with Candied Walnut (10 Pcs) \$31.50  
*Crispy prawns with crunchy toffeed walnuts and melon ball in a creamy house sauce. Absolutely a must-try.*
49. Garlic Tiger Prawns with Seasonal Vegetables in Oyster Sauce (10 Pcs) \$29.50  
*Beautiful combination of bouncy prawns and seasonal vegetables.*
50. Pan Fried Scallops (10 Pcs) (GFA) \$30.50  
*served with lemon, chilli and garlic Sauce*
51. Combination Seafood Treasure Basket \$33.50  
*King Prawns, scallops, blue cod & squids stir fried in a flavourful sauce, then nestled into a crunchy basket.*
52. Garlic Scallops (10 Pcs) with Seasonal Vegetables in Oyster Sauce \$30.50
53. Steamed Blue Cod Fillet \$30.50  
*with plum sauce spring onions & shitake mushroom*
55. NZ Hoki Fish \$26.50  
-with Lemon Sauce OR  
-with Sweet and Sour Sauce



56. Blue Cod Fillet Symphony (GFA) \$31.50  
Served with Chefs original dressing, Lavishly poured onto the dish creates magical harmony. Chilies can be added to your liking
58. Garlic Squid with Seasonal Vegetables \$27.50
59. Deep Fried Hot & Crispy Squid (Mild) \$26.50  
Crunchy julienned squid stirred through a spicy sauce.
- 59a Crispy Squid with Salt and Pepper \$26.50



## EXTRAS

- EFRB. Small Egg Fried Rice (GFA) \$9.00
- 501B. Small Pan Fried Noodles \$9.00
- 62B. Small Stir Fried Vegetables (GFA) (V) \$10.00
806. Chips \$8.50
- RT. Roti \$6.00
- CN. Cashew Nuts \$6.00
- CR. Coconut Rice \$7.00



## Hot Plate

39. Sizzling Genghis Khan \$31.00  
Mongolian style lamb and spring onion stir fried in med spicy sweet sauce.
47. Sizzling Black Pepper Tiger Prawns \$32.50  
Juicy King Prawns in a Black Pepper Sauce
65. Sizzlng Beef Fillet in Bamboo Garden Special Sauce \$32.50
- T67. Sizzling Blue Cod with Black Pepper Sauce \$32.50
68. Sizzling Hot & Spicy Singapore Noodles with Pork & Shrimp (GFA) (Mild) \$26.50



- T300. Sizzling Crispy Pork \$29.00**  
with vegetables and whisky sauce
- T301. Sizzling Satay Noodles with Chicken \$27.00**
- T302. Sizzling Roasted Chilli Duck \$35.50**
- J1. Sizzling Salmon Teppan-Yaki with Noodles \$34.00**





# Thai

Please note all our curry pastes contains shrimp paste

T10 Slow Cooked Lamb Shank \$29.00  
*with creamy panang curry sauce and crushed cashew nuts.*

T11 Braised Pork Belly  
with Red Curry & Pineapple (GFA) \$26.50

T12 Roasted Duck Red Curry with Vegetables \$32.50

T13 Massaman Beef Curry (GFA) \$26.50  
*Tender beef slowly cooked in creamy coconut mussaman curry sauce with potatoes*

T14 Green Curry  
-Chicken, Beef, or Tofu (GFA) \$26.50  
-Crispy Pork \$28.00  
-Crunchy Chicken \$28.00  
-Prawns / Lamb Fillet \$31.50

T15 Red Curry  
-Chicken, Beef, or Tofu (GFA) \$26.50  
-Crispy Pork \$28.00  
-Crunchy Chicken \$28.00  
-Prawns / Lamb Fillet \$31.50

T16 Chu Chee Blue Cod Fillet (GFA) \$30.50  
*Crispy fish fillet topped with creamy coconut red curry sauce and basil*

T17 Panang Curry with Basil  
-Chicken, Beef, or Tofu (GFA) \$26.50  
-Crispy Pork \$28.00  
-Crunchy Chicken \$28.00

## ALL ABOVE CURRY DISHES ARE SERVED WITH RICE

T18 Nam Tok Thai Grilled Beef Salad (GFA) \$27.00  
*A mouth watering slice of tender beef tossed with onion, tomato, cucumber and mint in a spicy lime dressing.*

T18c Larb Kaai Kob;  
Crunchy Chicken Thai Spicy Salad \$27.00

T19 Thai stir fried Basil & Chilli (GFA)  
-Chicken, Beef, or Tofu (GFA) \$26.50  
-Crispy Pork \$28.00  
-Crunchy Chicken \$28.00  
-Prawns / Lamb Fillet \$31.50



T10



T14



T15



T16



T18



T18c

- T20 Stir Fried Ginger & Vegetables (GFA)  
 -Chicken, Beef, or Tofu (GFA) \$26.50  
 -Crispy Pork \$28.00  
 -Crunchy Chicken \$28.00  
 -Prawns \$31.50



- T21 Chicken with Roasted Chillies,  
 Cashews & Vegetables \$26.00



- T22 Crunchy Chicken \$27.00  
 -With Sweet Soya Sauce **OR**  
 -With Creamy Coconut Curry Sauce with rice

- T23 Blue Cod with Sweet Chilli Sauce \$31.00

- T24 Duck Fillet with Thai Sweet Palo Sauce \$31.50

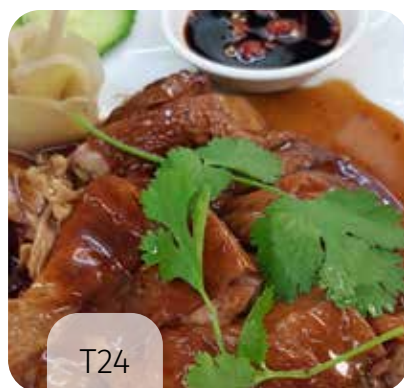
- T25 Roasted Duck Salad \$31.00  
*Shredded roasted duck tossed with fresh ginger, onions,  
 celery, carrots, and mixed greens in a spicy lime dressing.*



- T27 Very Angry Duck (served with rice) \$31.50  
*Stir fried duck with a perfect combination of Thai herbs and  
 hot chilli, served on a bed of steamed vegetables.*

- T27b Very Happy Duck \$32.50  
*A slice of deep fried duck glazed with sweet soya sauce, served  
 on a bed of steamed vegetables*

- T28 Phad Thai Noodles  
 -Chicken, Beef, or Tofu (GFA) \$25.00  
 -Crispy Pork \$26.50  
 -Crunchy Chicken \$26.50  
 -Prawns \$30.00



- T29 Phad Si Ew Noodles  
*Stir fried rice noodles with egg & vegetables in black soya  
 sauce*

- Chicken, Beef, or Tofu (GFA) \$25.00  
 -Crispy Pork \$26.50  
 -Crunchy Chicken \$26.50  
 -Prawns \$30.00



- T30 Drunken Noodles  
*Stir fried rice noodles with vegetables in black soy sauce with  
 hints of basil and chilli.*

- Chicken, Beef, or Tofu (GFA) \$25.00  
 -Crispy Pork \$26.50  
 -Crunchy Chicken \$26.50  
 -Prawns \$30.00



- T31 Pork Spare Ribs  
 with Sweet Tamarind Chilli Sauce \$26.00



- T32 Thai Spicy Fried Rice (Chicken, Beef, or Tofu) with Garlic & Thai Herbs (GFA) \$24.00
- T33 Crunchy Chicken with Creamy Green Curry Sauce \$27.00  
*on top of egg noodles*
- T34 Heavenly Wok (Chicken or Beef) \$26.50  
*Sweet and tender. served with fresh vegetables.*
- T35 Rama Curry served with rice  
*Creamy peanut red curry sauce with Thai herbs and vegetables*
- Chicken, Beef, or Tofu \$27.00
  - Crispy Pork \$28.50
  - Crunchy Chicken \$28.50
  - Prawns \$32.00
- T36 Thai Clay Pot with Ginger, Prawns, Pork Belly & Glass Noodle \$31.00
- T37 Seua Rong Hai - Crying Tiger Beef (GFA) \$27.00  
*Grilled marinated beef served with spicy sauce*
- T40 Angry Wok with Rice (GFA)  
*Stir fried with Thai herbs and hot chilli, served with vegetables.*
- Chicken, or Beef \$27.00
  - Prawns \$32.00



T40



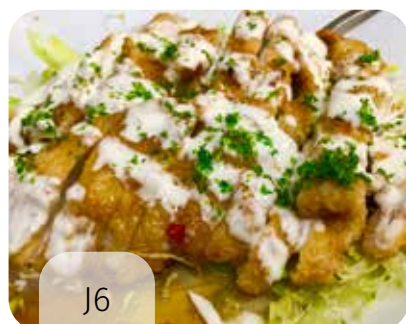
T36



J3



J5



J6



J9

## Japanese

- J2. Ginger Butter Salmon with Rice \$29.50
- J3. Teriyaki Chicken with Rice \$27.50
- J4. Japanese Beef Curry with Rice \$26.50
- J5. Sesame Salmon Salad with Orange sauce \$29.50
- J6. Nanban Chicken with Japanese style Tartar Sauce \$27.50
- J7. Nanban Blue Cod with Japanese Style Tartar Sauce \$32.50
- J8 Pan Fried Blue Cod with Chef's Special Sauce \$32.50
- J9 Chicken Katsu Curry \$27.50  
*served with Rice and Seaweed Salad*

## Group Menu 7-9 People

**\$55/person**

### SOUP

- Chicken & Corn soup

### APPETIZERS

- Pan Fried Scallop with Garlic Chilli Sauce
- Deep Fried Won Tons with Sweet & Sour Sauce
- Prawn Crackers

### MAINS

- Sizzling Fillet Steak w/ Special Bamboo Sauce
- Crunchy Chicken with Coconut curry sauce
- Ginger Pork with Wood ear Mushrooms
- Orange Beef w/ Crushed Cashews
- Phad Si Ew Noodles
- Cantonese Roast Duck w/ Hoisin Sauce
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

### DESSERT/BEVERAGES

- Ice Cream Sundae
- Tea or coffee

**\$47 /person**

### SOUP

- Chicken & Corn soup

### APPETIZERS

- Deep Fried Won Tons with Sweet & Sour Sauce
- Prawn Crackers

### MAINS

- Sizzling Genghis Khan Lamb
- Cantonese Roast Duck w/ Hoisin Sauce
- Thai Green Chicken Curry
- Hoki in Lemon Sauce
- Combination Chow Mein
- Crunchy Chicken with Coconut Curry Sauce
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

### DESSERT

- Ice Cream Sundae

**\$41/person**

### APPETIZERS

- Wontons w/ Sweet & Sour Sauce
- Prawn Crackers

### MAINS

- Chicken w/ Cashew Nuts and Vegetables
- Japanese Nanban Chicken
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Thai Massamam Beef Curry
- Sizzling Singaporean Noodles
- Hoki with Lemon Sauce
- Steamed Rice

### DESSERT

- Ice Cream Sundae

## Group Menu 10+ People

**\$52/person**

### SOUP

- Chicken & Corn soup

### APPETIZERS

- Pan Fried Scallop with Garlic Chilli Sauce
- Deep fried Won Tons with Sweet & Sour Sauce
- Prawn Cracker

### MAINS

- Sizzling Fillet Steak w/ Special Bamboo Sauce
- Crunchy Chicken with Coconut Curry Sauce
- Ginger Pork with Wood ear Mushrooms
- Orange Beef w/ Crushed Cashews
- Cantonese Roast Duck w/ Hoisin Sauce
- Phad Si Ew Noodles
- Sweet & Sour Pork
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

### DESSERT/BEVERAGE

- Ice Cream Sundae
- Tea or Coffee

**\$47 /person**

### SOUP

- Chicken & Corn Soup

### APPETIZERS

- Deep fried Wontons w/ Sweet & Sour Sauce

### MAINS

- Sizzling Genghis Khan Lamb
- Cantonese Roast Duck w/ Hoisin Sauce
- Thai Green Chicken Curry
- Sweet and Sour Pork w/ Pineapples
- Hoki in Lemon Sauce
- Crunchy Chicken with Coconut Curry Sauce
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

### DESSERT

- Ice Cream Sundae

**\$41/person**

### APPETIZERS

- Wontons w/ Sweet & Sour Sauce
- Prawn Crackers

### MAINS

- Thai Massamam Beef Curry
- Japanese Nan Ban Chicken
- Chicken w/ Cashew Nuts and Vegetables
- Combination Fried Rice
- Sizzling Singaporean Noodles
- Stir fried Seasonal Vegetables
- Sweet and Sour Pork
- Hoki in Lemon Sauce
- Steamed Rice

### DESSERT

- Ice Cream Sundae