

Lunch

m-f until 2:30 pm

SALADS 10

mango greens
mixed greens, arugula, red onion, cherry tomato, corn,
toasted almond, mango, goat cheese, sweet vinaigrette.

spicy thai*
mixed greens, red onion, thai basil, mandarin orange,
cucumber, sweet pepper, roasted peanut,
crispy rice noodles, spicy cilantro vinaigrette.

ADD: tofu 1 | chicken 2

lunch specials served with:
veg spring roll & soup of the day
choice of rice: steamed brown/white/veg/chicken fried rice
add hakka noodles veg/chicken \$4 extra

vegetable thai curry 10
red* / yellow

vegetable coin manchurian* 10
vegetable dumplings (cabbage, carrot, peas, cilantro)

paneer 11
manchurian* / szechwan**

saag paneer 11
cubed paneer, spinach puree, onion, tomato.

chana masala* 10
chickpeas, onion, tomato, cilantro, indian spices.

sweet & sour chicken 11
white chicken, mixed vegetables, pineapple, strawberry.

chicken manchurian* 11
chicken, cilantro, red onion, green chili, celery,
(white chicken for \$1 extra)

kung pao chicken* 11
chicken, bell pepper, water chestnut, peanut,
(white chicken for \$1 extra)

chicken thai curry 11
red* / yellow

chicken butter masala* 11
chicken strips, onion, tomato, butter, cream, indian spices.

szechwan chicken** 11
chicken, szechwan peppercorn, bell pepper, red onion, mushroom, dry red chili.

sambal lamb** 12
lamb, onion, celery, chili, garlic, sambal.

mapo tofu lamb* 12
ground lamb, steamed tofu, szechwan peppercorn, green onion.

mongolian beef 11
beef, caramelized red onion, crispy rice noodle.

black pepper beef* 11
beef, bell pepper, red onion, green onion, crushed black pepper.

fish manchurian* 12
tilapia fillet, cilantro, red onion, green chili, celery.

chili shrimp** 12
shrimp, green chili, bell pepper, red onion.

A La Carte

SOUPS

vegetarian
cup | bowl

veg samosa soup v 6

vegetable sweet corn GF/V 4/12

hot & sour* v 4/12

tom yum** GF/V 4/12

non vegetarian
cup | bowl

egg drop GF 4

chicken sweet corn GF 5/15

chicken hot & sour* 5/15

chicken tom yum** GF 5/15

SALADS 10

mango greens GF
mixed greens, arugula, red onion, cherry tomato, corn,
mango, toasted almond, goat cheese, sweet vinaigrette.

spicy thai* GF/V
mixed greens, red onion, thai basil, mandarin orange,
cucumber, sweet pepper, roasted peanut, crispy rice noodle,
spicy cilantro vinaigrette.

add: tofu 1 | chicken 2

DUMPLINGS 6

momos (3 pcs)
butter masala | steamed | fried

vegetable | chicken | lamb

chicken tom yum dumplings (3 pcs)

MAINS

vegetarian

chana masala* GF 12
chickpeas, onion, tomato, cilantro, indian spices.

yellow daal tadka* GF/V 12
moong daal, garlic, green chili, onion, cilantro, spices.

dum aloo* GF 13
baby potato, tomato, onion, ginger, garlic, spices.

saag paneer GF 14
cubed paneer, spinach puree, onion, tomato.

*paneer 14
manchurian* | szechwan**

mapo tofu* v 13
steamed tofu, szechwan peppercorn, green onion.

*vegetable coins v 13
vegetable dumplings (cabbage, carrot, peas, cilantro)
manchurian* | szechwan**

vegetable thai curry GF/V 13
red* | yellow

cauliflower manchurian v 13
battered cauliflower, cilantro, red onion, green chili, celery.

non vegetarian

chicken butter masala* GF 15
chicken strips, onion, tomato, butter, cream, indian spices.

kadhai chicken** GF 15
diced chicken, tomato, bell pepper, red onion, spices.

spicy mango chicken* 16
white chicken, mango, bell pepper, white onion.

sweet & sour chicken 15
chicken, mixed vegetables, pineapple, strawberry.

chicken thai curry GF 15
red* | yellow

chicken manchurian 14
chicken, cilantro, red onion, green chili, celery,
(white chicken for \$1 extra)

*szechwan chicken** 14
chicken, szechwan peppercorn, bell pepper, red onion,
mushroom, dry red chili,
(white chicken for \$1 extra)

*chili chicken** 14
chicken, green chili, bell pepper, red onion,
(white chicken for \$1 extra)

kung pao chicken 14
chicken, bell pepper, water chestnut, peanut,
(white chicken for \$1 extra)

mapo tofu lamb* 18
ground lamb, steamed tofu, szechwan peppercorn,
green onion.

sambal lamb** 18
lamb, onion, celery, chili, garlic, sambal.

5 spice lamb* 18
lamb, leek, cilantro, red onion, five spice powder.

black pepper beef* 15
beef, bell pepper, red onion, green onion,
crushed black pepper.

mongolian beef 15
beef, caramelized red onion, crispy rice noodle.

peppercorn sirloin** 17
beef, szechwan peppercorn, dry red chili, chili oil.

fish manchurian 16
tilapia fillet, cilantro, red onion, green chili, celery.

spinach fish 16
tilapia fillet, spinach, garlic, ginger.

*chili shrimp** 19
shrimp, green chili, bell pepper, red onion.

volcano shrimp** 19
shrimp, mushroom, chili paste, crispy rice noodle.

BEGINNINGS

vegetarian

veg samosa (2 pcs) v 5
potato, peas, spices, filo.

spring rolls (3 pcs) v 6
cabbage, carrot, bell pepper.

pan fried chili paneer* 12
paneer, bell pepper, red onion.

paneer tacos (3 pcs)* 12
crumbled paneer, carrot, cabbage, mexican & goat cheese,
sriracha ranch, crispy shell.

paneer 65* 12
cubed paneer, curry leaf, bell pepper, red onion, dry red chili,
cumin, mustard seed.

crispy chili baby corn* v 9
baby corn, red onion, green chili.

beijing cauliflower* v 9
unbattered cauliflower, fresh & dry red chili, black bean,
garlic, red onion, green onion.

chinese bhel* v 9
crispy noodle, red onion, cucumber, tomato,
(room temperature)

raw mango salad* v 8
green mango, bell pepper, red onion, cilantro, cashew,
(room temperature)

non vegetarian

chicken spring rolls (3 pcs) 7
minced chicken, galangal, spices.

chicken tacos (3 pcs)* 12
white chicken, carrot, cabbage, mexican & goat cheese,
sriracha ranch, crispy shell.

wings of heaven (6 pcs)* 12
chicken wings, bell pepper, red onion, green onion,
dry red chili.

chicken 65* 12
chicken, curry leaf, bell pepper, red onion, dry red chili, cumin,
mustard seed.

roti kanai (chicken) + dip* 6
bone-in chicken curry, potato, malaysian paratha.

keema (lamb) + paratha* 9
ground lamb, peas, onion, tomato, cilantro.

pan fried chili fish* 12
tilapia fillet, bell pepper, red onion.

shrimp pepper salt (6 pcs)* GF 13
shrimp, green onion, red onion, green chili, black pepper.

RICE

all dishes are prepared
with aromatic basmati rice

steamed white or brown rice GF 3

garlic blue fried rice GF/V 7
long grain rice, fried garlic, blue flower extract.

jeera rice GF 7
basmati rice, cumin, butter.

veg biryani GF 13
carrot, peas, cauliflower, beans, spices.

chicken biryani GF 14
chicken, egg, spices.

paneer/chicken 65 fried rice* 13
spicy chicken/paneer, curry leaves, indian spices, dry red chili.

fried rice
carrot, bell pepper, cabbage, green onion.

szechwan fried rice**
bell pepper, cabbage, carrot, green onion.

burnt garlic chili fried rice* GF
golden fried garlic, crushed dry red chili.

vegetable V 12 | chicken 13 | shrimp 14
mixed (chicken | lamb | shrimp) 14

NOODLES

street side chow mein*
thin eggless noodle, shredded vegetables,
green chili sauce.

lo mein
eggless thin noodle, shredded vegetables.

hakka noodles
thin eggless noodle, shredded vegetables, napa, celery.

american chopsuey
crispy thin eggless noodle, shredded vegetables, sweet & sour.

singapore rice noodle* GF
rice noodle, shredded vegetables, dry red chili, curry oil.

vegetable V 13 | chicken 14 | shrimp 15
mixed (chicken | lamb | shrimp) 15

BREAD 2

malaysian paratha

naan
butter | plain

ENDINGS 6

fried ice cream
vanilla ice cream, egg, bread crumb.

chocolate spring rolls (2 pcs)
chocolate, cashew nut, crispy, vanilla dip.

date wontons with ice cream (6 pcs)
date mixture, powdered sugar, vanilla ice cream, crispy.

KIDS 6

veg hakka noodles v

veg fried rice v

french fries v

chicken nuggets (6 pcs)

happy meal
(4 pc nuggets & fries)

*spicy **very spicy
*dry for \$1 extra GF = gluten free V = vegan
bamboo-gardens.com

INCHIN'S
BAMBOO GARDEN
pan asian cuisine