

A La Carte

SOUPS

} vegetarian
cup

manchow* v 5

vegetable sweet corn GF/V 4

hot & sour* v 4

} non vegetarian
cup

chicken sweet corn GF 5

chicken hot & sour* 5

chicken manchow* 6

BREAD 3

malaysian paratha

naan

butter | plain

MAINS

} vegetarian

•vegetable coins manchurian* v 14
vegetable patties, cilantro, red onion, green chili, celery.

vegetable yellow thai curry GF/V 14
mixed vegetables, thai yellow curry, coconut milk.

•cauliflower manchurian* v 14
battered cauliflower, cilantro, red onion, green chili, celery.

chana masala* GF 13
chickpeas, onion, tomato, cilantro, indian spices.

•paneer 15
szechwan** | manchurian*

saag paneer GF 15
cubed paneer, spinach puree, onion, tomato.

•szechwan tofu** v 14
cubed tofu, cabbage, mushroom, onion, bell pepper, chili
paste, soya sauce, szechwan peppercorn, dry red chili.

} non vegetarian

•chicken 14
szechwan** | manchurian*
(white chicken for \$1 extra).

sweet & sour chicken 14
white chicken, mixed vegetables, pineapple, strawberry.

chicken yellow thai curry GF 15
white chicken, thai yellow curry, coconut milk.

mongolian chicken 15
white chicken, caramelized red onion, crispy rice noodle.

•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)

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

•szechwan lamb** 19
lamb, cabbage, mushroom, onion, bell pepper, chili paste,
soya sauce, szechwan peppercorn, dry red chili.

black pepper beef* 16
beef, bell pepper, red onion, green onion,
crushed black pepper.

mongolian beef 16
beef, caramelized red onion, crispy rice noodle.

•fish manchurian* 17
sliced tilapia fillet, cilantro, red onion, green chili, celery.

•szechwan shrimp** 20
shrimp, cabbage, onion, bell pepper, chili paste,
soya sauce, szechwan peppercorn, dry red chili.

•chili shrimp** 20
shrimp, green chili, bell pepper, red onion.

BEGINNINGS

} vegetarian

spring rolls (3 pcs) v 7
cabbage, carrot, bell pepper.

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

crispy chili baby corn* v 10
baby corn, red onion, green chili.

chinese bhel* v 10
crispy noodle, red onion, cucumber, tomato,
(room temperature)

} non vegetarian

chicken spring rolls (3 pcs) 8
minced chicken, galangal, spices.

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

pan fried chili fish* 13
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

paneer/chicken 65 fried rice* 14
spicy chicken/paneer, curry leaves, indian spices,
dry red chili..

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

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

} vegetable V 13 | chicken 14 | shrimp 15
mixed (chicken | lamb | shrimp) 16

NOODLES

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

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

chili garlic noodle**
thin eggless noodle, shredded vegetables, garlic, chili.

} vegetable V 14 | chicken 15 | shrimp 16
mixed (chicken | lamb | shrimp) 17

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

INCH//N'S BAMBOO GARDEN
pan asian cuisine