

BAMBUS SET MENU

Only available for the entire table, however for a minimum of two

3 COURSES SET MENU

STARTER

TEMPURA SHRIMP

Deep fried tempura coated tiger prawns,
served with teriyaki sauce

MAIN COURSE

HONEY CHICKEN

Crispy chicken breast in garlic honey sauce and
topped with white sesame, served with jasmine rice

DESSERT

TIRAMISU

Classic Tiramisu cake with a coffee and marsala
wine syrup and a mousse of mascarpone, finished
with a chocolate velours

7.290 KR.PER.PERSON

4 COURSES SET MENU

STARTER

CRISPY LOBSTER

Deep fried breaded and peeled lobster, served
with teriyaki sauce

TASTY CHICKEN DUMPLINGS

Deep-fried handmade dumplings with chicken,
served with sweet chili sauce

MAIN COURSE

ROAST PEKING DUCK

Bambus Signature grilled premium Peking duck,
served with pancakes, cucumber and leeks with
a special Peking sauce

DESSERT

LAVA CAKE

French chocolat fondant cake with cream, served
with vanilla ice cream topped with chocolat sauce

8.990 KR.PER.PERSON

**ASIAN STYLE FOR SHARING WILL BE SERVED FOR
GROUP WITH 4 PERSON OR MORE**

STARTERS

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| 1. TEMPURA SHRIMP | | 2.590 KR. |
| Deep fried tempura coated tiger prawns, served with teriyaki sauce | | |
| 2. CRISPY LOBSTER | | 2.590 KR. |
| Deep fried breaded and peeled lobster, served with sweet chili sauce | | |
| 3. CRISPY SHRIMP | | 2.390 KR. |
| Deep fried shrimp, served with sweet chili sauce | | |
| 4. SHRIMP DUMPLINGS | | 2.590 KR. |
| Deep fried handmade dumplings with shrimp, served with teriyaki sauce | | |
| 5. TASTY CHICKEN DUMPLINGS | | 2.590 KR. |
| Deep-fried handmade dumplings with chicken, served with sweet chili sauce | | |
| 6. VEGETABLE DUMPLING |  | 2.290 KR. |
| Deep fried handmade dumpling with vegetable, served with sweet chili sauce | | |
| 7. VEGETABLE SPRING ROLL |  | 2.290 KR. |
| Deep fried handmade spring rolls with vegetable, served with sweet chili sauce | | |

MAIN COURSES

BAMBUS SIGNATURE

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| 8. ROAST PEKING DUCK | 9.990 KR. (HALF) |
| | GOOD FOR SHARING 2 PERSONS |
| | 16.990 KR. (WHOLE) |
| | GOOD FOR SHARING 4 PERSONS |
| | Extra Peking sauce 890 kr. |
| | Extra pancakes 890 kr. |



The world famous authentic Roast Peking Duck has finally arrived to Iceland. The ducks named after the Chinese capital Beijing is probably the most well known dish from Chinese cuisine around world.

Our master chef in Bambus is preparing each duck according to the rule of the original recipe with up to 48 hours long and complicated process and then using a special customized oven with which the duck is cooked until it takes on a beautiful golden brown color and the skin becomes crispy.

Crispy skin, juicy and tender meat with our house made Peking dipping sauce, served together with thinly sliced leeks, cucumbers and special pancakes, makes Peking duck recipe a perfect dish for all your senses.

ALL THE MAIN COURSES BELOW WILL BE SERVED WITH JASMINE RICE



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| 9. HONEY CHICKEN | | 3.690 KR. |
| Crispy chicken tossed in garlic-honey sauce and topped with white sesame | | |
| 10. KUNGPAO CHICKEN |  | 3.690 KR. |
| Stir fry chicken in kungpao chili sauce with fresh broccoli, cauliflower, carrot and topped with nut | | |




Little spicy



Vegetarian

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| 11. SATAY CHICKEN | | 3.790 KR. |
| Stir fry chicken in satay sauce with peppers, spring onions, water chestnuts, topped with chopped nuts | | |
| 12. HONG KONG PORK | | 3.690 KR. |
| Crispy pork tossed in a sweet and sour sauce with pineapple, peppers and water chestnuts, topped with white sesame | | |
| 13. PEPPER BEEF |  | 4.290 KR. |
| Stir fry beef in black pepper oyster sauce with peppers, spring onions, chestnuts | | |
| 14. CURRY LAMB | | 3.990 KR. |
| Stir fry lamb in curry sauce with broccoli, cauliflower, carrot, spring onions | | |
| 15. VEGAN TOFU |  | 3.590 KR. |
| Stir fry tofu in soy sauce with broccoli, cauliflower, carrot, baby corn | | |

NOODLES AND RICE

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| 16. SURF N´TURF | | 3.290 KR. |
| Stir fry rice noodles in oyster sauce with beef, tiger prawns, broccoli, peppers, baby corn, egg, topped with wasabi sesame | | |
| 17. BAMBUS SIGNATURE EGG NODDLE | | 2.890 KR. |
| Stir fry egg noodles in sweet soja sauce with chicken , green peppers, broccoli, cabbage, carrots, topped with black and white sesame | | |
| 18. SUPER VEGAN |  | 2.790 KR. |
| Stir fry rice soba noodles with chestnuts, tofu, cabbage, carrot and topped with black sesame and nut | | |
| 19. SEAFOOD RICE | | 3.290 KR. |
| Wok-fried Jasmine rice with soy sauce and tiger prawns, crab meat, green beans, peppers | | |
| 20. CHICKEN RICE | | 2.990 KR. |
| Wok-fried Jasmine rice with soy sauce and chicken, carrots, peppers | | |

DESSERT

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| 21. LAVA CAKE | | 2.490 KR. |
| French chocolat fondant cake with cream, serverd with vanilla ice cream and topped with chocolat sauce | | |
| 22. TIRAMISU | | 2.490 KR. |
| Classic Tiramisu cake with a coffee and Marsala wine syrup and a mousse of mascarpone, finished with a chocolate velours. | | |



Little spicy



Vegetarian