

## **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 in garlic honey sauce and topped  
with 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 and cream

**7.490 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 powder

**8.990 KR.PER.PERSON**

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

**STARTERS**

- 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. TASTY CHICKEN DUMPLINGS** **2.590 KR.**  
Deep-fried handmade dumplings with chicken, served with sweet chili sauce
- 4. VEGETABLE SPRING ROLL** **2.290 KR.**   
Deep fried handmade spring rolls with vegetable, served with sweet chili sauce

**MAIN COURSES**

**BAMBUS SIGNATURE**

- 5. ROAST PEKING DUCK** **9.990 KR. (HALF)**  
GOOD FOR SHARING 2 PERSONS  
Cooking time for Roast Peking duck is approximately 40-50 mins **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**

- 6. HONEY CHICKEN** **3.890 KR.**  
Crispy chicken tossed in garlic-honey sauce with fresh vegetables, topped with sesame
- 7. KUNGPAO CHICKEN** **3.890 KR.**   
Stir fry chicken in kungpao chili sauce with fresh vegetables, topped with peanuts
- 8. CURRY CHICKEN** **4.090 KR.**   
Chicken in homemade red curry sauce with onion, ginger, mixed spices and fresh vegetables

 Little spicy

 Vegetarian

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|-------------------------------|---|------------------|
| <b>9. SWEET AND SOUR PORK</b> |   | <b>4.090 KR.</b> |
|                               | Crispy pork tossed in a sweet and sour sauce with pineapple, peppers and onion, topped with sesame    |                  |
| <b>10. GREEN CURRY BEEF</b>   |                      | <b>4.590 KR.</b> |
|                               | Beef in homemade green curry sauce with onion, ginger, mixed spices and fresh vegetables              |                  |
| <b>11. YELLOW CURRY LAMB</b>  |                      | <b>4.290 KR.</b> |
|                               | Slow cooked lamb in homemade yellow curry sauce with onion, ginger, mixed spices and fresh vegetables |                  |
| <b>12. VEGAN TOFU</b>         |                      | <b>3.690 KR.</b> |
|                               | Stir fry tofu in vegetarian oyster sauce with broccoli, cauliflower, carrot                           |                  |

## NOODLES AND RICE

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|--|--|------------------|
| <b>13. BAMBUS SIGNATURE EGG NODDLE</b> |  | <b>2.990 KR.</b> |
|  | Stir fry egg noodles in soja sauce with chicken and vegetables, topped with sesame |                  |
| <b>14. SUPER VEGAN</b>                 |   | <b>2.890 KR.</b> |
|  | Stir fry egg noodles with tofu and vegetable mix, topped with sesame and peanuts   |                  |
| <b>15. SEAFOOD RICE</b>                |  | <b>3.390 KR.</b> |
|  | Wok-fried Jasmine rice with soy sauce, seafood mix and vegetables                  |                  |

## DESSERT

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|----------------------|--|------------------|
| <b>16. LAVA CAKE</b> |  | <b>2.490 KR.</b> |
|                      | French chocolat fondant cake with cream, serverd with vanilla ice cream and topped with chocolat powder                            |                  |
| <b>17. TIRAMISU</b>  |  | <b>2.490 KR.</b> |
|                      | Classic Tiramisu cake with a coffee and Marsala wine syrup and a mousse of mascarpone, finished with a chocolate velours and cream |                  |