A Selection of Appetisers served in a Bento Box

Kataifi Shrimp
Tamarind Sauce

Smoked Tuna Tataki
Sesame Seed and Coriander Crust with Chilli Lime Sauce

Yakitori Chicken
Harusame Salad

Sweet and Sour Beef Short Rib
Wasabi Potato Purée and Balsamic Vinegar

Enokitake Mushroom and Vegetable Stir-fry
Pistachios, Pine Nuts and Plum Sauce (v)

(v) – Denotes vegetarian choice

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.
Main Courses

Pan Seared Japanese Style Black Cod
Chilli Orange Noodles, Ginseng Honey and Black Sesame Vinaigrette

Malaysian Sambal Roast Chicken
Nasi Goreng, Sweet Chilli Tomato Chutney and Peanut Sauce

Mandarin Crispy Chilli Beef
Shiitake Mushrooms, Bok Choy, Broccoli and Egg Fried Rice

Miso Glazed Tofu and Stir-fried Lotus Root
Bok Choy, Edamame Egg Fried Rice and Szechuan Pepper (v)

A Selection of Asian Specialities
Sesame Prawn Toast
Californian Vegetable Maki Rolls
Prawn Shumai Dumpling
Steamed King Scallop with a Spiced Seafood Sauce
Soft Shell Crab with a Thai Basil, Szechuan Pepper and Sweet Chilli Sauce

Trio of Desserts

Sticky Rice with Diced Mango  Coconut Ice Cream
Kalamansi Lime and Chocolate Ganache  Chai Tea Semifreddo and Cocoa Nibs
Green Tea Sponge Cake  Banana Jam and Black Sesame Crumble
Bamboo offers Pan-Asian cuisine drawing on the influences of Japan, Singapore, Indonesia, Thailand and China.

Capture the spirit of Asia with our tantalising dishes, inspired by the many flavours of each region.

For a truly unique experience ask your Sommelier about our speciality sake pairings.
SAKE DISCOVERY FLIGHT  $22.00
Try a selection of specialty sake from Kobe’s renowned boutique brewery, Akashi-Tai.
Honjozo; Daiginjo; Junmai Daiginjo; Genmai Yamadanishiki; Shiraume Ginjo Umeshu (5 x 75ml)
All Sakes are available by the glass and served as a 180ml measure.

SPARKLING SAKE
Sparkling Junmai Ginjo, Akashi-Tai, Hyogo Prefecture, Japan - 300ml, 7% abv  BOTTLE  $22.50

WHITE WINE  250ML BOTTLE
Gewürztraminer Réserve, Cave de Hunawihr, Alsace, France  $15.75  $45.00
Pinot Gris, A to Z Wineworks, Oregon, USA  $17.50  $50.00
Riesling Kung Fu Girl, Charles Smith, Washington State, USA  $15.75  $45.00
Torrontés, Dominio de Toyo, Famatima Valley, Argentina  $11.50  $32.50

ROSÉ WINE  250ML BOTTLE
Mateus Rosé, Portugal  $10.50  $30.00

RED WINE  250ML BOTTLE
Merlot Velvet Devil, Charles Smith, Washington State, USA  $16.00  $46.00
Pinot Noir, Ribbonwood, Marlborough, New Zealand  $16.95  $48.50
Syrah Boom Boom, Charles Smith, Washington State, USA  $17.50  $50.00

PLUM INFUSED SAKE  75 ML BOTTLE
Shiraume Ginjo Umeshu, Akashi-Tai, Hyogo Prefecture, Japan (500ml)  $5.75  $35.00

ASIAN BEERS
Tiger (Singapore) - 330ml, 4.8% abv  $5.75
Asahi (Japan) - 330ml, 5% abv  $5.75
Tsingtao (China) - 330ml, 4.7% abv  $5.75

All wines by the glass are served as 250ml measures.
150ml measures are available on request.
All bar purchases are subject to a 15% service charge.