

# BAMI BAMI

*Please note a 10% surcharge on Sunday and 15% surcharge on public holidays applies.*



# REFRESH

## COCKTAILS

### BUBBLY CHAMBORD

Prosecco, Chambord, Boysenberry  
By Tomas G.

### SINGAPORE SLING

Beefeater Gin, Heering Cherry Liqueur, Dom Benedictine,  
Cointreau, Pineapple Juice

### THAI MOJO

Bacardi, Lime Juice, Ginger, Lime and Ginger Beer

### JAPANESE SLIPPER

Midori, Orange Liquor, Lime Juice

### IMPERIAL HARMONY

Paraiso Lychee, Malibu, Pineapple & Apple Juice, Fresh  
Mint, Topped with Soda

### CHERRY BLOSSOM MARGARITA

Tequila, Agave, Chambord, Lime Juice

### COCKTAIL OF THE WEEK

Please ask your server

## SPRITZ

### HUGO SPRITZ

Elderflower Liqueur, Mint, Prosecco, Soda

### APEROL SPRITZ

Aperol, Prosecco, Soda, Orange

\*Classic Spritz on Request

## BEER & CIDER

### 25 NATIONAL

Great Northern Super Crisp Lager 12.5

27 Ballistic Tropical Pale Ale 15.5

Ballistic Lager 15.5

25 Bulmers Original Cider 13.5

Brookvale Ginger Beer 17

26 Pure Blond Ultra Low 12.5

27 Balter Hazy Ale 16

James Squire 150 Lashes Pacific Ale 13.5

26 Green Beacon Windjammer IPA 15.5

### 30 INTERNATIONAL

Asahi Lager 13.5

20.5 Singha Lager 15.5

Corona Lager 13.5

20.5

### LIGHT & ZERO

Cascade Premium Light 14

Peroni Nastro Azzuro (0.0%) 11

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# WINES

## BUBBLES

	G	B
La Gioiosa Prosecco Organic DOC, Veneto, IT	15.5	72
G.H Mumm Grand Cordon Brut NV, Champagne, FR	34	195
Perrier-Jouet Grand Brut NV, Champagne, FR		215

## ROSE

Mirabeau 'Classic' Rose AOC, Provence, FR	18.5	88
Rogers & Rufus Grenache Rose, Barossa Valley	15.5	71

## AROMATIC & CRISP WHITE

Pikorua Sauvignon Blanc, Marlborough, NZ	15.5	71
Craggy Range Te Muna Road Sauvignon Blanc, Martinborough, NZ	20.5	98
Shaw & Smith Sauvignon Blanc, Adelaide Hills		95
Jimmy Barry Watervale Riesling, Clare Valley	17.5	82
Craggy Range Te Muna Road Pinot Gris, Martinborough NZ		98

## RICH & FULL WHITE

Bimbadgen Chardonnay Ridge, Hunter Valley	15	71
Craggy Range Kidnappers Chardonnay, Hawke's Bay, NZ	19.5	98
Forrest Hill Chardonnay, Mount Barker		88

## DELICIOUS REDS

Craggy Range Te Kahu Bordeaux Blend, Hawke's Bay, NZ	19.5	92
Two Hands Gnarly Dudes Shiraz, Barossa Valley	19.5	93
Craggy Range Te Muna Road Pinot Noir, Martinborough, NZ	27	123
Bimbadgen Shiraz Cabernet, Hunter Valley	15.5	67

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## SAKE & UMESHU

### UMESHU

	G	B
Kabosu Citrus Umeshu (500ML)	20	125

### SAKE

Keigetsu Tokubestu Junmai 60 Extra Dry (720ML)	35	150
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## NON-ALCOHOLIC DRINKS

### SOFT DRINKS

Antipodes Still & Sparkling Water	13.5
Coke, Coke No Sugar, Diet Coke, Sprite, Sprite Lemon Plus	6.5
Cascade Mixers: Soda, Tonic, Dry Ginger Ale	6.5
Bundaberg Ginger Beer	7.5
Fever-Tree Tonic Water	8.5

### NON-ALCOHOLIC SPARKLING WINES

Nr 2 – Caramelised Pear & Kombu Whole Pears, Kombu, Ginger, Cardamom, Peppercorn, Star Anise, Black Tea, Clove, Agave, Vanilla, Olive Brine, Verjus	59
Nr 5 - Lemon Marmalade & Hibiscus Hops, Lemon Verbena, Lemongrass, Hibiscus, Lemon Myrtle, Liquorice Root, Peppermint, Murray River Salt, Verjus	59
Nr 7 – Stewed Cherry and Coffee Sour Cherries, Cold Brew Coffee, Garam Masala, All Spice, Nutmeg, Pink Peppercorn, Murray River Salt, Verjus	59

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## SMOOTHIES

### BANANA

Fresh Banana, Ice Cream, Honey, Milk 16.5

### MANGO

Fresh Mango, Ice Cream, Milk 16.5

### FRESHLY OPENED COCONUT

Add a shot of  
Malibu or Bacardi 30

## MOCKTAILS

### The Molly

Lychee, Seedlip, Lemon, Vanilla 22

### BERRY NO-JITO

Mixed Berries, Lime, Mint and Soda Water 15.5

### LYRE'S CLASSIC MARGARITA

Lyre's Agave Blanco, Lyre's Orange Sec, Simple Syrup, Lime Juice 18.5

### LYRE'S COSMOPOLITAN

Lyre's White Cane Spirit, Lyre's Orange Sec, Cranberry Juice, Lime Juice 18.5

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# LUNCH

From 11:30am to 4pm



## SANDOS & SNACKS

**SALT & PEPPER SOFT SHELL CRAB SANDO (DF)**  
Cabbage, smoked sriracha mayo

**PRAWN KATSU SANDO (DF)**  
Wasabi kewpie, iceberg, pickle, lime

**CHICKEN KATSU SANDO (DF)**  
Cabbage, kewpie, pickles

**TOFU KATSU SANDO (VEGAN)**  
Cabbage, nori mayo

**FRESH OYSTER (DF,GF)**  
Yuzu honey vinaigrette (3/6)

**TUNA TARTARE (DF)**  
House made kimchi & avocado, sesame oil, lotus root

**MARKET FISH SASHIMI (DF,GF)**  
Fresh wasabi, shoyu

**KOREAN BEEF BURGER**  
Wagyu patty, brioche, kimchi, slaw, bulgogi sauce

**ROASTED CRISPY PORK BELLY BAHN MI (DF)**  
Pate, cucumber, pickle, coriander, chilli soy

**CHICKEN LARB GAI (DF,GF)**  
Chicken mince, rice powder, chili, iceberg hearts, fresh herb

## WOK

**CHICKEN PAD THAI (DF,GF)**  
Rice noodle, egg, vegetables, peanut  
\*Vegetarian option available with tofu  
\*Prawn option available

**XO PRAWN WITH EGG NOODLE (DF)**  
Egg, garlic shoot, house made XO sauce, fresh herb

**PINEAPPLE SEAFOOD FRIED RICE**  
Prawn, squid, mussel, pineapple

## RICE BOWLS

22 **CRISPY CHICKEN RICE BOWL (DF)** 29  
Garlic soy, pickle, steam rice, salad

21 **CRISPY FISH RICE BOWL (DF)** 32  
Crispy fish, dashi, mayo, steam rice, salad

15 **EGGPLANT TERIYAKI RICE BOWL (DF)** 26  
Teriyaki Sauce, pickle, steam rice, salad

15

## 21/42 SALAD

31 **THAI BEEF SALAD (DF,GF)** 45  
Wagyu beef, green papaya, peanuts, chili, thai dressing, fresh herb

29 **LOBSTER & POMELO SALAD (DF,GF)** 48  
Green mango, Vietnamese dressing, cashew, fresh herb

30 **GLASS NOODLE & CHICKEN SALAD (DF,GF)** 29  
Nham jim, peanut, dry shrimp, fresh herb

29 **UDON NOODLE SALAD (VEGAN)** 29  
Tensuyu dressing, pickle wakame, pickle shitake, daikon

26

## SIDE

**BAMBAM FRIED RICE (DF,GF)** 18  
Chinese sausage, egg, mix veg

32 **WOK FRIED ASIAN VEG (DF,GF)** 18  
Oyster sauce and crispy garlic oil

42 **CHIPS (DF)** 15  
Nori salt

42 **STEAM JASMINE RICE (DF,GF)** 8

## DESSERT

41 **KALAMANSI CHEESECAKE** 19  
Kafia Lime, freeze-dry madarin, butter shortbread

Please note that a specially prepared meal for guests with allergies may still contain traces of allergens.

