

BAMI

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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

Beekeeper 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

*Classic Spritz on Request

BEER & CIDER

NATIONAL

25	Great Northern Super Crisp Lager	12.5
27	4 Pines Rice Lager	15
	4 Pines Pacific Ale	15
25	Bulmers Original Cider	13.5
	James Squires Ginger Beer	15.5
26	Pure Blond Ultra Low	12.5
27	Balter Hazy Ale	20
	James Squire 150 Lashes Pacific Ale	13.5

INTERNATIONAL

	Asahi Lager	13.5
20.5	Singha Lager	15.5
	Corona Lager	13.5

LIGHT & ZERO

	Cascade Premium Light	14
	Peroni Nastro Azzuro (0.0%)	11

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WINES

BUBBLES & ROSE

	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
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, Hunter Valley	14.5	67
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

NON-ALCOHILIC DRINKS

SOFT DRINKS

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

SMOOTHIES

BANANA

Fresh Banana, Ice Cream, Honey, Milk	16.5
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MANGO

Fresh Mango, Ice Cream, Milk	16.5
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MOCKTAILS

The Molly

Lychee, Seedlip, Lemon, vanilla	22
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FRESHLY OPENED COCONUT

Drinking Coconut Water	18.5
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BERRY NO-JITO

Mixed Berries, Lime, Mint and Soda Water	15.5
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LYRE'S CLASSIC MARGARITA

Lyre's Agave Blanco. Orange Sec, Simple Syrup, Lime Juice	18.5
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LYRE'S COSMOPOLITAN

Lyre's White Cane Spirit. 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.

