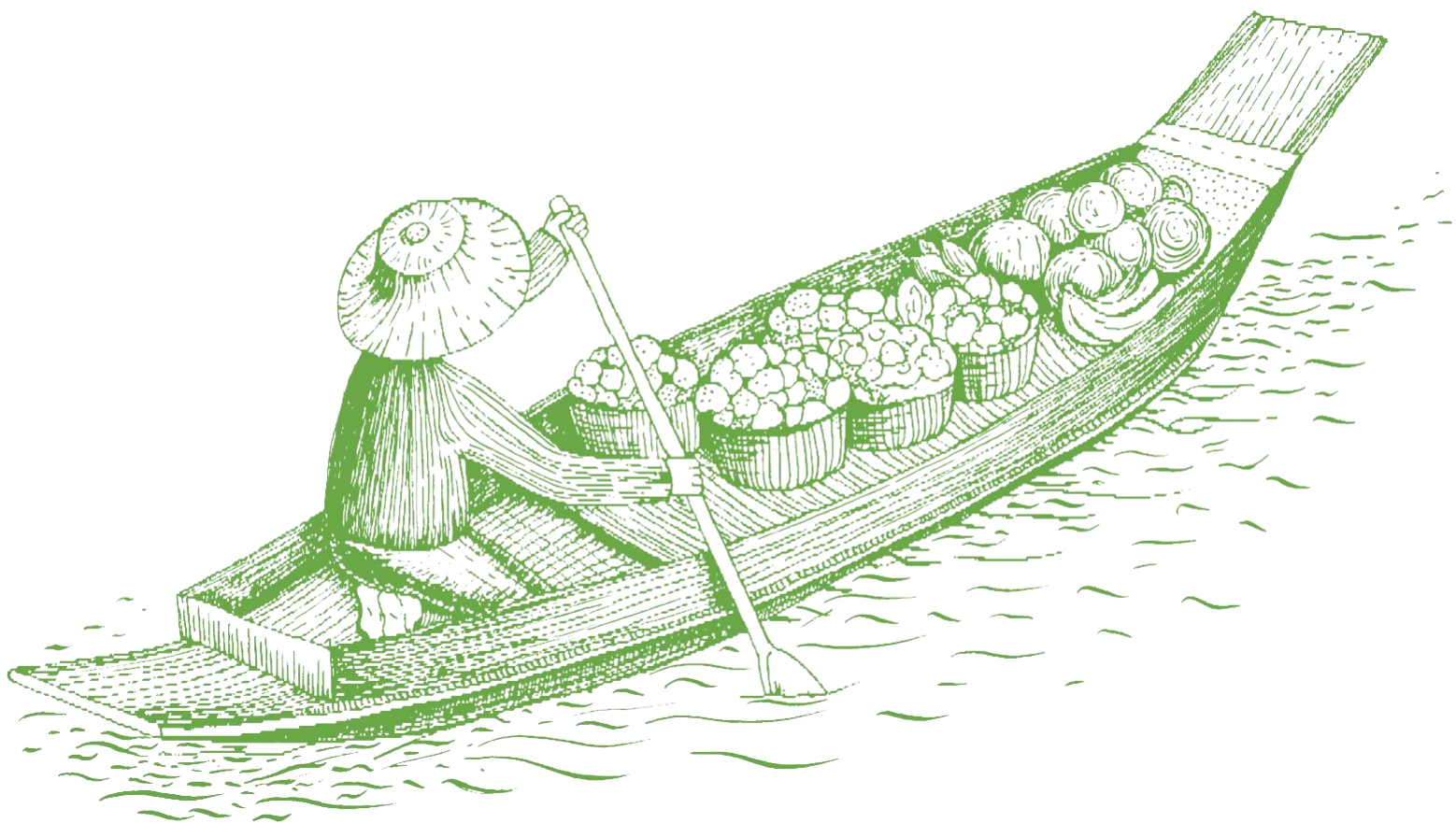




PAMBOODA
Thai & Pan-Asian

Eating a meal is generally treated as a celebration in Thai culture; therefore it's quite common to see large groups of individuals eating together. The culture treats eating alone as a bad luck gesture hence,

All dishes have to be shared and enjoyed together.



Dear Guest, we kindly request you to advise us if you are allergic to any of the menu items and we will be more than willing to adjust our menu in order for you to enjoy and allergy free dining experience with us.

About Chef Amara Mahayothee



Amara Mahayothee, inspired by her mother's love for cooking, her passion for the culinary arts began at the age of nine.

Her exceptional cooking skills made Bambooda Restaurant a recipient of the "Best Thai/Pan-Asian Restaurant" of "What's On" Awards in 2017. There is really no doubt that once you've tasted Chef Amara's cooking, you'll definitely come back for more.





APPETIZER

Vegetable Spring Roll (V) 40
Deep-fried crispy vegetable spring roll served with sweet chili sauce

Chicken Satay (N) (S) 45
Char-grilled marinated chicken with peanut sauce and cucumber pickle dressing

Corn cake (N) (V) 45
Deep-fried crispy corn cake with red curry paste served with sweet chill sauce

Golden Bag 45
Minced chicken wrapped with crispy wheat pastry, flavored with our own green curry paste, served with sweet chili sauce

HOMEMADE Dim sum (S) 55
Chicken, shrimps and crab meat parcels served with sweet soya and fried garlic

Prawn Satay (N) (S) 55
Char-grilled marinated prawns with peanut sauce and cucumber dip and chili

Duck spring Roll 55
Deep-fried spring rolls stuffed with roasted duck served with BBQ sauce

Thai Prawn Cake (S) 60
Crispy fried prawn coated with breadcrumbs served with sweet plum sauce

Pearls of the “Bambooda” 75
Our selection of starters including prawn cake, golden bag, chicken satay, vegetable spring roll, Pomelo salad and chicken pandan

Thai king prawns (N) (S) 95
Deep fried king prawns in tempura, white sesame seeds, homemade plum sauce

SALAD

Som Tam – papaya salad (N) (S) 45
Grated crunchy green papaya with crushed peanuts, lime dressing and dried shrimps

Yam Som O Jay- pomelo salad (V) (N) 45
Fresh pomelo salad with roasted peanut, creamy coconut and lime dressing

Lab Gai - Chicken salad 50
Typical north eastern style salad of minced chicken with aromas of fresh herbs and roasted sticky rice powder

Yam Neua- Beef Salad 55
Thai styled sliced grilled tenderloin beef cooked to your liking with chili, garlic, lime and fish sauce dressing

Yam Talay- seafood Salad (S) 65
Shrimps, calamari, mussels with aromatic Thai herbs tossed in a mild chili dressing

SOUP

Tom Yam Hed woon sen 45
Clear mushroom & glass noodle soup (V)
Mushroom soup and mix vegetable flavored with galangal, lemongrass, and kaffir leaves, glass noodle

Tom Kha Gai- chicken coconut soup 50
Chicken coconut milk sour soup flavored with lemongrass, Thai chili paste, galangal and kaffir lime leaves

Tom Yam Goong – hot and sour prawn soup(S) 55
Authentic hot and sour prawn soup flavored with lemongrass, Thai chili paste, galangal and kaffir lime leaves



(N) – NUTS | (V) – VEGETARIAN | (S) – SEAFOOD
🌶️ SPICY 🌶️🌶️ MEDIUM SPICY 🌶️🌶️🌶️ VERY SPICY

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MAIN COURSE

SEAFOOD

Kaeng Dang Goong-Prawn & Pineapple Red Curry (S) 🌶️ 95
Prawn and pineapple cooked in creamy coconut milk with aromatic, Thai basil leaves and red curry paste

Bambooda Fish Boxing (S) 🌶️ 95
Deep fried fillet of Hammour topped with homemade chili sauce and fresh mango ginger dressing

Panaeng shrimp red curry 🌶️ 95
A rich and thick red curry sauce flavored with sweet basil

Goong prik Thai Dum-King Prawn Black Pepper(S) 🌶️ 100
Stir-fried tiger prawn with black pepper sauce, lemongrass and light soy sauce

Poo nim phad pong karee 🌶️ 105
Deep fried soft shell crab, eggs, Thai yellow curry sauce

Pla yang Ta Krai (S) 🌶️ 150
Whole Sea Bass marinated, grilled and wrapped with Banana Leaves, spicy seafood sauce

Pla Nueng Ma-Nao- steam seabream 🌶️ 150
Whole steam seabream, white Cabbage, Thai Celery, Lime, chili and Garlic

Kung Yang Bambooda (S) 🌶️ 175
Marinated Grilled Tiger prawns, Garlic, Spicy lime sauce

Talay Yang Bambooda - Grilled Mix Seafood (S) 🌶️ 200
Cuttlefish, lobster tail, tiger prawn and mussel seasoned with Thai herbs and spicy sauce

POULTRY

Kaeng Kiew Wan Gai - Chicken Green Curry 🌶️ 70
Chicken breast slice cooked in green chili paste and coconut milk curry flavored with aromatic Thai basil leaves and eggplant

Gai Himmaphan - Chicken Cashew Nut (N) 🌶️ 75
Stir-fried chicken with cashew nuts, onion, bell pepper and mixed vegetables

Gai phad Ka- Prao- chicken with chili and basil(S) 🌶️ 75
Sautéed minced chicken seasoned with chili, garlic, green Thai pepper, basil leaves and tossed with oyster sauce

Panaeng –Red Curry 🌶️ 80
A rich selection of chicken in thick red curry sauce flavored with sweet basil

Ped Makharm 🌶️ 115
Roasted duck breast, tamarind sauce, sautéed Thai vegetable, deep fried onion

MEAT

Nuea phad prik Thai Dum-beef w/ black pepper sauce 🌶️ 75
A Tender beef wok fried with onion, carrot, capsicum and black pepper sauce

Panaeng –Red Curry 🌶️ 80
A rich selection of beef in thick red curry sauce flavored with sweet basil

Neua Kaea Massaman- Thai lamb curry (N) 🌶️ 85
Lamb slowly cooked in massaman curry paste with potato, coconut milk, roasted peanut

Kaea Kra-Praow – Grilled lamb 🌶️ 100
Delicate Australian lamb chop glazed with chili and garlic sauce, basil leaves served with stir fried chili rice

Neua yang nam jim jaew-Beef Tamarind spare Ribs 🌶️ 125
Grilled US beef spare ribs marinated with Thai herbs served with sticky rice rolls and spicy sauce

VEGETARIAN

Kaeng Kiew Wan Phak 🌶️ 55
A green curry with mixed vegetable and aromatic spices cooked in creamy coconut milk

Jungle curry (V) 🌶️ 65
Jungle-style curry of mixed vegetable, krachai roots and hot basil

Panaeng vegetable curry (V) 🌶️ 65
A classical Thai vegetable red curry sauce with coconut milk and sweet basil leave

Taro Himmaphan (V) (N) 70
Stir fried taro with cashew nuts in aromatic sauce

Panaeng Tow- Hu (V) 🌶️ 70
Deep fried crispy tofu with red curry sauce and sweet basil leaves

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RICE

Jasmine Rice <i>Aromatic steamed rice</i>	20
Sticky Rice <i>Steamed glutinous rice</i>	25
Brown Rice <i>Steamed organic brown rice</i>	35
Vegetable Fried Rice (V) <i>Stir-fried jasmine rice with garlic and mix vegetable</i>	45
Bambooda Fried Rice (S) <i>Stir-fried aromatic jasmine rice with shrimps, egg and assorted vegetable</i>	50
Crab fried rice (S) <i>Stir-fried aromatic jasmine rice with crab meat and eggs</i>	65

NOODLES

Phad Thai (V) (N) <i>Wok fried rice noodles with tofu in tamarind sauce served with bean sprouts and peanut</i>	55
Phad see iew <i>A traditional street dish noodle, Choice of beef or chicken prepared with flat rice noodle, black soy sauce Complemented with vinegar, sugar, fish sauce, dried chili</i>	60
Shrimps Phad Thai (N) <i>Wok-fried flat rice noodles with tofu and shrimps in tamarind sauce topped with bean sprouts and roasted peanut</i>	65

VEGETABLES

Mix Vegetable (V) <i>Stir-fried mix vegetable in soya sauce</i>	40
Morning Glory (V) 🌶️ <i>Stir-fried morning glory vegetable with crushed red chill in soya sauce</i>	45
Baby bok choy & baby corn (V) <i>Stir-fried bok choy and sweet corn in soya sauce</i>	45

DESSERT

Ice Cream & sorbet (per scoop) <i>Coconut, chocolate, vanilla, strawberry ice cream Lemon, mango, passion, lychee sorbet</i>	20
Tub Tim Krob (N) <i>Water chestnut pearl served with sweet coconut milk and crushed ice</i>	45
Bambooda cheese cake <i>Coconut and Tapioca Cheese Cake with Jack Fruit Salad</i>	45
Mo Kaeng Cha Thai <i>Red Thai Tea Crème Brulee with Sesame Tuile</i>	45
Mango and Sticky Rice <i>Sweet sticky rice served with Thai mango and glazed with creamy</i>	50

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