



BAMBOO LEGEND

asian bistro



entrees + currys

choose your protein

VEG + TOFU	14
GRADE A CHICKEN BREAST	15
SLICED FLANK STEAK BEEF	15
TIGER SHRIMP	18
CHICKEN + SHRIMP	17

Ginger *pad khing*

snow pea, carrot, celery, green onion, bell pepper, ginger strips simmered in tasty homemade thai ginger sauce

Sweet + Sour *preaw whan*

cucumber, pineapple, celery, onion, carrot, green onion, tomato, corn, pea, bell pepper in tangy thai sweet and sour sauce

Cilantro *kha tiam prik thai*

tomato, red onion, sweet bell pepper, green onion, ground pepper, simmered in garlic-butter thai brown sauce topped with cilantro



Green Curry *gang keaw whan*

VEG + TOFU	\$14
CHICKEN	\$15
BEEF	\$15
SHRIMP	\$18
CHICKEN + SHRIMP	\$17
green bean, bamboo shoot, carrot, bell pepper, corn, pea, eggplant, basil simmered in homemade coconut milk + green curry sauce	

Red Curry *gang dang*

VEG + TOFU	\$14
CHICKEN	\$15
BEEF	\$15
SHRIMP	\$18
CHICKEN + SHRIMP	\$17
green bean, bamboo shoot, carrot, bell pepper, corn, pea, basil simmered in homemade coconut milk + red curry sauce	

Panang Coconut *gang phanaeng*

VEG + TOFU	\$14
CHICKEN	\$15
BEEF	\$15
SHRIMP	\$18
CHICKEN + SHRIMP	\$17
green bean, carrot, bell pepper, lime leaves, basil simmered in homemade extra coconut milk + panang curry sauce	

Pineapple Curry *gang kua supparod*

VEG + TOFU	\$14
CHICKEN	\$15
BEEF	\$15
SHRIMP	\$18
CHICKEN + SHRIMP	\$17
pineapple chunks, green bean, white onion, corn, peas, carrot, bell pepper, basil simmered in homemade coconut milk + red curry sauce	



Cashew Nut

VEG + TOFU \$15	BEEF \$16
CHICKEN \$16	SHRIMP \$22

roasted crushed cashews, carrot, onion, bell pepper, celery in homemade tangy sweet and spicy sauce

**contains seafood/shellfish in sauce*

Creamy Peanut

CHICKEN \$16	TOFU \$15
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sweet mango, cucumber, pineapple, bell pepper in creamy peanut sauce topped with roasted crushed peanuts

Tangy Mango

CHICKEN \$16	TOFU \$15
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sweet mango, bell pepper, white onion, basil simmered in mango sauce

sides

Sticky Coconut Rice	\$3
Jasmine Steamed Rice	\$2
Coconut Rice	\$2.5
Rice Noodle	\$2





MENU

salad + appetizers

Mango Salad \$10-15

mango strips tossed with sweet bell pepper, carrot, mint, red onion, crushed roasted peanut, cashew nut, cilantro, green onion on a bed of fresh greens with homemade tangy thai sweet + sour sauce
ORIGINAL \$10 | CHICKEN \$13 | BEEF \$13 | SHRIMP \$15

Fresh Rolls \$8-10

carrot, sun sprouts, cucumber, mango, green leaf lettuce, mint wrapped in rice paper served with homemade tangy tamarind sauce
VEG+TOFU \$8.00 SHRIMP \$10.00
CHICKEN \$10.00 CHICKEN+SHRIMP \$10.00

Shrimp Delight - 6pcs 9.00

battered + fried tiger shrimp served with salad in homemade tangy mayo dressing with fresh mango strips topped with toasted sesame seed + cilantro

Crabmeat Wontons \$10

crabmeat rangoons, crabmeat, cream cheese wrapped in fried crispy wonton pastry served with homemade tangy mayo dip



Vegetable Spring Rolls \$4.5

Chicken Spring Rolls \$5

Calamari SM \$11 LG \$16

crispy fried battered squid rings served with homemade thai mayo dip

Cashew Calamari SM \$14 LG \$18

crispy fried battered squid rings pan tossed in homemade tangy sweet + spicy cashew sauce topped with cilantro and crushed toasted cashew

Cashew Wings \$15

fried marinated chicken wings pan tossed with roasted cashews, green onion, cilantro in our delicious homemade tangy sweet + spicy cashew sauce

fried rices

Thai Fried Rice

VEG + TOFU	\$14
CHICKEN	\$15
BEEF	\$15
SHRIMP	\$19
CHICKEN + SHRIMP	\$17

jasmine rice stir fried with chopped snow pea, carrot, red onion, chinese broccoli, bell pepper, garlic topped with cilantro and cracked pepper

Pineapple Fried Rice

VEG + TOFU	\$15
CHICKEN	\$16
BEEF	\$16
SHRIMP	\$20
CHICKEN + SHRIMP	\$18

jasmine rice stir fried with chopped snow pea, pineapple chunks, carrot, red onion, chinese broccoli, bell pepper, garlic topped with cilantro and cracked pepper



noodles

Drunken Noodles

thick rice noodles stir fried with eggs, fresh basil, chinese broccoli, tomato simmered in homemade garlic and basil brown sauce

Authentic Pad Thai

rice noodle stir fried with egg, bean sprouts, green onion simmered in garlic and authentic style tamarind sauce topped with cilantro and roasted crushed peanuts

Bamboo Legend Thai \$16

chicken and mixed vegetables stir fried with rice noodle, egg, bean sprouts, green onion, peanuts simmered in garlic and authentic style tamarind sauce topped with cilantro and roasted crushed peanuts

dessert

Mango Sticky Rice \$8

sweet fresh mango slices with coconut sticky rice drizzled in sweet coconut sauce and sprinkled with toasted sesame

