

## SOUP

### S1 LEMONGRASS SOUP \$6.50

lemongrass broth tomato, mushroom,  
cilantro with chicken or tofu

add chicken \$2.00 | shrimp \$3.00 | seafood \$6.00

### S2 COCONUT SOUP \$7.50

creamy coconut milk & lemongrass broth  
with lime leaf, galangal, nappa, mushroom,  
snow peas, carrots topped with cilantro

add chicken \$2.00 | shrimp \$3.00 | seafood \$6.00

## CURRY

### CHOOSE A PROTEIN

veg + tofu	\$14.00
chicken or beef	\$15.00
shrimp	\$18.00
seafood	\$20.00
chicken + shrimp	\$17.00

### C1 RED CURRY 🌶️

green bean, bamboo shoot, carrot,  
corn, bell pepper, pea, basil in  
coconut milk & red curry sauce

### C2 PINEAPPLE CURRY 🌶️

pineapple, green bean, white onion,  
corn, peas, carrot, bell pepper, basil in  
coconut milk and red curry sauce

### C3 GREEN CURRY 🌶️

green bean, bamboo shoot, carrot, bell  
pepper, corn, peas, eggplant, basil in  
coconut milk & green curry sauce

### C4 CURRY WITHOUT COCONUT 🌶️

green bean, bamboo shoot, carrot, bell  
pepper, basil cooked with red curry paste

### C5 CREAMY COCONUT CURRY 🌶️

green bean, lime leaf, carrot, bell  
pepper, basil in panang curry with  
lots of coconut milk

## SPICE LEVELS

🌶️ slight spark    🌶️🌶️ heating up    🌶️🌶️🌶️ starting to sweat    🌶️🌶️🌶️🌶️ flames on your tongue    🌶️🌶️🌶️🌶️🌶️ 5 alarm inferno

## THAI DESSERT

### TD1 BANANA DELIGHT \$7.00

crispy battered banana  
with drizzled honey and sesame

### TD2 MANGO STICKY RICE \$8.00

sweet homemade sticky rice with sweet  
mango, coconut cream and sesame



# BAMBOO LEGEND

905-847-9887

Third Line & Dundas  
2501 Third Line,  
**OAKVILLE**

bamboolegend.com

MENU PRICES MAY SUBJECT TO CHANGE WITHOUT NOTICE  
FOOD ITEMS MAY BE PREPARED WITHOUT PEANUTS, GLUTEN OR MEAT PRODUCTS ONLY UPON REQUEST



APPETIZER

A1 APPETIZER SHARE PLATTER \$18.00  
mango salad, crabmeat wonton, shrimp crackers, vegetable spring roll, calamari (or fried tofu)

A2 CHICKEN SATAY \$13.00  
marinated grilled chicken breast, w/ peanut sauce & shrimp crackers

A3-4 SPRING ROLLS  
chicken \$5.00 vegetable \$4.50  
with thai plum sauce

A5 FRESH ROLLS  
chicken \$10.00  
tofu \$8.00  
shrimp \$10.00  
chicken + shrimp \$10.00  
carrots, sunsprouts, mint, leaf lettuce wrapped in rice paper served with **choice sauce:** tamarind, peanut or plum sauce

A6 SHRIMP DELIGHT  
6 pieces \$14.00  
battered tiger shrimp on a bed of salad, dressed in tangy mayo, topped with sesame and mango

A7 CALAMARI  
small \$11.00 large \$16.00  
crispy rings of squid served with in house thai mayo dip



A8 CASHEW CALAMARI  
small \$14.00 large \$18.00  
battered squid rings deep fried & simmered in cashew sauce garnished with cilantro

A9 CRABMEAT WONTONS \$10.00  
crabmeat & cream cheese stuffed deep fried wonton with mayo dip

A10 TARO FRIES \$8.00  
battered taro deep fried served with homemade sweet & sour sauce

A11 DEEP FRIED TOFU \$10.00  
served with sweet and sour sauce

A12 SHRIMP CHIPS \$7.00  
shrimp flavoured tapioca chips with creamy peanut sauce

A13 CASHEW CHICKEN WINGS \$15.00  
tossed in tangy cashew sauce, roasted cashews, cilantro and green onions

THAI ENTREES

CHOOSE A PROTEIN

veg + tofu	\$14.00
chicken or beef	\$15.00
shrimp	\$18.00
seafood	\$20.00
chicken + shrimp	\$17.00

E1 CILANTRO kha tiam prik thai  
diced tomato, red onion, sweet bell pepper, green onion & black pepper simmered in garlic & butter thai brown sauce topped with cilantro

E2 EGGPLANT & BASIL ma keau  
sauteed eggplant in beanpaste, sweet bell pepper, corn, peas, carrot, green onion and fresh basil

E3 GARLIC pad pak  
beansprout, carrot, bell pepper, tomato, chinese broccoli, onion, pineapple, nappa, peas, corn in garlic thai brown sauce

E4 SWEET + SOUR priew wan  
cucumber, pineapple, celery, onion, carrot, green onion, tomato, corn, peas, bell pepper in thai sweet & sour sauce

E5 GINGER pad khing  
fresh snow pea, carrot, celery, green onion, bell pepper & ginger simmered in tasty thai ginger sauce

E6 SPICY BASIL pad kraw paw  
young peppercorn, green bean, carrot, sweet bell pepper simmered in garlic and fresh basil sauce



E7 LEMONGRASS tatkrui  
light lemongrass base, eggplant, carrot cabbage, bell pepper and onions

E8 CASHEW NUT  
veg & tofu \$15.00  
beef \$16.00  
chicken \$16.00  
shrimp \$20.00  
cashew nuts, carrots, onion, bell pepper, celery in our sweet and spicy seafood sauce

E9 SPICY FISH FILET \$18.00  
lightly breaded filet fish, carrot, bell pepper, green bean, young peppercorn, basil sauce

E10 BAMBOO LEGEND HOT SEAFOOD SPECIAL \$20.00  
tiger shrimps, fresh scallops, squid & mussel, snow pea, carrot, sweet bell pepper, fresh basil, young peppercorn in spicy prik khing sauce



FT2 CREAMY PEANUT  
veg & tofu \$15.00  
chicken \$16.00  
cucumber, pineapple, bell pepper, mango in creamy peanut sauce

SPICE LEVELS

slight spark

heating up

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flames on your tongue

5 alarm inferno

NOODLE

CHOOSE A PROTEIN

veg + tofu	\$14.00
chicken or beef	\$15.00
shrimp	\$18.00
seafood	\$20.00
chicken + shrimp	\$17.00

N1 AUTHENTIC PAD THAI  
rice noodle stir fried with egg, cilantro, beansprout, green onion simmered in garlic authentic style tamarind sauce

N3 CURRY PAD THAI  
rice noodle stir fried with egg, peanut, beansprout, green onion, cilantro simmered in golden curry sauce

N4 DRUNKEN NOODLES  
thick rice noodle stir fried with egg, basil, chinese broccoli, tomato simmered in garlic & basil sauce



N2 BAMBOO LEGEND PAD THAI  
chicken and assorted vegetables stir fried with rice noodle, egg, peanut, beansprout, green onion, cilantro simmered in garlic authentic style tamarind sauce

N5 GLASS NOODLES  
tiger shrimp, squid, chicken, carrot, celery, egg, green & red onion, tomato, bean noodle stir fried with thai style brown sauce

FRIED RICE

F1 THAI FRIED RICE

veg + tofu	\$14.00
chicken or beef	\$15.00
shrimp	\$18.00
seafood	\$20.00
chicken + shrimp	\$17.00
jasmine rice stir fried with tomato, carrot, snow pea, chinese broccoli, red onion, bell pepper, garlic topped with cilantro and cracked pepper	

F2 BASIL FRIED RICE

veg + tofu	\$14.00
chicken or beef	\$15.00
shrimp	\$18.00
seafood	\$20.00
chicken + shrimp	\$17.00
green bean, bell pepper, carrot, young peppercorn, fresh basil and garlic sauce topped with cracked pepper	



SALAD

G1 BAMBOO LEGEND SALAD \$10.00  
mixed greens, tomato, red onion, cucumber, sweet bell pepper, carrot, mint, alfalfa sprout, mango strips, mint, cashew nut, cilantro, green onion. Dressed in homemade ginger dressing  
add chicken \$3.00 | shrimp \$5.00

G2 MANGO SALAD \$10.00  
mango strips, sweet bell pepper, carrot, mint, red onion, crushed peanut on a bed of salad greens topped with cilantro, green onion, cashews and tangy thai sweet and sour sauce  
add chicken \$3.00 | shrimp \$5.00



FUSION

FT1 TANGY MANGO  
veg & tofu \$15.00  
chicken \$16.00  
sweet mango, bell pepper, basil, white onion simmered in mango sauce

SIDES

JASMINE RICE	\$2.00
steamed and cooked fresh daily	
COCONUT RICE	\$2.50
jasmine rice infused with coconut milk and herbs of lime leaf & lemongrass	
STICKY COCONUT RICE	\$3.00
glutinous sticky rice made with homemade coconut sauce	
RICE NOODLES	\$2.00