

# APPETIZERS



**A1 Appetizer Share Platter** 🍤  
mango salad, crabmeat wonton, shrimp crackers, vegetable spring roll, calamari (or fried tofu)  
\$20

**A2 Chicken satay** 🍢  
marinated grilled chicken breast, w/ peanut sauce & shrimp crackers  
\$14

**A3 Chicken Spring Rolls**  
with thai plum sauce  
\$5.50

**A4 Vegetable Spring Rolls**  
with thai plum sauce  
\$5

**A5 Fresh Rolls**  
carrots, sunsprouts, mint, leaf lettuce wrapped in rice paper  
**choice sauce:**  
tamarind, peanut or plum sauce  
chicken \$10  
tofu \$10  
shrimp \$12  
chicken + shrimp \$12

**A6 Shrimp Delight**  
battered tiger shrimp on a bed of salad, dressed in tangy mayo, topped with sesame and mango  
6 pieces \$15

**A7 Calamari**  
crispy rings of squid served with in house thai mayo dip  
small \$12 large \$18

**A8 Cashew Calamari** 🌶️  
battered squid rings deep fried & simmered in cashew sauce garnished with cilantro  
small \$15 large \$19

**A9 Crabmeat Wontons**  
crabmeat & cream cheese stuffed deep fried wonton with mayo dip  
\$10

**A10 Taro Fries** 🍟  
battered fried taro served with homemade sweet & sour sauce  
\$10

**A11 Deep Fried Tofu** 🍤  
served with sweet and sour sauce  
\$12

**A12 Sriracha Wings**  
tossed in spicy sriracha, topped with green onions  
\$16

**A13 Cashew Chicken Wings** 🌶️  
tossed in tangy cashew sauce, roasted cashews, cilantro and green onions  
\$16



## BAMBOO LEGEND

### Oakville Location

2501 Third Line  
Oakville  
905-847-9887



## BAMBOO LEGEND

### Mississauga Location

3145 Dundas St. West  
Mississauga  
905-569-3180



## PHAT KAPHRAO

### Toronto Our 'Brother' Location

3016B Bathurst St,  
Toronto  
416 789-4085



# BAMBOO LEGEND

**OAKVILLE (905) 847-9887**

Third Line & Dundas | 2501 Third Line

[www.bamboolegend.com](http://www.bamboolegend.com)



## SOUPS



### S1 Lemongrass Soup \$8

lemongrass broth tomato, mushroom, cilantro, tofu  
chicken + \$3  
shrimp + \$4  
seafood + \$6

### S2 Coconut Soup \$9

creamy coconut milk & lemongrass broth with lime leaf, galangal, carrot, nappa, mushroom, snow pea, cilantro

chicken + \$3  
shrimp + \$4  
seafood + \$6

## SALADS



### G1 Bamboo Legend Salad

mixed greens, tomato, red onion, cucumber, sweet bell pepper, alfalfa sprout, mango strips, mint, cashew nut, cilantro, green onion. Dressed in homemade ginger dressing

\$12

add chicken \$4 | shrimp \$6

### G2 Mango Salad

mango strips, bell pepper, carrot, mint, red onion, crushed peanut, cilantro, green onion, cashew and tangy thai sweet and sour sauce on a bed of salad greens

\$12

add chicken \$4 | shrimp \$6

## CURRIES



### PROTEIN CHOICES

VEG + TOFU	\$16
CHICKEN BREAST	\$17
FLANK STEAK BEEF	\$17
TIGER SHRIMP	\$20
CHICKEN+SHRIMP	\$19
SEAFOOD	\$22

### 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

### SIDES

<b>Jasmine Rice</b> steamed, cooked fresh daily	\$2.50
<b>Sticky Coconut Rice</b> glutinous sticky rice with homemade coconut sauce	\$4

<b>Coconut Rice</b> jasmine rice infused with coconut milk, lime leaf & lemongrass herbs	\$3
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<b>Rice Noodles</b>	\$3
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## STIR FRIES

### PROTEIN CHOICES

VEG + TOFU	\$15
CHICKEN BREAST	\$16
FLANK STEAK BEEF	\$16
TIGER SHRIMP	\$20
CHICKEN+SHRIMP	\$19
SEAFOOD	\$22

### 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, ginger, green onion, bell pepper simmered with our 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 *tatkrai*

light lemongrass base, carrot, eggplant, cabbage, bell pepper and onions



### E8 Cashew Nut

cashew nuts, carrots, onion, bell pepper, celery in our sweet and spicy seafood sauce

veg & tofu	\$17
beef	\$18
chicken	\$18
shrimp	\$22

### E9 Spicy Filet Fish

lightly breaded filet fish, carrot, bell pepper, green bean, young peppercorn, basil sauce

\$20

### E10 Bamboo Legend Hot Seafood Special

tiger shrimps, fresh scallops, squid & mussel, snow pea, carrot, sweet bell pepper, fresh basil, young peppercorn in spicy prik khing sauce

\$22

## FUSION

### FT1 Tangy Mango

sweet mango, bell pepper, basil, white onion in mango sauce

veg & tofu	\$16
chicken	\$17

### FT2 Creamy Peanut

cucumber, pineapple, bell pepper, mango in creamy peanut sauce

veg & tofu	\$16
chicken	\$17

## NOODLES



### PROTEIN CHOICES

VEG + TOFU	\$16
CHICKEN BREAST	\$17
FLANK STEAK BEEF	\$17
TIGER SHRIMP	\$20
CHICKEN+SHRIMP	\$19
SEAFOOD	\$22

### N1 Authentic Pad Thai

rice noodle stir fried with egg, cilantro, beansprout, green onion simmered in garlic authentic style tamarind 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

\$18

### 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

### N5 Glass Noodles

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

\$20

## FRIED RICE



### F1 Thai Fried Rice

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

veg + tofu	\$16
chicken or beef	\$17
shrimp	\$20
seafood	\$22
chicken + shrimp	\$19

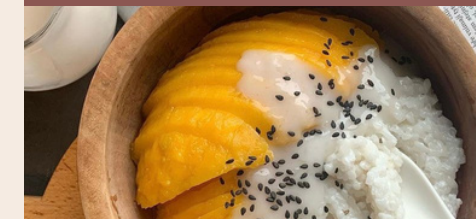
add pineapple +\$1

### F2 Basil Fried Rice

green bean, bell pepper, carrot, young peppercorn, fresh basil, garlic sauce, cracked pepper

veg + tofu	\$16
chicken or beef	\$17
shrimp	\$20
seafood	\$22
chicken + shrimp	\$19

## DESSERT



### TD1 Banana Delight

crispy battered banana with drizzled honey and sesame \$9

### TD2 Mango Sticky Rice

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

\$10