

*"Bamboo Garden: Where Health Meets
Heart in Every Asian-Inspired Meal"*

Bamboo Garden RESTAURANT

BY SIMPLY ASIA FOOD GROUP

Welcome to Bamboo Garden Restaurant

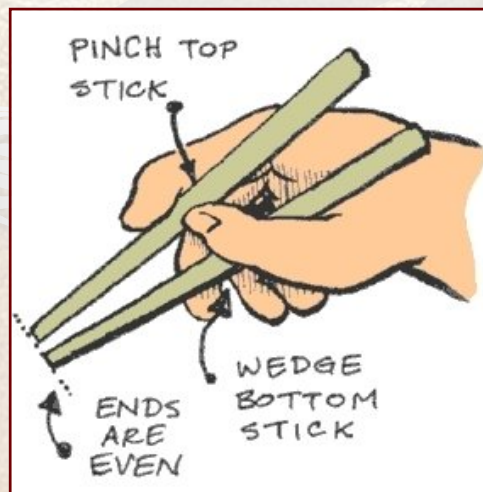
Asian eating style is a sharing one, signifying their belief that food is an important part of social life.

As Confucius said, "To share your happiness among others is greater than to be happy alone."

To this end, our dishes have been prepared to be shared amongst the diners. As for how much food to serve, have a number of dishes roughly equal to the number of people that will be eating.

The idea is to choose a dish which is different to the others in your group. This dish will be placed in the centre of the table. Rice is ordered separately. Now you have a variety of dishes to eat from.

The Chopsticks – you need a bit of skill to eat with, but it is a fun change of pace. Try them first as practice definitely makes perfect! If you are not comfortable with using them, however, there are knives and forks available.



*We trust you will enjoy
your time with us*



Starters

SOUP

1. Japanese Miso Soup with Tofu and Wakame Seaweed (v) \$10.50
2. Won Ton Dumpling Soup \$13.00
3. Chicken & Sweet Corn Soup \$10.50
4. Chinese Hot & Sour Soup \$14.00
- T1. Tom Yum Prawn Soup (GFA) \$18.00
- T2. Tom Yum Chicken Soup (GFA) \$15.50
- T299. TomKra Gai Soup \$15.50
An exotic Thai soup mad from galangal, lemongrass, mushrooms and Tomato simmered in a coconut milk base and comes with chicken.

APPETIZERS - CHINESE

- C1 Hoi Jor (6 pcs.) \$15.50
Deep Fried Chicken & Potato wrapped in Tofu Skin
5. Combination Platter for Two \$24.50
(#6x4p, #7x2p & #12x2p)
6. Deep Fried Won Tons (6) \$14.00
with Sweet & Sour Sauce
7. Deep Fried Vegetarian Spring Rolls (2) (v) \$12.00
- 7D. Deep Fried Duck Spring Rolls (2) \$15.00
8. Corn Fritters (4) (v) \$12.50
9. Ha Gao Steamed Prawn Dumplings (4) \$15.00
10. Pan Fried Pork Dumplings (6) \$15.00
11. Japanese Edamame Salted Bean (GFA) (v) \$11.50
12. Steamed Sui Mai Pork Dumpling (4) \$14.00
- 12a. Steamed Prawn & Pork Dumpling (4) \$15.00
13. Prawn Crackers \$10.00
- 59b. Crispy Squid with Salt & Pepper \$16.00

BG1. Bamboo Garden Sharing Platter \$26.50

A delightful selection of bite-sized treats, perfect for sharing or enjoying solo as a light snack.

2x Suimai Pork dumplings
2x Vegetarian spring rolls
2x Golden Tiger prawns

2x Crispy Pork wontons
2x Ha Gow Prawn Dumplings
2x Cream cheese Rolls



APPETIZERS - THAI



T8



T100



T102



T103



12a



T6

- | | | |
|--------|---|---------|
| T3. | Thai Combination Platter for Two)
(#T7x2p, #T8x2p and #T9x2p) | \$24.00 |
| T4. | Thai Vegetarian
Fresh Spring Rolls (2) (GFA) (V) | \$15.00 |
| T5. | Thai Roast Duck Fresh Spring Rolls (2) | \$18.00 |
| T6. | Golden Tiger Prawns
with Sweet Chilli Sauce (6) | \$13.00 |
| T7. | Thai Fish Cake
with Sweet Chilli Sauce (4) (GFA) | \$14.00 |
| T8. | Crispy Cream Cheese Rolls (3) | \$13.50 |
| T9. | Chicken Kebabs with Satay Sauce (2) (GFA) | \$13.00 |
| T100. | Thai Chicken Curry Puffs (3) | \$13.00 |
| T101. | Roti Duck
<i>Aromatic duck served on fragrant Roti, topped with cucumber, spring onions, shallots, and our Chef's special sauce.</i> | \$18.00 |
| T101B. | Roti BBQ Pork | \$16.00 |
| T101C. | Roti Crunchy Chicken | \$16.00 |
| T102. | Paratha Duck
<i>Fragrant duck with slivers of carrot, spring onion and cucumber wrapped in Partha, and topped with a delicious Thai Atchar sauce</i> | \$18.00 |
| T103. | Deep Fried Chicken Wing
with Chilli Sauce (6-8) | \$14.00 |



T101

Poultry

- | | | |
|------|--|---------|
| 14. | Lots & Lots of Chilli Chicken
VERY HOT - with bite of chilli or
MILD - WITHOUT a bite of Chilli | \$28.50 |
| 15. | Chicken with Seasonal Vegetables
in Oyster Sauce (GFA) | \$26.00 |
| 16. | Kung Po Chilli Chicken
<i>Stir fried chicken with carrot, celery and roasted peanuts in Chinese spicy sauce</i> | \$27.00 |
| 17. | Deep-fried Chicken
-with Lemon Sauce OR
-with Sweet & Sour Sauce | \$27.50 |
| 18. | Chicken Home-made Satay Sauce
and Vegetable (GFA) | \$27.50 |
| 19. | Orange Chicken | \$28.00 |
| 20. | Chicken with Mushroom, Bamboo Shoots
and Cashew Nuts (GFA) | \$27.50 |
| 21. | Aromatic Chicken with Asian Greens
& Shi-take Mushrooms | \$27.00 |
| BG5. | Crispy Chicken with Sichuan Sauce | \$28.00 |
| BG6. | Crispy Chicken with Salt & Pepper | \$28.00 |
| 23. | Cantonese Style Roast Duck
with Hoisin sauce | \$34.50 |



BG5



BG6



23



26

Pork

- | | | |
|-----|---|---------|
| 24. | Szechuan Twice cooked Pork Belly
<i>Boiled pork belly, stir fried in ginger garlic chilli bean paste with cabbage</i> | \$27.50 |
| 26. | Dom Pou Rou
<i>Succulent pork belly gently braised in sweet soy, served on steamed broccolis.</i> | \$29.00 |
| 27. | Sweet & Sour Pork with Pineapple | \$28.00 |
| 28. | Pork with Seasonal Vegetables in Oyster Sauce | \$27.00 |
| 29. | Deep Fried Crispy Shredded Pork in Chilli Bean Paste (mild) | \$28.00 |
| 30. | Ginger Pork with Wood Ear Mushroom, Cashews & Vege (GFA) | \$28.00 |
| 80. | Pork Spare Ribs with Black Bean Sauce | \$28.00 |
| N3. | Crispy Pork with Sweet Garlic Sauce | \$28.00 |



27



30



80

Rice

- | | (S) | (M) |
|--|---------|---------|
| 69. Combination Fried Rice (GFA) | \$17.00 | \$24.00 |
| 70. Steamed Rice (GFA) | \$6.00 | \$10.00 |
| 71. BBQ Pork Fried Rice (GFA) | \$16.00 | \$23.00 |
| 72. Chicken Fried Rice (GFA) | \$16.00 | \$23.00 |
| 73. Beef Fried Rice (GFA) | \$16.00 | \$23.00 |
| 74. Shrimp Fried Rice (GFA) | \$16.00 | \$23.00 |
| T200. Ginger Fried Rice with Prawns (GFA) | \$20.00 | \$30.00 |
| T201. Ginger & Garlic Fried Rice (GFA)
<i>(Chicken, or Beef)</i> | \$17.00 | \$26.00 |
| BG9. Sweet & Sour Fried Rice
<i>(Crunchy Chicken or Crispy Pork)</i>
<i>Served with Joknal's Tomato Chili Marmalade, a low-sugar condiment that adds a delightful burst of flavour.</i> | | \$25.50 |



T200



71



BG9

Chinese

BEEF & LAMB

- | | | |
|-----|--|---------|
| 31. | Beef & Seasonal Vegetables (GFA) | \$26.00 |
| 32. | Orange Beef with Crushed Cashews
<i>Tenderised beef rump coated in crushed cashews and stir fried in a zesty sweet sauce.</i> | \$28.50 |
| 33. | Beef & Vegetables
with Creamy Satay Sauce (GFA) | \$27.00 |
| 35. | Beef with Vegetables
in Black Bean Sauce | \$27.00 |
| 36. | Beef with Cashew Nuts
& Vegetables (GFA) | \$28.50 |
| 37. | Szechuan Hot & Crispy
Deep Fried Beef (Mild) | \$28.00 |



31



32



37

NOODLES

- | | | |
|------|--|---------|
| HK. | Hokkien Style Stir Fried Egg Noodles
w/ BBQ Pork & Shrimp | \$27.50 |
| HK2 | Hokkien Stir Fried Noodles with Chicken | \$27.50 |
| HF. | Ho Fun Beef Noodles (GFA)
<i>Stir-fried flat ribbon rice noodles with beef & vegetables</i> | \$27.00 |
| 43. | Beef Chow Mein | \$27.00 |
| 44. | BBQ Pork Chow Mein | \$27.00 |
| 45. | Chicken Chow Mein | \$27.00 |
| 46. | Combination Chow Mein | \$29.00 |
| 501c | Sesame Egg Noodles with Chicken | \$27.00 |



HF



HK2



501c

Chinese

VEGETARIAN



60



64



48



51



55



59a

- | | | |
|-----|---|---|
| 60. | Buddha's Delight (GFA) | \$26.00 |
| | <i>Cabbage, shi-take mushrooms and assorted vegetables, stir fried with vermicelli noodles and Tofu</i> | |
| 61. | Vegetable Chow Mein with Mushrooms | \$25.50 |
| 62. | Stir-fried Assorted Vegetables (GFA) | \$23.50 |
| 63. | Aromatic stir-fried Asian Greens with shi-take Mushrooms & Oyster Sauce | \$26.00 |
| 64. | Spicy Ma Po Tofu | without meat \$27.50
with meat \$28.50 |

SEAFOOD

- | | | |
|-----|---|---------|
| 48. | Tempura Tiger Prawns with Candied Walnut (10 Pcs) | \$33.50 |
| | <i>Crispy prawns with crunchy toffeed walnuts in a creamy house sauce. Absolutely a must-try.</i> | |
| 49. | Garlic Tiger Prawns with Seasonal Vegetables in Oyster Sauce (10 Pcs) | \$31.50 |
| | <i>Beautiful combination of bouncy prawns and seasonal vegetables.</i> | |
| 51. | Combination Seafood Treasure Basket | \$35.50 |
| | <i>King Prawns, scallops, hoki & squids stir fried in a flavourful sauce, then nestled into a crunchy basket.</i> | |
| 52. | Garlic Scallops (10 Pcs) with Seasonal Vegetables in Oyster Sauce | \$32.50 |
| 55. | NZ Hoki Fish | \$28.50 |
| | -with Lemon Sauce OR
-with Sweet and Sour Sauce | |
| 58. | Garlic Squid with Seasonal Vegetables | \$29.50 |
| 59. | Deep Fried Hot & Crispy Squid (Mild) | \$28.50 |
| | <i>Crunchy julienned squid stirred through a spicy sauce.</i> | |
| 59a | Crispy Squid with Salt and Pepper | \$28.50 |

EXTRAS

EFRB.	Small Egg Fried Rice (GFA)	\$11.00
501B.	Small Pan Fried Noodles	\$11.00
62B.	Small Stir Fried Vegetables (GFA) (V)	\$12.00
806.	Chips	\$8.00
RT.	Roti	\$8.00
CN.	Cashew Nuts	\$8.00
CR.	Coconut Rice	\$9.00



Hot Plate

47.	Sizzling Black Pepper Tiger Prawns <i>Juicy King Prawns in a Black Pepper Sauce</i>	\$34.50
65.	Sizzling Beef Fillet in Bamboo Garden Special Sauce	\$34.50
T67.	Sizzling Monk Fish with Black Pepper Sauce	\$34.50
68.	Sizzling Hot & Spicy Singapore Noodles with Pork & Shrimp (GFA) (Mild)	\$28.50
BG3.	Sizzling Salmon with Red Creamy Curry Sauce <i>A vibrant and flavourful option to spice up your celebration (served with rice)</i>	\$29.50
BG7.	Sizzling Singapore Konjac Noodles with BBQ Pork & Shrimp Benefit: Served Konjac noodles are low in calories and high in fibre, making them great for weigh control and digestive health.	\$33.00
T300.	Sizzling Crispy Pork <i>with vegetables and whisky sauce</i>	\$31.00
T301.	Sizzling Satay Noodles with Chicken	\$29.00





Thai

Please note all our curry pastes contains shrimp paste



T10 **Slow Cooked Lamb Shank** \$32.50
with creamy panang curry sauce and crushed cashew nuts.

T11 **Braised Pork Belly with Red Curry & Pineapple (GFA)** \$28.50

T12 **Roasted Duck Red Curry with Vegetables** \$34.50

T13 **Massaman Beef Curry (GFA)** \$28.50
Tender beef slowly cooked in creamy coconut mussaman curry sauce with potatoes

T14 **Green Curry**
-Chicken, Beef, or Tofu (GFA) \$28.50
-Crispy Pork \$29.50
-Prawns / Lamb Fillet \$32.00

T15 **Red Curry**
-Chicken, Beef, or Tofu (GFA) \$28.50
-Crispy Pork \$29.50
-Prawns / Lamb Fillet \$32.00

T16 **Chu Chee Monk Fish Fillet (GFA)** \$32.50
Crispy fish fillet topped with creamy coconut red curry sauce and basil

T17 **Panang Curry with Basil**
-Chicken, Beef, or Tofu (GFA) \$28.50
-Crispy Pork \$29.50
-Crunchy Chicken \$29.50

ALL ABOVE CURRY DISHES ARE SERVED WITH RICE

T18 **Nam Tok Thai Grilled Beef Salad (GFA)** \$29.00
A mouth watering slice of tender beef tossed with onion,tomato, cucumber and mint in a spicy lime dressing.

T19 **Thai stir fried Basil & Chilli (GFA)**
-Chicken, Beef, or Tofu (GFA) \$28.50
-Crispy Pork \$29.50
-Crunchy Chicken \$29.50
-Prawns / Lamb Fillet \$33.50

T20 **Stir Fried Ginger & Vegetables (GFA)**
-Chicken, Beef, or Tofu (GFA) \$28.50
-Crispy Pork \$29.50
-Crunchy Chicken \$29.50
-Prawns \$33.50

- | | | |
|------|--|--|
| T21 | Chicken with Roasted Chillies,
Cashews & Vegetables | \$28.00 |
| T22 | Crunchy Chicken
-With Sweet Soya Sauce OR
-With Creamy Coconut Curry Sauce with rice | \$29.00 |
| T25 | Roasted Duck Salad
<i>Shredded roasted duck tossed with fresh ginger, onions, celery, carrots, and mixed greens in a spicy lime dressing.</i> | \$33.00 |
| T27A | Very Angry Duck (served with rice)
<i>Stir fried duck with a perfect combination of Thai herbs and hot chilli, served on a bed of steamed vegetables.</i> | \$33.50 |
| T27H | Very Happy Duck
<i>A slice of deep fried duck glazed with sweet soya sauce, served on a bed of steamed vegetables</i> | \$34.50 |
| T28 | Phad Thai Noodles*
-Chicken, Beef, or Tofu (GFA)
-Crispy Pork
-Crunchy Chicken
-Prawns | \$27.50
\$29.00
\$29.00
\$32.50 |
| T29 | Phad Si Ew Noodles*
<i>Stir fried rice noodles with egg & vegetables in black soya sauce</i>
-Chicken, Beef, or Tofu (GFA)
-Crispy Pork
-Crunchy Chicken
-Prawns | \$27.50
\$29.00
\$29.00
\$32.50 |
| T30 | Drunken Noodles*
<i>Stir fried rice noodles with vegetables in black soy sauce with hints of basil and chilli.</i>
-Chicken, Beef, or Tofu (GFA)
-Crispy Pork
-Crunchy Chicken
-Prawns | \$27.50
\$29.00
\$29.00
\$32.50 |



T21



T22



T25

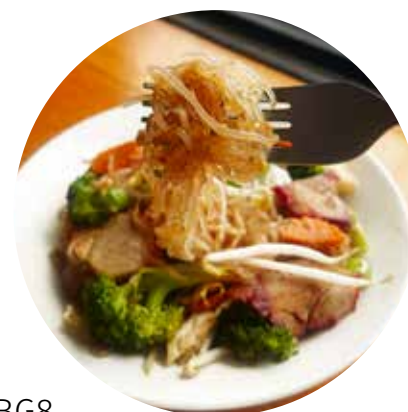


T28

***Have you tried Konjac Noodles?**

Swap your regular noodles for Konjac noodles

—
a healthier, plant-based, low-carb and low-calorie choice. Just ask your server!



BG8



T31	Pork Spare Ribs with Black Bean Sauce	\$28.50
T32	Thai Spicy Fried Rice (Chicken, Beef, or Tofu) with Garlic & Thai Herbs (GFA)	\$26.50
T33	Crunchy Chicken with Creamy Green Curry Sauce <i>on top of egg noodles</i>	\$29.50
T34	Heavenly Wok (Chicken or Beef) <i>Sweet and tender. served with fresh vegetables.</i>	\$29.00
T35	Rama Curry served with rice <i>Creamy peanut red curry sauce with Thai herbs and vegetables</i>	
	-Chicken, Beef, or Tofu	\$29.50
	-Crispy Pork	\$31.00
	-Crunchy Chicken	\$31.00
	-Prawns	\$34.50
T40	Angry Wok with Rice (GFA) <i>Stir fried with Thai herbs and hot chilli, served with vegetables.</i>	
	-Chicken, or Beef	\$29.00
	-Prawns	\$34.00

Japanese

J3.	Teriyaki Chicken with Rice	\$29.50
J4.	Japanese Beef Curry with Rice	\$28.50
J5.	Sesame Salmon Salad with Orange sauce	\$35.00
J6.	Nanban Chicken with Japanese style Tartar Sauce	\$29.50
J7.	Nanban Monk Fish with Japanese Style Tartar Sauce	\$34.50
J9	Chicken Katsu Curry <i>served with Rice and Seaweed Salad</i>	\$29.50

Group Menu 7-9 People

\$58/person

SOUP

- Chicken & Corn soup

APPETIZERS

- Deep Fried Won Tons with Sweet & Sour Sauce
- Prawn Crackers

MAINS

- Sizzling Fillet Steak w/ Special Bamboo Sauce
- Crunchy Chicken with Coconut curry sauce
- Ginger Pork with Wood ear Mushrooms
- Orange Beef w/ Crushed Cashews
- Phad Si Ew Noodles
- Cantonese Roast Duck w/ Hoisin Sauce
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

DESSERT/BEVERAGES

- Ice Cream Sundae
- Tea or coffee

\$48 /person

SOUP

- Chicken & Corn soup

APPETIZERS

- Deep Fried Won Tons with Sweet & Sour Sauce
- Prawn Crackers

MAINS

- Sizzling Genghis Khan Lamb
- Cantonese Roast Duck w/ Hoisin Sauce
- Thai Green Chicken Curry
- Hoki in Lemon Sauce
- Combination Chow Mein
- Crunchy Chicken with Coconut Curry Sauce
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

DESSERT

- Ice Cream Sundae

\$45/person

APPETIZERS

- Wontons w/ Sweet & Sour Sauce
- Prawn Crackers

MAINS

- Chicken w/ Cashew Nuts and Vegetables
- Japanese Nanban Chicken
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Thai Massamam Beef Curry
- Sizzling Singaporean Noodles
- Hoki with Lemon Sauce
- Steamed Rice

DESSERT

- Ice Cream Sundae

Group Menu 10+ People

\$58/person

SOUP

- Chicken & Corn soup

APPETIZERS

- Deep fried Won Tons with Sweet & Sour Sauce
- Prawn Cracker

MAINS

- Sizzling Fillet Steak w/ Special Bamboo Sauce
- Crunchy Chicken with Coconut Curry Sauce
- Ginger Pork with Wood ear Mushrooms
- Orange Beef w/ Crushed Cashews
- Cantonese Roast Duck w/ Hoisin Sauce
- Phad Si Ew Noodles
- Sweet & Sour Pork
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

DESSERT/BEVERAGE

- Ice Cream Sundae
- Tea or Coffee

\$48 /person

SOUP

- Chicken & Corn Soup

APPETIZERS

- Deep fried Wontons w/ Sweet & Sour Sauce

MAINS

- Sizzling Genghis Khan Lamb
- Cantonese Roast Duck w/ Hoisin Sauce
- Thai Green Chicken Curry
- Sweet and Sour Pork w/ Pineapples
- Hoki in Lemon Sauce
- Crunchy Chicken with Coconut Curry Sauce
- Stir Fried Seasonal Vegetables
- Combination Fried Rice
- Steamed Rice

DESSERT

- Ice Cream Sundae

\$45/person

APPETIZERS

- Wontons w/ Sweet & Sour Sauce
- Prawn Crackers

MAINS

- Thai Massamam Beef Curry
- Japanese Nan Ban Chicken
- Chicken w/ Cashew Nuts and Vegetables
- Combination Fried Rice
- Sizzling Singaporean Noodles
- Stir fried Seasonal Vegetables
- Sweet and Sour Pork
- Hoki in Lemon Sauce
- Steamed Rice

DESSERT

- Ice Cream Sundae



Diabetic-Friendly Jams & Sauces



Crafted with care by
NBM Food Production NZ

"Because we believe that **food**
is the magic of every home,
providing the foundation for
a lifetime of good health.
Let us be your best kitchen assistant,
supporting a healthy lifestyle
because Health is Wealth."



**PROUD TO BE RECOGNIZED AT THE
OUTSTANDING FOOD
PRODUCER AWARDS 2025**



A SYMPHONY OF FLAVOURS

Jams

: Spread the joy with less sugar!



Apricot
Jam
Spread

280g NET - 10 oz.



Blackberry
& Apple Jam
Spread

280g NET - 10 oz.



Blackcurrant
Jam
Spread

280g NET - 10 oz.



Blueberry
Jam
Spread

280g NET - 10 oz.



Grape
Jelly

280g NET - 10 oz.



Lemon
Curd

280g NET - 10 oz.



Orange
Marmalade

280g NET - 10 oz.



Pineapple
Jam
Spread

280g NET - 10 oz.



Plum
Jam
Spread

280g NET - 10 oz.



Raspberry
Jam
Spread

280g NET - 10 oz.



Strawberry
Jam
Spread

280g NET - 10 oz.

Sauces

: Zest up your dishes, guilt-free.



Apricot
Chutney
Sauce

300ml NET - 10.2 fl. oz.



Barbecue
Sauce

300ml NET - 10.2 fl. oz.



Chilli Pepper
Sauce

300ml NET - 10.2 fl. oz.



Cocktail
Sauce

300ml NET - 10.2 fl. oz.



Mint
Sauce

300ml NET - 10.2 fl. oz.



Plum
Sauce

300ml NET - 10.2 fl. oz.



Tomato
Ketchup

300ml NET - 10.2 fl. oz.

Condiments

: Elevate every bite, the wholesome way.



Apple
Sauce

260g NET - 9.3 fl. oz.



Cranberry
Sauce

280g NET - 10 oz.



Cucumber
Relish

265g NET - 9.5 oz.



Mint
Jelly

280g NET - 10 oz.



Piccalilli

275g NET - 10 oz.



Tomato
Chilli
Marmalade

275g NET - 10 oz.



Tomato
Relish

275g NET - 10 oz.

Toppings

: Delight in every layer of goodness.



Boysenberry
& Orange
Topping

300ml NET - 10.2 fl. oz.



Passionfruit
Topping

300ml NET - 10.2 fl. oz.



Raspberry
Topping

300ml NET - 10.2 fl. oz.

WHY Jok'n'Al?

Diabetic-Friendly :

With less than 10% sugar levels, our products support a healthy lifestyle for those with diabetes.

Lite on Calories :

Enjoy the fullness of flavour without the calorie load.

Gluten-Free :

Allergy-friendly, all the way.

Vegan :

Made with love, without any animal products.

Source of Fibre :

Our delicious products are not just about taste; they're also a good source of fibre, promoting digestive health and well-being.



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www.joknal.co.nz



*"Thank you for gracing **Bamboo Garden** with
your presence. We hope each Asian-inspired meal
added a touch of health and happiness to your day.
Wishing you continued joy and wellness
until we have the pleasure of serving you again.
Have a wonderful journey ahead."*

Bamboo Garden Restaurant Team

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