BAMBŪ HAUS

NATURAL LIVING. CONSCIOUS CHOICES.

WARM SIPS

Double shot is standard
BUTTANUT oat or almond milk +12

Espresso 25
Americano 28
Cortado 32
Cappuccino 32
French Cinnamon Cap reg 44 | tall 54
Cinnamon infused with touch of French vanilla.
Flat White 42
Iced Coffee 46
Espresso ice cubes with milk pour over.
Coffee Frappe 55
Babyccino 20
Selection Teas 25
Organic rooibos, english breakfast, green teas, Five roses.
Rooibos Cappucino reg 40 | tall 50
Liz Mouton Collection 25
Cherry & hibiscus, rooibos rose & vanilla
Rooibos strawberries & cream
Rooibos pear & elderflower

COZY CUPS

Double shot is standard
BUTTANUT oat or almond milk +12

Caffè Latte 41
Matcha Latte 75
Pistachio Latte 67
Biscoff Latte 67
Chai Latte (without coffee) 42
Dirty Chai Latte 44
Mushroom Cocoa Latte 70
Maple syrup & oat milk; a powerful mushroom & cocoa blend designed to elevate your day.
Nomu Hot Chocolate 44
Nutella Hot Chocolate 45

MILKSHAKES

Dairy Ice Cream 64
Plant-Based Ice Cream 74
Strawberry, vanilla, chocolate & matcha

FRESH FIZZ

Daily Dose Juices Press 68 | Blend 58
Golden Hour — carrot, apple, ginger
Tropical Feels — pineapple, mango, mint
Green Grass — kiwi, mandarin, mint, ginger
Citrus Zest — mandarin, lime, mint, ginger
Apple Blush — raspberry, red apple, ginger

Signature Iced Fruit Crush 59
Blueberry, Pineapple, Strawberry, Red Grape, Asian Bay Berry, Granadilla, Mango.

Summer Mocktails

Blush Basil Breeze 56
Golden Glow Fizz 50
Blueberry Zen Spritzer 54
Add a shot of vodka +30

Orange Juice 44
Lime & Soda 42
Rock Shandy 45
Bos Iced Tea 32
Lemon or peach
Sodas 29
Coke, Coke Zero, Cream Soda, etc.
Steelworx 45
Water 250 ml 15 | 1L 35
Still or Sparkling

THE HAUS BREAKFAST

Bambu Belgian Waffle 116
Belgian waffle, vanilla ice cream, berries, pistachio crush, honey & flowers.

Plant-Based Belgian Waffle 135
Plant-based vanilla ice cream, berries, pistachio crush, maple syrup & flowers.

Gourmet Coffee Granola 132
Low-carb coffee granola, Greek yoghurt, fried banana or mixed berries & Haus-made banana syrup.

Mango Sunshine Breakfast Bowl 127
Greek yoghurt, fresh mango, banana, blueberries, toasted nuts, pumpkin seeds & finished with a drizzle of honey.

Croissant French Toast 165
Lemony cream cheese, raspberries, honey & toasted almonds. Add bacon +37

Crêpes Suzette 85
French crêpes with warm buttery orange sauce.
Add vanilla ice cream +20

Breakfast Quiche 95
Baby spinach, smoky bacon, marinated mushrooms, candied tomato & danish feta.

Norwegian Salmon & Avo Toast 185
Toasted seed loaf topped with chunky cottage cheese, sliced avocado, hot-smoked salmon, a soft poached egg, red onion, capers, & fresh herbs.

THE BREAKFAST GOLD

Choose between Sourdough | Rye | Seed loaf | Gluten-free +25

Eggs on Toast 50
Bacon +37 | Avocado +27 | Candied tomatoes +27
Cheddar +24 | Pecorino +35

Egg Salad Toast 96
Creamy avocado smash, red onion, parsley, lemon juice, sliced boiled egg & smoky paprika.

Rise and Shine Breakfast Burrito 110
Scrambled eggs, smoky bacon, spinach, candied rosa tomatoes, danish feta, caramelised onion & chilli mayo.

Eggs Benedict-ish 117
English muffin, rocket, two poached eggs, bacon with chilli cream or mustard cream.

Bambu Chilli Eggs on Toast 155
Two medium chilli fried eggs, cherry tomatoes, garlic, herbs, bacon, aged parmesan & Razia's chilli sauce.

Salmon Scramble Croissant 185
scrambled eggs, smoked salmon, herbed cottage cheese, lemon, rocket, tomato & capers.

Omelette 96
Three egg folded omelette with chopped chives, danish feta, herbs & onion. Bacon +37 | Avocado +27 | Candied rosa tomatoes +27 | Smoky mushrooms +45

Turkish-Style Poached Eggs 119
Creamy yoghurt, soft poached eggs, blistered tomatoes, pickled red onion, fresh dill, warm chilli butter, herbed olive oi & toasted dukkah. Bacon +37

BAMBŪ HAUS

NATURAL LIVING. CONSCIOUS CHOICES.

GARDEN GLOW

Bambu Buddha Bowl 120
Quinoa, roasted pumpkin, beetroot, marinated red peppers, Haus-made hummus, spicy fried chickpeas, avocado, rocket, pomegranate, pickled red onion, toasted sesame & sweet citrus tahini drizzle.

Chicken Halloumi Salad 146
Free-range grilled chicken, rocket, capers, strawberries, avocado, halloumi, petit pois, toasted pistachios, pickled red onion, cucumber, dukkha & sweet chilli vinaigrette.

Spring Green Tuna Salad 159
Tuna, asparagus, sugar snap peas, cucumber ribbons, shaved fennel, oranges, avocado, baby spinach, butter lettuce, radishes, basil, mint, microgreens, toasted almonds, feta & orange-mustard vinaigrette.

Burrata Peach Salad 159
Creamy burrata, heirloom tomatoes, grilled peaches, basil, rocket, toasted pine nuts, crispy prosciutto, extra virgin olive oil & aged balsamic.

Mediterranean Chickpea Salad 142
Roasted chickpeas, cucumber, cherry tomatoes, roasted red peppers, Kalamata olives, baby spinach, avocado, feta, pickled red onion, fresh herbs, toasted sunflower seeds & lemon-herb vinaigrette.

Seared Beef Salad 168
Sliced beef sirloin, lettuce, feta, baby spinach, avocado, cucumber, asparagus, edamame, sugar snap peas, fresh herbs, crispy shallots, toasted sesame seeds & curry vinaigrette.

TOAST HAUS

Sourdough | Rye | Seed loaf | Gluten-free +25

Tomato Basil Bliss 79
Sliced tomatoes, plant-powered mozzarella, red onion, basil leaves & pesto.

Avo Smash 72
Smashed avocado, lemon, pumpkin seeds, herbs & pickled red onion. Danish feta +21 | Candied rosa tomatoes +27 | Egg +15

Mixed Avo Toast 142
Two artisan breads with smashed avocado, one with fried egg, candied rosa tomatoes, the other with bacon & danish feta.

Sunrise Tofu Toast 102
Tofu scramble, avocado, spinach, turmeric, sundried tomatoes, rocket, chilli, garlic, sesame onion & pesto.

Creamy Mushrooms 156
Creamy mushrooms, parsley, roasted shallots, garlic confit, rocket & shaved pecorino. Poached or hard-boiled egg +15

FRESH.
SIMPLE.
DELICIOUS.

TOAST CLUB

Sourdough | Rye | Seed loaf | Gluten-free +25

Classic Cheddar 75
Cheddar cheese & bread of choice.

Cheddar Tomato 80
Cheddar cheese, tomato & bread of choice.

Chicken Mayo 95
Grilled free-range chicken, lettuce & sriracha hot honey chilli mayo.

Chicken Avo Melt 155
Grilled free-range chicken breast, mozzarella, candied tomato, rocket, smashed avo, aged parmesan & creamy basil pesto.
Steakhouse fries +32 | Haus Chop Salad +42

BURGER BLISS

Prepared with premium A-grade homemade patties
Choose: Beef · Grilled Chicken · Veggie Patty
Served with steakhouse fries

Bambu Smash Burger 185
Double patty, aged cheddar, caramelised onions, lettuce, Haus pickle & signature burger mayo.

Green Goddess 185
Single patty, Danish feta, avo smash, sliced tomato, red onion, green mayo & lettuce.

Double Classic 165
Single patty, double aged cheddar, caramelised onions, Haus pickle & signature burger mayo.

THE HAUS COMFORTS

Quiche Of The Day 120
Served with a glorious garden salad.

Golden Mango Curry 149
Mango, sweet potato, chickpeas, spinach, yellow coconut curry, fried garlic, coriander, nutty quinoa, lentils & brown rice. Grilled chicken breast +46

Spiced Koftas 148
Haus-made veggie koftas, hummus, sweet citrus tahini, apricots, toasted sesame & coriander.
Served with Haus Chop Salad

Creamy Tomato Tagliatelle 140
Tagliatelle, roasted rosa tomatoes, garlic, baby spinach, fresh herbs & chilli oil.
Grilled chicken breast +26

Broccoli Pesto Penne 140
Penne, broccoli, pesto, pitted olives, grilled rainbow vegetables, plant-based parmesan & burnt pumpkin seeds.
Grilled chicken breast +26

THE WRAP WONDERS

Turkish Lamb Wrap 169
Spiced lamb, garlicky yoghurt, tomatoes, cucumber, red onion & mint.

Caesar Crunch Wrap 145
Grilled chicken, crisp cos, parmesan, smoky bacon, crushed herb croutons, tomato, avocado & classic Caesar dressing.

Chicken Avo Wrap 139
Grilled chicken, smashed avocado, Danish feta, garden leaves, tomato, pickled red onion, basil pesto & creamy lemon dressing.

Chickpea Avo Wrap 139
Spiced chickpeas, smashed avocado, Danish feta, garden leaves, cucumber, pickled red onion, mint, parsley, hummus, toasted dukkha & creamy lemontahini dressing.
Served with steakhouse fries
Haus Chop Salad +42