BONZAI

CHEF VISHAL'S BOOKLIST

Sunday BRUNCH MENU

12PM TO 4PM

MOCKTAILS

Mango Mint Cooler
Mango | Lime | Mint | Soda
A tropical refresher bursting with mango & fresh mint.

Watermelon & Cucumber Spritz
Fresh Watermelon | Cucumber | Lime | Soda
Light, hydrating & perfect for summer sipping.

Peach Iced Tea Refresher
Peach Tea | Lemon | Honey | Mint
Cold brewed peach tea with citrus & mint for a clean finish.

Passionfruit Ginger Fizz
Passionfruit | Ginger | Lemon | Soda
Tropical fruit meets zingy ginger – refreshing with a little kick.

Strawberry & Rose Lemonade
Strawberry | Rose Syrup | Lemon | Soda
Foral, fruity, and pretty – the perfect brunch vibe.

COCKTAILS

Mango Picante Margarita
Tequila | Mango | Lime | Chilli Honey | Tajin Rim
Sweet tropical mango meets a subtle chilli kick. Perfectly balanced for those who like it bold but fresh.

Elderflower & Basil Gin Spritz
Gin | Elderflower | Lemon | Fresh Basil | Soda
A garden-fresh spritz with floral elderflower and aromatic basil. Super light, super summery.

Passionfruit & Pineapple Rum Punch
White Rum | Passionfruit | Pineapple | Lime | Soda
A tropical getaway in a glass. Fruity, light and dangerously drinkable.

Lychee & Rose Cooler
Vodka | Lychee | Rose | Lemon | Soda
Delicate lychee with a subtle rose note – floral, pretty perfect for a day drinking.

Cucumber Mint Collins
Gin | Cucumber | Mint | Lemon | Soda
Classic Collins with a fresh cucumber twist – clean, crisp, and summer approved.

BOTTOMLESS BRUNCH DRINKS

Mocktails	**35**
Cocktails	**50**
Cocktails & Sake	**65**
Cocktails, Sake & Champagne	**80**
Honjozo Tokubetsu Gohyakumangoku Sake	

1 drink per person at 1 time

Moet & Chandon Imperial Brut NV

Honjozo Tokubetsu Gohyakumangoku Sake

SOUP & BAOS

Nepalese Thukpa **Veg 12.50| Egg 13.50| Chicken 14.50**
Traditional Himalayan-style clear spicy noodle soup with seasonal vegetables & house spices.

Hot Sour Soup **Veg 9.50| Chicken 11.50| Prawn 12.50**
Classic thick, spicy & tangy broth with bamboo shoots.

Truffle Mushroom Bao **8.50**
Steamed bao loaded with cucumber, avocado, mixed leaf, truffle oil & spicy mayo.

Katsu Chicken Bao **9.50**
Crispy chicken, mixed leaf, cucumber, gochujang mayo & teriyaki glaze.

Miso Butter Lobster Bao **22.50**
Grilled lobster in white miso butter, with Kewpie mayo, mixed leaf & cucumber.

BRUNCH SIGNATURES

Avocado Cheese Toast **11.50**
Toasted sourdough with smashed avocado, sour cream, chilli melted cheese.

Healthy Green Salad **12.50**
Fresh mixed leaves, avocado, cucumber, sesame dressing orange vinaigrette.

Teriyaki Tofu Donburi **15.50**
Pan-tossed tofu with peppers in teriyaki glaze, served over jasmine rice.

Truffle Salmon **14.50**
Seared salmon in miso butter, finished with black truffle ponzu.

Pad Kraw Pow Chicken **15.50**
Thai-style minced chicken with basil, jasmine rice & a soft half egg.

Black Mamba Prawn Dimsum **15.50**
Signature dimsum with ebi prawns, water chestnut, squid ink wrap, sesame oil, chives & cheese.

Smoky Hot Stone Wagyu **65.50**
Seared wagyu beef with asparagus, served on a hot stone with house chilli, yuzu koshu & wasabi.

Peking Duck Leg **25.50**
Slow-roasted duck leg with pancakes, cucumber, mixed salad & house chilli sauce.

Smoky Lamb Chops **28.50**
Korean spiced lamb chops grilled to perfection with herbs & house marinade.

Laksa Jumbo Prawn Risotto **28.50**
Creamy laksa-flavoured risotto topped with lemon butter grilled jumbo prawns.

MAKI & URA MAKI

Crispy Yamashita **12.50**
Avocado & cream cheese roll, deep-fried in panko, topped with avocado-chilli tartare.

Crunchy Avocado Roll **12.50**
Philadelphia cream cheese & avocado roll coated with crispy tanuki, finished with sweet soy reduction.

Salmon Cheese Roll **14.40**
Cream cheese, cucumber, avocado roll, deep-fried in panko, glazed with teriyaki sauce.

Devon Crab Futomaki **14.50**
Tempura crab, avocado, spicy mayo, red chilli flakes & sweet soy glaze.

Ebi Tempura Roll **14.50**
Crispy prawn tempura, cucumber, avocado & spicy mayo rolled with tanuki crunch.

SIDES

Fries — Salted 5.50 / Cheese Loaded 7.50

Wok-Fried Udon Noodles — Asian Veg 12.50| Chicken 14.50| Lamb 16.50| Prawn 16.50

Chop Suey — Veg 11.50| Chicken 12.50| Prawn 14.50
Veg stir-fry in sweet & sour sauce served over crispy noodles.

Jasmine Fried Rice — Veg 11.50| Egg 12.50| Chicken 14.50| Prawn 14.50

DESSERTS

Caramelised Banana Waffle **9.50**
Crispy waffle with chocolate spread, chocolate ice cream & homemade sweet crunch.

Darshan **10.50**
Crispy wontons tossed in honey & sesame, served with vanilla ice cream.

Matcha Strawberry Tiramisu **11.50**
A creamy matcha-infused tiramisu layered with fresh strawberries.

Hot Chocolate Pancake **9.50**
Fluffy vanilla pancakes with milk chocolate butter sauce & seasonal fruits.

Sweet Toast & Berries **9.50**
Baked toast drizzled with maple syrup, topped with fresh berries.

VEGETARIAN VEGAN GLUTEN FREE NUTS SOYA WHEAT
FISH CRUSTACEANS SESAME EGGS MOLLUSCS DAIRY

Our Menu Contains Allergens

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however we cannot fully guarantee that the food in these premises will be free from allergens.

Bottomless drinks package is valid exclusively for the intended guest, for 2 hours. Management reserve the right to pause or terminate, should the offer not be enjoyed responsibly.
All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to the total bill.