

# BONZAI

## VALENTINE'S SET MENU

£45

Three-course dining experience,  
thoughtfully composed to celebrate  
romance through modern Asian  
artistry.

Each dish reflects balance,  
refinement, and depth of flavour,  
crafted for an intimate evening.



0.0%  
FRENCH BLOOM

MOËT & CHANDON

# ARRIVAL

Your evening opens with a choice of Moët & Chandon Impérial Rosé or French Bloom Le Rosé, a delicately sparkling non-alcoholic expression.

## FIRST COURSE

Small Plates - choose one

### SPICY TOFU

Crisp golden tofu glazed in aromatic chilli garlic sauce, finished with peppers and onion

### KOREAN SPICED WINGS

Lightly crisped wings, lacquered in a rich gochujang barbecue glaze

### SMOKED CHILLI CHICKEN

Crispy chicken enveloped in a smoky chilli reduction with subtle warmth

### AQUA RING CALAMARI

Tender squid rings, lightly fried and paired with chilli tartare

### WOK-FRIED GREENS

Tenderstem broccoli and long beans tossed in Szechuan bean sauce

## MAIN COURSE

choose one

### MISO-MARINATED BLACK COD

Delicately flaked cod, marinated for depth and finished with a yuzu chilli lime glaze

### CHAR-GRILLED KOREAN LAMB CHOP

Succulent lamb, gently smoked, seasoned with Korean spices and aromatic herbs

### WHOLE GRILLED SEA BASS

Simply grilled sea bass with Thai herbs and a bright chilli-lime dressing

### THAI RED CURRY

(VEGETARIAN / CHICKEN / PRAWN)

Silken coconut curry infused with basil and lime, served with jasmine rice

## DESSERT

choose one

### MATCHA & STRAWBERRY TIRAMISU

Light matcha mascarpone layered with fresh strawberries

### STICKY TOFFEE PUDDING

Warm sponge with rich caramel sauce and vanilla ice cream

### THAI COFFEE PANNA COTTA

Smooth coffee-caramel cream with gentle bitterness

All prices include VAT. A discretionary service charge applies.  
Please inform a member of the team of any allergies or dietary requirements.