



BONZAI

AURA


LAYERS OF EXPRESSION

Rooted in the richness of Asian culinary traditions and articulated through a refined contemporary perspective, our menu is a study in balance, depth, and quiet sophistication. Thoughtfully composed with precision and restraint, each dish honours authentic techniques while embracing modern artistry, layered flavours, and ingredient-led expressions designed to linger well beyond the table.








BAR NIBBLES




5.50 **PADRÓN PEPPERS**
Salt, Chilli & Lime 

5.50 **EDAMAME BEANS**
Rock Salt / Shichimi / Chilli Garlic 

6.50 **FURAI CORN KERNELS**
Salt & Pepper / Chilli Lime  




11.50 **CRISPY CALAMARI**
Wok Tossed In Salt & Pepper, Soy   

9.50 **DUCK PANCAKE ROLL**
Crispy Duck, Cucumber, Leeks With Hoisin Chilli Sauce  

9.50 **WASABI PRAWNS**
EBI Marinated In Wasabi Mayo Sauce & Chives   

BONZAI HOUSE ROLL

8.50 **SPICY VEGAN ROLL**
Avocado, Cucumber, Pickled Asparagus,
Carrot, Chives & Togarashi

9.50 **AVOCADO CHEESE MAKI ROLL**
Avocado, Cheese, Jalapeño With Teriyaki Sauce   

 Veg  Vegan  Gluten Free  Nuts  Soya  Fish
 Crustaceans  Wheat  Sesame  Eggs  Sulphite
 Celery  Molluscs  Peanut  Gluten  Milk

TRUFFLE ENOKI

9.50

Fried Mushrooms, Truffle Oil, Tanuki & Kewpie Mayo



ASPARAGUS TEMPURA

9.50

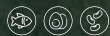
Crispy Asparagus, Spicy Mayo, Tanuki & Sweet Soy



SPICY SALMON ROLL

10.50

Kewpie Mayo, Avocado, Cucumber, Shichimi & Red Onion With Soy Sauce



SALMON CHEESE ROLL

17.50

Torched Salmon, Cheese Sauce, Avocado, Fresh Truffle, Tobiko & Teriyaki Sauce



SPICY MAGURO

11.50

Avocado, Cucumber, Tobiko, Chives, Spicy Mayo, Crispy Onion & Spicy Tuna Tartare



SOFT-SHELL FUTOMAKI

12.50

Fried Crab, Avocado, Spicy Mayo & Red Tanuki



RED DRAGON ROLL

13.50

EBI Tempura, Avocado, Cucumber, Spicy Onion Aioli, Black Caviar & Spicy Mayo, Drizzled With Eel Sauce



LOBSTER AVOCADO

19.50

Lobster & Yuzu, Avocado, Cucumber, Chives, Soy Sesame, Kewpie Mayo & Melted Cheese With Teriyaki



SASHIMI & NIGIRI

9.50

SALMON

Sake



9.50

YELLOWFIN TUNA

Maguro



9.50

YELLOWTAIL

Hamachi



9.50

EEL

Unagi



BONZAI PLATTERS

35.50

OMAKASE PLATTER (4 PIECES EACH)

Sake, Maguro, Hamachi & Unagi



38.50

CHEF'S MIXED PLATTER

TWO CHOICES OF ROLLS:

8 Pieces Of Nigiri & 8 Pieces Of Sashimi



SMALL PLATES

SZECHUAN TOFU 12.50

Tofu, Peppers & Onion In Spicy Szechuan Sauce



CRISPY SHIITAKE 9.50

Mushrooms, Chopped Peppers & Onion In Chilli Hoisin Sauce



DRAGON CHICKEN 10.50

Crispy Chicken Tossed With Peppers, Dry Chilli, Salt & Pepper



KOREAN WINGS 12.50

Deep-fried Marinated Wings In Chilli Gochujang Sauce



XINJIANG CUMIN LAMB 14.50

Lamb Tossed In Cumin Coriander Sauce With Soy



XO CHILLI PRAWNS 14.50

Crispy Prawns Tossed In XO Chinese Wine Sauce With Onion & Chilli



THAI BASIL FISH 14.50

Deep-fried Fish With Peppers & Onion In Thai Chilli Basil Sauce



BEEF TATAKI 18.50

Pan-seared In Chilli Ponzu With Sesame & Onion



BONZAI ZENSAI

7.50/8.50/12.50

GYOZA

Pan-Fried Dumplings Served With House Chilli Sauce.
Veg / Chicken / Beef In Chilli Garlic Sauce



7.50/8.50/10.50/11.50

BAO BUNS

Truffle Enoki / Katsu Chicken /
Panko Prawn / Crispy Duck



10.50

TRUFFLE CHEESE EDAMAME DUMPLINGS

Truffle-Marinated Edamame Filling



10.50

THAI CHICKEN SUI MAI & CHIVES

Minced Chicken With Thai Herbs, Chives



12.50

CHICKEN MOMO

In-house Chilli Sauce



12.50

BLACK PRAWN DUMPLINGS IN GOLD DUSTING

EBI, Squid Ink, Cheese, Water Chestnut And Gold Leaf.



19.50

DIM SUM PLATTER

Mix Of Edamame, Veg Gyoza, Chicken &
Prawn Dumplings



CHEF VISHAL'S SIGNATURES

SPICY MISO PHO WITH TOFU & MUSHROOMS 14.50



HEALTHY GREEN 12.50

Asparagus, Gai Lan & Pak Choi In Garlic Mushroom Sauce



GRILLED CHICKEN PHO 14.50

Soupy Noodles With Chicken Broth



MISO BLACK COD WITH STEM BROCCOLI 15.50



SMOKY LAMB CHOPS 28.50

Spicy Gochujang Sauce



JUMBO PRAWNS 28.50

Grilled Prawns In Chilli Oyster & Lemon Butter Sauce



CHILEAN SEA BASS 22.50

Grilled Fish In Thai Chilli Coconut Soup



ASIAN GRILLED LOBSTER 25.50

Peppers, Onion & Pak Choi In Asian Chilli Sauce



BONZAI SHARING PLATTER 55.50

Korean Wings, Lamb Chops, Grilled Chicken & Jumbo Prawns With In-house Dipping Sauce



CURRY

12.50/13.50/14.50

KUNG PAO

Tofu / Chicken / Prawn
Peppers & Onion, Nuts & Wine



12.50/13.50/14.50

THAI RED CURRY

Asian Veg / Chicken / Prawn
Traditional Thai Red Curry Made With Coconut Milk,
Lime, Basil And Herbs. Served With Jasmine Rice.



14.50/ 16.50

KATSU CURRY

Creamy Katsu Curry Sauce Served Over Jasmine Rice,
With Crispy Fried Tofu Or Panko Chicken.



25.50

LAMB SHANK

Slow-Cooked Lamb Shank In A Spiced Asian
Curry, Served With Jasmine Rice.



18.50

BLACK PEPPER BEEF

Sliced Beef With Peppers & Onion In
Black Pepper Sauce



WOK / STIR FRY

HONG KONG EGG NOODLES 9.50/10.50/11.50

Veg / Egg / Chicken / Prawn
Egg Noodles Tossed In Spicy-Sweet And Sour
Sauce With Peppers And Onions.



STIR-FRIED UDON NOODLES 9.50/10.50/12.50

Veg / Chicken / Lamb
Udon Noodles Tossed In Spicy-Sweet And
Sour Sauce With Peppers And Onions.



BEEF NOODLES IN OYSTER CHILLI SAUCE 15.50



STEAMED JASMINE RICE 5.50

FRIED RICE 8.50/8.50/9.50/10.50

Veg / Egg / Chicken / Prawn



BLACK TRUFFLE RICE 10.50



BONZAI PREMIUM

BENTO BOX

17.50

TOFU STEAK DON BENTO

Fried Bean Curd With Chilli Garlic Sauce,
Edamame & Fried Rice

18.50

SZECHUAN CHICKEN

Fried Chicken In Spicy Sauce, Egg Noodles &
Chilli Edamame

22.50

SALMON TERIYAKI

Grilled Salmon With Asian Greens & Jasmine Rice

KIDS' MENU

5.50

PANKO MAC & CHEESE

Crispy Golden Mac & Cheese Bites, Served
With Our Spicy House Mayo



6.50

FRIES

Salted / Cheese / Togarashi

6.50

PLAIN EGG NOODLES



7.50

STEAMED BROCCOLI IN GARLIC SAUCE



DESSERT

STICKY TOFFEE PUDDING IN CARAMEL SAUCE 9.50

Served Warm With Caramel Sauce And Vanilla Ice Cream



WHITE CHOCOLATE & LEMON CHEESECAKE 9.50

Fresh Strawberries In Sauce



RASPBERRY MOUSSE WITH RASPBERRY SORBET & JAM 10.50



HONEY DARSHAN WITH ICE CREAM & SESAME 12.50



MARTINUCCI TIRAMISÙ 12.50

Creamy Mascarpone Layers With Espresso & Torched Foam



CHOICE OF TWO SCOOPS OF ICE CREAM 6.50

Vanilla / Strawberry / Chocolate / Cookies & Cream / Butterscotch



ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL.

