

please advise your server before ordering if your group wishes to split the bill

If you would like any information on the allergens contained within any of our menu items, or have any dietary request, please speak to a member of staff who will assist you.

Some products may contain nuts due to the environment, so we cannot guarantee nut free.

GF - Gluten Free

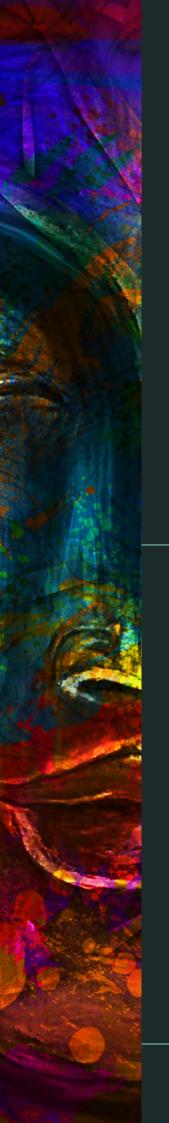
V - Vegetarian

VG - Vegan

SMALL PLATES

GRILLED CHICKEN SATAY (THAI) Succulent grilled chicken served with peanut dip and sweet vinegar sauce. (GF)	7.5
SWEET PORK SKEWERS MUU PHING (THAI) Grilled pork skewers marinated with palm sugar, coriander peppers and garlic, served with tamarind sauce. (GF)	7.5
PRAWN TOAST (CHINESE) Deep fried bread mixture of minced chicken and prawns with sesame seeds served with sweet chilli sauce.	7.5
CRISPY GARLIC FRIED SQUID (JAPANESE) Deep fried squid cooked in onions, spring onions, garlic and black pepper.	10.0
BBQ SPARE RIBS (THAI) Succulent pork spare ribs marinated in our homemade BBQ sauce grilled to perfection.	7.5
BBQ CHICKEN WINGS (THAI) Succulent chicken wings marinated in our homemade BBQ sauce grilled to perfection. (GF)	7.5
PORK AND PRAWN DUMPLINGS (CHINESE) Minced pork and prawns in wonton wrapper and simply steamed.	8.0
FISH CAKES (THAI) Mixture of chicken and cod with lime leaves and red curry paste served with sweet chilli sauce.	8.0
CHICKEN SPRING ROLLS (FILIPINO) Spring roll filled with chicken, carrots, parsley and garlic, served with sweet chilli sauce.	8.0
HONEY GARLIC CHICKEN WINGS (KOREAN) Crispy chicken wings marinated in garlic, honey and soy sauce.	7.5
STEAK YAKITORI Japanese tradition and Western flavour. Tender pieces of premium steak are meticulously skewered and grilled to perfection, creating a delightful symphony of juicy meat and smoky.	8.0





BEEF PANANG SPRING ROLL (THAI) Premium minced beef in panang curry sauce wrap in spring roll pastry.	8.0
DEEP FRIED GYOZA • Aromatic duck and hoisin	8.0
Vegetables (V) (VG)	8.0
STEAMED BAO PORK BAO (FILIPINO) Steamed bun pork sliders cooked in soy sauce, vinegar, garlic and bay leaves.	9.0
STEAMED BAO DUCK HOISIN (CHINESE) Steamed bun with crispy duck & cucumber in hoisin sauce.	11.0
TAKOYAKI (JAPANESE) Diced octopus with spring onions and potatoes.	8.0

(V) \	(VG) —
VEGETABLE SPRING ROLLS (CHINESE) Selection of vegetables in spring roll pastry.	7.5
CRISPY GARLIC CAULIFLOWER (FILIPINO) Fresh cauliflower in garlic tempura batter.	7.5
SWEETCORN RIBS (CHINESE) Garlic, black pepper, Shaoxing and spring onions.	7.5
CRISPY TOFU & KIMCHI BAO (KOREAN)	8.0
MUSHROOMS & HOISIN BAO (CHINESE)	8.0
KABOCHA KAROKKE (JAPANESE) Japanese pumpkin croquette.	8.0
VIETNAMESE TOFU ROLL (VIETNAMESE) Crispy tofu in rice paper spring roll pastry.	8.0

SHARING PLATTER FOR TWO

BONZAI ASIAN PLATTER FOR 2 Chicken satay, vegetable spring roll, prawn toast and crispy vegetable gyoza.	18.0
BONZAI MEATY PLATTER FOR 2 Chicken satay (GF), pork skewers (GF), spare ribs (GF) steak yakitori.	20.0

16.0 BONZAI VEGETARIAN/VEGAN PLATTER FOR 2 Sweetcorn ribs, crispy cauliflower, vegetable spring roll and crispy Vietnamese spring rolls. (V) (VG)

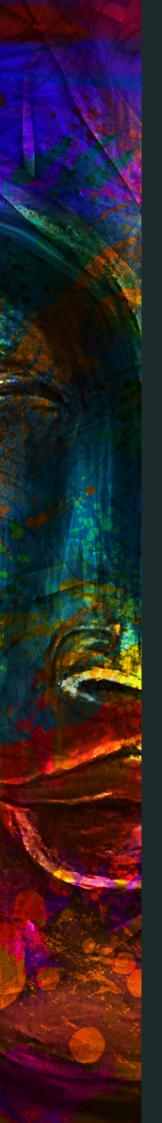
SALAD

Served cold.

NUMTOK GRILLED SIRLOIN STEAK (LAOS) *** Chargrilled sirloin in rice powder, chilli powder, red onions, lime leaves, spring onions finished with lime juice.	23.0
SIRLOIN BEEF SALAD (THAI) *** Thin slices of sirloin with cherry tomatoes, red onions, lime juice.	23.0
PAPAYA SALAD (THAI) ** This salad combines crunchy strips of unripe green papaya with fresh chiles, pungent garlic, roasted peanuts, long beans, and cherry tomatoes. Can be made vegetarian or vegan (V) (VG).	10.0

PLEASE KEEP AN EYE OUT FOR 1'S

They indicate that the dish is spicy & what level of spice it is.





CRISPY PORK SHANK (FILIPINO) Famous crispy Pata (pork shank) shimmered in spices and deep-fried Served with our spicy soy sauce. (GF)	18.5
CHAR GRILLED CHICKEN BREAST GAI YANG (THAI) Marinated in Thai spices served with papaya salad.	18.5
CHAR GRILLED CHICKEN BREAST (JAPANESE) In teriyaki sauce and Asian greens.	18.5
CRISPY DUCK • Tamarind (THAI) (GF) • Orange sauce (CHINESE)	18.5 18.5
KATSU CHICKEN (JAPANESE) Served with Japanese curry	
Tonkatsu breaded and deep fried pork cutlet.Katsu breaded chicken.	18.5 18.5
CRISPY CHICKEN IN ORANGE SAUCE (CHINESE) Contains sesame seeds.	13.5
 CRISPY FILLETED SEA BASS In chillies, red onions, apple, lemon and tamarind sauce. (THAI) (GF) Escabeche Filipino style sweet and sour with ginger. (FILIPINO) (GF) 	

18.5

18.5

STEAMED FILLETED SEA BASS

• With garlic, chillies and lemon. (THAI) (GF)

• With shiitake, mushrooms, soy sauce and sesame oil. (CHINESE)

 WHOLE SEA BASS Crispy whole sea bass in chillies, red onions, apple, lemon and tamarind sauce. (THAI) (GF) Crispy Whole sea bass in Filipino style sweet and sour. (FILIPINO) (GF) 	30.0 30.0
LECHON KAWALI PORK BELLY (FILIPINO) Crispy Pork belly served with spicy soy sauce. (GF)	18.5
 RENDANG Slow cooked beef in coconut milk and spices. (INDONESIAN) Butternut squash in coconut milk and spices (INDONESIAN) (V) (VG) 	18.5) 12.5
 VEGAN KATSU Breaded pumpkin in Japanese curry. (JAPANESE) (V) (VG) Stir fried Aubergine in garlic and tamarind sauce. (THAI) (V) (VG) 	12.5 12.5
STEAKS Cooked to your liking.	
JAPANESE STYLE STEAK Marinated in wasabi & truffle. • SIRLOIN • PORTERHOUSE ON THE BONE	23.0 42.0
KODEAN STVI E	

KOREAN STYLE

Marinated in ginger, garlic and sesame oil.

•	SIRLOIN	23.0
•	PORTERHOUSE ON THE BONE	42.0

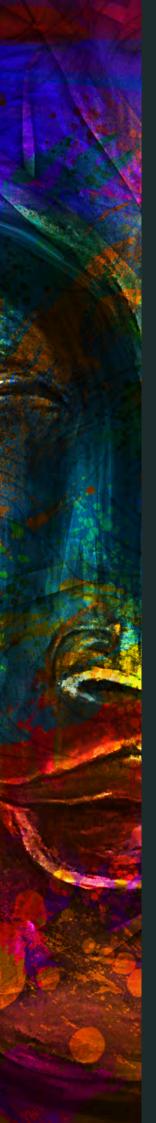
FILIPINO STYLE

In soy sauce, lime juice, spices and garlic and red onions.

•	SIRLOIN	23.0
•	PORTERHOUSE ON THE BONE	42.0

WAGYU SIRLOIN STEAK 6-7A8 (AUSTRALIAN) 65.0 Served with new potatoes and Asian greens.





LARGE PLATES

Please take note some of the dishes can be made Gluten Free.

SWEET & SOUR (CHINESE)	
Crispy Chicken	13.5
Crispy Beef	13.5
Prawns (GF)	14.5
Vegetarian (V) (VG) (GF)	12.0
Plant based Chicken (V) (VG) (GF)	13.5
CHILLIES & BASIL (THAI)	
Crispy Chicken	13.5
Crispy Beef	13.5
Prawns	14.5
Vegetarian (V) (VG)	12.0
Chicken	13.5
Beef	13.5

STIR FRIED CASHEW NUTS AND SPRING ONIONS (THAI)

13.5

Plant based Chicken (V) (VG)

Crispy Chicken	13.5
Vegetables & Tofu (V) (VG)	12.0
Plant based Chicken (V) (VG)	13.5

CURRY OF THE DAY (THAI) 💃

Chicken (GF)	13.5
Beef (GF)	13.5
Duck (GF)	16.5
Prawns (GF)	14.5
Vegetarian (V) (VG) (GF)	12.0
Plant based Chicken (V) (VG) (GF)	13.5
Plant based Duck (V) (VG) (GF)	13.5

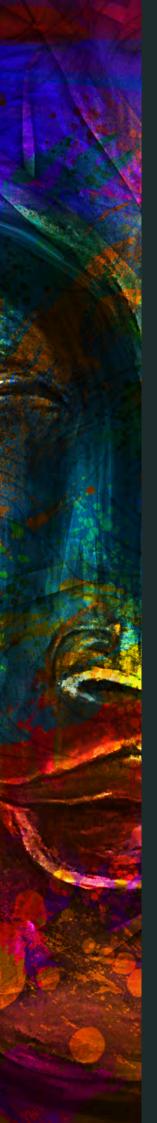
TERIYAKI (JAPANESE)

Crispy Chicken	13.5
Crispy Beef	13.5
Chicken	13.5
Beef	13.5
Duck	16.5
Prawns	14.5
Vegetarian (V) (VG)	12.0
Plant based Chicken (V)	13.5

GINGER & SPRING ONIONS (CHINESE)

Chicken	13.5
Beef	13.5
Duck	16.5
Prawns	14.5
Vegetarian (V) (VG)	12.0
Plant based Chicken (V) (VG)	13.5





NOODLES

PAD THAI (THAI)

Rice noodles in tamarind sauce.

Chicken (GF)	13.5
Prawns (GF)	14.5
Vegetarian (V) (VG) (GF)	12.0
Plant based Chicken (V) (VG) (GF)	13.5

EGG NOODLES (CHINESE)

Chicken	13.5
Beef	13.5
Prawns	14.5
Vegetarian (V)	12.0
Plant based Chicken (V)	13.5

SPICY NOODLES/PAD KE MAO (THAI)



In chillies, basil and garlic.

Chicken	13.5
Beef	13.5
Duck	16.5
Prawns	14.5
Vegetarian (V) (VG)	12.0
Plant based Chicken (V) (VG)	13.5

SIDES

JASMINE RICE (V) (VG) (GF)	4.0
EGG FRIED RICE	4.0
STICKY RICE (V) (VG) (GF)	4.0
COCONUT RICE (V) (VG) (GF)	4.0
EGG NOODLES	4.0
CHIPS (V) (VG) (GF)	4.5
UDON NOODLES (V) (VG) (GF)	4.0
ORIENTAL VEGETABLES (V)	7.0
BROCCOLI IN GARLIC (V)	7.0
MIXED VEGETABLES (V)	6.0
CRISPY NEW POTATOES (V) (VG)	6.0
THAI CHIPS / (V) (VG)	4.5

SAUCES

All sauces are homemade.

CURRY SAUCE (V) (VG) (GF)	3.0
SWEET & SOUR (V) (VG) (GF)	3.0
SATAY (V) (VG) (GF)	1.5
SWEET CHILLI (V) (VG) (GF)	1.5



