
COCKTAILS

TORTUGA SPRITZ 16.00

FIZZY & REFRESHING, EFFERVESCENT

Aperol, cucumber cordial, melon pulp & melon liqueur, top up cava

RHUBARB-BONO TAI 16.00

RICH, BITTERSWEET, EXOTIC

Kraken rum & Havana 3, Triple Sec, Don's Mix, rhubarb cordial, citrus, pineapple juice

BASIL CLOVER CLUB 16.00

ELEGANT COMPLEX & SMOOTH

Raspberry gin, raspberry cordial, citrus, basil, egg white

CAXARAMBA DE BAHIA 16.00

BERRY NOTES, PERFUMED, INTENSE

Cachaca, Triple Sec, lychee and mango pulp, fresh blackberry & raspberry, citrus

LANDING IN BANGKOK 16.00

CITRUSY, AROMATIC, SPICED

Roku gin, bergamot pulp, crème de cassis, lemongrass, citrus, top up ginger beer

CARIBBEAN FLAMINGO 16.00

REFRESHING, BITTERSWEET

Tequila, watermelon cordial, blood orange pulp, fresh raspberry, citrus

ALMA DEL SOL 16.00

EXOTIC, SHARP, VELVET

Pisco from Peru, prickly pear, rowan berry cordial, pear juice, citrus, honey, egg white

MEZCAL PUNCH MULE 16.00

SMOKEY, AROMATIC

Mezcal, mango juice, citrus, angostura bitter, top up ginger beer

LONG PASSION ICE TEA 16.00

BOOZY, RICH, TROPICAL

Vodka, tequila, gin, rum, passoa liqueur, passion fruit pulp, citrus, top up berries tonic

HIPA HIPA LYCHEE 16.00

SPICY, FRUITY, INTENSE

Bourbon & sake, lychee pulp, fresh cucumber, lychee juice, fresh mint, chilli, citrus, egg white

NON-ALCOHOLIC COCKTAILS

MAMMOTH TUSK 11.50

Passion fruit pulp, vanilla syrup, fresh mint, citrus, pineapple juice

MANGO FOXY-ANGEL 13.00

Mango pulp, lychee juice & mango juice, citrus

NIPPON WATERMELON PUNCH 11.50

Watermelon pulp, citrus, watermelon cordial, cranberry juice

TIKI BOTANIST 11.50

Tanqueray gin 0.0%, mango & coconut pulp, basil, citrus, top up sprite

VAT INCLUDED



STARTERS

YUZU KOSHU GUACAMOLE 13.00
Corn chips (V)(GF)

BONO BEACH CRUDITÉS 13.00
Shiso aioli (V)(GF)

PRAWN TOM YUM SOUP 15.75
Prawn, cherry tomato, coriander, shitake mushroom (S)(GF)

SOFT SHELL CRAB TEMPURA 18.50
Yuzu ponzu dressing

CRISPY SQUID 15.75
Lemon and lime dressing

BBQ CHICKEN WINGS 15.50
Spicy bbq sauce (S)

WAGYU BEEF CARPACCIO 29.50
Pickled shimeji mushroom (GF)

GREEN GAZPACHO 13.00
Cucumber, avocado, kale (VG)(GF)

CHICKEN SATAY 16.50
Grilled chicken skewer, satay sauce, lime (GF)(N)



NATURAL OYSTERS 6.75/pc
Shallot vinegar, tabasco, lemon.
Minimum 2pcs (GF)

SEABREAM CEVICHE 25.00
Coconut milk, coriander oil (GF)

HAMACHI TIRADITO 24.00
Yellowtail fatty tuna, aji amarillo dressing (GF)

SALMON & TUNA TARTAR 29.50
Yuzu soy, spring onion, lotus crisps



BONO BEACH SUSHI

MIXED NIGIRI 2PC EACH 25.00
Salmon, Tuna, Hamachi (GF)

SASHIMI PLATTERS 3PC EACH

REGULAR 33.50
Akame tuna, salmon, seabass (GF)

PREMIUM 49.50
Chu Toro, salmon, scallop, unagi, hamachi (GF)

DELUXE 60.00
Chu Toro, scallop, salmon, hamachi, oyster, unagi, seabass (GF)

MAKI ROLLS

Prawn tempura 24.00

Tuna and avocado (GF) 25.00

Spicy salmon with Japanese rocket (GF) 24.00

1000 leaf (V)(GF) 19.00

POKE BOWL 25.00

Tuna, salmon, pickled daikon, sushi rice, wasabi, edamame (GF)

V - Vegetarian, VG - Vegan, S - Spicy,
GF - Gluten free, N - Nuts



CRISPY SQUID 15.75
Lemon and lime dressing

A top-down view of a dark grey, textured bowl filled with a vibrant salad. The salad consists of bite-sized pieces of rare beef steak, halved cherry tomatoes, and a mix of fresh green leafy vegetables including arugula and basil. The ingredients are coated in a glossy, reddish-orange dressing. Two bright yellow lemon wedges are placed on the right side of the bowl. A black circular callout in the bottom left corner contains the dish's name and ingredients.

**SPICY THAI
BEEF SALAD 22.00**
Rare beef steak, red onion,
chilli, mint, coriander, spicy Thai
dressing (S)(GF)

SALADS

MEDITERRANEAN CHICKEN SALAD 22.00

Lemon & herb grilled chicken, mixed green lettuce, cucumber, cherry tomato, red onion, avocado, Kalamata olives (GF)

MIXED SASHIMI SALAD 25.00

Asian greens with wafu dressing

BURRATA SALAD 19.00

Cherry and heirloom tomatoes, baby basil, extra virgin olive oil. Served with crostini (V)

SEAWEED SALAD 16.50

Three types mixed seaweed, wakame, Goma dressing (V)(GF)

SPICY THAI BEEF SALAD 22.00

Rare beef steak, red onion, chilli, mint, coriander, spicy Thai dressing (S)(GF)

WATERMELON & FETA SALAD 19.00

Lemon and basil sorbet (V)(GF)



Mediterranean Chicken Salad



Mixed Sashimi Salad

MAIN COURSE

THAI RED CURRY: PRAWN / CHICKEN / VEGETABLE 27.50

Chilli, choi sum, sweet potato, aubergine, lychee, rice (S) (GF)

LOBSTER LINGUINE 42.00

Champagne herb butter sauce

WAGYU BURGER 27.00

Chipotle aioli, lettuce, caramelized onion, Monterey Jack cheese, fries

KING CRAB LEG 65.00

Soy and garlic butter

NASI GORENG 28.50

Indonesian fried rice with prawns and chicken

FISH SHAWARMA 29.50

Sautéed marinated sea bass, garlic, tomato, sesame, pickled red onion, flat bread, chimichurri dressing

LAMB SHISH KEBAB 33.50

Garlic aioli, tomato, lettuce, hummus, chilli sauce (S)



JOSPER GRILL

WAGYU PICANHA STEAK 44.00

Grilled tomato, choose a side & sauce (GF)

MARINATED NEW ZEALAND LAMB CHOPS 34.00

Rosemary, thyme and garlic marinated. Served with rocket and tomato salsa (GF)

GRILLED SEABREAM 31.00

Served with mixed herb sauce, lemon, garlic, coriander, olive oil (GF). Choose a side.

GRILLED MONKFISH TAIL 33.50

Citrus chimichurri sauce. Choose a side (GF)

NEBRASKA BEEF ENTRECOTE 40.00

Grilled tomato, choose a sauce & side (GF)

GRILLED TIGER PRAWNS 47.50/kg

Garlic bread, lemon and garlic butter (GF)

MEXICAN CHICKEN 29.50

Grilled chicken, citrus, achiote paste, choose a side (GF)

SIDES

TENDERSTEM BROCCOLI 8.50

With sweet soy, sesame, mint and basil dressing (GF)

SWEET POTATO FRIES 8.50

FRENCH FRIES 8.50

GREEN SALAD (GF) 8.50

JASMINE RICE (GF) 8.50

HERB BUTTERED MASH (GF) 8.50

MIXED GRILLED VEGETABLES 8.50

SAUCES

Béarnaise, Chimichurri, Garlic butter, Lemon butter



GRILLED MONKFISH
TAIL 33.50
Citrus chimichurri sauce,
Choose a side (GF)

SHARING BOARDS

SEAFOOD

115.00

King crab leg, grilled tiger prawns,
fish of the day, selection of sides and sauces

MEAT

105.00

Marinated New Zealand lamb chops,
Wagyu picanha steak, Mexican chicken,
selection of sides and sauces

SURF AND TURF

135.00

Grilled tiger prawns, fish of the day, marinated
lamb chops, Nebraska beef entrecote, selection
of sides and sauces



Surf and Turf

DESSERTS

BAKED CHEESECAKE 9.50

White chocolate and sweet ginger baked
cheesecake with caramelized banana

**LYCHEE GRANITA
CHAMPAGNE SHOT (GF) 9.50**

SELECTION OF MOCHI (GF) 9.50
Japanese frozen dessert

TROPICAL FRUIT PLATTER (GF) 13.00

CHOCOLATE TORTE (GF) 9.50
Sour cream

ICE CREAM BITES (GF) 9.50
Four mini Magnum bites

SOFT SERVE ICE CREAM (GF) 9.00
Selection of toppings



Selection of Mochi

KIDS MENU

Under 12 years old

BONO KIDS BURGER 17.00
Fries or salad

GRILLED CHICKEN BREAST 17.00
Fries or salad

PASTA 17.00
Choose Napolitana or Carbonara

CHICKEN & CHEESE NACHOS 17.00
Guacamole and sour cream

WINES

CHAMPAGNE

MÖET & CHANDON BRUT IMPERIAL
Glass 17.00
75cl/1.5l 105.00/200.00

VEUVE CLICQUOT BRUT
75cl/1.5l 115.00/240.00

MÖET & CHANDON ICE IMPERIAL
75cl/1.5l 135.00/275.00

MÖET ICE IMPERIAL ROSÉ
75cl/1.5l 145.00/295.00

LAURENT PERRIER ROSÉ
75cl/1.5l 170.00/335.00

DELAMOTTE BLANC DE BLANCS
75cl 160.00

ARMAND DE BRIGNAC
75cl/1.5l 395.00/980.00

DOM PERIGNON
75cl 475.00

SPARKLING

CODORNIU PRIMA VIDES
Glass 7.50
75cl 33.50

ANNA DE CODORNIU ROSE
75cl 35.50

PROSECCO RIONDO DOC Extra Dry
75cl 40.00

GRAMONA LA CUVÉE Corpinnat,
Cava
75cl 50.00

WHITE WINES

Spain

YLLERA
Sauvignon Blanc, Castilla y León
Glass 6.50
75cl 25.00

VIÑA MATALIAN
Palomito fino, Chiclana
75cl 27.00

SEÑORIO DE SOBRAL
Albariño, Rías Baixas
Glass 7.00
75cl 29.00

JOSÉ PARIENTE Verdejo
75cl/1.5l 33.50/67.00

PIXEL Verdejo
Glass 7.50
75cl 33.50

GUIRIAN GODELLO
Valdeorras
75cl 35.50

THE FLOWER AND THE BEE
Treixadura, Ribeiro
75cl 38.00

MAR DE FRADES
Albariño, Rías Baixas
75cl/1.5l 46.00/88.00

OSSIAN
Verdejo, Segovia
75cl 79.00

OTHER WORLD

GAVI DE GAVI ROVERETTO
Bergaglio, Piemonte, ITA
75cl 38.00

THIERRY MOTHE
Petit Chablis, FRA
Glass 9.50
75cl 44.00

SANCERRE
Saint-Pierre Prieur, Loire, FRA
75cl 50.00

BERTHELEMOT LES PARTIES
Bourgogne, FRA
75cl 55.00

PULIGNY MONTRACHET
Beaune, FRA
75cl 190.00

WINES

JERMANN PINOT GRIGIO
Friuli, ITA
75cl

65.00

MIRAMAR TORRES
Chardonnay, USA
75cl

69.00

CLOUDY BAY
Sauvignon Blanc, NZL
75cl

79.00

ROSE WINE

NARANJAS AZULES
Soto Manrique, Castilla León
Glass
75cl

7.00
29.50

PINOT GRIGIO BLUSH
Glass
75cl

8.00
36.50

EAU DE PROVENCE
75cl/ 1.5l/ 3l 40.00/85.00/200.00

AIX COTES DE PROVENCE
Glass 9.50
75cl/1.5l 48.00/92.00
3l/6l 195.00/465.00

ULTIMATE PROVENCE
75cl/1.5l 54.00/105.00
3l/6l 230.00/595.00

WHISPERING ANGEL
Cotes de Provence
75cl/1.5l 67.00/152.00
3l/6l 315.00/650.00

DOMAINES OTT
Cotes de Provence
75cl 82.00

RED WINES

Spain

YLLERA 9 meses,
Tempranillo, Castilla León
Glass 6.50
75cl 25.00

CASA CASTILLO
La Tendida Monastrell 75cl 29.00

RAMON BILBAO EDICIÓN LIMITADA
La Rioja 75cl 31.50

CHATZ ACINIPO
Lamberer, Ronda 75cl 33.50

VIÑA POMAL CRIANZA
Tempranillo, Rioja
Glass 7.50
75cl 47.00

BARÓN DE LEY
Finca Monesterio Reserva, La Rioja
75cl 58.50

PAGO DE LOS CAPELLANES
Crianza, Ribera del Duero 75cl 65.00

AALTO PS Ribera del Duero 75cl 155.00

OTHER WORLD

CHATEAU MARJOSSE
Cabernet Merlot, Bordeaux, FRA
Glass 7.50
75cl 33.50

GRAN CALLEJÓN DEL CRIMEN
Malbec, Vale de Uco, ARG
75cl 50.00

CHIANTI CLASSICO
Monteraponi, Tuscany, ITA
75cl 61.00

RELAIS DE LA DOMINIQUE
Grand Cru, Merlot, Saint Emilion, FRA
75cl 67.00

AMARONE DELLA VALPOLICELLA
CLÁSICO
Campagnola, Veneto, ITA
75cl 67.00

CLOS DE LA PERRIERE
Bourgogne, FRA
75cl 76.00

BERTHELEMOT 1ER CRU
Saint-Pierre Prieur, Loire, FRA
75cl 80.00

