

The Buddha-Bar London menu masterfully blends Far Eastern cuisine with Western tastes and influences. Pushing culinary boundaries, Chinese, Japanese, Thai and other Eastern flavors are stylishly entwined to re-invent the Buddha-Bar brand and spear-head a new-wave Pacific Rim cuisine.

Prepared with only the very best ingredients, this fusion food menu is rich yet healthy, fruity and spicy with a carefully balanced selection of classic recipes and new creations with entrancing names, reflecting the many inspirations of our chefs.

OurHead Chef's new additions are the perfect complement to Buddha-Bar's much loved signature fare, spearheaded by its celebrated chicken salad; spicy tuna tartare; five spiced barbecued chicken and seared sesame tuna, plus of course its fine array of sashimi and sushi.

#### COCKTAJL SELECTJON

## Cherry Twist ~ Classic Champagne Cocktail

£15.50 Cherry brandy, cherry bitter, sugar and champagne

Hotch Kiss 22 £15.50

Ginger, elderflower, orange peel, gin, spirit of absinthe and champagne

Bubble Wap £15.50

Strawberry and raspberry puree, rose and raspberry cordial, Elderflower liquor touch of Belvedere vodka and champagne

BB Bellini £15,50

Japanese inspired twist on this classic with a blend of peach and sparkling sake

Kiwi Kukama £12.50

Fresh kiwi, fresh cucumber, elderflower liquor, citrus vodka and lemon bitters

Queen Bee £12.50

Jack Daniel's, fresh lemon juice, caramel syrup and fresh raspberry

## Sahara Spring Punch

£12.50

Special fresh fruity mix, orange blossom water infused honey, almond milk and Belvedere grapefruit vodka

So be @ Miami £12.50

Fresh mint, fresh grapefruit, homemade vanilla sugar and Tanqueray gin and tonic

The Manhattan £12.50

Perfect, classic or Buddha-Bar touch with Japanese whiskey, umeshu and plum bitter

## SHARJNG MENU

# £60.00 per person From 4 People

#### Starters

Buddha-Bar chicken salad

Green papaya salad (V)

Sashimi platter

Chilli salt crispy baby squid

# Main Course & Side Dishes

Miso Salmon Asian Green Salad Vegetable green curry(V) Five spiced barbecued chicken Wok fried beef

Steamed rice (V)
Wok fried vegetables (V)

#### Desserts

Pandan steamed pudding with white chocolate & coconut cream

Chocolate fondant with green tea ice cream

Lime and ginger cheese cake with pineapple salsa

Selection of ice cream Mochi

## SHARJNG MENU

# £100.00 per person From 4 People

#### Starters

Rock shrimp tempura spicy mayo

New style sashimi

Buddha-Bar Duck Salad

Green Papaya Salad (V)

### Main Course & Side Dishes

Chilean Sea Bass with carrot purée & chilli cress

Beef Fillet with black garlic sauce & truffle mash

Miso Aubergine with sushi rice (V)

Prawn Pad Thai 🦠

Buddha-Bar Noodle (V)

Wok fried vegetables (V)

#### Desserts

Salted Sesame Bars with Vanilla Jce cream

Trio brulée with pineapple won ton

Selection of mochi ice creams

Pandan Pudding withwhite chocolate & coconut cream

Buddha-Bar Experience	Budd	ha-Bar	Exper	ience
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New style sashimi platter — 20 pieces Salmon, sweet shrimp, scallop & yellowtail	£29.50
Tuna tataki - 6 pieces Spicy yuzu miso & onion salsa	£16.00
Yellowtail kisame - 6 pieces Wasabi salsa	£16.50
Buddha-Bar roll- 6 pieces Mixed sashimi wrapped in a cucumber & creamy sesame sauce	£23.50
Crunchy sushi - 6 pieces 3 spicy salmon & 3 spicy tuna	£17.50
Vegetable crunchy sushi - 6 pieces V	£12.50
Scallop ceviche	£18.50
Scallops, lemon, tobiko& ceviche dressing	
Nigiri 2pieces / Sashimi 3pieces	
Amaebi (sweet shrimps)	£6.50
Tamago (Japanese omelette)	£6.50
Ebi (shrimp)	£6.50
Shake (salmon)	£8.50
Maguro (tuna)	£9.50
Suzuki (seabass)	£10.50
Tako (octopus)	£11.00
Jka (squid)	£11.00
Unagi (sweet water grilled eel)	£11.50
Jkura (salmon egg)	£12.50
Hotate (diver scallops)	£12.50
Hamachi (yellowtail)	£13.00
Kani (crab)	£15.50
Otoro (pink fatty tuna)	£16.00
Uni (sea urchin)	£19.00
Chef Rollie's creation, exclusive to BB London	

King crab with prawn tempura & spicy mango sauce

Spicy mango – 8 pieces

£19.50

# Maki rolls/ Temaki hand roll – available upon request

Spicy tuna - 6 pieces 📞	£12.50
Spicy salmon - 6 pieces	£11.50
Salmon And avocado Roll	£12.50
Prawn tempura with asparagus - 6 pieces	£10.50
Yellowtail (Negihama) - 6 pieces	£14.50
Spicy scallop with tobiko - 6 pieces	£17.50
Mixed seafood - 6 pieces	£17.50
California - 6 pieces Jnside out king crab, cucumber & avocado roll Volcano— Mixed seafood & vegetables - 6 pieces	£16.50
Philadelphia –Smokedsalmon, avocado & cream cheese - 8 pieces	£15.50
Spider - Soft shell crab - 6 pieces	£13.50
Dragon - Unagi, cucumber & avocado - 8 pieces	£19.50
Rainbow - Inside out king crab roll topped with 7 kinds of fish - 8 piece	ces £19.90
Asparagus – 6 pieces V	£5.90
Avocado – 6 pieces V	£6.50
Cucumber – 6 pieces V	£5.50
Cucumber& avocado - 6 pieces V	£6.50
Mixed vegetable – 6 pieces V	£9.50
Assortment of sushi& sashimi (recommended for 2–3 people)	
Sushi Moriawase 10pieces nigiri selection & one roll	£45.50
Buddha-Bar platter 12pieces nigiri selection & 3 types of sashimi 4 pieces each & one roll	£95.00
Sashimi platter 3 types of fish 4 pieces each & 2 type of shellfish 2 pieces each	£39.50

Buddha-Bar Bites		
Padrón peppers (V)	£6.5	50
Sea salt edamame(V)	£4.0	00
Spicy edamame( $V$ )	£4.5	50
Ahi tuna pizza - 4 pieces	£8.0	00
Starters		
Shiromiso soup with shiitake mushrooms, tofu&Wakame	£7.50	
Sea food coconut soup with lime leaves&coriander	£9.0	00
Vegetable spring roll (V)	£8.	50
Wakame& cucumber salad (V)	£8.	50
Chilli salt crispy baby squid 🦠	£9.5	50
Green papaya salad (V)	£10	.50
Buddha-Bar London duck salad	£10	.50
Buddha-Bar chicken salad	£11	1.50
Salmon and oreganoShu Mai	£11	1.00
Smoked duck and foiegrasgyoza	£12	2.50
Black cod gyoza	£12	2.50
Spicy tuna tartare	£15.50	
Tempura		
Tofu V 5 pieces	£7.	.50
Mixed seasonal vegetables (V) 7 pieces	£10	0.00
Prawn "Rock shrimp style " £14.50 Creamy spicy sauce		

£15.50

Tiger prawns

5 pieces

## Fish

FISH	
Miso Glazed Salmon Asian Green Salad with mushroom dressing	£18.50
Mixed seafood red curry Lemongrass rice	£18.50
Prawn Pad Thai 🍆 Buddha-Bar London style	£19.50
Steamed Red bream Lemongrass broth and Golden Enoki Mushrooms	£22.50
Chilean sea bass Golden carrot purée& tamarind sauce	£29.50
Roasted black cod Lemongrass miso	£30.00
Meat	
Lamb curry Steamed rice & cucumberraita	£17.00
Five spiced barbecued chicken Teriyaki sauce & shiitakemushrooms	£18.50
Wok fried beefwith Thai basil Cilantroand peppers	£19.50
Roast duck breast Orange miso sauce& caramelized Nashi Pear	£19.50
Spicy lamb rack Cucumber and fennel salad	£22.90
English beef fillet Black Garlic sauce & truffle mash	£29.50
Wagyu beef fillet (120gr) Truffle miso butter & truffle purée	£55.90

# Vegetarian

Miso grilled aubergine with sushi rice	£15.50
Chilli tofu with mixed wild mushrooms &yuzu 📞	£15.50
Vegetable curry, steamed rice	£16.00
Wild mushroom & tofu Pad Thai 🍆 Buddha-Bar London style	£17.50
Side dishes (All vegetarian)	
Steamed rice	£3.50
Egg fried rice	£4.50
Mixed leaf salad	£4.50
Steamed vegetables	£6.00
Wok fried vegetables	£7.50
Buddha-Bar noodles with organic mushrooms	£7.50