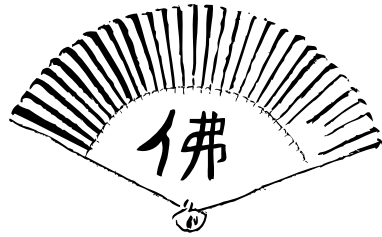


buddha-barTM
BAKU



The Buddha-Bar menu offers a selection of Pacific Rim cuisine dishes, a masterful blend of fine ingredients and spices where Chinese, Japanese, Thai and other East Asian flavors combine subtly with a zest of the West.

Our aim is to offer an exciting and contemporary update of «nouvelle cuisine», with carefully balanced dishes that will delight both taste buds and eyes alike.

All dishes are prepared according to our «family style» concept: they can be shared among guests, and are served in large dishes rather than individual plates.

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.

SPECIAL MENU BY BRAND CHEF SHIGEKI

Tomato Ceviche “V”	17
Ceviche Ahi Tuna Chifa	21
Ceviche Sea Bass with Aji Naranja	23
Orange Flavored Salmon Ceviche	25
Tricolor Tiradito (Salmon, Sea Bass and Tuna)	25
Contemporary Tem-maki Roll	11
Philadelphia Strawberry Roll	14
Soft-Shell Crab X.O. Roll	22
Mosaic Roll	22
Tempura Seafood Roll	22
Grilled Beef Tenderloin with Sweet and Hot Sauce	26
Peking Duck	44

DINNER “FAMILY STYLE”

49.5 p.p.

Minimum of 4 persons

APPETIZERS

Spicy Tuna & Salmon Tartare with Red Caviar

Buddha Bar Chicken Salad

Beef Salad With Lemongrass and Vermicelli

Vietnamese Spring Rolls with Sweet & Sour Sauce “V”

MAIN COURSES

Grilled Miso Marinated Chicken

Grilled Black Angus with three kind of signature Sauces

Crispy Sea Bass with Tamarind Sauce

Grilled Salmon with Thyme and Lemon Teriyaki Sauce

Buddha-Bar Vegetable Noodles

Shanghai Fried Rice

DESERT

Tiramisu

BEVEREGES

Bottle of House Wine (Red or White)

Coffee, Tea

APPETIZERS, SOUP, SALADS

Edamame (Soya Beans) "V"	8
Grilled Edamame Tossed Aji Amarilo	9
Vegetable Salad "V"	9
Beetroot Carpaccio "V"	9
Crispy Eggplant Salad	10
Buddha-Bar Chicken Salad	10
Beef Salad New Style	18
Shrimp & Quinoa Salad	19
Lobster Salad with Coriander Sauce	21
Spicy Tuna & Salmon Tartare with Red Caviar	25
Crispy Calamari Tempura with Wasabi Mayonnaise	9
Spicy Chicken with Oriental Sauce	9
Chicken Gyoza	10
Prawns Gyoza	12
Spring Rolls with Sweet & Sour Sauce "V"	11
Salmon Cake New Style	12
Spring Roll Thai with Sweet Chili Sauce	12
Little Prawns Tempura with Garlic Sauce	13
Miso Soup with Tofu	7
Seafood Tom Yam Soup with Coconut Milk	10
Spicy Miso Bouillabaisse Thai Style	10

SUSHI EXPERIENCE

CRUNCHY RICE CREATION	4p	MAKI CREATION	4p	8p
Spicy Tuna, Crunchy Rice “S”	10	New California, Spicy Mango Sauce	9	16
Spicy Salmon, Crunchy Rice	10	Philadelphia	9	16
Prawn and Avocado, Jalapeno	12	Red Fire Spicy Tuna “S”	9	16
		Pink Lady	10	18
		Unagi Dragon	10	18
		Salmon Teriyaki Roll	10	18

Buddha Bar Selection		GUNKAN CREATION		
2 people minimum – 24 pieces	49	Maguro (Tuna)		4
Additional person	25	Yellowtail (Kingfish)		4
		Sake (Salmon)		4
SASHIMI: Tuna, Sea Bass, Salmon		Ebi (Prawn)		4
SUSHI: Tuna, Prawn, Salmon,		Tobiko (Flying Fish Roe)		4
Sea Bass, Yellowtail		Unagi (Smoked BBQ Eel)		5
ROLL: Special California, Prawn Tempura				

CLASSICAL SUSHI

SUSHI per piece

Sea Bass	3
Ebi (Prawn)	4
Tobiko (Flying Fish Roe)	4
Yellowtail (Kingfish)	4
Sake (Salmon)	4
Maguro (Tuna)	4
Tataki (Seared Tuna or Salmon)	4
Unagi (Smoked BBQ Eel)	4

ASSORTMENT OF SUSHI

Tuna, Salmon, Sea Bass, Salmon – 8 pieces	24
Tuna – 8 pieces	24
Salmon and Tuna – 8 pieces	24

SASHIMI

	3p	5p
Tataki (Seared Tuna or Salmon)	9	14
Yellowtail (Kingfish)	9	14
Sake (Salmon)	9	14
Sea Bass	9	14
Maguro (Tuna)	9	14
Unagi (Smoked BBQ Eel)	9	14

ASSORTMENT OF SASHIMI

Tuna, Yellowtail, Salmon, Sea Bass, Tataki – 12 pieces	28
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MAKI SUSHI (ROLLS)

	4p	8p
Cucumber "V"	4	9
Prawn Tempura	7	13
Tuna	8	14
California	8	15
Special California	8	15
Salmon Avocado	9	16
Spicy Salmon	9	16
Rainbow New Style	9	16

ASSORTMENT OF MAKI SUSHI

California, Salmon Avocado, Prawnt Tempura – 12 pieces	22
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FISH, MEAT AND POULTRY

Shrimp Tempura with Jalapeno Hot Teriyaki Sauce	18
Grilled Salmon with Thyme and Lemon Teriyaki Sauce	29
Miso Black Cod, Mixed Lentils, Black Corn Puree, Tomato Souffle	44
Beef Szechuan Style	22
Pork Rib BBQ Style "P"	22
Grilled Beef Tenderloin Steak with Sweet and Hot Sauce	26
Lamb Chops with Spicy Miso	33
Rib Eye Steak with three kind of signature Sauces Served with Grilled Vegetables	49
Grilled Miso Marinated Chicken	17
Thai Style Green Curry Chicken	19
Robata Grilled Duck Breast with Contemporary Teriyaki Sauce	25

WOK SELECTIONS

Wok Fried Singaporean Rice Noodle	10
Wok Fried Egg Noodle with Vegetables "V"	12
Wok Fried Egg Noodle with Chicken	12
Wok Fried Egg Noodle with Duck	14
Wok Fried Egg Noodle with Beef New Style	15
Wok Fried Egg Noodle with Seafood	15

SIDES

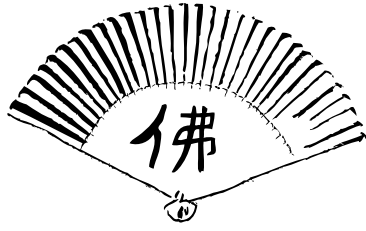
Steamed Rice "V"	6
Salad Mesclun "V"	8
Shanghai Fried Rice	8
Wok Fried Seasonal Vegetables "V"	15

DESSERTS

Pear and Almond Tart with Salted Butter Caramel Ice Cream	8
Trio of Cremes Brulees	8
Chocolate Fondant with Vanila Ice Cream	8
Strawberry Tiramisu	8
Cheesecake with Red Berries Coulis	8
Napoleon	8

FRESH FRUITS AND SORBETS

Selections for Freshly Cut Fruits	18
“Palette” of Ice-Cream or Sorbet 3 flavors	9



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