

The Buddha-Bar Menu

Enjoy a selection of Pacific Rim cuisine, a masterful blend of fine ingredients and spices where Chinese, Japanese, Thai and other Asian flavors combine subtly with a zest of the west.

We aim to offer an exciting and contemporary update of “Nouvelle Cuisine”, with carefully balanced dishes that will delight both, taste buds and eyes alike.

All the 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 menu is rich yet healthy, fruity, and spicy. With carefully balanced selection of classic recipes and new creations with interesting names, reflecting the artful inspirations of our creative chefs.

Salad, Appetizer, Soup

Salads

Quinoa & Edamame Salad (V) <i>Mix Quinoa, Orange, Mix Leaves, Yuzu Dressing, Edamame Beans</i>	410
Buddha Bar Chicken Salad (D) <i>Chinese Cabbage, Red Cabbage, Won Ton Dough, Sesame Dressing, Chicken Tigh</i>	295
Kani Salad (S) <i>Crab Stick, Carrots, Mango, Cucumber, Japanese Mayonaise</i>	295

Hot Starters

Edamame (V) <i>Salt</i>	485
Spicy Edamame (V) (S) <i>Thai Green Curry Sauce</i>	485
Sweet Miso Egg Plant (V) (D) <i>Sweet Miso, Sesame Seeds</i>	205
Wasabi Shrimp Tempura (S.f) (S) <i>Spicy Aioli, Wasabi Mayo, Citrus Gel</i>	535
Robata Sirloin Steak (S) <i>Thai Green Curry Sauce, Lemon Grass Salsa</i>	550
Robata Chicken Negima <i>Chicken Thigh, Yakitori Sauce, Spring Onion</i>	370
Shrimp Tempura <i>Yuzuponzu</i>	790
Crispy Calmari (S.f) (S) <i>Coriander, Fried Onion, Holland Chili, Tamarind Sauce</i>	605
Vegetable Spring Roll (V) <i>Passion Fruit Sweet And Sour Sauce</i>	280
Lobster Dumpling (S.f) (S) (D) <i>Lobster Meat, Creamy Sauce, Rocket & Apple Salad</i>	1030

Soups

Tom Yum Soup (S.f) (S) <i>Prawns, Lemon Grass, Mushroom, Bockhoy</i>	370
Miso Soup (V) <i>Miso Broth, Wakame, Tofu, Mushroom, Bockhoy</i>	335

All prices are in LE including 14% sales tax and 12% service charge

(A) Contains Alcohol (D) Contains dairy (N) Contains Nuts (S.F) Shellfish (V) Vegetarian (S) Spicy

Sushi, Sashimi, Uramaki, Cold Starter

Nigiri 2 Pieces

Sea Bass – Suzuki	200
Salmon – Shake	260
Tuna – Maguro	270
Prawn – Ebi (S.f)	225
Octopus – Tako (S.f)	205

Sashimi 4 Pieces

Sea Bass – Suzuki	375
Salmon – Shake	460
Tuna – Maguro	460
Prwn – Ebi (S.f)	350
Octopus – Tako (S.f)	270

Uramakis 8 Pieces

Ebi Philadelphia (S.f) (D)	360
<i>Prawn Tempura, Cucumber, Philadelphia Cheese, Teriyaki Sauce</i>	

Maki Furai (D)

<i>Salmon, Cream Cheese, Avocado, Teriyaki Sauce</i>	520
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California

<i>Salmon, Avocado, Sesame Seeds, Cucumber</i>	395
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Midori (V)

<i>Shiso Leaves, Cucumber, Carrots, Avocado, Beetroot</i>	260
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Prawn Tempura (S.f) (D) (S)

<i>Spicy Aioli</i>	335
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Spicy Tuna (S.f)

<i>Jalapeno Sauce, Prawn Furai, Sriracha,</i>	445
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Truffle Salmon (S.f)

<i>Asparagus, Prawn Furai, Truffle Mayo</i>	600
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Beef Maki

<i>Avocado, Onion Tempura, Asparagus, Hoisin Sauce, Shiso Leaves</i>	340
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Umami Plater 20 Pieces

Nigiri 2Pcs Each (Salmon, Tuna, Sea Bass, Prawn, Octopus) Maki 2Pcs Each (Prawn Tempura, Midori, Ebi Philadelphia, Spicy Tuna And California)	1030
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Cold Starters

Tuna Tartare (S) (S.f)	650
<i>Tobiko, Tuna, Yuzu Sauce, Cracker, Sriracha, Avocado Sauce</i>	

New Style Salmon Sashimi

<i>Truffled Sweet Soy Sauce, Shiso Leaves.</i>	495
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Main Course And Wok

Main Course

Salmon Robata (D)	875
<i>Miso Sauce, Mango & Thai Basil Salad</i>	
Buddha Bar Black Cod (D)	1850
<i>Sticky Rice, Edamame, Shiitake, Asparagus, Black Cod, Nikkei Miso</i>	
Angry Chicken (D) (S)	395
<i>Chicken Breast, Angry Sauce, Shishito Pepper</i>	
Roasted Duck	830
<i>Wasabi Mashed Potato, Asian Slaw, Hoisin, Wonton Chips</i>	
Thai Green Curry(S)	485
<i>Chicken Breast, Baby Corn, Asparagus, Broccoli, Carrot, Asparagus, Curry Base</i>	
Veal Chops (D)	1930
<i>Creamy Spinach, Potato, Carrot, Oyster Mushroom, Asparagus, Mint Yoghurt</i>	
Usda Rib Eye Robotayaki(D)	1725
<i>Creamy Yuzu, Asparagus</i>	
Truffle Sticky Rice (D) (V)	485
<i>Shiitake, Asparagus, Edamame, Oyster Mushroom</i>	

Wok

Chicken Kung Pao (N)	350
<i>Cashew Nuts, Capsicums, Celery</i>	
Singapore Chilli Prawn (S.f) (S)	870
<i>Prawns, Sambal Chilli, Baby Bok Choy, Egg, Served</i>	
Szechuan Beef	650
<i>Asparagus, Chinese Mushroom, Baby Corn</i>	
Wok Fried Rice (Chicken, Prawns, Beef)(S.f)	180-285-360-650
<i>Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil</i>	
Wok Kafe Fried Noodles (Chicken, Prawns, Beef)(S.f)	400-460-535-730
<i>Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil</i>	

Side Dishes

Steamed Rice	160
<i>Jazmin Rice</i>	
Coconut Rice (V) (D)	175
<i>Coconut Milk, Lemongrass</i>	
Wok Vegetables (V)	240
<i>Broccoli, Baby Corn, Bok Choy, Tofu, Capsicums</i>	
Mashed Potato (D)	130
<i>Butter, Milk</i>	

Desserts

Yuzu Cheesecake <i>Lemon Sorbet, Mango Compote, Strawberry Fresh</i>	225
Chocolate Fondant <i>Vanilla Cream Chantily, Vanilla Ice Cream, Sesame Tuile</i>	225
Gari Crème Brule <i>Ginger Caramelized Sugar, strawberry sorbet, coconut tuile</i>	225
Ice Cream Scops <i>Vanilla, Chocolate, Strawberry, Mango, Coconut</i>	225
Mix Fruit Platter Selection Of Seasonal Fresh Fruits	
Large	450
Small	300



"We welcome inquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request."