

# 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>	460
Buddha Bar Chicken Salad (D) <i>Chinese Cabbage, Red Cabbage, Won Ton Dough, Sesame Dressing, Chicken Tigh</i>	345
Kani Salad (S) <i>Crab Stick, Carrots, Mango, Cucumber, Japanese Mayonaise</i>	320

### Hot Starters

Edamame (V) <i>Salt</i>	520
Spicy Edamame (V) (S) <i>Thai Green Curry Sauce</i>	520
Sweet Miso Egg Plant (V) (D) <i>Sweet Miso, Sesame Seeds</i>	260
Wasabi Shrimp Tempura (S.f) (S) <i>Spicy Aioli, Wasabi Mayo, Citrus Gel</i>	570
Robata Sirloin Steak (S) <i>Thai Green Curry Sauce, Lemon Grass Salsa</i>	710
Robata Chicken Negima <i>Chicken Thigh, Yakitori Sauce, Spring Onion</i>	430
Shrimp Tempura <i>Yuzuponzu</i>	840
Crispy Calmari (S.f) (S) <i>Coriander, Fried Onion, Holland Chili, Tamarind Sauce</i>	710
Vegetable Spring Roll (V) <i>Passion Fruit Sweet And Sour Sauce</i>	320
Lobster Dumpling (S.f) (S) (D) <i>Lobster Meat, Creamy Sauce, Rocket &amp; Apple Salad</i>	1300

### Soups

Tom Yum Soup (S.f) (S) <i>Prawns, Lemon Grass, Mushroom, Bockhoy</i>	420
Miso Soup (V) <i>Miso Broth, Wakame, Tofu, Mushroom, Bockhoy</i>	370

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

<b>Nigiri 2 Pieces</b>	
Sea Bass – Suzuki	260
Salmon – Shake	310
Tuna – Maguro	310
Prawn – Ebi (S.f)	260
Octopus – Tako (S.f)	260
<b>Sashimi 4 Pieces</b>	
Sea Bass – Suzuki	450
Salmon – Shake	550
Tuna – Maguro	550
Prwn – Ebi (S.f)	450
Octopus – Tako (S.f)	420
<b>Uramakis 8 Pieces</b>	
Ebi Philadelphia(S.f) (D)	420
<i>Prawn Tempura, Cucumber, Philadelphia Cheese, Teriyaki Sauce</i>	
<b>Maki Furai (D)</b>	580
<i>Salmon, Cream Cheese, Avocado, Teriyaki Sauce</i>	
<b>California</b>	450
<i>Salmon, Avocado, Sesame Seeds, Cucumber</i>	
<b>Midori (V)</b>	310
<i>Shiso Leaves, Cucumber, Carrots, Avocado, Beetroot</i>	
<b>Prawn Tempura (S.f) (D) (S)</b>	390
<i>Spicy Aiali</i>	
<b>Spicy Tuna (S.f)</b>	510
<i>Jalapeno Sauce, Prawn Furai, Sriracha,</i>	
<b>Truffle Salmon (S.f)</b>	670
<i>Asparagus, Prawn Furai, Truffle Mayo</i>	
<b>Beef Maki</b>	420
<i>Avocado, Onion Tempura, Asparagus, Hoisin Sauce, Shiso Leaves</i>	
<b>Umami Plater 20 Pieces</b>	1250
Nigiri 2Pcs Each (Salmon, Tuna, Sea Bass, Prawn, Octopus) Maki 2Pcs Each (Prawn Tempura, Midori, Ebi Philadelphia, Spicy Tuna And California)	
<b>Cold Starters</b>	
Tuna Tartare (S) (S.f)	710
<i>Tobiko, Tuna, Yuzu Sauce, Cracker, Sriracha, Avocado Sauce</i>	
<b>New Style Salmon Sashimi</b>	560
<i>Truffled Sweet Soy Sauce, Shiso Leaves.</i>	

## Main Course And Wok

<b>Main Course</b>	
Salmon Robata (D)	930
<i>Miso Sauce, Mango &amp; Thai Basil Salad</i>	
Buddha Bar Black Cod (D)	2050
<i>Sticky Rice, Edamame, Shiitake, Asparagus, Black Cod, Nikkei Miso</i>	
Angry Chicken (D) (S)	460
<i>Chicken Breast, Angry Sauce, Shishito Pepper</i>	
Roasted Duck	870
<i>Wasabi Mashed Potato, Asian Slaw, Hoisin, Wonton Chips</i>	
Thai Green Curry(S)	530
<i>Chicken Breast, Baby Corn, Asparagus, Broccoli, Carrot, Asparagus, Curry Base</i>	
Veal Chops (D)	2050
<i>Creamy Spinach, Potato, Carrot, Oyster Mushroom, Asparagus, Mint Yoghurt</i>	
Usda Rib Eye Robatayaki(D)	1950
<i>Creamy Yuzu, Asparagus</i>	
Truffle Sticky Rice (D) (V)	520
<i>Shiitake, Asparagus, Edamame, Oyster Mushroom</i>	
<b>Wok</b>	
Chicken Kung Pao (N)	430
<i>Cashew Nuts, Capsicums, Celery</i>	
Singapore Chilli Prawn (S.f) (S)	940
<i>Prawns, Sambal Chilli, Baby Bok Choy, Egg, Served</i>	
Szechuan Beef	760
<i>Asparagus, Chinese Mushroom, Baby Corn</i>	
Wok Fried Rice (Chicken, Prawns, Beef)(S.f)	240-320-410-730
<i>Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil</i>	
Wok Kafe Fried Noodles (Chicken, Prawns, Beef)(S.f)	460-520-610-780
<i>Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil</i>	
<b>Side Dishes</b>	
Steamed Rice	220
<i>Jazmin Rice</i>	
Coconut Rice (V) (D)	230
<i>Coconut Milk, Lemongrass</i>	
Wok Vegetables (V)	270
<i>Broccoli, Baby Corn, Bok Choy, Tofu, Capsicums</i>	
Mashed Potato (D)	210
<i>Butter, Milk</i>	

## Desserts

<b>Yuzu Cheesecake</b> <i>Lemon Sorbet, Mango Compote, Strawberry Fresh</i>	270
<b>Chocolate Fondant</b> <i>Vanilla Cream Chantilly, Vanilla Ice Cream, Sesame Tuile</i>	270
<b>Gari Crème Brule</b> <i>Ginger, Caramelized Sugar, strawberry sorbet, coconut tuile</i>	270
<b>Ice Cream Scops</b> <i>Vanilla, Chocolate, Strawberry, Mango, Coconut</i>	270
<b>Mix Fruit Platter</b> Selection Of Seasonal Fresh Fruits	
Large	500
Small	300



**buddha-bar™**

SHARM EL-SHEIKH

*"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."*