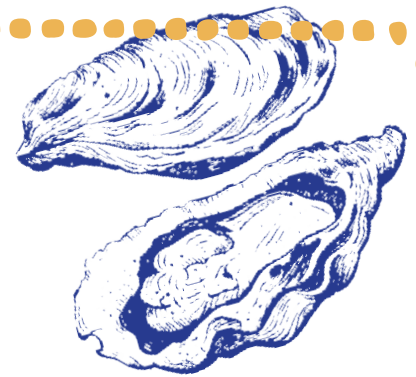
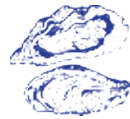


40 Years OF FLAVORS



SIGNATURE SHARING SELECTION

Each selection is designed for sharing and served for two guests.
Includes two glasses of Blanc de Blancs Champagne.



RAW TEMPTATION

Salmon tacos, yellowtail sashimi, sea bass ceviche, tuna tartare, sea urchin nigiri, chutoro sashimi, marinated king crab and 10g Ossetra caviar- two pieces of each.

260

OCEAN TREASURES

(GF)

Gillardeau oysters, Fine de Claire oysters
and 10g Ossetra caviar- six pieces of each.

250



OYSTERS & CAVIAR

IRANIAN BELUGA CAVIAR WITH WHOLEMEAL BLINIS AND GARNISHES 30G / 50G	390 / 640
OSSETRA CAVIAR WITH WHOLEMEAL BLINIS AND GARNISHES 30G / 50G	260 / 390
GREEK BOTTARGA WITH BLINIS, BUTTER, AND POTATO	40
SEA URCHIN, EXTRA VIRGIN OLIVE OIL AND LEMON (GF)	62
OYSTERS GILLARDEAU No2 / NO3 WITH PONZU SAUCE (PER PIECE)	18 / 16
OYSTERS FIN DE CLAIRE WITH PONZU SAUCE (PER PIECE)	13
FRESH VENUS CLAMS PLATER (6 PIECES) (GF)	34

NIGIRI SUSHI (PER PIECE) *

OSSETRA CAVIAR (GF)	38
UNI / SEA URCHIN (GF)	20
IKURA / SALMON ROE (GF)	17
CHU-TORO* / O-TORO* (GF)	20 / 24
UNAGI / EEL	14
HAMACHI / YELLOWTAIL (GF)	15
SAKE / SALMON (GF)	12
SUZUKI / SEA BASS (GF)	12
MAGURO / TUNA (GF)	13
EBI / RED SHRIMPS KILADOS (GF)	14

* UPON AVAILABILITY

SIGNATURE BBB ROLL

BUDDHA-BAR ROLL SALMON, TUNA, CRAB, SHRIMP ROLLED WITH CUCUMBER (6 PIECES) (GF)	42
LOBSTER ROLL, MIXED VEGETABLES, AVOCADO ON TOP AND SANTA MARINA SAUCE (6 PIECES)	48
LANGOUSTINE OBSESSION / LANGOUSTINE TEMPURA WITH MANGO AND CHOPPED SALMON ON TOP (8 PIECES)	40
SURF AND TURF / PRAWN TEMPURA, WAGYU BEEF TATAKI AND FRESH TRUFFLE (8 PIECES)	58

CRISPY RICE NIGIRI CREATIONS (PER PIECE)

TUNA WITH AJI AMARILLO MAYONNAISE (GF)	22
SALMON SASHIMI WITH SPICY MAYO (GF)	20

MAKI ROLLS (8 PIECES)

SALMON AVOCADO	23
SPICY TUNA (S)	24
SEA BASS / YELLOWTAIL	25
KAPPA MAKI AVOCADO OR CUCUMBER (VG) (GF)	20

INSIDE OUT ROLLS (8 PIECES)

RAINBOW / KING CRAB, SALMON, TUNA AND AVOCADO (GF)	40
CALIFORNIA / AVOCADO AND KING CRAB (GF)	36
DRAGON ROLL / SHRIMP TEMPURA AND AVOCADO	32
SALMON PHILADELPHIA / SALMON WITH PHILADELPHIA CREAM CHEESE	26
OMG / SHRIMP TEMPURA, SALMON TATAKI ON TOP AND TRUFFLE DRESSING	38
SPICY THAI CHILI TUNA / TUNA, SPICY SAUCE	25
SPICY SALMON ROLL / CHOPPED SALMON MARINATED, SPICY SAUCE (S) (GF)	24
YELLOWTAIL ROLL / YELLOWTAIL AND OSSETRA CAVIAR (GF)	38
SALMON TERIYAKI / COOKED SALMON WITH TERIYAKI SAUCE	36
RED FIRE DRAGON ROLL / SHRIMP, SPICY TUNA MIX, AVOCADO, CUCUMBER AND EEL SAUCE (S)	33
SANTA MARINA / SPICY SALMON WITH SASHIMI SALMON ON TOP (S) (GF)	36

SASHIMI (4 PIECES)

MAGURO / TUNA (GF)	42
CHU-TORO* / O-TORO* (GF)	60 / 68
SAKE / SALMON (GF)	38
SUZUKI / SEA BASS (GF)	38
AMBERJACK / YELLOWTAIL (GF)	46
EBI / RED SHRIMPS KILADOS (GF)	48
SASHIMI EXPERIENCE (12 PIECES) (GF)	125

* UPON AVAILABILITY

COLD APPETIZERS

SPICY SALMON CRISPY RICE WITH AVOCADO (S)	36
FRESH VALLEY PRAWN TARTARE AVOCADO WASABI CREAM (GF)	46
YELLOWTAIL SASHIMI WITH JALAPEÑO DRESSING (S)(GF)	39
BUDDHA-BAR TACOS WITH SALMON AND AVOCADO	32
BEEF FILLET TATAKI WITH PONZU SAUCE	55
SPICY TUNA TARTARE (S)	44
SEA BASS CEVICHE WITH AJI AMARILLO, TIGER MILK AND CHOCLO CORN (S)(GF)	38
VEGETARIAN TACOS WITH AVOCADO, TOMATO AND ONION	26

SOUPS

VIETNAMESE PHO BO – BEEF, NOODLES, AND HERBS	40
TOM YUM SOUP WITH SEAFOOD (S)(GF)	38
VEGETARIAN TOM YUM (v)(S)(GF)	24
JAPANESE CHICKEN RAMEN	34

DUMPLINGS

CHICKEN GYOZA DUMPLINGS WITH TRUFFLE AND PONZU SAUCE	30
HAR GAO LANGOUSTINES AND BAMBOO SHOOTS	38
LOBSTER SIU MAI WITH GINGER SOY SAUCE (GF)	40
WAGYU BEEF DUMPLINGS	44

SALADS

BUDDHA-BAR CHICKEN SALAD	30
THAI BEEF SALAD (S)(GF)	44
KING CRAB SALAD WITH AVOCADO, GRAPEFRUIT AND SPICY VINAIGRETTE (S)(GF)	64
GREEN PAPAYA AND MANGO SALAD (VG)(S)(GF)	32
WAKAME CUCUMBER SALAD WITH SESAME DRESSING (V)(GF)	26
QUINOA SALAD WITH MASH, CRANBERRIES, AVOCADO AND LIME DRESSING (V)(GF)	29

HOT STARTERS

CHILI GARLIC EDAMAME (VG)(S)(GF)	13
STEAMED EDAMAME WITH SEA SALT (V)	11
SPRING ROLLS WITH SWEET AND SOUR PASSION FRUIT SAUCE (V)	26
GRILLED ASPARAGUS WITH SHISO SAUCE (VG)(GF)	30
PAN-FRIED SCALLOPS WITH CITRUS GINGER SAUCE (GF)	38
DUCK BAO BUNS WITH HOISIN SAUCE	32
DEEP-FRIED CALAMARI WITH SWEET & SOUR SAMBAL SAUCE	32
TEMPURA PRAWNS WITH SPICY MAYO (S)	38
CHICKEN SATAY WITH PEANUT SAUCE AND PICKLED CUCUMBER (GF)	26
BLACK ANGUS BEEF SKEWERS WITH BLACK PEPPER TERIYAKI SAUCE	36

MAIN DISHES

CHICKEN BAO BURGER, CHILI JAM, PICKLED CUCUMBER (S)	32
HOKU YAKI CHICKEN ON MAGNOLIA LEAF (GF)	34
GRILLED KING PRAWNS WITH THAI CHILI DIPPING SAUCE – 400G (S)(GF)	58
PAN-FRIED SALMON WITH TERIYAKI SAUCE AND PICKLED CUCUMBER	38
ROASTED BLACK COD WITH MISO-TRUFFLE SAUCE	58
LOBSTER WITH YELLOW CURRY SAUCE AND VEGETABLES (PER KILO) (S)(GF)	260
FRESH FISH OF THE DAY GRILLED - IN A SALT CRUST (PER KILO) (GF)	160
MEDITERRANEAN LOBSTER GRILLED OR STEAMED (PER KILO) (GF)	260
FRESH GRILLED LANGOUSTINE (PER KILO) (GF)	170
GRILLED CALAMARI (PER KILO) (GF)	100
KING CRAB LEGS (PER KILO) (GF)	270

SPECIAL CUTS OF MEAT *

BLACK ANGUS RIB EYE WITH SEASONAL VEGETABLES –300G	75
KAGOSHIMA A5 WAGYU BEEF FILLET FROM JAPAN (100G)	110
ROAST FILET OFF BEEF WITH WASABI PEPPER SAUSE FOR 2 PERSONS	150

* UPON AVAILABILITY

SIDE DISHES

STEAMED RICE (VG)(GF)	12
MIXED VEGETABLES (VG)(GF)	18
SAUTÉED POTATOES (VG)(GF)	16
FRIED MATCHSTICK POTATOES (VG)(GF)	16
GRILLED CAULIFLOWER (VG)(GF)	16

DESSERTS

SWEET BUDDHA / CHOCOLATE CREME, MANGO-PASSION-PINEAPPLE COMPOTE & PASSIONATO SORBET	34
CHERRY AND PISTACHIO / VANILLA CHANTILLY, CHERRIES & PRALINE PISTACHIO	24
BUDDHA-BAR CHEESECAKE / MIXED BERRIES & BERRY COULIS	25
CHOCO MOLLEUX / SALTED CARAMEL & VANILLA ICE CREAM	22
MOCHI ICE CREAM (PER PIECE) VANILLA / COCONUT / STRAWBERRY CHEESECAKE / GREEN TEA	8
ICE CREAM (PER SCOOP) PISTACHIO / MADAGASCAR VANILLA / KAIMAKI / VEGAN CHOCOLATE	12
SORBET (PER SCOOP) MANGO / LIME / GREEN APPLE WITH HERBS (VG)(GF)	12
FRESH FRUIT PLATTER (VG)(GF)	25

For special occasions
or celebrations,
our team would be delighted
to assist in enhancing your
experience.

Please ask
a member of our team
for more details.

EXECUTIVE CHEF: STATHIS THERMOS

Please inform our service staff of any food allergies.

The dishes signalled with (V) are vegetarian.

The dishes signalled with (VG) are vegan.

The dishes signalled with (S) are spicy.

The dishes signalled with (GF) are gluten free.

Taxes are included. All prices are in Euro (€).