



This spring, the Buddha-Bar Hotel Paris, Chef Dejj Daniel Damamme & his team offers you a healthy & balanced menu highlighting seasonal products, always mixed with an Asian touch for a healthy tasting & full of greed!

Net prices in euros
We do not accept cheques



TO SHARE

Spicy edamame ⁹

Chicken lollipops, sweet & sour sauce ¹¹

Gyoza basket (shrimp, vegetables & chicken) 5 pieces ¹⁷ or 10 pieces ³²

Dim sum basket (gambas & poultry, beef & satay, edamame & truffle) 5 pieces ¹⁹ or 10 pieces ³⁴

According to your taste

A FISH CARPACCIO ¹⁸

I

Salmon

II

Octopus

III

The Carabineros gambas

WITH A TAILOR-MADE PREPARATION

I

Pomegranate,
coriander, red onion,
red pepper
& Thai sauce

II

Popcorn,
mini corn, coriander,
olives, red onion
& Kalamata olives sauce

III

Ponzu, lump eggs,
red onion,
carrot
& ginger

Starters

Buddha-Bar chicken salad ^{18/24}

Thai lobster salad, quail eggs, green papaya & Thai peanut sauce ²⁶

Eggplant confit with miso, tofu, candied tomatoes & young shoots (v) ^{18/24} 

Tuna tataki, smoked eggplant caviar, carrot & ginger ²¹

Rolls

Crispy shrimp rolls & salmon, avocado, cucumber & ginger (8 pcs) ²⁴

“Neige rouge” rolls, asparagus, cucumber, cream cheese & salsa verde sauce (8 pcs) (v) ²⁰

Shrimp rolls with dashi, flying fish eggs, ginger & miso butter (8 pcs) (v) ²⁴

Marinated duck rolls, candied tomatoes, cream cheese, mango & teriyaki sauce (8 pcs) ²⁴

(v) vegetarian/gluten-free 

Main Dishes

Asian style vegetable curry, coconut rice, tofu (v) ²³

Salmon poke bowl, red rice, avocado, ponzu, lotus & buckwheat ²⁵

Snacked salmon steak, black lemon shiitake broth & small vegetables ³³

Grilled octopus, satay mayonnaise ²⁸

Yellow roasted snapper, citrus daikon tagliatelle, hibiscus foam & combava ³¹

Chili bar miso & elderflower, pea mousseline, ginger ⁴³

Challans farm supreme chicken, smoked eggplant caviar, sweet & sour sauce ²⁹

Wagyu * rump heart, edamame croquettes & homemade barbecue sauce ⁵⁸

“Cannette” fillet, sweet potato mousseline with timut pepper, sweet & sour sauce ³¹

Veal, asparagus & miso peppermint artichoke, spice juice ³¹

Sides

Steamed rice ⁶ Cantonese rice ⁷ Sweet potato purée & timut ⁷ Miso grilled asparagus ⁸

Vegetable sautéed vermicelles ⁷ Homemade fries ⁶ Steamed vegetables ⁷

Wagyu beef from Australia *

(v) Vegetarians

KATARA FLAVORS

Shrimp garish ²⁸

Jumbo shrimp, spelled, onions, tomatoes, parsley, ginger, garlic & mix of Qatari spices
Recognized globally for its health benefits, the spelled is a hazelnut-flavored seed

Chicken majboos ³²

Chicken, onions, tomatoes, parsley & ginger, basmati rice & mix of Qatari spices
A must in Qatari cuisine
A rich blend of chicken, spices & rice with incomparable flavors

Safrana ¹⁵

Fluffy sponge, cream with three milks flavored with saffron & rose water
Traditional Qatari dessert inviting to travel thanks to its scent of saffron, also called "red gold", and that of rose water, popular for many culinary specialties in the Middle East

OM-Ali ¹⁴

Creamy pastry-based Entremets & assorted nuts
Traditional Egyptian dessert popular in Qatar, also called "oriental pudding"

Desserts

Almond panna cotta, mandarin curd, candied red fruits, grapefruit sorbet ¹⁵ 

"L'air agrumes" & lemon thyme sorbet ¹⁵

Deconstructed vacherin, mint-white chocolate emulsion & chocolate-citrus sorbet ¹⁵ 

Fresh fruit platter, Galanga syrup & mint "Thai way" ¹⁶

Mochis, mango coulis (3 pcs) ¹⁶

Vanilla, coconut, sesame, mango, raspberry



Gluten free 

Lexicon

Gyoza

Grilled Japanese raviolis

Edamame

Steamed soy beans

Tofu

Tofu or soy cheese is a white paste from the curving of soy milk

Satay

Satay is a condiment of Southeast Asia. It is sometimes found under the following names: peanut sauce, saté sauce, Bumbu kacang in Indonesian. It comes in the form of powder, a paste or a sauce more or less liquid

Lollipops

The chicken lollipops are a popular appetizer in the Indian and Chinese cuisine. The chicken lollipops is essentially a French chicken fin, in which the meat is separated from its bone and thrust down to give the appearance of a lollipop

Wagyu beef

Wagyu beef is a Japanese beef. Its name comes from the juxtaposition of the terms GYU meaning Beef, and WA meaning Japan. An exceptional and marbled meat

Tobiko flying fish eggs

Very popular in Japan, these flying fish eggs are inevitable. Tobiko is the Japanese word for flying fish eggs. They're perfumed with wasabi.

The Carabineros Gambas

The Gambas Carabineros also known as Scarlet Gambas, is a shrimp, the only one of the genus *Aristaeopsis*

Dashi

Dashi is a broth of kombu (seaweed) and dried bonito , which forms the basis of Japanese cuisine.

In other words, it is a type of fish broth

Poke Bowl

The poke is a raw fish cut in cubes, as an appetizer or as a main course.

It is one of the main dishes of Hawaiian native cuisine

Ponzu

The Ponzu is a Japanese sauce based with citrus acid

Daikon

White radish also known as daikon in Japanese, it is the Asian cousin of black radish, but it is usually longer with white skin. It is also more succulent and less fibrous.

This root is native to the Mediterranean and the Middle East

Lump eggs

The eggs of *Cyclopterus lumpus*, North Atlantic fish, are fish eggs presented as a substitute for sturgeon caviar

Olive Kalamata

The olive of Kalamata is a large violet olive with a smooth and fleshy texture named after the city of Kalamata in the southern Peloponnese, Greece

Shiitaké

The Lentin of the oak, edible Lentin or shiitake, is a species of fungi Basidiomycetes of the family Marasmiaceae

Combava

The combava is a citrus fruit whose name comes from ancient maritime maps where the Indonesian island of Sumbawa, east of Bali

Galanga

Galanga refers to several kinds of plants that are quite close to gingerer and used as a spice