



The Buddha-Bar Hotel Paris, Chef Deji Daniel Damamme and his team offer you a healthy and balanced autumn menu featuring seasonal products, for a tasting full of greed always mixed with an Asian touch!

Net prices in euros
We do not accept checks



TO SHARE

Edamame ^{7 (LF)}

Chicken lollipops, sweet & sour sauce (6pcs) ^{11 (LF)}

Gyoza basket 5 pieces ¹⁷ or 10 pieces ^{32 (LF)}
(shrimp, vegetable & chicken)

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

TIRADITO BAR ¹⁸

Salmon

sweet potato, coriander,
corn, salmon egg,
& "Tiger leche" sauce

Hamachi

tosazu passion,
lemon condiment

Tuna

pomegranate, coriander,
onion pickles, Thai sauce

Starters

Lobster miso soup, ephemeral vermicelli ^{24 (GF/LF)}

Buddha-Bar chicken salad ^{18/24 (LF)}

Semi-cooked foie gras, yuzu mandarin marmalade, gin fizz jelly ²⁶

Thai lobster salad, quail eggs, green papaya & Thai peanut sauce ^{26 (GF)}

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

Rolls

Crispy shrimp rolls & salmon, avocado, cucumber & ginger (8 pcs) ^{24 (LF)}

Vegan futomaki, miso tofu, kinoko, truffle avocado (6 pcs) ^{18 (V/GF)}

Rainbow rolls, eel, ginger, salmon, tuna, hamachi & aji amarillo (8 pcs) ^{24 (GF)}

Crisp lobster rolls, avocado, mozzarella, ginger, teriyaki & spicy mayonnaise (6 pcs) ²⁵

Main Dishes

Green curry with seasonal vegetables ^{21 (V/LF/GF)}

Salmon poke bowl, red rice, avocado, ponzu, lotus & buckwheat ^{25 (LF/GF)}

Scallops phat Thai ^{28 (GF)}

Grilled octopus, satay mayonnaise ^{27 (LF/GF)}

Gambas Tiger with robata grill, wakame sauce ^{43 (GF)}

Chilean sea bass with Korean miso, sweet & sour carrots ³⁹

Challans farm supreme chicken, smoked eggplant caviar, sweet & sour sauce ²⁸

Crying Tiger Wagyu * rump heart, vanilla muslin celery ^{49 (GF)}

Roasted rack of lamb in viennese violet mustard, candied eryngii ³⁶

Peking duck ³²

Sides

Steamed rice ^{5 (LF/GF)} Cantonese rice ^{6 (LF/GF)} Vanilla Celery Puree ^{6 (GF)}

Vegetables sautéed vermicelli ⁶ Pomme grenaille & thyme ^{6 (GF)}

Homemade fries ^{5 (LF/GF)} Steamed vegetables ^{6 (LF/GF)}

Wagyu beef from Australia *

(V) Vegetarian - (GF) Gluten Free - (LF) lactose Free

KATARA FLAVORS

Shrimp garish ²⁸

Jumbo shrimp, spelled, onions, tomatoes, parsley, ginger,
garlic & mix of oriental 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 oriental spices

A must in the Middle Eastern cuisine

A rich blend of chicken, spices & rice with incomparable flavors

Safrana ¹⁵

Fluffy sponge, cream with three milks flavored with saffron & rose water

A traditional Middle Eastern 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 the Middle East, also called "oriental pudding"

Desserts

Ice cream & sorbet (3 scoops) ^{9 (GF)}

Chocolate éclair & chocolate-citrus sorbet ¹³

Deconstructed vacherin, mint-white chocolate emulsion & chocolate-citrus sorbet ^{14 (GF)}

Pavlova, salted butter caramel & chocolate meringue ¹⁵

Fresh fruit platter, galanga syrup & mint "Thai way" ^{16 (LF/GF)}

Ice mochis, mango coulis (3 pcs) ¹⁶

Vanilla, coconut, sesame, mango, yuzu, chocolate

To Share

Roasted pineapple, ginger curcuma, piña colada sorbet & rum ²²

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

Aji amarillo

The essence of Peruvian cuisine, it is a sweet yellow pepper, very aromatic and tasty

Lump eggs

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

Le tigre qui pleure

A traditional Asian dish, especially Thai, made from marinated spiced beef

Tosazu

Rice vinegar, soy sauce, sweet sake, konbu, dried bonito, sugar, and mirin

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

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

Galanga

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

Yuzu Yubeshi

Fermented Yuzu. Rare and complex product, with powerful aromas of yuzu caramelizes

Wakame

Edible seaweed native to Asia

Futomaki

Seaweed roll, surrounding white rice prepared with rice vinegar, garnished with heart

Shiso

Aromatic plant native to Southeast Asia, powerful and tart

Tiger leche

The tiger leche is the little juice in which the ceviche bathes.

So it's a combination of acid, spicy and salty, with lime juice, onion slices, aji (Peruvian pepper) and a pronounced taste of fish and / or seafood

Umeboshi

Umeboshi, or salty plums, are part of the tsukemono.

They are a very popular traditional food in Japan. Their natural color is orange-brown, but umeboshi are often colored in raspberry red by shiso leaves

Phat Thai

A traditional Thai pasta dish, very popular and widely consumed throughout Thailand