



This Autumn, the Buddha-Bar Hotel Paris, the Chef Dejy Daniel Damamme & his team offer you a healthy & balanced menu made of seasonal products, with Asian healthy & full of gourmet tasting touch.

Net prices in euros
We do not accept cheques



TO SHARE

Spicy edamame ⁹

Miso-fried tofu ⁹

Gyoza selection (shrimp, pork, vegetables & chicken) 5 pcs ¹⁹ or 10 pcs ³⁴

TIRADITO BAR

ACCORDING TO YOUR TASTE

FISH SASHIMI (6pcs) ¹⁸

Salmon

Tuna

Sea Bass

WITH A CUSTOMIZED PREPARATION

I Pomegranate, coriander, red onions

II Dragon fruit, kumquat, onion pickles

... & FOR FOOD LOVERS

In partnership with The Kaviari House

Salmon roe (15g) ⁸


Tobiko flying fish roe (10g) ⁸

STARTERS

Buddha-Bar chicken salad ^{18/24}

Semi-cooked duck foie gras, Matcha tea bun, roasted persimmon ²⁷

Butternut and Tonka Bean Cappuccino, chestnut emulsion (v) ¹⁵

Confit eggplant with miso, tofu, candied tomatoes and young sprouts (v) ^{18/24} 

Kuro Maguro ceviche, Tobiko flying fish roe, red onion, sweet and sour sauce ²⁵

ROLLS

Crunchy shrimp & salmon rolls, avocado, cucumber & ginger (6 pcs) ²⁰

Duck foie gras rolls, eryngii & shiitake mushrooms, Teriyaki sauce (8 pcs) ²⁶

Vegetable futomaki, fresh cheese, Wasabi sauce (6 pcs) (v) ¹⁸

Rainbow rolls, smoked eel, Aji Amarillo sauce (8 pcs) ²⁶

MAINS

Vegetable curry Asian style, coco rice, tofu (v)²³

Roasted scallops, coconut milk bisque, Thai basil oil³³

Asian paella, saffron rice, eel fillet, king prawn and Japanese clams, soy emulsion³⁰

Grilled octopus, black garlic potato mousseline, plantain banana, sweet and sour sauce³⁶

Tiger prawns, yuzu-glazed vegetables, lemon condiment and wafers, red curry sauce⁵⁶

Miso and elderflower Chilean sea bass, celery mousseline, butternut and black mushrooms⁴³

Farm chicken fillet from Challans East Asian style, smoky eggplant dip and togarashi spice²⁸

Wagyu* eye of rump, edamame croquettes and Korean barbecue sauce⁵⁹

Peking duck ramen, Japanese mushrooms, Thai coriander, soy egg²⁶

Veal chop**, miso-sautéed eggplants, Japanese Bearnaise sauce⁴²

Sweet and sour grilled baby chicken²⁸

SIDE DISHES

Steamed rice⁷ Fried rice with vegetables⁷ Coconut sticky rice⁷

Fried mushrooms with shiso⁹ Fried noodles with vegetables⁷

Homemade French fries⁷ Steamed vegetables⁷

Wagyu beef from Australia *

Veal from France **

(v) Vegetarian

KATARA FLAVORS

Jereesh Rebian ²⁸

Jumbo shrimps, spelt, onions, tomatoes, parsley, ginger, garlic & Qatari spices
Spelt is an old grain with a «nutty» flavor, widely recognized for its health benefits

Machbous Dajaj ³²

Chicken, onions, tomatoes, parsley & ginger, basmati rice with Qatari spices
The hallmark of Qatari cuisine. A richly spiced mix of Qatari spices & basmati rice topped with chicken


Safrana ¹⁵

Genoise cake, three milk cream flavored with saffron & rose water
Traditional Qatari dessert inviting to travel thanks to its saffron flavour, also called "red gold", and the rose water one, popular for many culinary specialties in the Middle East

Om-Ali ¹⁴

Creamy dessert made from puff pastry and varied nuts
Traditional Egyptian dessert popular in Qatar, also called "oriental pudding"

DESSERTS

Exotic fruit tartare on its coconut panna cotta, yuzu & lime sorbet ¹⁵ 

70% dark chocolate baba, spicy Streusel, whipped cream & Cranberry-goji sorbet ¹⁶

Matcha tea & olive oil, Rooibos vinedine ice cream ¹⁵

Fresh fruit plate, ginger syrup "Thai way" ¹⁶

Iced mochis, mango coulis (3 pcs) ¹⁶
Vanilla, coconut, sesame, mango, raspberry



GLOSSARY

Gyoza

Grilled Japanese ravioli

Edamame

Steamed soy beans

Tofu

Tofu, also known as bean curd, is made by coagulating soy milk

Futomaki

Roll of nori seaweed wrapped in white rice prepared with rice vinegar, garnished in the heart

Shiso

Seasoning plant from East Asia, powerful & acidic

Wagyu Beef

Originally from Japan, its name comes from “gyu” (beef) & “wa” (Japan)

Tobiko flying fish roe

Very popular in Japan, these flying fish eggs are unmissable.

“Tobiko” is Japanese name for flying fish eggs

Streusel

Streusel is a mix of butter, flour & sugar that is sprinkled on some pastries before baking.

It can be enriched with spices or powder, even fine pieces of dried fruits

Rooibos

Rooibos is a shrub of the Fabaceae family. It is also called red bush.

It grows in South Africa in the Cederberg Mountains

Aji Amarillo

This is the essence of the flavor of Peruvian cuisine.

It is a sweet yellow pepper, very aromatic & tasty

Kuro Maguro

Common Japanese name for tuna