



buddha-bar™

SHARM EL-SHEIKH

The Buddha-Bar menu offers a selection of Pacific Rim cuisine dishes, a masterful blend of fine ingredients and spices where East Chinese, Japanese Thai and other Asian flavors combine subtly with a zest of the West.

Our aim is to offer an exciting and contemporary update of «nouvelle cuisine», with carefully balanced dishes that will delight both taste buds and eyes alike.

All 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 food menu is rich yet healthy, fruity and spicy, with a carefully balanced selection of classic recipes and new creations with entrancing names, reflecting the many inspirations of our chefs.

SALADS

QUINOA & EDAMAME SALAD (V)

(Mix quinoa, Orange, Mix Leaves, Yuzu Dressing, edamame beans)

THAI BEEF SALAD (S.F) (N)

(Beef tenderloin, Red chilli, Bean sprout, basil, White radish, Carrot, Cucumber, Thai dressing, Peanut)

EXOTIC SEAFOOD SALAD (S.F)

(Salmon, Tuna, Prawn, Octopus, Pineapple, Mango, Cherry tomato)

BUDDHA BAR CHICKEN SALAD (D)

(Chinese Cabbage, Red Cabbage, Won Ton Dough, Sesame Dressing, Chicken Tight)

KANI SALAD (S)

(Crab Stick, Carrots, Mango, Cucumber, Japanese mayonaise)



SOUPS

TOM YUM SOUP (S.F) (S)

(Prawns, Lemon Grass, oyster mushroom, bokchoy)

MISO SOUP (V)

(Miso Broth, Wakame, Tofu, oyster mushroom, bokchoy)

CHICKEN WONTON SOUP (D)

(Chicken wonton, Egg white, Carrot, Spring onion, Sweet corn)

COCONUT SEAFOOD SOUP (S.F)

(Calamari, Shrimp, White fish, Coconut milk, Lemon grass, Galangal, Fish sauce)

480

480

590

420

350

420

370

320

460

EDAMAME (V)

(Rock salt)

SPICY EDAMAME (V) (S)

(Sambal chili, Garlic, Soy)

SWEET MISO EGGPLANT (V) (D)

(Sweet miso, Sesame Seed)

WASABI SHRIMP TEMPURA (S.F) (S)

(Spicy Aioli, Wasabi Mayo, Citrus Gel)

SIRLOIN STEAK (Robata) (S)

(Thai green curry sauce, Lemon Grass Salsa)

CHICKEN NEGIMA (Robata)

(Chicken Thigh, Yakitori Sauce, Spring Onion)

SHRIMP TEMPURA

(Yuzu Ponzu)

CRISPY CALMARI (S.F) (S)

(Coriander, Fried Onion, Holland Chili, Tamarind Sauce)

VEGETABLE SPRING ROLL (V)

(Passion fruit sweet and sour Sauce)

LOBSTER DUMPLING (S.F) (S) (D)

(Lobster Meat, Creamy Sauce ,rocket and apple salad)

SEAFOOD SIOMAI

(Sea Bass, Shrimp, Calamari, Chili In sauce)

CHICKEN SIOMAI

(Chicken breast, sesame oil, spring onion)

DUCK GYOZA

(Hoisin mayo, Spring onion, Rocket leaves)

550

550

320

620

810

480

1050

830

320

1380

620

350

370



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NIGIRI - 2Pieces

SEA BASS - SUZUKI	280
SALMON - SHAKE	310
TUNA - MAGURO	310
PRAWN - EBI (S.F)	300
OCTOPUS - TAKO (S.F)	300



SASHIMI - 4Pieces

SEA BASS - SUZUKI	450
SALMON - SHAKE	550
TUNA - MAGURO	550
PRWN - EBI (S.F)	500
OCTOPUS - TAKO (S.F)	450



COLD STARTERS

TUNA TARTARE (S) (S.F) (Tobiko, Tuna, Yuzu sauce, cracker, Sriracha, Avocado sauce)	710
NEW STYLE SALMON SASHIMI (Truffled Sweet Soy sauce, Shiso Leaves)	560
TUNA TATAKI (Tuna loin, Sesame seed, Babaganoush, Red chili, Spring onion, edamame beans, Lemon)	620
SEABASS CARPACCIO (Seabass, Yuzu ponzu, Green apple, Ginger, Chili oil, Pickled onion, Capers, Black masago)	580



URAMAKIS 8 Pieces

EBI PHILADELPHIA (S.F) (D) (Prawn Tempura, Cucumber, Philadelphia Cheese, Teriyaki Sauce)	470
MAKI FURAI (D) (Salmon, Cream Cheese, Avocado, Teriyaki Sauce)	580
CALIFORNIA (Salmon, Avocado, Sesame Seeds, cucumber)	450
MIDORI (V) (Shiso Leaves, Cucumber, Carrots, Avocado, beetroot)	310
PRAWN TEMPURA (S.F) (D) (S) (Spicy Aioli, tempura shrimp)	440
SPICY TUNA (S.F) (Jalapeño Sauce, Prawn Furai, Sriracha)	510
TRUFFLE SALMON (S.F) (Asparagus, Prawn Furai, Truffle mayo)	680
BEEF MAKI (Avocado, Onion Tempura, Asparagus, Hoisin Sauce, Shiso leaves)	450
SMOKY SALMON PHILADELPIAL ROLL (S.F) (D) (Smoked salmon, Cream cheese, Teriyaki sauce, Avocado)	520
SALMON ABURI ROLL (D) (S) (Salmon, avocado, spicy mayonnaise, black caviar)	640
ROCKY SHRIMP ROLL (S.F) (Black caviar, Cucumber, Avocado, Mango, Fried shrimp ball, Spicy mayo, Teriyaki sauce)	450
CRISPY TUNA ROLL (Tuna tartar, Avocado, Sesame seeds, Tempura bits)	570
SEAFOOD FUTOMAKI ROLL (S.F) (Salmon, Tuna, Seabass, Shrimp, Avocado, Cucumber, Orange Masago, Spicy mayonnaise)	590
TUNA FRIED HOSOMAKI (Tuna tartar)	460
SALMON FRIED HOSOMAKI (Salmon tartar)	480
DRAGON UNAGI ROLL (S.F) Eel, Prawns tempura, Cucumber, Teriyaki sauce, Sesame seeds, Spring onion)	550
SEABASS TORADITO ROLL (S) Cucumber, Mango, Grilled red capsicum, Coriander, Jalapeno, Sriracha)	510
UMAMI PLATER 20 Pieces Nigiri 2Pcs Each (Salmon, Tuna, Sea Bass, Prawn, Octopus) Maki 2PCs Each (Prawn Tempura, Midori, Ebi Philadelphia, Spicy Tuna, and California)	1450



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MAIN COURSE

SALMON ROBATA (D) (Miso Sauce, Mango & Thai Basil Salad)	930
BUDDHA BAR BLACK COD (D) (Sticky Rice, Edamame, Shiitake, Asparagus, Black Cod, Nikkei Miso)	2050
ANGRY CHICKEN (D) (S) (Chicken Breast, Angry Sauce, Shishito Pepper)	480
ROASTED DUCK (Wasabi mashed potato, Asian slaw, hoisin, wonton chips)	870
THAI GREEN CURRY(S) (Chicken breast, baby corn, asparagus, broccoli, carrot, asparagus, curry base)	560
VEAL CHOPS (D) (Creamy spinach, potato. Carrot, oyster mushroom, asparagus, mint yoghurt)	2050
USDA RIB EYE ROBATAYAKI (D) (Creamy Yuzu, Asparagus)	1950
TRUFFLE STICKY RICE (D) (V) (Shiitake, Asparagus, Edamame, oyster Mushroom)	520
PAN ROASTED SEABASS (Cauliflower puree, Lemon dashi broth, Asparagus, Coriander oil, Crispy mushroom)	840
2 WAY LOBSTER (S.F) (Lobster salad, Lobster tail, Hollandaise sauce, Lobster bisque reduction)	3800

WOK

CHICKEN KUNG PAO (N) (Cashew Nuts, Dry Chili, Capsicums, Celery)	490
SINGAPORE CHILLI PRAWN (S.F) (S) (Prawns, Sambal Chili, Baby Bok Choy, Egg, Served)	1150
SZECHUAN BEEF (Tenderloin beef, Asparagus, baby corn)	760
WOK FRIED RICE (Chicken, Prawns, Beef) (S.F) (Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil)	240-350-410-730
WOK KAFE FRIED NOODLES (Chicken, Prawns, Beef) (S.F) (Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil)	460-520-610-790



SIDE DISHES

STEAMED RICE Jazmin Rice	220
COCONUT RICE (V) (D) Coconut Milk, Lemongrass	230
WOK VEGETABLES (V) Broccoli, Baby Corn, Bok Choy, Tofu, Capsicums	270
MASHED POTATO (D) Butter, Milk	210

DESSERTS

YUZU CHEESECAKE Lemon sorbet, mango compote, strawberry fresh	290
CHOCOLATE FONDANT Vanilla cream chantilly, vanilla ice cream, sesame tuile	290
GARI CRÈME BRULE Ginger Caramelized Sugar, strawberry sorbet, coconut tuile	290
ICE CREAM SCOPS Vanilla, chocolate, strawberry, mango, coconut	290
MIX FRUIT PLATTER Selection of seasonal fresh fruits	
LARGE	500
SMALL	300



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BUDDHA BAR HERITAGE

THE LIQUID DNA OF THE BRAND, WHERE TRADITION
AND FUTURE MEETS. THESE ARE COCKTAILS THAT
MANY OF OUR GUESTS AROUND THE WORLD LOVED
AND SIPPED; NOW IT'S YOUR TURN TO SAVOR
THE HERITAGE OF BUDDHA BAR

Maha Bodi

(Vodka, Umami Mix, Cranberry, Citrusmix)

Lazy Samurai

(Kaffir Lime Vodka, Lime Juice, Elderflower Cordial,
Passion Fruit Espuma)

Gardens Of Kyoto

(Gin, Wasabi Syrup, Lemon Juice, Basil Leaves)

Friday Night

(Peanut Butter Whiskey, Pop Corn Syrup, Angostura Bitter)

675.00



ART OF MARTINI

A SELECTION OF VIBRANT AND WONDERFUL MARTINI
TO KICK OFF YOUR EVENINGS OR TO PAIR WITH OUR
SIGNATURE DISHES

Espresso Martini #2

(Vodka, Coconut & Coffee Liqueur, Espresso, Salted
Caramel)

Zen-Tin

(Gin, Lemongrass, Lychee, Lemon Juice, Jasmine
Honey, Angostura)

South Bound

(Vodka, Cucumber, Elderflower, Mint, Lemon Juice)

Umami Martini

(Gin, Amaretto, Umami Mix, Lemon Juice)

675.00



RE-MIXOLOGY

OUR MIXOLOGISTS HAD FUN REINTERPRETING SOME
OF THE FINEST CLASSIC COCKTAILS, ADDING OUR
UNMISTAKABLE BUDDHA BAR'S TOUCH.

Pinkdragon

(Rum, Amaretto, Lime Juice, Honey Water,
Strawberries, Shiso Leaves)

Geisha Caliente

(Lemongrass Tequila, Homemade Mango Liqueur, Lime,
Thai Chili And Cucumber, Ginger Beer)

Tokyopolitan

(Vodka, Hibiscus, Triple Sec, Cranberry, Cinnamon,
Citrus Mix)

Otaku

(Toasted Coconut Whisky, Passion Fruit, Lemon
Sherbet, Mint Leaves, Ginger Beer.)

My Japanese Teddy Bear

(Gummy Bear Vodka, Campari, Lemon Sherbet,
Sparkling Lemonade)

Asian Mojito

(Rum, Mango And Ginger Shrub, Mint, Lime Juice,
Soda, Hibiscus)

675.00



All the Prices are including 12% service charge & 14% vat Tax

SHOOTERS

SHORT AND BOLD THESE ARE THE SPARKLES FOR EVERY PARTY WORTHY OF ITS NAME

Katana

Rum, Mango Liqueur, Amaretto, Sambuca, Lime Juice

520.00

Little Teddy Bear

Gummy Bear Vodka, Elderflowers Syrup, Lemon, Angostura

Banzai

Vodka & Gin, Peach Syrup, Blue Curacao, Lime Juice

Geisha's Lipstick

Gin, Strawberry, Watermelon, Triple Sec.



SPECIAL SHOW SHOOTERS

Thecolumn

680.00

Flaminglamborghini

850.00

SOFT GALLERY

Carbonated Sodas

180.00

Coca Cola, Sprit, Zero Coke, Fanta, Soda Water, Tonic Water

Energy Drinks

350.00

Red Bull

Juices

180.00

Orange, Pineapple, Cranberry, Mango, Grapefruit Tomato

Imported Water

250.00

Evian Small

Local Water

Dasani Small

95.00

Dasani Large

160.00

Sparkling Water

180.00

Local Beers

Desperados Can

400.00

Stella Bella 330ml Bottle

370.00

Heineken Bottle 330 ml

400.00

Heineken Draft 250 ml

350.00

Heineken Draft 500 ml

420.00

Birel Cans (Alcohol Free)

150.00

RTD's

ID Energy 10%

400.00

ID Watermelon 10%

400.00

Gin Lemon & Mint 10%

400.00

Blue 40 Freeze (Original / Pink Berry)

400.00

NON ALCOHOL COCKTAILS

BUDDHA BAR IS PROUD TO CONSIDER 0% ABV DRINKS AS IMPORTANT AS THEIR BOOZY SIBLINGS. TASTE THE DELICIOUS COMBINATIONS OF OUR MOCKTAILS TO BELIEVE IT.

Bangkok's Vampire

Thai Chile, Fresh Ginger, Citrus Mix, Lime, Umami Mix, Pineapple, Tonic Water.

420.00

Sunset In Boracay

Watermelon & Strawberry, Rice Vinegar, Cinnamon, Lemon, Ginger Beer.

Hibisco

Passion Fruit Shrub, Demerara, Mint, Soda, Hibiscus, Apple Vinegar

Made In Okinawa

Hibiscus, Cranberries & Pomegranate, Citrus Mix, Passion Fruit spuma.



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SPIRITS SELECTION GALLERY

IMPORTED VODKA

Grey Goose	1650.00
Belvedere	1550.00
Absolut	800.00
Stolichnaya	800.00
Finlandia	800.00
Smirnoff Blue	800.00
Smirnoff Red	800.00
Absinthe 68	800.00

LOCAL VODKA

Blue 40 Vodka	450.00
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IMPORTED RUM

Bacardi Superior White	850.00
Bacardi Gold	850.00
Captain Morgan Black	850.00
Malibu	850.00

LOCAL RUM

Cubana Rum	450.00
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APERITIFS

Martinin Rosso-Bianco-Dry	850.00
Campari	850.00

IMPORTED GIN

Bombay Sapphire	850.00
Beefeater	850.00
Tanqueray	850.00
Gilbey's	850.00
Gordon's	850.00

LOCAL GIN

Butler's Gin	450.00
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IMPORTED TEQUILA

Sauza Gold & Silver	850.00
Olmecca Gold & Silver	850.00

LOCAL TEQUILA

Malvado Gold	450.00
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LIQUEURS

Baileys	900.00
Grand Marnier Rouge	900.00
Amaretto Marie Brizard	900.00
Kahlua	900.00
Tia Maria	900.00
Sambuca	900.00

IMPORTED WHISKEY'S BLEND

J&B	1100.00
Jameson	1100.00
Johnnie Walker Red	1100.00
Johnnie Walker Black	1650.00
Chivas Regal	1650.00
Glenfiddich	1500.00

TENNESSEE WHISKY

Jack Daniels	1150.00
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LOCAL WHISKEY

Devlin Whiskey	450.00
Auld Stag	450.00

COGNAC

Courvoisier V.s	1800.00
Courvoisier V.s.o.p Remy	1800.00
Martin V.s.o.p 5	1800.00
Hennessy V.s.o.p Martell	1800.00
V.s.o.p	1500.00

BRANDY

St. Remy V.s.o.p	850.00
Dinsmore Brandy	420.00

IMPORTED WINE

WHITE & RED

Chardonnay 2013 8000.00

Calvet 2012

Ask About Availability Of imported Wine

EGYPTIAN WINE

White-Red-Rose

Castello Di Trevi

365

Omr Khayyam

White-Red

Chateau de Granville

Cape Bay

Grand Marquis

Glass	Bottle
490.00	2250.00
380.00	1500.00
360.00	1250.00

520.00	2250.00
490.00	1850.00
410.00	1500.00

LOCAL SPARKLING WINE

Valmont (White & Rose) 610.00 4750.00

Chateau de Granville Sparkling 610.00 4750.00



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