

The Buddha-Bar Menu

Enjoy a selection of Pacific Rim cuisine, a masterful blend of fine ingredients and spices where Chinese, Japanese, Thai and other Asian flavors combine subtly with a zest of the west.

We aim to offer an exciting and contemporary update of “Nouvelle Cuisine”, with carefully balanced dishes that will delight both, taste buds and eyes alike.

All the 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 menu is rich yet healthy, fruity, and spicy. With carefully balanced selection of classic recipes and new creations with interesting names, reflecting the artful inspirations of our creative chefs.

Salad, Appetizer, Soup

Salads

Quinoa & Edamame Salad (V) <i>Mix Quinoa, Orange, Mix Leaves, Yuzu Dressing, Edamame Beans</i>	380
Buddha Bar Chicken Salad (D) <i>Chinese Cabbage, Red Cabbage, Won Ton Dough, Sesame Dressing, Chicken Thigh</i>	245
Kani Salad (S) <i>Crab Stick, Carrots, Mango, Cucumber, Japanese Mayonaise</i>	245

Hot Starters

Edamame (V) <i>Salt</i>	385
Spicy Edamame (V) (S) <i>Thai Green Curry Sauce</i>	385
Sweet Miso Egg Plant (V) (D) <i>Sweet Miso, Sesame Seeds</i>	165
Wasabi Shrimp Tempura (S.f) (S) <i>Spicy Aioli, Wasabi Mayo, Citrus Gel</i>	495
Robata Sirloin Steak (S) <i>Thai Green Curry Sauce, Lemon Grass Salsa</i>	470
Robata Chicken Negima <i>Chicken Thigh, Yakitori Sauce, Spring Onion</i>	220
Shrimp Tempura <i>Yuzuponzu</i>	640
Crispy Calmari (S.f) (S) <i>Coriander, Fried Onion, Holland Chili, Tamarind Sauce</i>	405
Vegetable Spring Roll (V) <i>Passion Fruit Sweet And Sour Sauce</i>	220
Lobster Dumpling (S.f) (S) (D) <i>Lobster Meat, Creamy Sauce, Rocket & Apple Salad</i>	715

Soups

Tom Yum Soup (S.f) (S) <i>Prawns, Lemon Grass, Mushroom, Bockhoy</i>	340
Miso Soup (V) <i>Miso Broth, Wakame, Tofu, Mushroom, Bockhoy</i>	285

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Sushi, Sashimi, Uramaki, Cold Starter

Nigiri 2 Pieces

Sea Bass – Suzuki	150
Salmon – Shake	200
Tuna – Maguro	230
Prawn – Ebi (S.f)	200
Octopus – Tako (S.f)	140

Sashimi 4 Pieces

Sea Bass – Suzuki	305
Salmon – Shake	345
Tuna – Maguro	400
Prwn – Ebi (S.f)	285
Octopus – Tako (S.f)	210

Uramakis 8 Pieces

Ebi Philadelphia (S.f) (D)	255
<i>Prawn Tempura, Cucumber, Philadelphia Cheese, Teriyaki Sauce</i>	

Maki Furai (D)	410
<i>Salmon, Cream Cheese, Avocado, Teriyaki Sauce</i>	

California	305
<i>Salmon, Avocado, Sesame Seeds, Cucumber</i>	

Midori (V)	205
<i>Shiso Leaves, Cucumber, Carrots, Avocado, Beetroot</i>	

Prawn Tempura (S.f) (D) (S)	305
<i>Spicy Aioli</i>	

Spicy Tuna (S.f)	425
<i>Jalapeño Sauce, Prawn Furai, Sriracha,</i>	

Truffle Salmon (S.f)	490
<i>Asparagus, Prawn Furai, Truffle Mayo</i>	

Beef Maki	290
<i>Avocado, Onion Tempura, Asparagus, Hoisin Sauce, Shiso Leaves</i>	

Umami Plater 20 Pieces

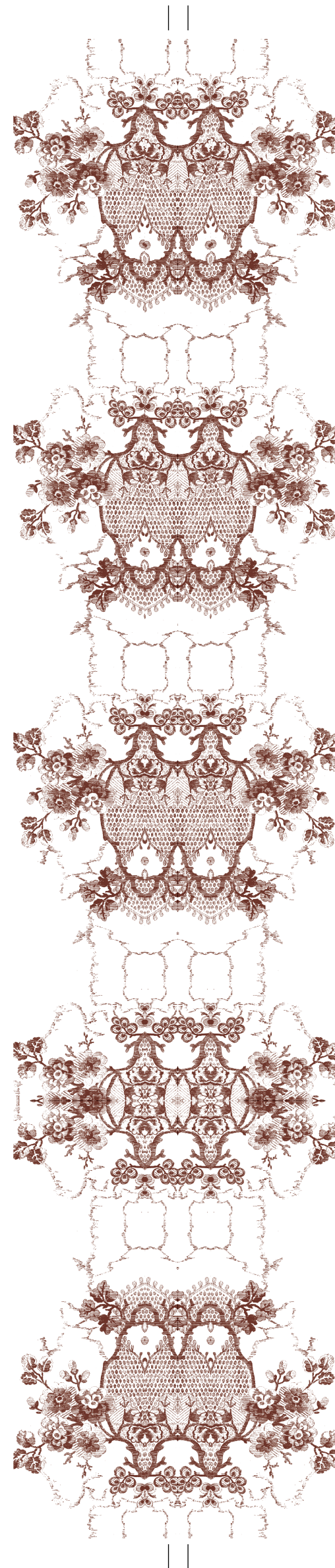
Nigiri 2Pcs Each (Salmon, Tuna, Sea Bass, Prawn, Octopus)	860
Maki 2Pcs Each (Prawn Tempura, Midori, Ebi Philadelphia, Spicy Tuna And California)	

Cold Starters

Tuna Tartare (S) (S.f)	620
<i>Tobiko, Tuna, Yuzu Sauce, Cracker, Sriracha, Avocado Sauce</i>	

New Style Salmon Sashimi	375
<i>Truffled Sweet Soy Sauce, Shiso Leaves.</i>	

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Main Course And Wok

Main Course

Salmon Robata (D)	680
<i>Miso Sauce, Mango & Thai Basil Salad</i>	

Buddha Bar Black Cod (D)	1650
<i>Sticky Rice, Edamame, Shitake, Asparagus, Black Cod, Nikkei Miso</i>	

Angry Chicken (D) (S)	290
<i>Chicken Breast, Angry Sauce, Shishito Pepper</i>	

Roasted Duck	680
<i>Wasabi Mashed Potato, Asian Slaw, Hoisin, Wonton Chips</i>	

Thai Green Curry(S)	385
<i>Chicken Breast, Baby Corn, Asparagus, Broccoli, Carrot, Asparagus, Curry Base</i>	

Veal Chops (D)	1600
<i>Creamy Spinach, Potato, Carrot, Oyster Mushroom, Asparagus, Mint, Yoghurt</i>	

Usda Rib Eye Robatayaki(D)	1250
<i>Creamy Yuzu, Asparagus</i>	

Truffle Sticky Rice (D) (V)	255
<i>Shitake, Asparagus, Edamame, Oyster Mushroom</i>	

Wok

Chicken Kung Pao (N)	310
<i>Cashew Nuts, Capsicums, Celery</i>	

Singapore Chilli Prawn (S.f) (S)	710
<i>Prawns, Sambal Chili, Baby Bok Choy, Egg, Served</i>	

Szechuan Beef	450
<i>Asparagus, Chinese Mushroom, Baby Corn</i>	

Wok Fried Rice (Chicken, Prawns, Beef)(S.f)	165 - 210 - 275 - 350
<i>Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil</i>	

Wok Kafe Fried Noodles (Chicken, Prawns, Beef)(S.f)	385 - 405 - 440 - 510
<i>Carrots, Asparagus, Baby Bok Choy, Soy Sauce, Egg, Sesame Oil</i>	

Side Dishes

Steamed Rice	130
<i>Jazmin Rice</i>	

Coconut Rice (V) (D)	150
<i>Coconut Milk, Lemongrass</i>	

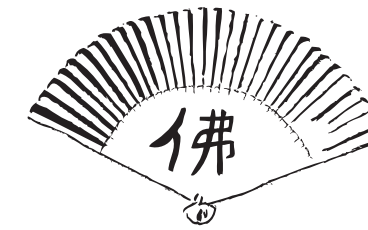
Wok Vegetables (V)	210
<i>Broccoli, Baby Corn, Bok Choy, Tofu, Capsicums</i>	

Mashed Potato (D)	120
<i>Butter, Milk</i>	

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Desserts

Yuzu Cheesecake <i>Lemon Sorbet, Mango Compote, Strawberry Fresh</i>	195
Chocolate Fondant <i>Vanilla Cream Chantilly, Vanilla Ice Cream, Sesame Tuile</i>	195
Gari Crème Brule <i>Ginger Caramelized Sugar, strawberry sorbet, coconut tuile</i>	195
Ice Cream Scops <i>Vanilla, Chocolate, Strawberry, Mango, Coconut</i>	195
Mix Fruit Platter Selection Of Seasonal Fresh Fruits	
Large	450
Small	300



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SHARM EL-SHEIKH

"We welcome inquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request."

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