buddha-bar
RESTAURANT
London

Suisen

Sea salt edamame (V)

Buddha-Bar chicken salad

Black Cod & Salmon fish cake with avocado and hot pepper sauce

Prawn tempura & avocado maki

Vegetable spring rolls (V)

Grilled salmon in a miso glazed with spiced carrot puree & tomato chilli salsa

Tofu pad thai with oriental green served Buddha-Bar London style (V)

Five spiced barbecued chicken with shiitake mushroom in a teriyaki sauce

Beef sirloin with wasabi mushroom sauce

Wok fried vegetables (V)

Steamed Jasmine rice (V)

Passionfruit & Mango Parfait served with coconut ice cream (V)

£65 per person

Our menu is based on our sharing concept and is served as 1 between 4 guests. Desserts are served individually. The price of the menu will be charged per person

Sakura

Sea salt edamame (V)

Asian style prawn cocktail in a Korean chili yuzu mayo

Beef satay with a peanut sauce

Asparagus & beans salad in an orange truffle dressing (V)

Spicy mango maki

Pan-fired wild seabass with seasonal vegetable, roasted peppers & nam jim sauce

Chicken Pad Thai with oriental greens & mushrooms served Buddha-Bar London style

Grilled beef sirloin with truffle in a black garlic sauce

Vegetable green curry with crispy lotus root (V)

Wok fried vegetables (V)

Steamed Jasmine rice (V)

Hazelnut cream chocolate bar served with mochi selection (V)

£85 per person

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Kigiku

Sea salt edamame (V)

Buddha-Bar London duck salad with roasted beetroot

Lobster salad with pickled pear, fennel & radish

Green papaya salad (V)

Spicy mango maki

Salmon tiradito

Roasted black cod & grilled artichoke in a saffron lobster sauce

Aged beef fillet with Asian greens in a black garlic sauce

Grilled butterfly chicken breast with peas and coriander mint sauce & wild mushroom sauce

Thai dumplings in an aromatic truffle & coconut sauce (V)

Green beans with confit shallots (V)

Steamed broccoli in rosemary chilli oil (V)

Steamed Jasmine rice (V)

Dark chocolate and orange mousse served with coconut ice cream (V)

£125 per person

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Tsubaki

Sea salt edamame (V)

Dorset fresh crab salad with caviar

Work fried truffle king scallop with asparagus in a spiced miso butter sauce

Wakame & greens salad with fresh mint & pomegranate seeds in a Japanese dressing (V)

Golden otoro roll

Hamchi carpaccio

Roasted black cod with grilled artichoke in a saffron lobster sauce

Grilled aged beef fillet with truffle served in black garlic sauce

Spring lamb cutlet with peas, wild garlic & chilli rosemary jus

Tofu with seasonal vegetable & chop suey served with soba noodles (V)

Chicken Pad Thai with beansprouts & eggs served Buddha-Bar London style

Grilled shiro miso asparagus (V)

Steamed broccoli in rosemary chilli oil (V)

Steamed Jasmine rice (V)

Coconut fried rice (V)

White & dark chocolate mousse parfait with confit spicy baby orange served with vanilla ice cream (V)

£150 per person

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Paru

Golden Oyster Ostra

Beluga Caviar

Sea urchin

New Zealand mussels

Paru royale sashimi platter

Otoro & caviar tartar

Langoustine tempura roll

King Scallop Ceviche

Salted baked Alaskan crab with courgette fritters

Kobe wagyu beef with chilli honey glazed foie grass in a black garlic sauce

Roasted halibut with wilted spinach & grilled artichokes in a saffron lobster sauce

Thai dumplings in an aromatic truffle & coconut sauce (V)

Grilled shiro miso asparagus (V)

Steamed broccoli in rosemary chilli oil (V)

Truffle potato purees (V)

Matcha green tea mousse (V)

Hazelnut and chocolate bar (V)

Mixed berries cheesecake (V)

Selection of luxury macarons (V)

Selection of homemade sorbets (V)

£200 per person (Minimum of 8 guests required to order this menu and a week's of notice for this menu to deliver)

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Please note that as our ingredients are purchased fresh, certain dishes or ingredients may be substituted
All our prices are inclusive of VAT
A discretionary 13.5% service charge will be added to your bill
If you are allergic to any food product, please advise a member of the service team