



**buddha-bar beach**  
by **buddha-bar**<sup>™</sup>

SUGAR BEACH



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The mission is simple: serve delicious food in the most exquisite and luxurious way. Guest of the restaurant can look forward to a distinctive food experience that combines Mediterranean and Asian dishes. A masterful blend of fine ingredients and spices where East Chinese, Japanese combine subtly with a zest of the West with Mediterranean flavors. 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.

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.

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.

Food is prepared and served may contain traces of allergen. If you need additional information please contact our Executive Chef or F&B Manager (To have this information printed either in menu card / information poster/card on the restaurant outlet).

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may lead to increased risk of illness, especially for young children, elderly, pregnant women and if you have certain medical conditions. (To have this information printed either in menu card / information poster/card on the restaurant outlet)

## Cold Starters & Salads

### Entrées et salades froides

#### Buddha-Bar Chicken Salad

Five spiced Grilled Chicken Thigh with Napa Cabbage, Sesame based Buddha-Bar Sauce

*Buddha- Bar salade de poulet*

*Cuisse de poulet cinqs épices au chou Nappa, Sauce base de sésame du Buddha-bar*

Rs

900

#### Salmon Tempura Salad

Mixed Lettuce, Mint leaves, Cucumber, Grapefruit, Strawberries & Balsamic Dressing

*Salade de Tempura au saumon*

*Laitue mélangée, feuilles de menthe, concombre, pamplemousse, fraises et vinaigrette balsamique*

1,190

#### Lemongrass Beef Salad

Beef Tenderloin, Green Papaya, Cherry Tomato, Peanut, Lemongrass and Garlic Dressing

*Salade de boeuf à la citronnelle*

*Filet de bœuf, papaye verte, tomate cerise, cacahuètes, vinaigrette à la citronnelle et à l'ail*

1,030

#### Kenkō Salad

Asian Mix Lettuce, Cucumber, Pomegranate, Orange Miso Dressing

*Salade Kenkō*

*Mélange de Laitue Asiatique, Concombre, Grenade, Vinaigrette Miso à l'Orange*

830

## Hot Starters

### Entrées chaudes

#### Fish Tempura Bao Bun

Escabeche sauce, Coriander, Black Mayo

*Bao bun au tempura de poisson*

*Sauce Escabèche, Coriandre, Mayo Noire*

1,080

#### Chicken Chinese Bao Bun

Pickled Cucumber & Carrot

*Bao bun de poulet à la chinoise*

*Concombre et carotte confits*

1,030

#### Buddha-Bar Beach Wagyu Burger Sliders

Roasted Capsicum Compote, Tomato, Lettuce, Yuzu Mayo

*Burger Wagyu du Buddha-Bar Beach*

*Compote de poivrons rôtis, tomates, laitue, mayonnaise au yuzu*

1,150

#### Deep-Fried Calamari

Sprinkled Lime Zest, Shichimi Pepper

*Calamar frit*

*Zeste de citron, Poivre Shichimi*

1,500

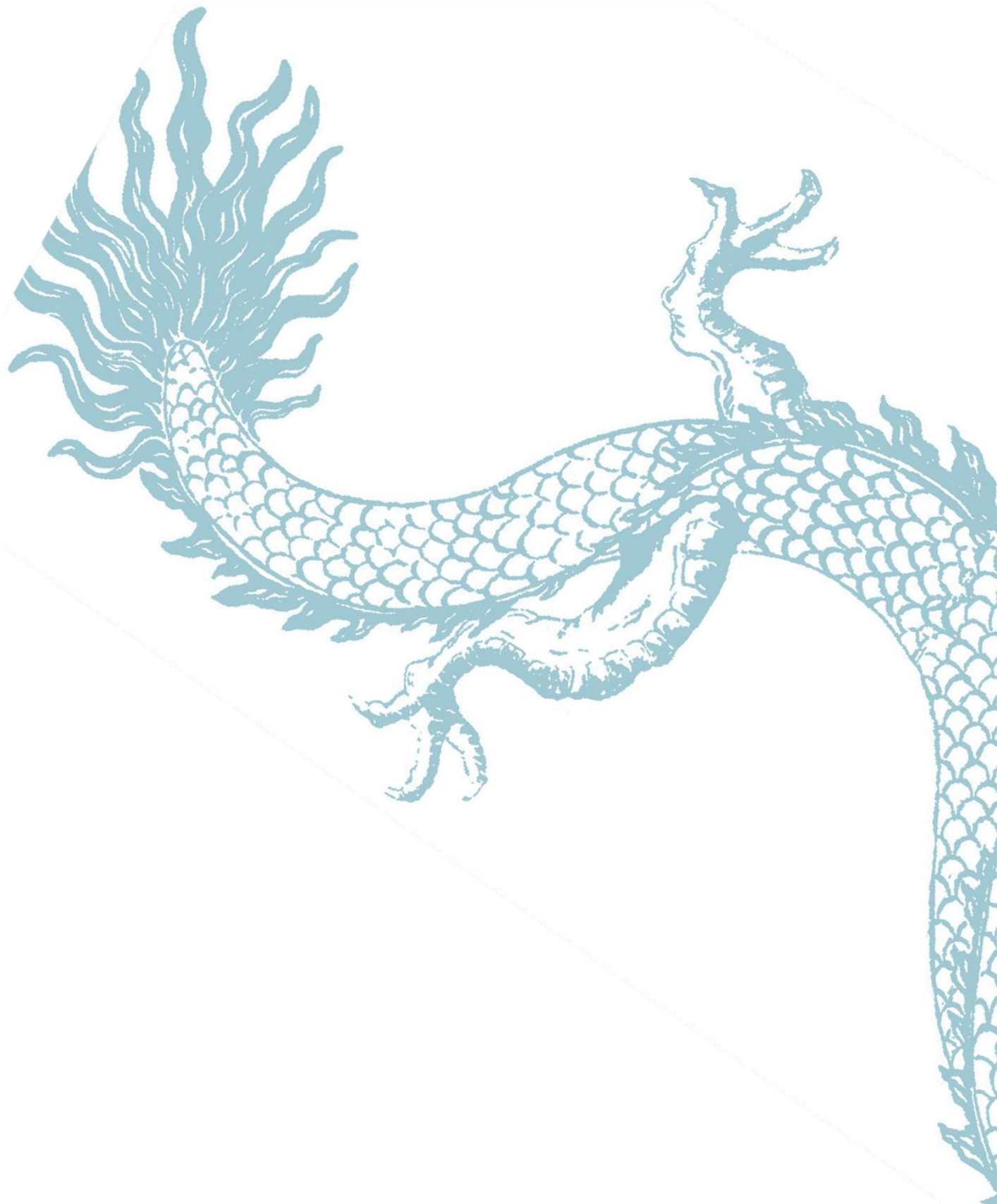
#### Wasabi Shrimp Tempura

Served with Spicy Aioli and Wasabi sauce

*Tempura de crevettes au wasabi*

*Servi avec une aioli épicée et Sauce Wasabi*

1,030



## Hot Starters *Entrées chaudes*

Rs

- Vietnamese Vegetable Spring Roll (V)** 900  
Passion Fruit Sweet & Sour Sauce  
*Rouleau de printemps Vietnamien aux légumes (v)*  
*Sauce aigre douce au fruit de la passion*
- Lobster Dumplings (5 pieces)** 1,600  
Thai Flavored Cream Sauce  
*Ravioli de langouste (5 pièces)*  
*Sauce à la crème Thai*
- Broccoli Pop Tempura (V)** 900  
Spicy Aioli, Truffle Mayo  
*Tempura de broccoli (V)*  
*Aioli épicé, mayonnaise à la truffe*
- Asian Faina** 930  
Portobello Mushroom, Oyster Mushroom, Parmesan Cheese, Truffle Oil, Flour Okonomiyaki  
*Faina Asiatique*  
*Champignon Portobello, Pleurotes, Parmesan, Huile de Truffe, Farine Okonomiyaki*

## Soups *Soupes*

- Mediterranean Style Tom Yum** 1,120  
Red Snapper, King Prawn, Shimeji Mushrooms, Asparagus and Wakame Seaweed  
*Tom Yum Méditerranéen*  
*Vivaneau, Crevette royale, Champignon Shimeji, Asperge et algue Wakame*

## Buddha Bar Beach Nikkei Style

- Nigiri Moreawase (6 pieces)** 1,070
- MAGURO FOIE GRAS**  
Foie Gras, Teriyaki sauce  
*Foie gras. Sauce teriyaki*
- SHAKE TORYUFU**  
Truffle Paste, Lemon zest, Truffle Oil  
*Pâte de Truffe, Zeste de Citron, Huile de Truffe*
- SEA BASS**  
Mango Sauce, Raspberry, Cashew Nuts  
*Sauce à la mangue, Framboise, Noix de Cajou*

- Tuna Ahi Pizza** 1,080  
Tuna, Spicy Mayo, Tortilla, Coriander, Togarashi, Eel Sauce, Spring Onion  
*Pizza de thon Ahi*  
*Thon, Mayo épicée, Tortilla, Coriandre, Togarashi, Sauce à l'anguille, Ciboulette*

All prices include government tax at prevailing rate / Tous les prix comprennent la taxe gouvernementale

## Sushi & Sashimi Experience

### Experience Sushi & Sashimi

#### Sashimi (4 pieces)

Tuna / Salmon / Sea Bass / Grilled Eel / Steamed Prawns

1,030

#### Sashimi (4 pièces)

Thon / Saumon / Bar / Anguille grillée / Crevette à la vapeur

#### Nigiri Sushi (per 2 pieces)

Tuna / Salmon / Sea Bass / Grilled Eel / Steamed Prawns

700

#### Nigiri Sushi (per 2 pièces)

Thon / Saumon / Bar / Anguille grillée / Crevette à la vapeur

#### Veggie Nigiri Sushi (2 pieces) (V)

Cucumber, Tempura Enoki Mushroom

600

#### Sushi Nigiri végétarien (2 pièces) (V)

Concombre / Tempura au champignon Enoki

## Side Dishes

### Plat d'accompagnement

#### Steamed Mix Vegetables

Légumes à la vapeur

390

#### Wok Vegetables

Légumes au wok

390

#### Steamed Rice

Riz vapeur

170

## Desserts

### Desserts

Rs

#### Lemon Yuzu Mousse

Raspberry gel

Mousse au Yuzu

Gelée de framboise

770

#### White Chocolate Dome - With Candied Pineapple

Dome de chocolat blanc - Avec ananas confit

720

#### Mango Pudding with Passion fruit

Pudding à la mangue aux fruit de la passion

720

#### Chocolate Fondant

With Vanilla Ice Cream

Fondant au chocolat

Avec glace à la vanille

770

#### Matcha Opera

Coffee cream, Popping candy

Opéra à la matcha

Crème de café, bonbons pétillants

720

#### Dezato sentaku platter

Selection of 3 small dessert and fresh fruits

Plateau dezato sentaku

Assortiment de 3 petits desserts et fruit frais

940

## Main Dishes

### Plats principaux

	Rs
Fresh Canadian Lobster (grilled, steamed, sashimi) 100g <i>Homard Canadien frais (grillé, à la vapeur ou sashimi) 100g</i>	1,320
Toothfish Pot Sticky Rice, Gochujang BBQ, Shiitake, Edamame <i>Pot de Legine</i> <i>Riz Japonais, Gochujang BBQ, Shiitake, Edamame</i>	2,900
Shake-Amamiso Sweet Miso, Salmon, Mango-Basil salsa <i>Shake-Amamiso</i> Miso doux, saumon, salsa de mangue et basilica	2,050
Wagyu Striploin steak Curry BBQ, Grilled asparagus <i>Filet de Wagyu</i> <i>BBQ au Curry, Asperges Grillées</i>	3,400
12 hrs Nikkei Short Ribs Blackberry BBQ, Wasabi Mashed Potato, Daikin Salad, Quinoa Pop <i>Côte Nikkei courte cuites pendant 12hrs</i> <i>Sauce BBQ aux mûres, purée de pommes de terre au wasabi, salade Daikin, pop de quinoa</i>	2,100
Singapore Chili Prawns Baby Bok Choy, Prawns, Singapore Sauce <i>Crevettes épicées et aux saveurs de singapour</i> <i>Bok choy, crevettes, Sauce Singapour</i>	2,140
Chicken Kung Pao Capsicums, Celery, Cashew Nuts, Kung Pao Sauce, Chicken Thigh, Dry Chili <i>Poulet Kung Pao au wok</i> <i>Poivrons, céleri, noix de cajou, sauce Kung Pao, poulet, piment sec</i>	1,260
Wok Fried Rice with Vegetables or Chicken or Prawns or Beef <i>Riz frit aux légumes ou poulet ou crevettes ou boeuf</i>	830
Wok Fried Noodles with Vegetables or Chicken or Prawns or Beef <i>Nouille frit aux légumes ou poulet ou crevettes ou boeuf</i>	900
Grilled lobster with young vegetables <i>Langouste grillée accompagnée de légumes</i>	2,900
Grilled tiger prawns with young vegetables <i>Crevettes géantes grillée accompagnée de légumes</i>	1,900

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## Buddha-Bar Beach Sushi Rolls (8pieces)

### Rouleaux de sushi Buddha-Bar Beach (8pièces)

	Rs
Spicy & Crunchy Tuna Roll Tuna, Tartare de Thon, Cucumber, Avocado, Jalapeno Aioli, Chives aioli, Crunchy red quinoa <i>Rouleau de thon épicé et croquant</i> <i>Thon, tartare de thon, Concombre, Avocat, Jalapeno Aioli, Ciboulette, Quinoa Rouge croquant</i>	1,120
Goma Salmon Rolls Salmon, Crab mix, Sauce Wafu <i>Rouleau tempura de Saumon</i> <i>Saumon, mélange de crabe, sauce wafu</i>	1,260
California Seasoned Natural Crab Meat, Avocado, Cucumber and Tobiko <i>California</i> <i>Chair de crabe, avocat, concombre et Tobiko</i>	1,120
Nikko roll Fish, Avocado, Salmon. Taru sauce <i>Rouleau Nikko</i> <i>Poisson, avocat, saumon, sauce Taru</i>	1,260
Volcano Roll Maya Aioli sauce, Grilled Prawns <i>Rouleau Volcan</i> <i>Sauce Maya Aioli, Crevettes grillées</i>	1,280
Salmon and Avocado Roll Salmon, Avocado, Roasted sesame seeds <i>Rouleau de Saumon et Avocat</i> <i>Saumon, Avocat, grains de sesames grillées</i>	1,175
Saikyu Salmon Roll Unagi, Avocado, Cream cheese, Cucumber, Salmon, Miso sauce <i>Rouleau de saumon Saikyu</i> <i>Unagi, avocat, crème de fromage, concombre, saumon, sauce miso</i>	1,300
Tempura Prawn Roll Tempura flakes, Spicy Mayo, Prawn tempura, Cucumber <i>Rouleau tempura de crevette</i> <i>Flocons de tempura, Mayo épicée, Tempura de crevette, Concombre</i>	1,280
Dragon Roll Prawn Tempura, Crab mix, Avocado, Mango sauce <i>Tempura de crevettes, mélange de crabe, avocat, sauce à la mangue</i>	1,280

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## Signature Buddha-Bar Beach

### Signature Buddha – Bar Beach

#### Amaterasu Platter 24 pieces

8 pieces of Nigiri Sushi (Tuna, Salmon, Sea Bass, Steamed Prawn)  
16 Pieces of Sushi Rolls (Salmon Avocado, California, Tempura Prawn Roll)

#### Plateau Amaterasu 24 pièces

8 pièces de Nigiri Sushi (Thon, Saumon, Bar, Crevette Vapeur)  
16 pièces de rouleaux de sushi (saumon avocat, Californie, rouleau de crevettes tempura )

Rs

4,200

## Robata Charcoal Grill

### Grille au charbon Robata

(Small portions for appetizer, no garnish Japanese style)  
(Petit portion d'amuse-bouche, pas de garniture de style japonais)

#### Prawn Chupe

Grilled Prawns, chimichurri, Chupe Sauce  
*Crevette à la sauce chupe*  
Crevettes grillées, chimichurri, sauce Chupe

1,450

#### Korean Lamb Chops

Gochujang BBQ, Wasabi Chimichurri  
*Côtelettes d'agneau Coréennes*  
Barbecue Gochujang, Wasabi Chimichurri

2,100

#### Negima Chicken

Chicken Thigh with Spring Onion, Yakitori Sauce  
*Poulet Negima*  
Cuisse de poulet aux échalotes, Sauce Yakitori

830

#### Negiroma Niku

Beef skewers, Sesame Sauce, Padron pepper  
*Brochette de bœuf, sauce Sésame, Poivre de Padron*

1,400

#### Yaki-Asparagus (V)

Chimichurri

#### Asperges-Yaki (V)

Chimichurri

1,150