



buddha-bar beach
by **buddha-bar**[™]

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

1030

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

Main Course

Plat principal

Beef tenderloin with wasabi mashed potatoes and young vegetables

Filet de bœuf, purée de pommes de terre au wasabi et légumes à la vapeur

or/ou

Slow cooked snapper with sweet miso, braised bok choy, Kalamata olives and basil salsa

Vivaneau cuit à feu doux à la sauce miso, bok choy braisée, salsa d'olives Kalamata et basilic

or/ou

Mushroom Gyoza with creamy sauce (V)

Gyoza aux champignons et une sauce crémeuse (V)

Dessert

Dessert

Mango pudding with passion fruit

Pudding à la mangue et aux fruit de la passion

or/ou

Matcha Opera with coffee cream and popping candy

Opéra au matcha crème de café et bonbons pétillants

All Inclusive Menu (3 course menu)

Starters Entrée

Five Spiced Chicken Salad with Cabbage & Sesame Sauce

Salade de poulet aux cinq épices, chou, sauce au sésame

or/ou

Prawn tempuras with ponzu sauce and vegetable daikon

Tempura de crevette, daikon de légumes crus à la sauce ponzu

or/ou

Vegetable springrolls with passion fruit sweet & sour sauce (V)

Rouleaux de printemps à la sauce aigre-douce aux fruits de la passion (V)

or/ou

Lobster Cappuccino with Crab Royal

Cappuccino de langouste et crabe royal

or/ou

Green Argentinean asparagus Cream topped with truffle oil (V)

Crème d'asperge verte d'Argentine, huile de truffe (V)

Hot Starters Entrées chaudes

Rs

Vietnamese Vegetable Spring Roll (V)

Passion Fruit Sweet & Sour Sauce

900

Rouleau de printemps Vietnamien aux légumes (v)

Sauce aigre douce au fruit de la passion

Lobster Dumplings (5 pieces)

Thai Flavored Cream Sauce

1,600

Ravioli de langouste (5 pièces)

Sauce à la crème Thai

Broccoli Pop Tempura (V)

Spicy Aioli, Truffle Mayo

900

Tempura de brocoli (V)

Aioli épicé, mayonnaise à la truffe

Asian Faina

Portobello Mushroom, Oyster Mushroom, Parmesan Cheese, Truffle Oil, Flour Okonomiyaki

930

Faina Asiatique

Champignon Portobello, Pleurotes, Parmesan, Huile de Truffe, Farine Okonomiyaki

Soups Soupes

Mediterranean Style Tom Yum

Red Snapper, King Prawn, Shimeji Mushrooms, Asparagus and Wakame Seaweed

1,120

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

Tuna, Spicy Mayo, Tortilla, Coriander, Togarashi, Eel Sauce, Spring Onion

1,080

Pizza de thon Ahi

Thon, Mayo épicée, Tortilla, Coriandre, Togarashi, Sauce à l'anguille, Ciboulette

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

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

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 sésames 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

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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 boeuf, Sauce Sésame, Poivre de Padron

1,400

Yaki-Asparagus (V)

Chimichurri

1,150

Asperges-Yaki (V)

Chimichurri