

DRINKS

GRAPPA

Marolo Milla Grappa & Camomile Liqueur	22
Nonino Grappa Di Merlot	31
Marolo Grappa Di Barolo	25
Jacopo Poli Torcolato	42

PORTO

Quinto Do Tedo Tawny 10	20
Kopke Colheita Porto 1978	42
Dow's 40 years Very Old Tawny Porto	50

COGNAC / ARMAGNAC / BRANDY

Cognac Hennessy V.S.O.P	28
Cognac Remy Martin V.S.O.P	27
Cognac Hine Rare	24
Cognac Jean Fillioux, 1er Cru De Cognac	120
Bas- Armagnac Dartigalongue 1985	50
Cognac Hennessy Paradis	120
Calvados Lemorton Domfrontais	23
Mito No Kairakuen Premium Plum Liqueur	25

COCKTAIL

Espresso Martini	21
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DESSERTS

BAKED ALASKA

jackfruit marmalade, vanilla ice cream • 16

MANDARIN

mandarin whipped ganache, poached mandarin
passion fruit chocolate shell • 16

CHOCOLATE SESAME BAR

chocolate sauce, miso & sweet potato ice cream • 16

BBNY TIRAMISU

Thai tea, vanilla wafer, chai granola, mascarpone
serves 1 • 16 | serves 8 • 120

BLACK SESAME MACARON

black sesame ganache, vanilla ice cream • 28

COFFEE SELECTION

Espresso, Americano, Latte, Cappuccino • 6.5

ORGANIC TEA SELECTION • 8.5

English Breakfast, Black Tea

Lavender Earl Grey, Black Tea

Iron Goddess of Mercy, Oolong Tea

Gyokuro Asahi, Japanese Green Tea

Health & Well-Being, Chinese Green Tea

Organic Vanilla Rooibos, Caffeine Free

Organic Chamomile Flowers

DESSERT MENU



buddha-bar
RESTAURANT
New York