

## 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
Ferreira Vintage Port 2011	35
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	250
Calvados Lemorton Domfrontais	23
Mito No Kairakuen Premium Plum Liqueur	25

### COCKTAIL

Espresso Martini	21
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## DESSERTS

### COCONUT CHEESECAKE

toasted coconut, coconut sorbet • 16

### MANDARIN

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

### MANGO

vanilla whipped ganache, almond sponge cake  
mango sorbet • 16

### BBNY TIRAMISU

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

### LES CHOUX

hazelnut pastry cream, pomegranata, Thai basil • 16

### 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

Oganic Vanilla Rooibos, Caffeine Free

DESSERT MENU



**buddha-bar**  
RESTAURANT  
*New York*