

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

Organic Lychee, Green Tea

English Breakfast, Black Tea

Iron Goddess of Mercy, Oolong Tea

Gyokuro Asahi, Japanese Green Tea

Pantone, Classic Blue, Herbal Blend

Oganic Vanilla Rooibos, Caffeine Free

DESSERT MENU



buddha-bar
RESTAURANT
New York