



buddha-bar

RESTAURANT
New York

CLASSIC DINNER PACKAGE • \$95 /per person

COLD APPETIZERS

Kale & Napa Cabbage Salad
cashew and pickled daikon

White Peach & Lemon Paneer
honey crisp apples, arugula, citrus vinaigrette

HOT APPETIZERS

Vegan Mapo Tofu
shittake, eggplant

Crispy Cauliflower
black bean peanut sauce, mint

Crispy Duck & Foie Gras Dumplings
cantonese sauce, chives

MAIN PLATES

Crispy Whole Amish Chicken
green curry, leeks

Halibut En Croute
white curry, long beans

Wild Mushroom Fried Rice
farm egg, black truffle

DESSERT

Chef's Selection Of Seasonal Desserts

CHEF'S SELECTION OF SUSHI & SASHIMI + \$59 /per person

BBNY ROLL - TORO, SPICY TUNA, BLACK CAVIAR + \$65 /per person
(alternative sushi rolls available upon request)

CUSTOM MENUS ARE AVAILABLE UPON CHEF APPROVAL. PRICES ARE SUBJECT TO CHANGE.

ALL GROUP DINNER PACKAGES ARE SERVED FAMILY STYLE, CONDUCTIVE TO SHARING AND SUBJECT TO AVAILABILITY.

*SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. ALL FOOD AND BEVERAGE IS

FOOD IS SUBJECT TO 10% ADMINISTRATIVE FEE, 20% GRATUITY CHARGE AND 8.875% SALES TAX.

SIGNATURE DINNER PACKAGE • \$135 / per person

COLD APPETIZERS /Select any 2

Kale & Napa Cabbage Salad
cashew and pickled daikon

White Peach & Lemon Paneer
honeycrisp, arugula, citrus

Peruvian Style Halibut Ceviche
heirloom tomato, mango

HOT APPETIZERS /Select any 2

Vegan Mapo Tofu
shittake, eggplant

Crispy Cauliflower
black bean peanut sauce, mint

Crispy Duck & Foie Gras Dumplings
cantonese sauce, chives

ROBATA /Select any 2

Swordfish
spicy pickles

Maitake Mushrooms
thai chilies, herbs

Shishito Peppers
sea salt, lemon

MAIN PLATES /Select any 2

Crispy Whole Amish Chicken
green curry, leeks

Halibut En Croute
white curry, long beans

BBNY Wok Fried Red Snapper
szechuan hot oil, black vinegar

Skirt Steak
pistachio & cilantro pesto

Wild Mushroom Fried Rice
farm egg, black truffle

DESSERT

Chef's Selection Of Seasonal Desserts

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BBNY ROLL - TORO, SPICY TUNA, BLACK CAVIAR + \$65 / per person

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PREMIUM DINNER PACKAGE • \$205 / per person

COLD APPETIZERS /Select any 2

Kale & Napa Cabbage Salad
cashew and pickled daikon

White Peach & Lemon Paneer
honeycrisp, arugula, citrus

Peruvian Style Halibut Ceviche
heirloom tomato, mango

Toro Tartare
black kaluga caviar, sesame, brioche

HOT APPETIZERS /Select any 2

Vegan Mapo Tofu
shittake, eggplant

Crispy Cauliflower
black bean peanut sauce, mint

Crispy Duck & Foie Gras Dumplings
cantonese sauce, chives

ROBATA /Select any 3

Swordfish
spicy pickles

Iberico Pork Scretto
Thai basil chimichurri

Colorado Lamb Chops
Pickles Mango

Maitake Mushrooms
thai chilies, herbs

Shishito Peppers
sea salt, lemon

MAIN PLATES /Select any 2

Crispy Whole Amish Chicken
green curry, leeks

Halibut En Croute
white curry, long beans

BBNY Wok Fried Red Snapper
szechuan hot oil, black vinegar

Skirt Steak
pistachio & cilantro pesto

Wild Mushroom Fried Rice
farm egg, black truffle

DESSERT

Chef's Selection of Seasonal Desserts

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BBNY ROLL - TORO, SPICY TUNA, BLACK CAVIAR + \$65 / per person
(alternative sushi rolls available upon request)

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DINNER PACKAGE ADDITIONS

Grove Valley Wagyu Tenderloin + \$85/ per dish
(serves 4)

Szechuan Style Tomahawk Ribeye + \$215 / per dish
(serves 4)

Seasonal Black Truffle + \$29/ per dish
(serves 4)

Whole 1.5lb Maine Lobster + \$72 / per person
yuzu hollandaise (serves 2)

Subject on availability

Whole Norwegian King Crab + \$235 / per pound
miso butter (serves 6-8)



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