

Desserts

Banana parfait with caramel	350
Coconut panna cotta with mango salsa & coconut snow	360
Marshmallow with passion fruit cream & white chocolate sauce	410
Green tea fondant with coconut sorbet	450
Chocolate brownie with cardamon ice cream	470
Cheesecake with berries, vanilla cream	480
Lemongrass creme brulee with jasmine apricot sauce	490
Spicy chocolate dessert with chocolate powder, toffee sauce & Hennessy caviar	510
Cheese plate	1820
Exotic fruit plate	4300

Ice cream

(1 ball)

Vanilla, Milk Chocolate, Matcha Green Tea,	100
Pistachio, Cardamon, Basil	

Sorbets

(1 ball)

Blackberry, Coconut, Lemon-lime, Mango	130
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Net Prices, this establishment does not accept check

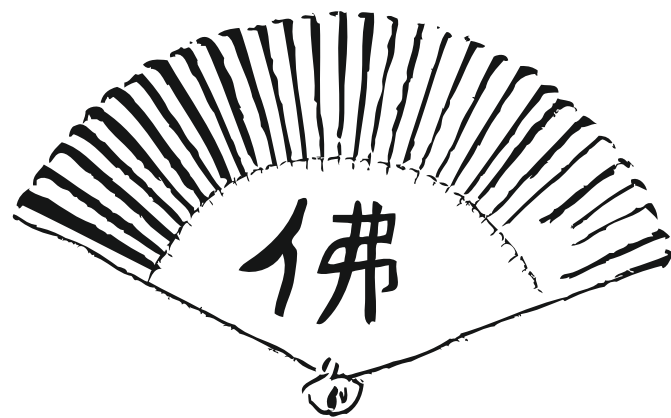


buddha-bar™
SAINT PETERSBURG

Seasonal offer from the Chef Aaron Stott

Roll with New Zealand mussels in chili sauce	620 rub.
Broth with noodles sobo & beef Angus	620 rub.
Charcoal beef fillet with quinoa & beetroot reduction	1850 rub.
Creme brulee from pandan leaves	520 rub.

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buddha-bar™

SAINT PETERSBURG

Meat

Spicy Char siu baby pork ribs	850
 Baby chicken grilled with sweet chili sauce and lime	970
Crispy duck with cucumber & hoisin sauce	1650
Grilled lamb rack with zuke sauce	1790
Grilled Angus strip loin	2100
Grilled Angus fillet with eringi mushroom	2750
  Wood oven roast duck with truffle teriyaki sauce	2950

Fish

Cutlets a la Singapore (black cod, salmon, shrimps)	970
Salmon teriyaki with pickled daikon	1470
Grilled chilean sea bass with ink fried rice	1850
Black cod with yuzo miso sauce	1980
Grilled tuna fillet with Shimeji mushrooms	2350
Turbot on a rice bed with truffle salsa & porcini foam	2600
Steamed royal Dorado with ginger and sweet soy	2750

Sides

 Steamed rice	190
Edamame with garlic chili sauce	260
 Fried rice with vegetables	380
 Roasted buckwheat noodles with edamame	450
 Ramon noodles with vegetables	540
 Mixed charcoal grilled vegetables	650

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 = Vegetarian  = Spicy  = Peanuts
  = Dish for two

Classical sushis

Sushi

Shake (Salmon)	150
Ebi (Shrimp)	160
Unagi (Smoked eel)	180
Hotate (Scallops)	210
Hamachi (Yellowtail)	350
Maguro (Tuna)	350
Assortment of sushi	1950

Nigiri Creations

Salmon	150
Shrimp	160
Smoked eel	180
Crab	200
Scallop	240
Hamachi	250
Tuna	350
Salmon & Tuna	890

Grill creations

Unagi & prawns	640
Salmon & scallop	680

Sashimi

Shake (Salmon)	410
Ebi (Shrimp)	430
Hotate (Scallops)	480
Unagi (Smoked eel)	490
Maguro (Tuna)	770
Hamachi (Yellowtail)	790
Toro (Tuna)	1200
Assortment of sashimi	1750

Sashimi creations

Tataki Salmon	650
Salmon & crab	840
King crab & jalapeno	1200
Tuna	1450
Tuna toro	1720

Sushi's experience

Maki (rolls)

Philadelphia with salmon	780
Dragon	810
Philadelphia	890
California	980
 Spicy Tuna	1190

Maki creations

Grilled salmon on rice	580
Salmon roll with teriyaki sauce	650
 Spicy Salmon, Crunchy Rice	660
 Spicy salmon roll with cucumber	730
Salmon roll with teriyaki sauce	730
Roll New California with mango sauce	760
Tempura Philadelphia roll with yuzu apple sauce	870
 Rolls with crispy scallops & pickled daikon	890
Crab, prawn & avocado with unagi sauce	1150
Buddha-Bar Rolls	1190
Crab roll	1450

Soups

Miso soup with homemade tofu	150✓ / 290
Thai Prik Pao fish soup	230✓ / 450
Kim che pork soup with rice	240✓ / 470
Spicy Tom Yam soup with prawn & calamari	350✓ / 680

Yakitory the art of charcoal grilling

Chicken & spring onion with yakitori marinade	520
Marinated salmon with yakitori sauce	910

WOK

Chicken with cucumber & cashew nuts	670
Pork loin with Korean chili sauce & snow pea	680
North sea fish, sweet & sour	870
Angus beef fillet with black pepper sauce	920
Prawn & Calmari with chili garlic sauce	1120
Duck with green beans & hoisin sauce	1150

Mix breads

Asian bread with spicy sour cream	350
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  = Peanuts
 2 = Dish for two
 ✓ = Half-portion

Appetizers, salads

Cucumber, bean sprout & wakame salad	370
Buddha bar chicken salad with Buddha dressing	460
Fried eggplant and tomato salad with sweet chili dressing	520
Shrimp salad with avocado and yuzu mango dressing	640



Jasmine tea cured salmon with miso sauce	680
Buddha bar style mini tacos	750
Salmon ceviche with yuzu & sesame	760
Tataki Angus with pickled diakon	830
Tuna poke with avocado & chili garlic sauce	1520

Hot appetizers

Pork & shrimp sui mai	570
Prawn har gao	580
Prawn & scalop gyoza with teriyaki sauce	790
Foie gras gyoza with truffle sauce	1050



Spring rolls with vegetables with sweet chili sauce	350
Crispy chicken wings with Dragon sauce	480
Wasabi prawns with tobiko	640
Duck spring roll with tamarind mayonnaise	780
Crispy calamari with sesame dressing	870
New Zealand mussels with chili garlic sauce	930
King crab spring rolls with wasabi-mayonnaise	1200

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