



BUDDHAMANN
MENU

NAMASTE TASTING DEGUSTATION MENU

“In our opinion this is the perfect dinner sharing experience”

OYSTERS

Nitro mist

SEARED CUTS OF TUNA half portion

Tamarind sauce, chilli caviar and Wakame seaweed

STEAK TARTAR

Asian notes folded in a glazed pumpkin canvas, oval toast

BLUE TIGER PRAWNS TEMPURA

served with Shichimi spicy mayo

APEROL FLOWER EDIBLE SPHERE

Lemongrass infused Aperol St Germain twist

GARLIC AND GINGER NAAN

PEKING DUCK

Roasted crispy and marinated with plum and ginger sauce, cucumber and spring onions

KING PRAWNS 4 PSC

Naked King prawns on a bed of rose infused basmati rice, coconut velouté aromatised with lemongrass, ginger, chilli, galangal and fresh coriander

CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €50 per person

Additional Platinum caviar to the menu €12 per person

*If you have any food allergies or any special dietary requirements,
please inform your host.*

GEISHA TASTING DEGUSTATION MENU

“In our opinion this is the perfect dinner sharing experience”

STURGEON CAVIAR

Taste of the “Platinum caviar”

SALMON AND TUNA TARTAR

Salmon marinated in miso on a crispy skin

Tuna marinated in kimchi on a crispy skin

BONELESS QUAIL TANDOORI

Cooked in a tandoori oven and served with a pomegranate and ginger sauce

BLUE TIGER PRAWNS TEMPURA

served with Shichimi spicy mayo

DUCK AND FOIE GRAS CRISPY WONTON

Served with a red current and antique mustard emulsion

APEROL FLOWER EDIBLE SPHERE

Lemongrass infused Aperol St Germain twist

TEPPANYAKI GLAZED PORK RIBS

Glazed teppanyaki with herbal aromatic notes, sweet/sour/salty/spicy pork crackers and wild pesto

LOCAL FRESH SEA BASS

Marinated with ‘the great Indian secret spices’ and wrapped in a banana leaf

before being cooked in a traditional clay oven

CHOICE OF DESSERTS

Menu must be taken by all the guests on the table €60 per person

*If you have any food allergies or any special dietary requirements,
please inform your host.*

STARTER

APEROL FLOWER EDIBLE SPHERE

(This dish is either a pre-starter or an intermediate)

Lemongrass infused Aperol St Germain twist

€6

SALMON AND TUNA TARTAR

Salmon marinated in miso on a crispy skin

Tuna marinated in kimchi on a crispy skin

€12

SEARED CUTS OF TUNA

Tamarind sauce, chilli caviar and Wakame seaweed

€12.50

SASHIMI PLATTER

Tuna, salmon, prawns, white fish and eel.

Served with Wakame seaweed, pickled ginger and wasabi

€23

STEAK TARTAR

Asian notes folded in a glazed pumpkin canvas, oval toast

€15

PRAWNS AND AVOCADO ROULADE

Wrapped in crispy kataifi pastry with a touch of teriyaki and lime skin

€12

FOIE GRAS SUSHI

Served with Kabayaki sauce

€12

ASIAN TWISTED GARDEN CANNELLONI

Cucumber, parmesan, tomato, orange and grain mustard vinaigrette

€10

SMOKED DUCK AND MANGO SALAD

Apple, mango, leaves and seeds

€13

MARINATED LOCAL PRAWNS

wrapped in Daikon, yogurt and citrus snow,

avocado mousse and basil oil

€14.25

*If you have any food allergies or any special dietary requirements,
please inform your host.*

STARTER

OYSTERS

Natural €4 *Ponzu (soya and lime)* €4.50 *Chilli oil* €4.50

DUCK AND FOIE GRAS CRISPY WONTON

Served with a red current and antique mustard emulsion

€12

BONELESS QUAIL TANDOORI

*Cooked in a tandoori oven and
served with a pomegranate and ginger sauce*

€12

BLUE TIGER PRAWNS TEMPURA

served with Shichimi spicy mayo

€14

GAUCI'S SIGNATURE "THE LOBSTER POPCORN"

Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!

€28.75

PREMIUM CAVIAR SELECTION

STURGEON CAVIARS

Taste of the "Platinum caviar" available with 5g spoon

€12

GOLDEN LABEL

"Baerii" Siberian river sturgeon

€90 per 50 grams

PLATINUM

"Baewrii and osietra" hybrid

€115 per 50 grams

OSIETRA

"Gueldenstaedtii" Russian Caspian sturgeon

€140 per 50 grams

BELUGA

"Huso Huso" Caspian Sea sturgeon

€320 per 50 grams

WHITE PEARL

Albino sturgeon caviar

€100 per 30 grams

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please inform your host.*

MAINS

BABY CALAMARI ASIAN PAD THAI PASTA

With coconut velouté, tandoori sauce, lime, chilli and coriander

STARTER €16 MAIN €20

LAMB ON THE BONE

Cooked in a clay oven. Marinated in ginger, garlic and tandoori masala and served with a lime and coriander chutney

€24

PEKING DUCK

Roasted crispy and marinated with plum and ginger sauce, cucumber and spring onions

€25

TEPPANYAKI GLAZED PORK RIBS

Glazed Teppanyaki with herbal aromatic notes, sweet/sour/salty/spicy pork crackers and wild pesto

€24

JAPANESE TWIST BLACK ANGUS BEEF FILLET

soya and oyster crème fraîche, honey caramelised shitake mushroom

€28

TANDOORI CHICKEN

Marinated with turmeric and nutmeg cooked in the traditional tandoori manner and served with baby crunchy salted potatoes and rich fresh herb sauce

€23

VEAL ON THE BONE

Lightly marinated and served with red peppers and garlic sauce.

Drizzled with infused parsley oil

€26

KING PRAWNS

Naked King prawns on a bed of rose infused basmati rice, coconut velouté aromatised with lemongrass, ginger, chilli, galangal and fresh coriander

€28

If you have any food allergies or any special dietary requirements, please inform your host.

MAINS

NORDIC SALMON

*Fresh salmon marinated in ginger and soya, wrapped in seaweed
and cooked with an ancient tempura and citrus glaze*

€26

LOCAL FRESH SEA BASS

*Marinated with 'the great Indian secret spices' and wrapped in a banana leaf
before being cooked in a traditional clay oven*

€26

LOCAL MEAGER FRESH FISH

*Red masala flavored served with Asian vinaigrette pine nut
and basil emulsion*

€26

GAUCI'S SIGNATURE "THE LOBSTER POPCORN"

Chilli chutney, spicy mayo, micro cress, black sesame seeds and the rest is history!

€55

SIDE SERVINGS

BASMATIC RICE

€3.50

PILAU RICE

€3.75

GARLIC AND GINGER NAAN

€5

MOZZARELLA NAAN

€5

CHILLI, ONION AND CORIANDER NAAN

€5

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BUDDHAMANN
www.buddhamann.com