

B U S H I D O

by buddha-bar™

Valentine's Menu



Your Soda-Lightful Mocktail

Clean taste of lychee and bubbly, stirred with strawberry puree, lychee juice & vanilla syrup topped with sprite & cranberry juice

Love Potion Cocktail

Fruity & sweet drink, mixed of raspberry, passion fruit & lychee stirred with vodka & the Japanese liqueur, umeshu

SET MENU

DINNER FOR TWO

BD 49.5 NET

INCLUSIVE OF WELCOME DRINK

Starters to Share

Furikake Tartlet

Baked tartlet with bacon, feta cheese & blackberries savory Japanese seasoning

Spicy Ahi Tuna

Seared marinated ahi tuna served perfectly rare with roasted garlic mayo

Chicken Korroke

Tasty & crunchy croquette flavored with aromatics fried to perfection

Crystal Seafood Dumpling

A mixed of prawn, scallop & crab meat dim sum wrapped in lightly translucent dumpling skin & infused in rose color served with miso sesame sauce

Choice of Main Course

Nikkei Style Grilled Seabream

Black mint marinade, beetroot consommé, coral tuile, served with garlic fried rice

or

Angus Veal Teppanyaki

Baby bok choy, lotus root, eryngii mushroom, truffle espagnole sauce served with wasabi mashed potato

Dessert

Fudge Brownie Crumble & Raspberry Mouse