



karma  
RESTAURANT  
LOUNGE  
by buddha-bar

## DRINKS

# NEWBORNS

## ASIAN SPICE ROUTE 65

"Inspired by the spice trading routes of old, this drink brings together a combination of different flavours from different areas of the Asian continent. Chilli, Ginger, Vanilla complementing a Shochu and vodka base."

## THE JAPANESE WAY 65

"Bombay Sapphire based gin sour, with a twist. With the addition of Yuzu marmalade, Choya Umeshu and Egg Whites, resulting in a smooth, clean and zesty cocktail."

## ZENSEI 85

"An intense, flavour packed Woodford Reserve based drink, with added Fernet Branca, Martini Rosso and a touch of Green Chartreuse, resulting in a wonderfully herbaceous and earthy cocktail experience."

## SAKURA 90

"A smooth and silky mix of Patron XO Cafe, Amaretto and Cherry Heering, with a touch of cream. Inspired by the Japanese Cherry Blossom (Sakura)."

## MUAYTHAI 70

A refreshing, spicy Thai-inspired version of the classic Mai Tai. With a combination of Bacardi Gold, Jagermeister, Guava and Lychee juices, with an added kick of ginger and chilli spices.

## THE SOHEI'S SECRET 95

An homage to the classic Boulevardier cocktail, with Woodford Reserve Bourbon, Aperol, Grand Marnier and a splash of vanilla to bring it all together.

## BLACK MAGIC 80

"An in-house twist, inspired by the increasingly popular Espresso Martini, with a base of Bacardi Gold, Coffee Liqueur, Sweet Coconut and a light splash of Fernet Branca."

## ASIAN INSPIRATION

- CHOYA AND SORBET DAIQUIRI 70  
"A refreshing & balanced Bacardi Light Rum Daiquiri with Zesty Sorbet & Choya Umeshu."
- WAKAMOMO WHISPER 70  
"A Pan-Asian Apple Martini twist with Russian Standard Vodka & Japanese Mountain Peach (Wakamomo), served in a stemmed glass."
- CHANG COOLER 70  
"A Pan Asian Passion Fruit & Lemongrass Mojito. Based on Junmai Sake, keeping the refreshing Mint and Lime combination."

## KARMA FAVOURITES

- AZTECS ANSWER 75  
"Sauza Gold Tequila based Old Fashioned with Agave Syrup, Chocolate Bitters, Orange & Lemon Peel."
- SMOKED MARGARITA 100  
"A classic Sauza based Tommy's Margarita which has been smoked with the addition of a dash of Absinthe & Orange Bitters."
- DEVOTION 70  
"An effortless marriage of Bombay Sapphire Gin botanicals, Strawberries, Mint, Cucumber & Apple served in a Julep cup."
- THE ELDERS FLOWER 70  
"A refreshing combination of Bacardi Rums, Pineapple & Elderflower. Perfect for hot days."
- THE BISON SPICE 65  
"A fresh Zubrowka based Cucumber and Apple Martini with added Chilli & Ginger kick."
- THE CURRANT THYME 70  
"A Bacardi Light Rum based drink with addition of home made Thyme Syrup, Red Currant Jam & Benedictine. With optional Egg White."
- DESSERT IN THE DESERT 70  
"A smooth and sweet Bombay Sapphire Gin based cocktail with prominent flavours of Hazlenut Liquor and Vanilla also with Egg White & Chocolate Bitters."
- NOEL TUMBLER 85  
"A combination of Jameson Whisky and cloudy green Apple Juice sweetened with home-made Plum, Cinnamon & Honey Syrup dusted with Nutmeg. Perfect drink to put you in a Festive mood. with optional Egg white."

# KARMA KLASSICS

JADE STONE 70

"Russian Standard Vodka based drink using fresh Kiwi & Cucumber and muddled together with fresh Apple Juice & Elderflower."

SAKE MAI-THAI 75

"An Asian Mai Tai based on Junmai Sake with Kaffir Lime Leaves, Orgeat Syrup & Luxardo Liqueur."

GRAND MANDARIN 70

"Bacardi 8 yrs Old Fashioned with the addition of Fresh Mandarin Juice, Grand Marnier Orange Liqueur, Five Spice Honey & Bitters. Served on an ice ball."

NAGASAKI NEGRONI 75

"A smoked twist on the classic Negroni cocktail, with the use of Choya Umeshu, Bombay Sapphire Gin & Campari combined with a dash of Grapefruit Bitters."

## BUBBLES

GENGHIS KHAN 85/195

"The Zonin Prosecco Kir Royal gets expanded with the freshness of Elderflower & a shot of Junmai Sake with drops of Blackcurrant Liqueur."

CHINESE 75 75/175

"A bubbly mixture of Zonin Prosecco, Bombay Sapphire Gin, Rose Syrup & Lychee Juice. A Champagne version can be arranged."

JAPANESE 69 105/205

"A simple mix of Yuzu Liqueur & Zonin Prosecco or Veuve Clicquot Champagne, depending on your preference."

## RECOMMENDED CLASSICS

OLD FASHIONED

"The first alleged use of the specific name 'Old Fashioned' was for a Bourbon Whisky cocktail in the 1880s."

Based on 50 ml premium spirit from our selection:

Jack Daniel's	105
Woodford Reserve	105
Maker's Mark	115
Havana 7yrs	105
Pyrat XO	125
Appleton Estate Extra 12yrs	125
Zacapa 23yrs	145
Zacapa XO	165

## CLASSIC MARTINI

“Enjoy your Martini based on 75 ml of spirit from our Selection. Shaken or stirred with Noilly Prat Dry Vermouth.”

Bombay Sapphire	105
Hayman's Old Tom	105
Plymouth	105
Tanqueray	105
Tanqueray 10	135
No.3 London Dry	145
Beefeater 24	135
Hendrick's	145
Russian Standard Original	105
Russian Standard Platinum	135
Russian Standard Imperia	185
Ketel One	145
Grey Goose	155
Belvedere	155
Beluga Noble	155
Stolichnaya Elit	165
Absolut Elyx	165

## CLASSIC MARGARITA

Based on the original recipe of Margarita, please choose any Premium Tequila from our selection:

Patrón Silver	105
Patrón Reposado	135
Patrón Añejo	145
Don Julio Silver	135
Don Julio Reposado	155
Don Julio Añejo	165

## MANHATTAN / ROB ROY

“The Rob Roy is a cocktail created in 1894 by a bartender at the Waldorf Astoria New York. It is similar to a Manhattan but is made exclusively with Scotch Whisky, while the Manhattan is traditionally made with Rye and today commonly made with Bourbon or Canadian Whisky. Our sweet version of this pre-dinner drink is made with 50ml spirit, 25ml Sweet Vermouth & Bitters.”

Canadian Club	75
Woodford Reserve	110
Dewar's White Label	75
Chivas Regal 12yrs	125
Chivas Extra	135
Chivas Regal 18yrs	205
Johnnie Walker Double Black	135
Johnnie Walker Platinum Label	230

## SHŌCHŪ

	30ML	BOTTLE
Tantakatan (Shiso)	42	890
Kuro Isanishiki Imo (Sweet Potato)	49	1035
Beniotome Goma (Sesame)	62	1350
Ichiko Mugi (Barley)	59	

## VODKA

	30ML	BOTTLE
Russian Standard Original	52	995
Russian Standard Platinum	62	1455
Russian Standard Imperia	82	1935
Grey Goose	72	1620
Grey Goose Magnum		3125
Belvedere	72	1620
Ketel One	62	1455
Beluga Noble	79	1725
Stolichnaya Elit	79	1830
Absolut Elyx	79	1830

## FLAVORED VODKA

	30ML
Żubrówka	52
Stolichnaya Vanil	52

## GIN

	30ML	BOTTLE
Bombay Sapphire	52	995
Hayman's Old Tom Gin	52	995
Plymouth	52	995
Star of Bombay	62	1455
Beefeater 24	59	1310
Hendrick's	62	1410
No.3 London Dry	69	
Sacred	69	

## RUM

	30ML	BOTTLE
Bacardi Superior	52	995
Bacardi Gold	52	995
Bacardi Black	52	995
Bacardi 8yrs	59	1140
Gosling's Black Seal	59	1350
Havana 7yrs	62	1560
Pyrat XO	69	1560
Appleton Estate Extra 12yrs	72	2290
Ron Zacapa 23yrs	99	
Ron Zacapa X.O	125	

## FLAVORED RUM

Sailor Jerry	52	
Koko Kanu	52	

## CACHAÇA

	30ML	
Sagatiba Pura	52	

## TEQUILA

	30ML	BOTTLE
<b>MIXTO</b>		
El Jimador blanco	52	995
El Jimador Resposado	52	995
<b>SILVER</b>		
Patrón	62	1415
Don Julio	79	1770
<b>REPOSADO</b>		
Patrón	79	1990
Don Julio	99	2290
<b>AÑEJO</b>		
Patrón	89	1990
Don Julio	105	2395
<b>FLAVORED</b>		
Patrón XO Café	52	1140

# WHISKY

## SCOTCH BLENDS

30ML BOTTLE

Dewar's White Label	52	995
Famous Grouse	52	995
Chivas Regal 12yrs	69	1560
Chivas Regal Extra	72	1725
Chivas Regal 18yrs	125	2980
Royal Salute 21yrs	205	
Monkey Shoulder	62	1455
Johnnie Walker Black Label	69	1560
Johnnie Walker Double Black Label	72	1725
Johnnie Walker Platinum Label	125	2920
Johnnie Walker Blue Label	229	5490
Johnnie Walker Blue Label King George V	522	

## SCOTCH SINGLE MALTS

### LOWLAND

30ML BOTTLE

Glenkinchie 12yrs	79	1770
Auchentoshan 12yrs	82	1830

### SPEYSIDE

Glenfiddich 12yrs	72	1665
Glenfiddich 18yrs	105	2395
Glenlivet 12yrs	72	1620
Glenlivet 15yrs	99	2080
Glenlivet 18yrs	115	
Macallan 12yrs	92	2040
Macallan 15yrs	155	
Macallan 18yrs	205	

### HIGHLAND

Glenmorangie Original	72	1620
Glenmorangie 18yrs	185	
Glengoyne 10yrs	62	1455
Dalmore 12yrs	92	2040

### ISLAY

Laphroaig 10yrs	62	1455
Ardbeg 10yrs	72	1560
Jura 10yrs	62	1350
Lagavulin 16yrs	165	



<b>JAPANESE</b>	<b>30ML</b>	<b>BOTTLE</b>
Taketsuru Non-Age	72	1560
Nikka Blended	72	1560
Nikka From The Barrel	92	1455
Nikka Pure Malt (Black/Red/White)	92	1455
Miyagikio Non-Age	92	1455
Yoichi Non-Age	92	1455
Hibiki Harmony	105	2290

<b>AMERICAN</b>	<b>30ML</b>	<b>BOTTLE</b>
Canadian Club	52	995
Jack Daniel's	62	1455
Jack Daniel's Honey	69	1560
Maker's Mark	69	1560
Woodford Reserve	62	1455

<b>IRISH</b>	<b>30ML</b>	<b>BOTTLE</b>
Bushmills Blackbush	52	1560
Jameson	62	1415
Connemara Cask Strength	89	1975

<b>COGNAC</b>	<b>30ML</b>	<b>BOTTLE</b>
Hennessy V.S	62	1310
Hennessy V.S.O.P	89	1935
Hennessy X.O	209	4590
Remy Martin V.S.O.P	92	2040

<b>ARMAGNAC</b>	
Marquis de Puysegur V.S	59

<b>CALVADOS</b>	
Boulard Pays d'Auge	59
Boulard Pays d'Auge X.O	99

<b>GRAPPA/PISCO</b>	
Bocchino Grappa di Nebbiolo di Langhe	62
Aba Pisco	69

## BEER

	BOTTLE
Asahi (Japan)	52
Kirin (Japan)	69
Hitachino Nest Lager (Japan)	59
Hitachino Nest White Ale (Japan)	59
Tiger (Singapore)	52
Singha (Thailand)	52
Heineken (Holland)	52
Sol (Mexico)	52
	DRAUGHT
Asahi (Japan)	59

## FORTIFIED WINE

	GLASS 75ML
Graham's Late Bottled Vintage Port	80
Gonzales Byass, Tio Pepe Fino Sherry	60
Martini Bianco Vermouth	52
Martini Rosso Vermouth	52
Martini Rosato Vermouth	52
Martini Extra Dry Vermouth	52

## WINE BY THE GLASS

WHITE	GLASS	BOTTLE
Marius Terret-Vermentino, Michel Chapoutier, Southern France	55	240
Pinot Grigio, Arcadian, South Eastern Australia	60	280
Chardonnay, Barefoot, California, USA	65	300
Sauvignon Blanc, Kapuka, Marlborough, New Zealand	75	345

### ROSÉ

Ken Forrester Petit Rosé, Stellenbosch, South Africa	55	270
Gris Blanc, Gerard Bertrand, Languedoc, Roussilan, Vin de Pays D'Oc	70	335

### RED

Marius Grenache Syrah, Michel Chapoutier, Southern France	55	240
Merlot, Arcadian, Australia	60	280
Malbec, Serie A, Familia Zuccardi, Argentina	65	300
Pinot Noir, 'Canon 13' California, U.S.A	75	370

### DESSERT

Moscatel ,Torres Oro Floralis, España DO	70	550
--	----	-----

## SAKE BY GLASS OR CARAFE

	GLASS 100ml	CARAFE 220ml	BOTTLE
Eisen Junmai, 1.8 Litre	95	200	1675
Tateyama Ginrei Honjozo, 1.8 Litre	100	205	1725
Horin Junmai Daiginjo 300ml			400
Shushinkan Yuzu Sake 500ml	105		690

## CHAMPAGNE & PROSECCO

	GLASS	BOTTLE
<b>PROSECCO</b>		
Zonin Brut DOC	75	385
Zonin Rosé Brut Spumante	85	430

### CHAMPAGNE

Veuve Clicquot Ponsardin Brut, N.V.	155	905
Louis Roederer Brut, N.V.		1295
Ruinart Blanc de Blanc (100% Chardonnay), N.V.		1895
Dom Pérignon, Vintage		3590
Cristal, Louis Roederer, Vintage		5995

### ROSÉ

Veuve Clicquot Ponsardin Rosé Brut, N.V.		1695
Laurent Perrier Rosé Brut, N.V.		2095
Dom Pérignon, Vintage		8995

### MAGNUM (150 CL)

Veuve Clicquot Ponsardin N.V.		2595
Dom Pérignon, Vintage		7995

### MAGNUM ROSÉ (150 CL)

Laurent Perrier N.V.		4995
----------------------	--	------

## SOFT DRINKS

Pepsi / Pepsi Light	20
7up / Diet 7up	20
Tonic Water	20
Ginger Ale	20
Soda Water	20
Red Bull	40

## WATER

Acqua Panna 75cl	25
San Pellegrino 75cl	25
Acqua Panna 25cl	20
San Pellegrino 25cl	20

## JUICES

Green Apple	25
Cranberry	20
Guava	20
Orange	20
Pineapple	20

## COFFEE

Americano	20
Cappuccino	25
Espresso	20
Double Espresso	25
Latte	25
Macchiato	25
Iced Coffee	25

## LIQUEUR COFFEE

Baileys Coffee	55
Irish Coffee	70

# ORGANIC TEA SELECTION

## BLACK TEA

Classic Chai	30
Earl Grey	30
Tarry Lapsang Souchong	30
English Breakfast	30

## HERBAL TEA (CAFFEINE FREE)

Rooibos	30
---------	----

## GREEN TEA

Royal Gunpowder	30
Moroccan Style	30
Fancy Sencha	30
Jasmine Gold	30
Green Dragon	40

## KARMA FAVORITES

Red Chili Chai	30
Milky Oolong	40

## MOCKTAILS

CHAI COOLER	40
Iced Earl Grey Tea with Orange, Raspberries, Blackberries & fresh Lemon Juice.	

VIRGIN PASSION	40
Passion Fruit with Lychee and Guava Juice gently sweetened with Vanilla & Rose Syrup.	

GREEN TAO	40
Kiwi fruit muddled with Cloudy Apple Juice, Elderflower & fresh Lime.	

DARK CLOUD	40
Blackberry shaken up with Cloudy Apple Juice & a dash of Vanilla.	

SPICY LEMONADE	40
Fresh Ginger with Lemon Juice & Sugar, topped with Spicy Ginger Beer.	

VIRGIN MOJITO	40
Classical Mint, Lime & Sugar trio with fresh Green Apple Juice.	

# BAR FOOD SELECTION

EDAMAME WITH MALDON SALT OR SRIRACHA BUTTER (V) 25 / 30

SHRIMP TEMPURA (N) 90  
Shrimp, Chive, Spring Onion, Sesame Seed & Peanut Butter Chili Sauce

JAPANESE STYLE KOROKKE (V) 70  
Sweet Potato, Kabocha, Carrot, Asparagus, Mozzarella Cheese & Green Apple Tartar Sauce

JAPANESE TUNA PIZZA 95  
Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato, Truffle Oil, Wasabi Aioli & Kabayaki Sauce

VEGETABLE MAKI (V) 60  
Asparagus, Carrot, Cucumber, Avocado & Red Pepper

SALMON TARTARE 80  
Toasted Ciabatta, Wasabi Tobiko, Aonori Powder & Yuzu Garlic Aioli

DIM-SUM BASKET (8PCS) 90  
Wagyu Beef, Prawn, Chicken & Sweet Potato (2 pcs each)

WAGYŪ BEEF GYOZA 95  
Wagyū Beef, Shiitake Mushroom, Celery, Truffle Oil, Crème De Foie Gras & Kabayaki Sauce

CRISPY DUCK ROLLS 85  
Duck Confit, Braised Turnip, Cucumber & Mango Oolong Sauce

12 SPICED CRISPY CALAMARI 95  
Calamari, 12 - Spice Mix, Green Chili, Red Chili, Coriander & Mustard Aioli

WAGYŪ BEEF SLIDER 125  
Home-made Bun, Lettuce, Tomato Chutney, Pickled Cucumber & Garlic Mayo

(V) Vegetarian (A) Alcohol (N) Nuts

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT.

Dishes are prepared in a kitchen that handles nuts, shellfish & dairy