



karma  
RESTAURANT  
LOUNGE  
by buddha-bar

# NATSU NIGHTS

AED 220 per person including 3 house beverages

## COURSE ONE

Choice of:

CRISPY SWEET POTATO

Truffle honey, crispy shallot, truffle labneh, kabayaki sauce

SHRIMP TEMPURA (N)

Peanut chili sauce

WAGYŪ BEEF GYOZA

Shiitake mushroom, celery, spring onion, truffle oil

## COURSE TWO

Choice of:

VEGETABLE YAKI UDON NOODLE (V)

Asparagus, courgette, snow pea, beansprout, baby corn, gobo teriyaki

KUNG PAO KING PRAWN (N)

Courgette, leek, shallot, spring onion, cashew nut, fried garlic, sweet oyster, XO sauce

USDA PRIME STRIPLOIN

Garlic cream, truffle miso

## COURSE THREE

Choice of:

FRUIT PLATTER

SAYIKO MISO CHEESECAKE (N)

Sesame ice cream

CHOCOLATE FONDANT

Chocolate truffle, coconut

(V) vegetarian    (N) nuts    (A) alcohol

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering



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## DRINKS MENU

### COCKTAILS

SO MUCH SEOUL  
Vodka, cranberry, lychee, rose

WALLFLOWER  
Gin, pineapple, citrus, elderflower

CLASSIC WAY  
Junmai saké, cherry, lemon & grapefruit

### SPIRITS

VODKA

GIN

RUM

TEQUILA

WHISKY

with mixers \*\*  
\*excludes Red Bull