

BUDDAKAN

GROUP DINING MENUS

MODERN ASIAN

A ten foot gold gilded buddha warmly smiles down upon guests as they dine on exquisite modern asian cuisine. A shimmering waterfall and luminous onyx communal table enhance the atmosphere establishing buddakan as philadelphia's most highly sought after dining destination.

325 CHESTNUT STREET PHILADELPHIA | BUDDAKAN.COM



FEATURES

- Available lunch and dinner.
- The Communal Table seats groups up to 24 people.
- The Mezzanine is available for semiprivate events for 55 guests.
- Buddakan is available to be reserved exclusively for up to 250 guests.
- Food is served family-style.
- Extensive specialty cocktail, wine and sake lists.

FOR MORE INFORMATION CONTACT DIANE@STARR-RESTAURANTS.COM | 267-238-3650

*menus subject to change

LUNCH ONE served family style

KUNG PAO LOBSTER

szechuan-chili sauce, peanuts

\$7.00 PER PERSON*

WHOLE PEKING DUCK

scallions, cucumber, mu shu pancakes

\$10.00 PER PERSON*

FIRST COURSE

(PLEASE PRE-SELECT THREE ITEMS)

CHICKEN & GINGER DUMPLING

sesame dipping sauce

ASIAN CAESAR SALAD

spicy cashews

TEA SMOKED SPARE RIBS

hoisin barbecue, pickled slaw

MAIN COURSE

WASABI TUNA TATAKI

ginger somen noodles

WOK CASHEW CHICKEN

plum wine sauce

SHRIMP PAD THAI

VEGETABLE FRIED RICE

STEAMED EDAMAME

kosher salt

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change

LUNCH TWO served family style

KUNG PAO LOBSTER

szechuan-chili sauce, peanuts
\$7.00 PER PERSON*

WHOLE PEKING DUCK

scallions, cucumber, mu shu pancakes
\$10.00 PER PERSON*

FIRST COURSE

EDAMAME RAVIOLI
truffled sauternes shallot broth

CRISPY CALAMARI SALAD
sweet miso dressing

CANTONESE SPRING ROLL
shrimp, chicken

MAIN COURSE

BEEF CHOW FUN
short rib, mushrooms, bean sprouts

DUCK BREAST
roasted garlic, corn and scallion spoon bread, five spice jus

SWEET & CRISPY JUMBO SHRIMP
citrus-radish salad, candied walnuts

VEGETABLE FRIED RICE

CURRIED CAULIFLOWER

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE AND HOT TEA

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

LUNCH THREE served family style

KUNG PAO LOBSTER

szechuan-chili sauce, peanuts
\$7.00 PER PERSON*

WHOLE PEKING DUCK

scallions, cucumber, mu shu pancakes
\$10.00 PER PERSON*

FIRST COURSE

ASIAN CAESAR SALAD
spicy cashews

EDAMAME DUMPLING
truffled sauternes-shallot broth

TUNA TARTARE SPRING ROLLS
crispy shallot, chili ponzu

MAIN COURSE

CHAR-GRILLED AGED BEEF
szechwan fries, watercress salad

WOK CASHEW CHICKEN
plum wine

PAN SEARED CHILEAN SEA BASS
sautéed haricot vert, butternut squash, maitake mushrooms, sake truffle jus

VEGETABLE FRIED RICE

SNOW PEAS
wild mushrooms, smoked bacon, water chestnuts

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE AND HOT TEA

\$40.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

DINNER ONE served family style

KUNG PAO LOBSTER

szechuan-chili sauce, peanuts
\$7.00 PER PERSON*

WHOLE PEKING DUCK

scallions, cucumber, mu shu pancakes
\$10.00 PER PERSON*

FIRST COURSE

CHICKEN & GINGER DUMPLING

sesame dipping sauce

CANTONESE SPRING ROLL

shrimp, chicken

ASIAN CAESAR SALAD

spicy cashews

SHORT RIB & SCALLION PANCAKE

asian pear, ginger

MAIN COURSE

PAN ROASTED DUCK BREAST

roasted garlic, corn & scallion spoon bread, five spice jus

SWEET & CRISPY JUMBO SHRIMP

citrus-radish salad, candied walnuts

ASIAN BARBEQUE PORK GRILLED TENDERLOIN

chinese broccoli, giant panko onion rings

BEEF CHOW FUN

Short rib, mushrooms, bean sprouts

SNOW PEAS

wild mushrooms, smoked bacon, water chestnuts

WASABI MASHED POTATOES

DESSERT

A TASTING SELECTION OFFERED BY OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

\$60.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change

DINNER TWO served family style

KUNG PAO LOBSTER

szechuan-chili sauce, peanuts

\$7.00 PER PERSON*

WHOLE PEKING DUCK

scallions, cucumber, mu shu pancakes

\$10.00 PER PERSON*

FIRST COURSE

CHICKEN & GINGER DUMPLING

sesame dipping sauce

TUNA PIZZA

carpaccio style tuna, ponzu sauce

ASIAN CAESAR SALAD

spicy cashews

TEA SMOKED SPARE RIBS

hoisin barbecue, pickled slaw

MAIN COURSE

WOK CASHEW CHICKEN

plum wine sauce

MISO BLACK COD

bok choy, shitake mushrooms, ungagi sauce

BEEF CHOW FUN

short rib, mushrooms, bean sprouts

GRILLED LAMB CHOPS

mongolian barbecue sauce, tiger salad

CURRIED CAULIFLOWER

VEGETABLE FRIED RICE

DESSERT

A TASTING SELECTION OFFERED BY OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$65.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

*menus subject to change

DINNER THREE served family style

KUNG PAO LOBSTER

szechuan-chili sauce, peanuts
\$7.00 PER PERSON*

WHOLE PEKING DUCK

scallions, cucumber, mu shu pancakes
\$10.00 PER PERSON*

FIRST COURSE

EDAMAME DUMPLING

truffled sauternes-shallot broth

CRISPY CALAMARI SALAD

CANTONESE SPRING ROLL

shrimp, chicken

KOBE SATAY

vegetable tempura

MAIN COURSE

WASABI CRUSTED FILET

teriyaki glazed vegetables, potato purée

PAN SEARED CHILEAN SEA BASS

haricot verts, butternut squash, maitake mushrooms & sake truffle jus

WOK CASHEW CHICKEN

plum wine sauce

WASABI TUNA TATAKI

ginger somen noodles

SHRIMP PAD THAI

CHINESE EGGPLANT & GARLIC SAUCE

WASABI MASHED POTATOES

DESSERT

A TASTING SELECTION OFFERED BY OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

\$75.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE ONE

WINE

POL BLANC, VIN MOUSSEUX, FRANCE NV

PINOT GRIGIO, PIO, VENEZIA ITALY '14

CHARDONNAY, CAMELOT

CABERNET SAUVIGNON, CANYON ROAD, CALIFORNIA '13

BEER

YUENGLING

KIRIN LIGHT

STELLA ARTOIS

BEVERAGE

SODA

BREWED TEA

COFFEE

HOT TEA

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE TWO

WINE

PINOT NOIR, BOUCHARD AINE, '15
VIN MOUSSEUX, POL BLANC, N.V. FRANCE
SAUVIGNON BLANC, GIESEN
CHARDONNAY, CAMELOT, N.V.
CABERNET SAUVIGNON, CANYON ROAD, '16 CALIFORNIA
PINOT GRIGIO, PIO, '16 ITALY

BOTTLED BEER

YARDS PHILADELPHIA PALE ALE
KIRIN LIGHT
STELLA ARTIOS
YUENGLING

SAKE

SHICHI HON YARI
SHIRA YUKI

PITCHERS OF SPECIALTY COCKTAILS

JOY
smirnoff orange, riesling, kiwi

WHITE PEACH-GINGER ZEN-GRIA
Junmai Sake, Pinot Grigio, Ginger Brandy, White Peach

BEVERAGE

SODA
BREWED TEA
COFFEE
HOT TEA

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE THREE

WINE

PINOT NOIR, BOUCHARD AINE, '15
PINO GRIGIO, PIO, '16 ITALY
PROSECCO, LAMARCA, N.V. ITALY
SAUVIGNON BLANC, GIESEN
CHARDONNAY, CAMELOT, N.V.
PRIMITIVO BLEND, TORMARESCA "NEPRICA", '10 ITALY
MALBEC, EL PORTILLO, '14 ARGENTINA
TEMPRANILLO, TRENCALOS, '16
GRENACHA, VERAZ, '14

BOTTLED BEER

YARDS PHILADELPHIA PALE ALE
KIRIN LIGHT
STELLA ARTIOS
YUENGLING

SAKE

SHICHI HON YARI
GEKKEIKAN

SAKE

VODKA - SMIRNOFF
BOURBON - JIM BEAM
WHISKEY - SEGRAMS 7
GIN - BEEFEATERS
RUM - BACARDI SILVER
TEQUILA - CUERVO GOLD
SCOTCH - DEWAR'S

PITCHERS OF SPECIALTY COCKTAILS

JOY
smirnoff orange, riesling, kiwi

WHITE PEACH-GINGER ZEN-GRIA
Junmai Sake, Pinot Grigio, Ginger Brandy, White Peach

BEVERAGE

SODA
BREWED TEA
COFFEE
HOT TEA

\$45.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

BEVERAGE FOUR

WINE

PINOT NOIR, BOUCHARD AINE, '15
PINO GRIGIO, PIO, '14 ITALY
PROSECCO, LAMARCA, N.V. ITALY
SAUVIGNON BLANC, GIESEN
CHARDONNAY, CAMELOT, N.V.
PRIMITIVO BLEND, TORMARESCA "NEPRICA", '10 ITALY
MALBEC, EL PORTILLO, '14 ARGENTINA
TEMPRANILLO, TRENCALOS, '16
GRENACHA, VERAZ, '14

BOTTLED BEER

YARDS PHILADELPHIA PALE ALE
KIRIN LIGHT
STELLA ARTIOS
YUENGLING

SAKE

SHICHI HON YARI
GEKKEIKAN

SAKE

VODKA - GREY GOOSE/KETEL ONE
BOURBON - MAKERS MARK/BULLIET
WHISKEY - CROWN ROYAL/JAMESON
GIN - BOMBAY/HENDRICK'S
RUM - MOUNT GAY/BACARDI
TEQUILA - PATRON SILVER/DON JULIO ANEJO
SCOTCH - JOHNNIE WALKER BLACK/GLENLIVET 12YR

PITCHERS OF SPECIALTY COCKTAILS

JOY
smirnoff orange, riesling, kiwi

WHITE PEACH-GINGER ZEN-GRIA
Junmai Sake, Pinot Grigio, Ginger Brandy, White Peach

BEVERAGE

SODA
BREWED TEA
COFFEE
HOT TEA

\$60.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.