BUDDAKAN

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 MARJORIE@STARR-RESTAURANTS.COM | 267-886-1401

*menus subject to change
FIRST COURSE

CHICKEN & GINGER DUMPLING
esesame 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.
LUNCH TWO  served family style

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.

*menus subject to change
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

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<thead>
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<tbody>
<tr>
<td><strong>KUNG PAO LOBSTER</strong></td>
<td><strong>WHOLE PEKING DUCK</strong></td>
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<tr>
<td>sesame dipping sauce</td>
<td>scallions, cucumber,</td>
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<td>mu shu pancakes</td>
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<td>$7.00 PER PERSON*</td>
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<td>$10.00 PER PERSON*</td>
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**FIRST COURSE**

- CHICKEN & GINGER DUMPLING
  - sesame dipping sauce

- CANTONESE SPRING ROLL
  - shrimp, chicken

- ASIAN CAESAR SALAD
  - spicy cashews

- TUNA PIZZA
  - carpaccio style tuna, ponzu sauce

**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
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.

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*

*menus subject to change
DINNER THREE  served family style

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
PINOT GRIGIO
CHARDONNAY
TEMPRANILLO
CABERNET SAUVIGNON

BEER
YUENGLING
KIRIN LIGHT
STELLA ARTOIS

BEVERAGE
SODA, BREWED TEA, COFFEE AND HOT TEA

$25.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
BEVERAGE TWO

WINE
MALBEC
SAUVIGNON BLANC
CHARDONNAY
CABERNET SAUVIGNON
TEMPRANILLO
PINOT GRIGIO

BOTTLED BEER
YARDS PHILADELPHIA PALE ALE
KIRIN LIGHT
LUCKY BUDDHA
YUENGLING

SAKE
YAGAKI
TSURUNOE SHUZO AIZU CHUJOU

PITCHERS OF SPECIALTY COCKTAILS
JOY
smirnoff orange, riesling, kiwi

ZEN-GRIA

BEVERAGE
SODA, BREWED TEA, COFFEE AND HOT TEA

$30.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
BEVERAGE THREE

WINE
CABERNET SAUVIGNON
PINO GRIGIO
PROSECCO
SAUVIGNON BLANC
CHARDONNAY
TEMPRANILLO
MALBEC

BOTTLED BEER
YARDS PHILADELPHIA PALE ALE
KIRIN LIGHT
LUCKY BUDDHA
YUENLING

SAKE
YAGAKI
TSURUNOE SHUZO AIZU CHUJOU

SPIRITS
VODKA - Smirnoff
BOURBON - Jim Beam
WHISKEY - Seagram's 7
Gin - Beefeater
RUM - Bacardi Silver
TEQUILA - Cuervo Gold
SCOTCH - Dewar's

PITCHERS OF SPECIALTY COCKTAILS
JOY
smirnoff orange, riesling, kiwi
ZEN-GRIA

BEVERAGE
SODA, BREWED TEA, COFFEE AND HOT TEA

$45.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
BEVERAGE FOUR

WINE
CABERNET SAUVIGNON
PINO GRIGIO
PROSECCO
SAUVIGNON BLANC
CHARDONNAY
TEMPRANILLO
MALBEC

BOTTLED BEER
YARDS PHILADELPHIA PALE ALE
KIRIN LIGHT
LUCKY BUDDHA
YUENLING

SAKE
YAGAKI
TSURUNOE SHUZO AIZU CHUJO

SPIRITS
VODKA - Grey Goose/Ketel One
BOURBON - Maker’s Mark/Bulleit
WHISKEY - Crown Royal/Jameson
Gin - Bombay/Hendrick’s
RUM - Mount Gay/Bacardi
TEQUILA - Patrón Silver/Don Julio Añejo
SCOTCH - Johnnie Walker Black/Glenlivet 12yr

PITCHERS OF SPECIALTY COCKTAILS
JOY
smirnoff orange, riesling, kiwi

ZEN-GRIA

BEVERAGE
SODA, BREWED TEA, COFFEE AND HOT TEA

$60.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change