

# BUDDAKAN

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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

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- 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](mailto:DIANE@STARR-RESTAURANTS.COM) | 267-238-3650**

\*menus subject to change

## LUNCH ONE served family style

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### 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

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### 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

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### 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

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### **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

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### **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.

## **DINNER THREE** served family style

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### **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

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### WINE

PINOT GRIGIO, PIO '16 VENEZIE, ITALY

CHARDONNAY, CAMELOT, CALIFORNIA

CABERNET SAUVIGNON, CANYON ROAD '16, CALIFORNIA

PINOT NOIR, BOUCHARD AINE '15 LANGUEDOC-ROUSSILLON, FRANCE

### BEER

YUENGLING, PENNSYLVANIA

KIRIN LIGHT, JAPAN

LUCKY BUDDHA, CHINA

### BEVERAGE

SODA

BREWED TEA

COFFEE

HOT TEA

### **\$25.00 PER PERSON\***

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



## BEVERAGE TWO

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### WINE

PINOT GRIGIO, PIO '16 VENEZIE, ITALY  
SAUVIGNON BLANC, GIESEN '16 MARLBOROUGH, NEW ZEALAND  
CHARDONNAY, CAMELOT, CALIFORNIA  
TEMPRANILLO, TRENCALOS '16, CASTILLA, SPAIN  
CABERNET SAUVIGNON, CANYON ROAD '16, CALIFORNIA  
MALBEC, TRAPICHE OAK CASK '16 MENDOZA, ARGENTINA

### BOTTLED BEER

YARDS PHILADELPHIA PALE ALE, PENNSYLVANIA  
KIRIN LIGHT, JAPAN  
LUCKY BUDDHA, CHINA  
YUENGLING, PENNSYLVANIA

### SAKE

YAEGAKI HYOGO, JAPAN  
TSURUNOE SHUZO AIZU CHUJOU, TOHOKU, JAPAN

### 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

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### WINE

PINOT GRIGIO, PIO '16 VENEZIE, ITALY  
SAUVIGNON BLANC, GIESEN '16 MARLBOROUGH, NEW ZEALAND  
CHARDONNAY, CAMELOT, CALIFORNIA  
TEMPRANILLO, TRENCALOS '16, CASTILLA, SPAIN  
CABERNET SAUVIGNON, CANYON ROAD '16, CALIFORNIA  
MALBEC, TRAPICHE OAK CASK '16 MENDOZA, ARGENTINA

### BOTTLED BEER

YARDS PHILADELPHIA PALE ALE, PENNSYLVANIA  
KIRIN LIGHT, JAPAN  
LUCKY BUDDHA, CHINA  
YUENGLING, PENNSYLVANIA

### SAKE

YAEGAKI HYOGO, JAPAN  
TSURUNOE SHUZO AIZU CHUJOU, TOHOKU, JAPAN

### SPIRITS

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

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### WINE

PINOT GRIGIO, PIO '16 VENEZIE, ITALY  
SAUVIGNON BLANC, GIESEN '16 MARLBOROUGH, NEW ZEALAND  
CHARDONNAY, CAMELOT, CALIFORNIA  
TEMPRANILLO, TRENCALOS '16, CASTILLA, SPAIN  
CABERNET SAUVIGNON, CANYON ROAD '16, CALIFORNIA  
MALBEC, TRAPICHE OAK CASK '16 MENDOZA, ARGENTINA

### BOTTLED BEER

YARDS PHILADELPHIA PALE ALE, PENNSYLVANIA  
KIRIN LIGHT, JAPAN  
LUCKY BUDDHA, CHINA  
YUENGLING, PENNSYLVANIA

### SAKE

YAEGAKI HYOGO, JAPAN  
TSURUNOE SHUZO AIZU CHUJOU TOHOKU, JAPAN

### SPIRITS

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.