

BUDDAKAN

GROUP DINING



BUDDAKAN



325 CHESTNUT ST
PHILADELPHIA, PA 19106
(215) 574-9440
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BUDDAKAN

DINNER MENU I

THE MEAL WILL BE SERVED FAMILY STYLE AND INCLUDES ALL ITEMS LISTED BELOW
PRE-ORDERING ITEMS FROM EACH COURSE IS NOT NECESSARY

FIRST COURSE

CHICKEN & GINGER DUMPLING WITH SESAME DIPPING SAUCE

WASABI TUNA PIZZA

CARPACCIO STYLE TUNA, FLATBREAD, AVOCADO SWEET SOY & WASABI OIL

BUDDAKAN HOUSE SALAD WITH GINGER DRESSING

TEA SMOKED SPARE RIBS

HOISIN BARBECUE GLAZED WITH A GREEN MANGO SALAD

MAIN COURSE

PAN ROASTED DUCK BREAST

ROASTED GARLIC, CORN & SCALLION SPOON BREAD, FIVE SPICE JUS

GRILLED TERIYAKI SALMON WITH STIR FRIED LONG BEANS,
CREAM CHEESE & ARUGULA SUSHI ROLLS

SWEET AND CRISPY JUMBO SHRIMP
CITRUS RADISH SALAD, CANDIED WALNUTS

ASIAN BARBEQUE PORK
GRILLED TENDERLOIN, CHINESE BROCCOLI, GIANT PANKO ONION RINGS

CHINESE EGGPLANT AND GARLIC SAUCE

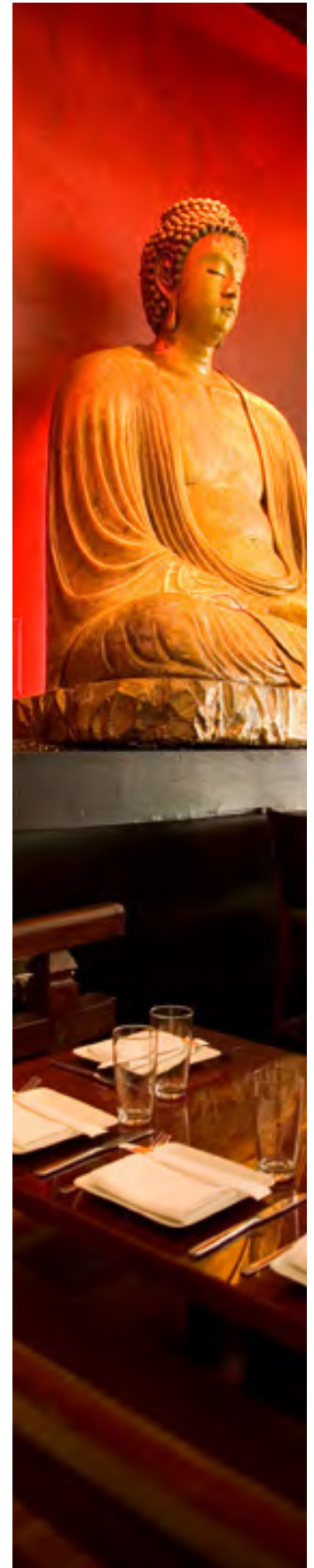
WASABI MASHED POTATOES

DESSERT

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

** MENU ITEMS SUBJECT TO CHANGE **

** BEVERAGES, TAX AND SERVICE CHARGE ADDITIONAL **





BUDDAKAN

DINNER MENU II

THE MEAL WILL BE SERVED FAMILY STYLE AND INCLUDES ALL ITEMS LISTED BELOW
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FIRST COURSE

CHICKEN & GINGER DUMPLING WITH SESAME DIPPING SAUCE

ASIAN CAESAR SALAD WITH SPICY CASHEWS

CRISPY SHRIMP AND SCALLOP SPRING ROLL WITH PLUM SAUCE & SPICY MUSTARD

EDAMAME RAVIOLI WITH A SAUTERNES SHALLOT BROTH

MAIN COURSE

WOK CASHEW CHICKEN WITH PLUM WINE SAUCE

GRILLED TERIYAKI SALMON WITH STIR FRIED LONG BEANS,
CREAM CHEESE & ARUGULA SUSHI ROLLS

GRILLED LAMB CHOPS WITH A THAI BASIL PESTO & CHINESE EGGPLANT WITH GARLIC SAUCE

WASABI CRUSTED FILET MIGNON WITH SWEET POTATO MASH

CHINESE STIR FRIED BROCCOLI

WASABI MASHED POTATOES

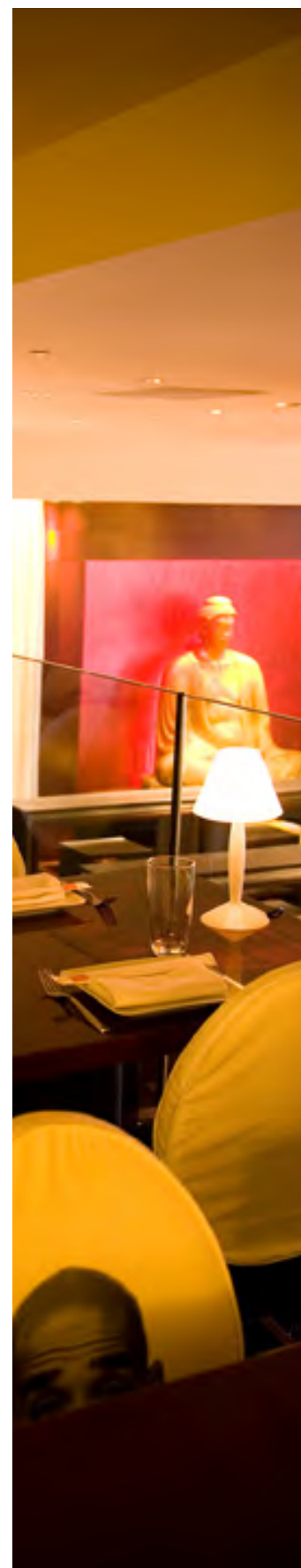
DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

** MENU ITEMS SUBJECT TO CHANGE **

** BEVERAGES, TAX AND SERVICE CHARGE ADDITIONAL **





BUDDAKAN

DINNER MENU III

THE MEAL WILL BE SERVED FAMILY STYLE AND INCLUDES ALL ITEMS LISTED BELOW
PRE-ORDERING ITEMS FROM EACH COURSE IS NOT NECESSARY

FIRST COURSE

LOBSTER CREPES WITH EXOTIC MUSHROOMS AND COGNAC CURRY SAUCE

CRISPY CALAMARI SALAD

PORK POTSTICKERS WITH CHINESE RED VINEGAR DIPPING SAUCE

TEA SMOKED SPARE RIBS

HOISIN BARBECUE GLAZED WITH A GREEN MANGO SALAD

MAIN COURSE

CHAR-GRILLED AGED BEEF WITH SZECHWAN FRIES & WATERCRESS SALAD

PAN SEARED CHILEAN SEA BASS WITH HARICOT VERTS, BUTTERNUT SQUASH, MAITAKE MUSHROOMS &
SAKE TRUFFLE JUS

ROASTED PONZU CHICKEN

PONZU, BROWN BUTTER SAUCE & GOLDEN BUDDHA BUNS

SESAME CRUSTED TUNA SERVED WITH A GINGER LEMONGRASS VEGETABLE SALAD

SHRIMP PHAD THAI

CHINESE STIR FRIED BROCCOLI

VEGETABLE FRIED RICE

DESSERT

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

** MENU ITEMS SUBJECT TO CHANGE **

** BEVERAGES, TAX AND SERVICE CHARGE ADDITIONAL **

