



karma
RESTAURANT
LOUNGE
by buddha-bar

DRINKS

NEWBORNS

ASIAN SPICE ROUTE 65

"Inspired by the spice trading routes of old, this drink brings together a combination of different flavours from different areas of the Asian continent. Chilli, Ginger, Vanilla complementing a Shochu and vodka base."

THE JAPANESE WAY 65

"Bombay Sapphire based gin sour, with a twist. With the addition of Yuzu marmalade, Choya Umeshu and Egg Whites, resulting in a smooth, clean and zesty cocktail."

ZENSEI 85

"An intense, flavour packed Woodford Reserve based drink, with added Fernet Branca, Martini Rosso and a touch of Green Chartreuse, resulting in a wonderfully herbaceous and earthy cocktail experience."

SAKURA 89

"A smooth and silky mix of Patron XO Cafe, Amaretto and Cherry Heering, with a touch of cream. Inspired by the Japanese Cherry Blossom (Sakura)."

MUAYTHAI 69

A refreshing, spicy Thai-inspired version of the classic Mai Tai. With a combination of Bacardi Gold, Jagermeister, Guava and Lychee juices, with an added kick of ginger and chilli spices.

THE SOHEI'S SECRET 95

An homage to the classic Boulevardier cocktail, with Woodford Reserve Bourbon, Aperol, Grand Marnier and a splash of vanilla to bring it all together.

BLACK MAGIC 79

"An in-house twist, inspired by the increasingly popular Espresso Martini, with a base of Bacardi Gold, Coffee Liqueur, Sweet Coconut and a light splash of Fernet Branca."

ASIAN INSPIRATION

- CHOYA AND SORBET DAIQUIRI** 69
"A refreshing & balanced Bacardi Light Rum Daiquiri with Zesty Sorbet & Choya Umeshu."
- WAKAMOMO WHISPER** 69
"A Pan Asian Apple Martini twist with Russian Standard Vodka & Japanese Mountain Peach (Wakamomo), served in a stemmed glass."
- CHANG COOLER** 69
"A Pan Asian Passion Fruit & Lemongrass Mojito. Based on Junmai Sake, keeping the refreshing Mint and Lime combination."

KARMA FAVOURITES

- AZTECS ANSWER** 72
"Sauza Gold Tequila based Old Fashioned with Agave Syrup, Chocolate Bitters, Orange & Lemon Peel."
- SMOKED MARGARITA** 99
"A classic Sauza based Tommy's Margarita which has been smoked with the addition of a dash of Absinthe & Orange Bitters."
- DEVOTION** 69
"An effortless marriage of Bombay Sapphire Gin botanicals, Strawberries, Mint, Cucumber & Apple served in a Julep cup."
- THE ELDERS FLOWER** 69
"A refreshing combination of Bacardi Rums, Pineapple & Elderflower. Perfect for hot days."
- THE BISON SPICE** 62
"A fresh Zubrowka based Cucumber and Apple Martini with added Chilli & Ginger kick."
- THE CURRANT THYME** 69
"A Bacardi Light Rum based drink with addition of home made Thyme Syrup, Red Currant Jam & Benedictine. With optional Egg White."
- DESSERT IN THE DESERT** 69
"A smooth and sweet Bombay Sapphire Gin based cocktail with prominent flavours of Hazlenut Liquor and Vanilla also with Egg White & Chocolate Bitters."
- NOEL TUMBLER** 85
"A combination of Jameson Whisky and cloudy green Apple Juice sweetened with home-made Plum, Cinnamon & Honey Syrup dusted with Nutmeg. Perfect Drink to put you in a Festive Mood. With optional Egg White."

KARMA KLASSICS

JADE STONE 69

"Russian Standard Vodka based drink using fresh Kiwi & Cucumber and muddled together with fresh Apple Juice & Elderflower."

SAKE MAI-THAI 72

"An Asian Mai Tai based on Junmai Sake with Kaffir Lime Leaves, Orgeat Syrup & Luxardo Liqueur."

GRAND MANDARIN 69

"Bacardi 8 yrs Old Fashioned with the addition of Fresh Mandarin Juice, Grand Marnier Orange Liqueur, Five Spice Honey & Bitters. Served on an ice ball."

NAGASAKI NEGRONI 72

"A smoked twist on the classic Negroni cocktail, with the use of Choya Umeshu, Bombay Sapphire Gin & Campari combined with a dash of Grapefruit Bitters."

BUBBLES

GENGHIS KHAN 82/195

"The Zonin Prosecco Kir Royal gets expanded with the freshness of Elderflower & a shot of Junmai Sake with drops of Blackcurrant Liqueur."

CHINESE 75 72/175

"A bubbly mixture of Zonin Prosecco, Bombay Sapphire Gin, Rose Syrup & Lychee Juice. A Champagne version can be arranged."

JAPANESE 69 105/205

"A simple mix of Yuzu Liqueur & Zonin Prosecco or Veuve Clicquot Champagne, depending on your preference."

RECOMMENDED CLASSICS

OLD FASHIONED

"The first alleged use of the specific name 'Old Fashioned' was for a Bourbon Whisky cocktail in the 1880s."

Based on 50 ml premium spirit from our selection:

Jack Daniel's	105
Woodford Reserve	105
Maker's Mark	115
Havana 7yrs	105
Pyrat XO	125
Appleton Estate Extra 12yrs	125
Zacapa 23yrs	145
Zacapa XO	165

CLASSIC MARTINI

“Enjoy your Martini based on 75 ml of spirit from our Selection. Shaken or stirred with Noilly Prat Dry Vermouth.”

Bombay Sapphire	105
Hayman's Old Tom	105
Plymouth	105
Tanqueray	105
Tanqueray 10	135
No.3 London Dry	145
Beefeater 24	135
Hendrick's	142
Russian Standard Original	105
Russian Standard Platinum	135
Russian Standard Imperia	185
Ketel One	145
Grey Goose	155
Belvedere	155
Beluga Noble	155
Stolichnaya Elit	165
Absolut Elyx	165

CLASSIC MARGARITA

Based on the original recipe of Margarita, please choose any Premium Tequila from our selection:

Patrón Silver	105
Patrón Reposado	132
Patrón Añejo	142
Don Julio Silver	132
Don Julio Reposado	155
Don Julio Añejo	165

MANHATTAN / ROB ROY

“The Rob Roy is a cocktail created in 1894 by a bartender at the Waldorf Astoria New York. It is similar to a Manhattan but is made exclusively with Scotch Whisky, while the Manhattan is traditionally made with Rye and today commonly made with Bourbon or Canadian Whisky. Our sweet version of this pre-dinner drink is made with 50ml spirit, 25ml Sweet Vermouth & Bitters.”

Canadian Club	72
Woodford Reserve	109
Dewar's White Label	72
Chivas Regal 12yrs	125
Chivas Extra	132
Chivas Regal 18yrs	205
Johnnie Walker Double Black	132
Johnnie Walker Platinum Label	229

SHŌCHŪ

	30ML	BOTTLE
Tantakatan (Shiso)	42	889
Kuro Isanishiki Imo (Sweet Potato)	49	1035
Beniotome Goma (Sesame)	62	1349
Ichiko Mugi (Barley)	59	

VODKA

	30ML	BOTTLE
Russian Standard Original	52	995
Russian Standard Platinum	62	1455
Russian Standard Imperia	82	1935
Grey Goose	72	1619
Grey Goose Magnum		3125
Belvedere	72	1619
Ketel One	62	1455
Beluga Noble	79	1725
Stolichnaya Elit	79	1829
Absolut Elyx	79	1829

FLAVORED VODKA

	30ML
Żubrówka	52
Stolichnaya Vanil	52

GIN

	30ML	BOTTLE
Bombay Sapphire	52	995
Hayman's Old Tom Gin	52	995
Plymouth	52	995
Star of Bombay	62	1455
Beefeater 24	59	1309
Hendrick's	62	1409
No.3 London Dry	69	
Sacred	69	

RUM

	30ML	BOTTLE
Bacardi Superior	52	995
Bacardi Gold	52	995
Bacardi Black	52	995
Bacardi 8yrs	59	1139
Gosling's Black Seal	59	1349
Havana 7yrs	62	1559
Pyrat XO	69	1559
Appleton Estate Extra 12yrs	72	2289
Ron Zacapa 23yrs	99	
Ron Zacapa X.O	125	

FLAVORED RUM

Sailor Jerry	52	
Koko Kanu	52	

CACHAÇA

	30ML	
Sagatiba Pura	52	

TEQUILA

	30ML	BOTTLE
MIXTO		
El Jimador blanco	52	995
El Jimador Resposado	52	995
SILVER		
Patrón	62	1412
Don Julio	79	1769
REPOSADO		
Patrón	79	1989
Don Julio	99	2289
AÑEJO		
Patrón	89	1989
Don Julio	105	2395
FLAVORED		
Patrón XO Café	52	1139

WHISKY

SCOTCH BLENDS

30ML BOTTLE

Dewar's White Label	52	995
Famous Grouse	52	995
Chivas Regal 12yrs	69	1559
Chivas Regal Extra	72	1725
Chivas Regal 18yrs	125	2979
Royal Salute 21yrs	205	
Monkey Shoulder	62	1455
Johnnie Walker Black Label	69	1559
Johnnie Walker Double Black Label	72	1725
Johnnie Walker Platinum Label	125	2919
Johnnie Walker Blue Label	229	5489
Johnnie Walker Blue Label King George V	522	

SCOTCH SINGLE MALTS

LOWLAND

30ML BOTTLE

Glenkinchie 12yrs	79	1769
Auchentoshan 12yrs	82	1829

SPEYSIDE

Glenfiddich 12yrs	72	1662
Glenfiddich 18yrs	105	2395
Glenlivet 12yrs	72	1619
Glenlivet 15yrs	99	2079
Glenlivet 18yrs	115	
Macallan 12yrs	92	2039
Macallan 15yrs	155	
Macallan 18yrs	205	

HIGHLAND

Glenmorangie Original	72	1620
Glenmorangie 18yrs	185	
Glengoyne 10yrs	62	1455
Dalmore 12yrs	92	2039

ISLAY

Laphroaig 10yrs	62	1455
Ardbeg 10yrs	72	1559
Jura 10yrs	62	1349
Lagavulin 16yrs	165	

JAPANESE	30ML	BOTTLE
Taketsuru Non-Age	72	1559
Nikka Blended	72	1559
Nikka From The Barrel	92	1455
Nikka Pure Malt (Black/Red/White)	92	1455
Miyagikio Non-Age	92	1455
Yoichi Non-Age	92	1455
Hibiki Harmony	105	2289

AMERICAN	30ML	BOTTLE
Canadian Club	52	995
Jack Daniel's	62	1455
Jack Daniel's Honey	69	1559
Maker's Mark	69	1559
Woodford Reserve	62	1455

IRISH	30ML	BOTTLE
Bushmills Blackbush	52	1559
Jameson	62	1412
Connemara Cask Strength	89	1975

COGNAC	30ML	BOTTLE
Hennessy V.S	62	1309
Hennessy V.S.O.P	89	1935
Hennessy X.O	209	4589
Remy Martin V.S.O.P	92	2039

ARMAGNAC	
Marquis de Puysegur V.S	59

CALVADOS	
Boulard Pays d'Auge	59
Boulard Pays d'Auge X.O	99

GRAPPA/PISCO	
Bocchino Grappa di Nebbiolo di Langhe	62
Aba Pisco	69

BEER

	BOTTLE
Asahi (Japan)	52
Kirin (Japan)	69
Hitachino Nest Lager (Japan)	59
Hitachino Nest White Ale (Japan)	59
Tiger (Singapore)	52
Singha (Thailand)	52
Heineken (Holland)	52
Sol (Mexico)	52

FORTIFIED WINE

	GLASS 75ML
Graham's Late Bottled Vintage Port	82
Gonzales Byass, Tio Pepe Fino Sherry	62
Martini Bianco Vermouth	52
Martini Rosso Vermouth	52
Martini Rosato Vermouth	52
Martini Extra Dry Vermouth	52

WINE BY THE GLASS

	GLASS	BOTTLE
WHITE		
Pinot Grigio, Arcadian, South Eastern Australia	52	239
Marius Terret-Vermentino, Michel Chapoutier, Southern France	55	269
Chardonnay, Barefoot, California, USA	65	299
Sauvignon Blanc, Kapuka, Marlborough, New Zealand	72	342

ROSÉ

Ken Forrester Petit Rosé, Stellenbosch, South Africa	55	269
Gris Blanc, Gerard Bertrand, Languedoc, Roussilan, Vin de Pays D'Oc	69	335

RED

Merlot, Arcadian, Australia	52	239
Malbec, Serie A, Familia Zuccardi, Argentina	65	299
Pinot Noir, 'Canon 13' California, U.S.A	75	369
Castello di Albola, Chianti Classico, DOCG, Italy	95	449

DESSERT

Moscatel ,Torres Oro Floralis, España DO	69	549
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SAKE BY GLASS OR CARAFE

	GLASS 100ml	CARAFE 220ml	BOTTLE
Eisen Junmai, 1.8 Litre	92	199	1675
Tateyama Ginrei Honjozo, 1.8 Litre	99	205	1725
Horin Junmai Daiginjo 300ml			399
Shushinkan Yuzu Sake 500ml	105		689

CHAMPAGNE & PROSECCO

	GLASS	BOTTLE
PROSECCO		
Zonin Brut DOC	72	382
Zonin Rosé Brut Spumante	82	429

CHAMPAGNE

Veuve Clicquot Ponsardin Brut, N.V.	155	909
Louis Roederer Brut, N.V.		1299
Ruinart Blanc de Blanc (100% Chardonnay), N.V.		1899
Dom Pérignon, Vintage		3589
Cristal, Louis Roederer, Vintage		5999

ROSÉ

Veuve Clicquot Ponsardin Rosé Brut, N.V.		1699
Laurent Perrier Rosé Brut, N.V.		2099
Dom Pérignon, Vintage		8999

MAGNUM (150 CL)

Veuve Clicquot Ponsardin N.V.		2599
Dom Pérignon, Vintage		7999

MAGNUM ROSÉ (150 CL)

Laurent Perrier N.V.		4999
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SOFT DRINKS

Pepsi / Pepsi Light	20
7up / Diet 7up	20
Tonic Water	20
Ginger Ale	20
Soda Water	20

Red Bull	39
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WATER

Acqua Panna 75cl	27
San Pellegrino 75cl	27

Acqua Panna 25cl	22
San Pellegrino 25cl	22

JUICES

Green Apple	25
Cranberry	20
Guava	20
Orange	20
Pineapple	20

COFFEE

Americano	20
Cappuccino	22
Espresso	20
Double Espresso	25
Latte	22
Macchiato	22
Iced Coffee	22

LIQUEUR COFFEE

Baileys Coffee	55
Irish Coffee	69

ORGANIC TEA SELECTION

BLACK TEA

Classic Chai	30
Earl Grey	30
Tarry Lapsang Souchong	30
English Breakfast	30

HERBAL TEA (CAFFEINE FREE)

Rooibos	30
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GREEN TEA

Royal Gunpowder	30
Moroccan Style	30
Fancy Sencha	30
Jasmine Gold	30
Green Dragon	39

KARMA FAVORITES

Red Chili Chai	30
Milky Oolong	39

MOCKTAILS

CHAI COOLER	42
Iced Earl Grey Tea with Orange, Raspberries, Blackberries & fresh Lemon Juice.	
VIRGIN PASSION	42
Passion Fruit with Lychee and Guava Juice gently sweetened with Vanilla & Rose Syrup.	
GREEN TAO	42
Kiwi fruit muddled with Cloudy Apple Juice, Elderflower & fresh Lime.	
DARK CLOUD	42
Blackberry shaken up with Cloudy Apple Juice & a dash of Vanilla.	
SPICY LEMONADE	42
Fresh Ginger with Lemon Juice & Sugar, topped with Spicy Ginger Beer.	
VIRGIN MOJITO	42
Classical Mint, Lime & Sugar trio with fresh Green Apple Juice.	

BAR FOOD SELECTION

EDAMAME WITH MALDON SALT OR SRIRACHA BUTTER (V) 25 / 29

SHRIMP TEMPURA 89
Shrimp, Chive, Spring Onion, Sesame Seed & Peanut Butter Chili Sauce

JAPANESE STYLE KOROKKE 69
Sweet Potato, Kabocha, Carrot, Asparagus, Mozzarella Cheese & Green Apple Tartare Sauce

JAPANESE TUNA PIZZA 95
Grilled Tortilla, Yellowfin Tuna Sashimi, Tomato, Truffle Oil, Wasabi Aioli & Kabayaki Sauce

VEGETABLE MAKI (V) 59
Asparagus, Carrot, Cucumber, Avocado, Red Pepper & Spicy Aioli

SALMON TARTARE 79
Toasted Ciabatta, Wasabi Tobiko, Aonori Powder & Yuzu Garlic Aioli

HOME-MADE DIM SUM (6 PIECES) 85
Aubergine Prawn, Kabocha Chicken & Creamy Sweet Potato

WAGYŪ BEEF GYOZA 95
Wagyū Beef, Shiitake Mushroom, Celery, Truffle Oil, Crème De Foie Gras & Kabayaki Sauce

CRISPY DUCK ROLLS 85
Duck Confit, Braised Turnip, Cucumber & Mango Oolong Sauce

12 SPICED CRISPY CALAMARI 95
Calamari, 12 - Spice Mix, Green Chili, Red Chili, Coriander & Mustard Aioli

WAGYŪ BEEF SLIDER 125
Home-made Bun, Lettuce, Tomato Chutney, Pickled Cucumber & Garlic Mayo

(V) Vegetarian (A) Alcohol

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT.

Dishes are prepared in a kitchen that handles nuts, shellfish & dairy