



SIDDHARTA LOUNGE
by **buddha-bar**

The Siddharta Lounge is the only rooftop restaurant and lounge in Yas Bay with a vibrant atmosphere and incredible views of the Arabian Gulf. The menu offers a selection of Mediterranean and Asian cuisine, as well as unique cocktails, and the atmosphere caters to a hip and festive clientele looking for a memorable dining experience under the stars, and a late-night nightclub experience to dance all night to the Buddha-Bar tunes.

TAPAS & STARTERS

BREAD 🌾		35
Choice of regular or gluten-free bread, served with a rich olive tapenade and sun-dried tomatoes.		
SHRIMP TEMPURA 🍤 🌾		110
Crispy shrimp tempura with shiso leaves, drizzled in a bold truffle yuzu ponzu sauce.		
CHEF'S SIGNATURE		
LOBSTER DUMPLING 🍤 🥣 🌾		75
Juicy lobster dumplings with creamy red curry sauce, tossed with lettuce, drizzled in chilli oil, and topped with crunchy green apple.		
SEA BASS CEVICHE 🐟		85
Zesty sea bass ceviche with creamy avocado, sweet mango, and a tangy white balsamic escabeche dressing.		
WAGYU BEEF SLIDERS 🍔 🌾		130
Mini Wagyu beef burgers loaded with cheddar, caramelized onions, lettuce, and tomato, with fries and gherkins on the side.		
SPICY TUNA ON TRUFFLE CRISPY RICE 🌾 🐟		75
Crispy truffle rice bites topped with spicy tuna, caviar, pea shoots, and a hint of shaved truffle.		
DYNAMITE SHRIMPS 🍤 🌾 *		80
Golden shrimp tossed in sweet-spicy sriracha honey, topped with chives and sesame seeds.		
CALAMARI 🍤 🌾 * 🦑		80
Crispy calamari with smoky garlic dip, fresh lime, coriander, and a sprinkle of nori		
HOMEMADE PLANTAIN CHIPS & GUACAMOLE 🌱 🌾		65
Crunchy homemade plantain chips with zesty guacamole made from avocado, tomato, lime, and coriander.		
BEEF CARPACCIO 🍔		135
Thinly sliced marinated beef, drizzled with truffle aioli and garnished with parmesan crisps, capers, and a touch of Maldon salt.		
TUNA TARTARE 🐟 🌾		90
Fresh tuna tossed in a creamy spicy sauce, layered with avocado and served alongside crisp tapioca root chips, finished with chives, sakura mix, and raspberry-yuzu pearls.		
CRISPY PANEER WITH HONEY GLAZED 🌾 🍔 *		65
Golden fried paneer cheese drizzled with a delicate honey glaze, topped with fresh scallions.		
MAGURO GOMA DARE 🐟 🌾 *		95
Fresh tuna dressed in a rich sesame sauce, paired with mango and avocado, accented with cherry tomato, green oil, and mango gel.		

DUMPLINGS

MIXED SEAFOOD DUMPLING	   	100
Delicate dumplings filled with prawn, Nile perch, carrot, and celery, finished with coriander, black tobiko, gold leaf, and a fragrant yuzu ponzu sauce.		
CHICKEN & PRAWN DUMPLING	  	60
Steamed dumplings filled with chicken, prawn, carrot, and cilantro, topped with orange tobiko and sakura mix, served with sweet chili sauce.		
CRYSTAL MIX VEGETABLE & SPINACH DUMPLING	 	55
Crystal dumplings filled with spinach, mushroom, carrot, baby corn, and sweet corn, infused with sesame oil and topped with crispy spinach.		
PRAWN DUMPLING GYOZA	  	85
Pan-seared prawn dumplings with chives, served with spicy garlic soy sauce and a garnish of red sorrel.		

SALADS

BURRATA OTHERWISE	 	85
Burrata set on a bed of crispy quinoa, drizzled with tapenade dressing and balsamic glaze, finished with fresh basil and tomato.		
ASIAN TUNA TATAKI SALAD	  	90
Seared Japanese sesame-crusted tuna slices served with edamame, red radish, mixed lettuce, and crispy wonton strips, finished with a soy-ponzu dressing and yuzu pearls.		
POACHED LOBSTER CITRUS SALAD		95
Poached lobster served on a bed of mixed leaves with grapefruit, orange, and avocado, finished with lemon aioli, sea salt, and black pepper.		
MARKET KALE SALAD	 	65
Fresh kale leaves tossed in a lemon vinaigrette with avocado, red cabbage, and cherry tomato, enhanced with parsley, mint, sun-dried tomato, and Japanese mixed sesame seeds.		
THAI MANGO PRAWN YUM WITH PEANUT DRESSING	   	85
Succulent prawns tossed with cucumber, carrot, red bell pepper, shallot, fresh mango, mint, and coriander, finished with a rich peanut dressing.		



Dairy



Gluten



Shellfish



Raw fish



Nuts



Vegan



Sesame Seeds



Molluscs

الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب.

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SUSHI

SUSHI PLATTERS

ENSŌ PLATTER (24 PCS) 🌿 🍣 🍱 🍷 🐟	375
Platter of 8 premium nigiri (tuna, salmon, prawn, sea bass) and 16 assorted rolls — California, Crazy Crunchy, Maki Furai, and Spicy Tuna.	
SUSHI NIGIRI PLATTER 🐟 🌿 🍣	195
A selection of nigiri: sea bass, tuna, salmon, steamed shrimp, crab stick, avocado, and Hamachi.	
SASHIMI PLATTER 🐟 🍣 🌿	255
An assortment of fresh sashimi featuring salmon, tuna, sea bass, steamed shrimp, and Hamachi.	

SUSHI - SASHIMI (4 SLICES) 🐟 🍣 🌿	65
Four slices of premium sashimi — tuna, salmon, sea bass, and steamed shrimp.	
SUSHI - NIGIRI (2 PCS) 🐟 🍣 🌿	40
Two pieces of nigiri featuring tuna, salmon, sea bass, and steamed shrimp.	
DYNAMITE MAKI 🌿 🍣	110
Shrimp and avocado roll topped with dynamite sauce and fresh chives.	
CALIFORNIA ROLL 🌿 🍣 🐟	110
Crab mix, avocado, and cucumber, topped with orange tobiko and Japanese mayo.	
CRAZY CRUNCHY MAKI 🌿 🍣	110
Tempura shrimp and avocado roll topped with crispy tanuki and sweet chili sauce.	
SPICY TUNA MAKI 🐟 🐟	110
Spicy tuna tartare and avocado roll, topped with black tanuki for a crisp finish.	
FUJI ROLL 🐟 🍱 🌿	85
Fresh salmon, ikura, avocado, and cucumber, finished with unagi reduction, sweet chili–orange glaze, sesame oil, white tanuki, and gold leaf.	
SWEET POTATO TEMPURA ROLL 🌿 🍱	65
Sweet potato tempura roll with avocado, coconut cream cheese, matcha salt, and sweet soy glaze.	
DRAGON MAKI ROLL 🐟 🍱 🍱	95
Avocado, unagi, cream cheese, and cucumber roll topped with sesame, matcha salt, and unagi reduction.	
ROCK SHRIMP ROLL 🌿 🍣 🍱 🍱	85
Avocado and cream cheese roll topped with spicy shrimp mayo, crispy wonton, and sesame mix.	
TORNADO MAKI ROLL 🌿 🍣 🍱 🍱 🐟	110
Shrimp, avocado, and spicy crab mix with cream cheese, topped with scallions, green chili, breadcrumbs, spicy mayo, sweet chili sauce, and a drizzle of unagi reduction.	
BLACK TRUFFLE DRAGON ROLL 🌿 🍣 🐟 🍱	110
Shrimp and cucumber roll topped with spicy tuna, black truffle, crispy rice cracker, and truffle mayo.	
MAKI FURAI 🍱 🌿 🐟 🍱	110
Salmon, avocado, and cream cheese roll in breadcrumbs with teriyaki sauce.	



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MAINS

TENDERLOIN STEAK	 	250
Grilled tenderloin steak served with green beans, mashed potato purée, pepper sauce, and datterino tomatoes.		
CREAMY PRAWN RISOTTO	  	115
Arborio rice simmered to a creamy finish with tiger prawns, anticuchera sauce, and chimichurri.		
RIB-EYE STEAK		220
Angus prime rib-eye served with creamy ponzu, fresh avocado, and steak fries.		
CHEF'S SIGNATURE		
TRUFFLE MUSHROOM TAGLIATELLE	 	140
Fresh tagliatelle in a parmesan cream sauce with sautéed wild mushrooms, truffle oil, shaved truffle, and crispy leeks.		
BRAISED BEEF SHORT RIB	 	155
Slow-braised beef short rib with mashed potato, crispy quinoa, asparagus, and pea shoots.		
LOBSTER PASTA LINGUINE	  	155
Linguine with lobster, sakura mix, chili flakes, and chives, finished with a rich bisque sauce.		
CHILI CHICKEN	 	110
Stir-fried chicken in a soy glaze with sautéed vegetables and spring onion.		
SALMON WITH PURPLE MASHED POTATO	 	175
Salmon served with purple mashed potato, furikake, pea shoots, citrus ponzu beurre blanc, and teriyaki sauce.		
PISTACHIO-CRUSTED LAMB CHOPS WITH SMOKY EGGPLANT PURÉE	  	155
Turkish-Mediterranean sous-vide lamb chops with a pistachio crust, served over smoky eggplant purée and infused with Japanese-inspired flavors.		
MISO HARISSA GLAZED BLACK COD	  	170
Black cod glazed with harissa-miso, served with grilled asparagus and fluffy potato.		
GRILLED SHRIMP	  	125
Grilled shrimp served with broccolini, parsnip purée, cherry tomato, and chimichurri sauce.		
CREAMY ASPARAGUS LASAGNE	 	80
Layers of lasagne with asparagus, spinach, mozzarella, and parmesan, baked in a creamy béchamel sauce, finished with olive tapenade and crispy spinach.		

SIDES

SAUTÉED VEGETABLES 	30
Baby corn, broccoli, asparagus, and zucchini sautéed to perfection.	
STEAMED RICE	30
Fragrant jasmine rice.	
JAPANESE FRIED RICE  	40
Japanese-style fried rice with mixed vegetables, egg, sesame oil, soy sauce, spring onion, and toasted sesame seeds.	
FRENCH FRIES  	30
Crispy golden fries served with ketchup and mayo.	
SWEET POTATO FRIES  	45
Crispy sweet potato fries served with ketchup and mayo.	
TRUFFLE & PARMESAN FRIES  	55
Crispy fries tossed with truffle oil and parmesan, served with ketchup and mayo.	
AVOCADO BRICKS	40
Hass avocado drizzled with olive oil, seasoned with sea salt and black pepper.	
MASHED POTATO  	40
Creamy potato purée with butter, cream, and fresh chives.	
EDAMAME	40
Steamed edamame, served salted or with a spicy seasoning.	



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DESSERTS

ICE CREAM SELECTION 	30
Daily selection of artisanal ice creams.	
SORBET SELECTION	30
Refreshing sorbets — lemongrass, raspberry, and mandarin.	
SEASONAL FRUIT PLATTER	75
A refreshing selection of seasonal fresh fruits.	
FIGS PAVLOVA  	60
Delicate meringue with fresh figs, fig jam, and fig sauce, layered with lemon	
PRALINE CHOCOLATE MOUSSE   	65
Silky praline chocolate mousse with custard cream, cheese frosties, and praline paste, topped with roasted hazelnut crumble, cocoa powder, and vanilla ice cream.	
BLUEBERRY CITRUS CHEESECAKE   	60
Classic cheesecake topped with blueberry and a hint of citrus.	
PISTACHIO CANNOLO   	70
Homemade crisp pastry shells filled with sweet pistachio custard, served with raspberry sauce.	



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