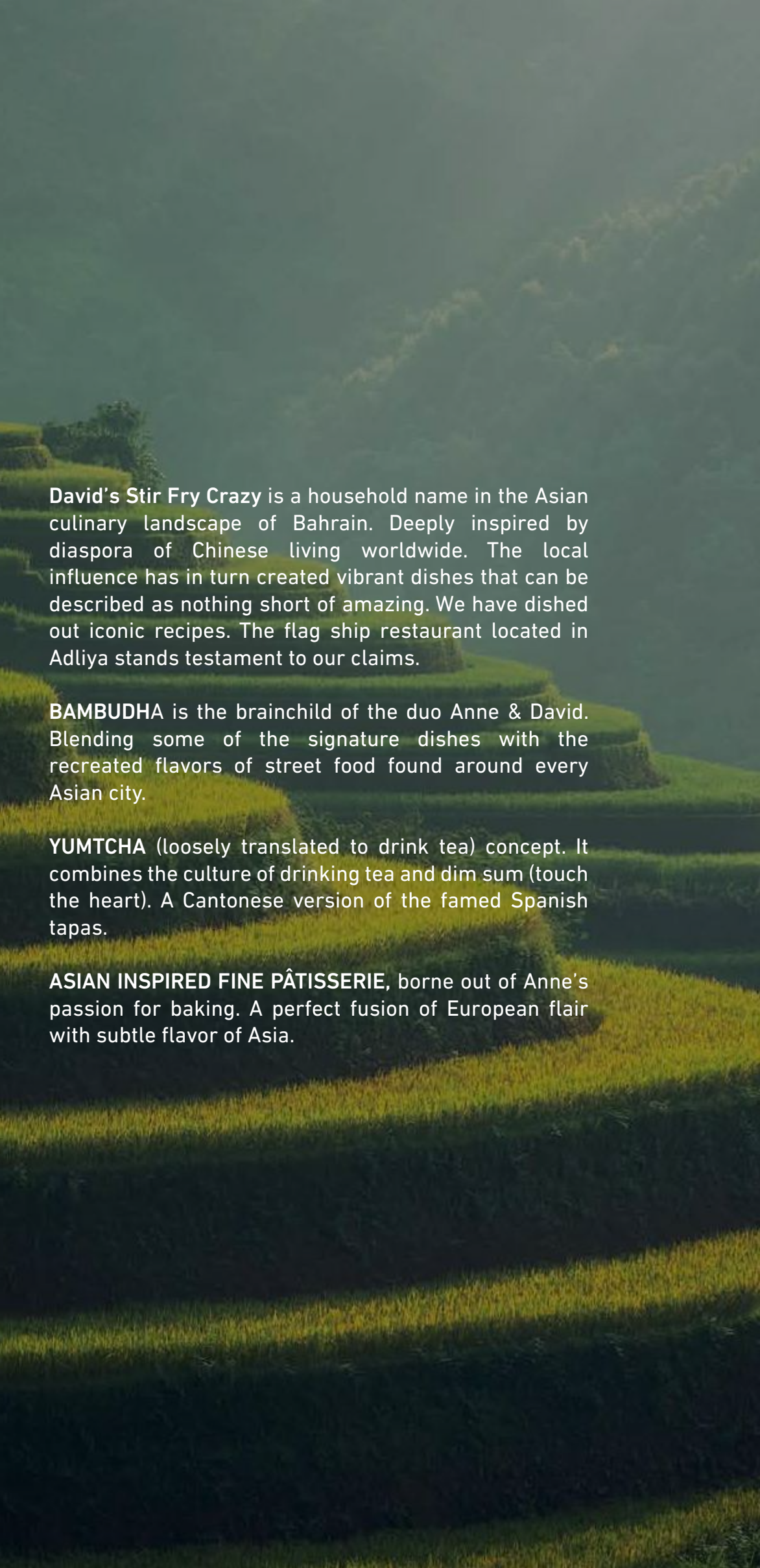


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- BAM -
BUDHA

BY DAVID & ANNE

A LA CARTE MENU
(FOR THE LOVE OF SHARING)



David's Stir Fry Crazy is a household name in the Asian culinary landscape of Bahrain. Deeply inspired by diaspora of Chinese living worldwide. The local influence has in turn created vibrant dishes that can be described as nothing short of amazing. We have dished out iconic recipes. The flag ship restaurant located in Adliya stands testament to our claims.

BAMBUDHA is the brainchild of the duo Anne & David. Blending some of the signature dishes with the recreated flavors of street food found around every Asian city.

YUMTCHA (loosely translated to drink tea) concept. It combines the culture of drinking tea and dim sum (touch the heart). A Cantonese version of the famed Spanish tapas.

ASIAN INSPIRED FINE PÂTISSERIE, borne out of Anne's passion for baking. A perfect fusion of European flair with subtle flavor of Asia.



ASIAN STREET FOOD (A HINT OF THE EXOTIC)

VIETNAMESE SANDWICH (BÁNH MÌ)

A ubiquitous Vietnamese sandwich, Rich, savory meat or seafood combined with bright and crunchy homemade pickles stuffed into a fluffy baguette. Drizzled with spicy dressing and herbs

GRILLED SPICED MEAT BALL

4.2

GRILLED HERB FISH

5.8

GRILLED CHICKEN

4.2

GRILLED CHILI PRAWN

5.0

BAKED CHAR SIU CROISSANT

1.2

A delectable Asian version of Croissant. Here the filling is all popular Hong Kong sweet roast meat

CHAR SIU CHICKEN PUFFS

1.0

Light and fluffy puffs stuffed with Hong Kong Style Char Siu Chicken

YU CHAR KWAY

2.4

A Cantonese staple, loosely translated to Oil Fried Devil. Call them Chinese cruller or Chinese fried churro, long strands of dough deep fried in oil. A constant reminder of Hong Kong Style breakfast

HONG KONG STREET EGG WAFFLE

3.0

Hong Kong Egg Waffles (sometimes referred to as egg puffs, eggettes or bubble waffles) is a popular street dish. The sweet, waffle-like batter is cooked in a special mold. The end result is a waffle with crisp edges and soft oval “eggs” or “bubbles” which can be easily broken off for snacking.

DAN BING TAIWANESE BREAKFAST CREPES

3.6

A gentle deviation from the Chinese egg pancakes. Hand crafted crepes layered with scallion omelet packed with fresh cut carrots, avocado and baby spinach and drizzled with Japanese Mayo & Sriracha

VIETNAMESE CREPES

4.0

A popular Vietnamese street food. Crepes crafted out of seasoned batter made of rice flour, coconut milk and mung beans. Stuffed with fresh butter lettuce, bean sprouts, herbs and your choice of filling. Served with sweet and spicy sauce

ASIAN INSPIRED TORTILLAS ESPANOLAS

4.8

An interesting take on the Spanish Tortilla, subtly inspired by Asian flavors. sweet potato, spinach, shitake mushrooms, with a hint of garlic. Baked with egg and goat cheese. A tremendous way to start the day with. Served with Chinese Cruller

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JAPANESE BREAKFAST SKILLET w/ TOMATOES, GINGER & MISO SAUCE 4.8

Sweet potato, onions, cherry tomatoes and fresh kale leaves sauteed with a hint of spice and soy, layered with cheese and baked. Served with fragrant honey miso sauce.

SESAME SCALLION WAFFLES 3.0

Waffles like you have not tried before. The intense aromas of Sichuan peppers, fresh cracked pepper corns and five spiced powder blends will with scallions and a hint of toasted sesame. Served with spring onion aioli and dollop of silken scrambled egg.

KOREAN BULGOGI BEEF TACOS 4.8

A versatile Korean version of tacos. Incredibly fragrant grilled bulgogi beef layered into tortilla alongside avocado slices, purple cabbage and cilantro drizzled with kewpie mayonnaise and sriracha lime cream sauce.

AVOCADO EGG BAKE 4.8

Passionately baked for your indulgence. Half shell Avocados layered with freshly cracked egg, sprinkled with exotic herbs and spices and baked.

JAPANESE INSPIRED AVOCADO TOAST 4.8

Layer of creamy avocado slices seasoned with spices, mounted on toasted baguette with a flourish of aragula, toasted seaweed and sesame drizzled with sesame and topped with ikura

OSAKA STYLE OKONOMIYAKI 4.0

Delightful meat & cabbage pancake topped with rich homemade okonomi sauce mayonnaise & fresh toppings.

KOROKKE JAPANESE BEEF CROQUETTE 4.8

Melt in the mouth creamy on the inside and crunchy on the outside, Korokke is the absolute favorite Japanese food. Sauteed minced meat mixed with potato, seasoned, panko coated and deep fried. Drizzled with tonkatsu sauce.

PANCAKE TACOS WITH CHEESE AND BACON 4.8

This should be your new favorite breakfast aka "pacos". Fresh made pancakes stuffed with crispy bacon and silky scrambled egg, layered with pineapple salsa and sprinkled with cheese.

SPICY FISH KATSU SANDO 5.8

Fresh Hamour Fillet seasoned with herbs & spices, panko crusted and deep fried. Placed between bread slices layered with spicy mayo. Served with Japanese slaw & fresh sweet potato crisps.

CRISPY TOFU TORTILLA WRAPS (V) 4.0

Spiced Tofu crisp fried rolled into tortilla with select vegetables and herbs layered with fresh avocado salsa.



DIM SUM SELECTIONS

- CANTONESE TURNIP CAKE** 4.2
Seasoned turnip shreds steamed, cubed and rice-flour dusted, deep-fried. Sprinkled with crisp burnt garlic scallion and fresh chopped chilis.
- STEAMED RIBS IN BL BEANS** 4.8
A popular little bite among varied dim sum dishes. Ribs marinated with herbs spices and fermented black beans. Steaming in bamboo baskets brings that unique subtle flavor.
- SHU MAI** 4.8
A ubiquitous Cantonese dim-sum dish. Noodle pastries wrapped around delicately seasoned chicken & shrimps, steamed.
- YAKI GYOZA** 4.2
Crescent shaped dumplings filled with seasoned chicken & shrimps pan-fried to perfection.
- TAIWANESE BAO BUNS W/SAVOURY MEAT & PICKLES (Beef or Pork)** 4.8
Savoury braised Meat sandwiched between delicate & fluffy steamed "BAO" accompanied with a subtle taste of pickles & cilantro.
- CHAR SIU PAO** 4.8
Quintessential Cantonese delicacy. Soft steamed buns stuffed with roasted sweet meat.

ASIAN SALADS

- ASIAN FUSION GRILLED CHICKEN SALAD** 4.8
Chicken smothered in a pool of herbs & spice marinade. Grilled and laid over leafy salad greens, drizzled with roasted pine nuts & Asian Dressing
- SALMON FISH CAKE SALAD** 6.0
A wonderful mix of salmon, fresh steamed potatoes seasoned with herbs and spices. Panko crusted and shallow fried. Sitting on a bed of mixed salad greens drizzled with tonkatsu and fresh lime/yuzu dressing.
- LYCHEE MOZZARELLA SALAD** 4.8
Delighting the senses. The creaminess of the mozzarella contrasts the tangy dressing while bits of juicy lychee add just a touch of sweetness. This is Asian Fusion at its best!
- GRILLED CHILI PRAWNS W/ FRESH MANGO SALAD** 5.8
A plethora of taste & smell encompasses this delightfully grilled prawns accompanied by fresh mango salad.



LAUGHING BUDDHA BOWL (veg) 4.8

A delectable combination of grilled vegetables, seasoned seaweeds, steamed beans & fermented/pickled vegetables topped with some house dressing. Divinely good!!!!

TEMPURA KALE SALAD WITH SHIITAKE MUSH, RAISINS, AND ALMONDS*(V) 5.8

Fresh leafy Baby Kale paired with sauteed shiitake mushroom seasoned with in house dressing, served on a bed of crisp and fluffy tempura kale. Drizzled with raisins and toasted almonds.

SOUPS

HOT & SOUR SOUP

BEEF OR CHICKEN 2.8

SEAFOOD 3.6

A classic Chinese soup. The name says it all.

CLASSIC CORN SOUP (GLUTEN FREE)

CHICKEN/CRAB 2.8/3.2

Cream of corn cooked in rich chicken broth with chicken bits or crab meat and laced with silky egg.

TOM YUM SEAFOOD SOUP (GLUTEN FREE)

PERSONAL BOWL/LARGE 5.8

A true culinary delight that Thailand has to offer. Tangy and aromatic soup filled with treasures of the sea and a balanced blend of spices and herbs.

HONG KONG WANTON NOODLE SOUP

3.6

Seasoned prawns and chicken, packed into thin noodle pastries simmered in rich fragrant broth, served with fresh Asian greens and blanched noodles.

ASIAN NOODLE SOUPS

VIETNAMESE BRAISED BEEF NOODLE SOUP 6.8

A classic Vietnamese staple. Freshly blanched rice noodles, filled with fragrant beef broth and topped with Asian herbs, beansprouts and braised aromatic beef.

SINGAPORE PRAWN LAKSA 6.8

A popular staple food from the Malay straits and Singapore. Home-made noodles cooked in a rich prawn broth infused with spices, herbs and coconut cream

CURRY UDON 6.8

Fresh Udon noodles cooked in a delicate curry spiced broth seasoned with herbs & meat. Topped with fresh cut leeks and toasted sesame.



SHOYU RAMEN WITH BRAISED BEEF SHORT RIBS

7.2

A classic Japanese staple. Fresh ramen cooked in real broth enhanced with dashi and shoyu and topped with tender braised beef short ribs.

HONG KONG ROAST DUCK NOODLE SOUP

6.8

Herbs & spices infused soup stock poured over freshly made noodles topped with Hong Kong Roast Savory Duck and wok seared Chinese greens Drizzled with toasted sesame served with spiced hoisin sauce.

SMALL BITES BIG FLAVORS

SOFT-SHELL CRAB W/GREEN ONION AIOLI (GLUTEN FREE)

7.8

Seasoned softshell crabs powder coated with potato starch, deep fried. Then sautéed with Asian basil and sprinkled with sea salt and Japanese 7 spice blend. Served with fragrant green onion aioli.

LETTUCE WRAPS

BEEF

5.2

DUCK

6.0

CHICKEN

5.2

Choose a filling of citrusy tangy crispy duck or crispy beef or opt for crispy chicken shreds, coated with plums & orange marmalade; it just makes a great refreshing appetizer.

FREDDIE PRAWNS/CALAMARI

6.0/ 5.4

Crispy deep fried battered prawns or calamari coated with a thick 3 G sauce (Ginger, garlic & green chili) and soy.

CORIANDER GINGER PRAWNS W COCONUT INFUSED MAYO.

6.0

Fresh prawns seasoned with ginger juice, cilantro & lime, panko crusted and deep fried. Drizzled with mild spicy coconut infused mayo.

SCORPION PRAWNS

6.2

Tantalisingly tasteful. Fresh prawns marinated with spice and herbs; panko coated & deep fried. That's not all. A touch of signature sauce and topped with crisp potato shreds.

KOREAN FRIED CHICKEN WINGS

4.2

Seasoned chicken wings lightly coated with potato starch deep fried and glazed with an immensely rich sauce made up of fresh herbs, spices, honey and the all-important Korean red pepper paste.

BARBEQUED SPARERIBS (PORK)

6.0

A scrumptious dish of tender barbecued ribs coated with thick hoisin sauce served on cool cucumber strips

VIETNAMESE CHILI & PEPPER SQUID (GLUTEN FREE)

5.2

Rice flour and herbs coated squid, crisp fried and wok fried with chilies and toasted pepper with a hint of sweet basil.

CHINESE SPRING ROLLS (VEG)

2.4

A medley of julienned vegetables combined with shitake mushroom & glass noodles rolled into handmade pancakes and deep fried.

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FRIED BABY CORN W/ HOT GUILIAN SAUCE (VEG) 3.4

Whole baby corn seasoned, dusted with rice flour, deep fried and layered with hot lava guilian sauce

CRISP FRIED CAULIFLOWER & TOFU W/GOLDEN SAND (VEG) 3.6

Seasoned cauliflower & tofu coated with light potato starch and crispy fried. Drizzled with crisp fried garlic, panko and spices.

SIGNATURE ENTRÉE FEATHERED KIND

GENERAL TSO'S CHICKEN 4.8

Named after the 19th century Chinese general from Yunnan, the dish embodies the philosophy of Chinese cooking of varied flavors. Toasted spices, citrus flavors of sun dried orange and the sweetness of caramelized soy.

STIR FRIED SESAME HONEY CHICKEN 4.8

Crisp fried strips of marinated chicken, paired with leafy greens & bell pepper, sautéed with a hint of garlic, fresh red chili and our own yuzu honey sauce.

HOISIN CHICKEN WITH EDAMAME & TRUFFLE OIL 5.2

Thin marinated sleeves of chicken breast sauteed with hoisin & truffle oil. The cloud ear, edamame beans & mushroom rounds off a perfectly curated delicacy

CLASSIC CHICKEN & CASHEW NUTS 4.6

Simple yet irresistible dish, diced chicken sautéed with cashew nuts, green peas and soya sauce.

CHENGDU CHICKEN 4.8

Unique to the province of Sichuan, chicken fillets cooked in a medley of spices, hot red chilies, tongue numbing Sichuan pepper corns and chili bean paste. Sounds Hot.

BALI CHICKEN (gluten free) 5.2

A Balinese delight. Chicken cooked in an intriguing blend of coconut cream, enriched with hot spices, herbs and macadamia nuts. Fresh green mangoes impart a perfumed aroma to this delectable dish

KAREI TORI 4.8

A Japanese version of curried chicken cooked with carrots and sweet potatoes.

THE EARTHY KIND

MONGOLIAN BEEF 5.2

Tender marinated Beef or Lamb, sautéed with pickled red pepper, ginger, garlic & bamboo shoots in a spicy black bean sauce.

TEPPAN YAKI BEEF TENDERLOINS 7.8

Cubes of juicy tenderloins pan-seared, with drizzle of Teri Yaki sauce & garlic. Served with sautéed bean sprouts, fresh mushroom and green peppers on the side



- GINGER-SCALLION MEATBALLS WITH GREEN CURRY SAUCE (BEEF)** 5.2
Seasoned beef or chicken meatballs, roasted and cooked in a fragrant green curry sauce with a hint of coconut.
- CLASSIC CHILI BEEF** 4.8
Marinated beef sautéed with fiery fresh green chilies and soy sauce.
- HONG KONG STYLE BLACK PEPPER BEEF TENDERLOIN W/SWEET POTATOES** 7.8
A classic Cantonese dish. Marinated cubes of beef tenderloins & sweet potatoes stir fried with signature pepper sauce, with a hint of fresh green pepper corn and spices.
- VIETNAMESE SLOW-COOKED BEEF SHORT RIBS IN CAST-IRON POT** 7.8
Marinated short ribs gently braised in cast iron pot with a unique mix of herbs & spices, creating an irresistible & succulent dish.
- HONG KONG STYLE BLACK PEPPER BEEF TENDERLOIN W/SWEET POTATOES** 7.8
A classic Cantonese dish. Marinated cubes of beef tenderloins & sweet potatoes stir fried with signature pepper sauce, with a hint of fresh green pepper corn and spices.
- HONG KONG CHAR SUI** 5.8
A signature Hong Kong dish. Char Siu literally means fork roast/burnt. A traditional method of cooking where long strips of seasoned pork meat are skewered onto fork pins and roasted in a covered oven or charcoal pit.
- SICHUAN STYLE TWICE COOKED PORK** 5.8
A classic dish from the province of Sichuan. Blocks of pork belly blanched in salted water, cooled down, coated with soy and deep fried. Sliced and sautéed with a good mix of leeks, wood ear, hot red chilies and Sichuan peppercorn with a subtle hint of garlic, ginger roots a fermented chili bean paste.
- SHANGHAI RED BRAISED PORK BELLY** 5.8
Arguably the most popular dish among the Chinese. Cubes of marinated pork belly pan-fried and braised with a rich broth made of herbs spices and soya.

TREASURES OF THE SEAS

- Chrysanthemum Fish with Spicy Guilian Sauce/Sweet & Sour Sauce.** 8.0
Fresh hamour fish steak, expertly cut, seasoned and coated with a fine layer of corn starch, deep fried into a shape of chrysanthemum. Layered with a spicy or sweet and tangy sauce
- FISH GREEN CURRY WITH COCONUT CREAM (GLUTEN FREE)** 7.2
Cubes of fresh hamour fillet cooked in a thick coconut sauce enriched with herbs & spices
- GRILLED HONEY GARLIC SALMON W/SAUTÉED SHIMEJI MUSHROOM** 7.2
Marinated salmon steaks lightly pan-grilled layered with a rich honey garlic sauce. Served with sautéed mushroom.

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HONEY WALNUT SHRIMPS 5.8

An American inspired, delectable Chinese dish. Fresh whole shrimps powder coated with potato starch, deep fried and tossed with candied honey roasted walnuts and creamy flavoured mayo.

PRAWNS OR MIXED SEAFOOD W/LEEK & GREEN PEPPER IN BLACK BEAN SAUCE 5.4

Prawns or mixed seafood sautéed with leeks & bell peppers, enriched with garlic, chili and black bean paste. Served on a sizzling platter

PRAWNS W/ SWEET & SOUR PEACHES 5.4

Whole fresh prawns seasoned, coated with potato starch and deep fried. Then cooked in a tangy sauce enriched by sweet peaches. Topped with crisp garlic and leeks.

TRUE SZECHUAN PRAWNS 5.4

Fiery hot and tongue numbing spices encompasses the prawns, giving you a true taste of Szechuan style cooking.

SAMBAL UDANG 5.4

A popular Malay side dish of fresh prawns cooked in ultra-fragrant Sambal Paste

MALAY SAMBAL SQUID (GLUTEN FREE) 5.4

Unique to Malaysian style of cooking, squid cooked in heady mix of hot chilies, herbs and spices, the juice of tamarind and sweet palm sugar just enhances the taste.

SEA WAR 6.8

Myriad of fresh seafood combine with dried shrimps sautéed with onions, garlic & in - house spice sauce.

SINGAPORE DEEP FRIED CHILI CRABS 4.2

Fresh Whole crabs cooked in a wonderfully balanced red chili and herb sauce with a dash of egg to round it off

VEGETABLES & TOFU

CHILI TOFU WITH CASHEWS & FRAGRANT VEGETABLE 4.0

Fried tofu sautéed with in house chili garlic sauce w/ cashews and an abundance of fragrant vegetable & Mushroom

BRAISED MONK VEGETABLE 4.4

A seamless marriage of fresh Asian green with blanched tofu sticks & shiitake mushroom, braised in clay pot with a hint of herb and oyster sauce. Opt for mushroom sauce if you prefer vegetarian flavors.

SWEET POTATO AND PEANUT VEGAN CURRY (CONTAINS NUTS) 4.4

Mildly spicy but immensely flavourful red curry with a hint of coconut. An array of vegetables and herbs makes this dish irresistible. (Sweet potatoes, string beans, bell peppers, broccoli & fresh tofu)



AROMATIC SIZZLING VEGAN GRANDE

7.2

A balanced mix of prime vegetable, butternut squash and sweet potatoes sauteed with aromatic herbs and spices set on a sizzling platter

RICE & NOODLES

VIETNAMESE FRIED RICE

4.2

A heady mix of spices and herbs makes this Vietnamese form of fried rice irresistible

CLASSIC HOME STYLE CHINESE FRIED RICE WITH CHOICE FILLING

EGG

2.4

CHICKEN OR MEAT

2.8

SEAFOOD /MIXED

3.8

Fried rice originated from the kitchens of Chinese homes, where left over rice was made palatable by infusing it with various fillings and spices. Over the years it has become synonymous with Chinese cooking

SINGAPOREAN LAKSA FRIED RICE (SEAFOOD VERSION ONLY)

4.2

Uniquely Singaporean way of blending cross cultural delicacies. Chinese style fried rice stir fried with spicy aromatic laksa paste, dried shrimps, fish cake and a hint of coconut cream.

MALAYSIAN STYLE STIR FRIED NOODLES

PRAWNS & SQUID

4.8

MEAT OR POULTRY

3.8

Wok fried fragrant noodles sautéed with Asian Greens and bean sprouts with fresh grounded chilies and herbs.

CHOW MEIN WITH CHOICE FILLINGS

VEG.

2.8

MEAT, CHICKEN

3.2

SEAFOOD

4.2

Traditionally Chinese, stir-fried noodles with vegetables and shiitake mushroom with choice fillings

DAN DAN MEIN-A SPICY SICHUAN NOODLES

3.8

Be warned! It is hot & spicy. Soft blanched noodles topped with sautéed ground meat with Sichuan pickled veg and herbs. Layered with a rich creamy sauce of sesame paste and chili oil.

PHOENIX & DRAGON OVER NOODLES PANCAKE

3.8

Traditional egg noodles, pan fired or baked. Crisp on the outside, soft from the inside. Topped with sautéed seasoned chicken & fresh shrimps accompanied with snow peas & bell peppers, with a hint of spices.

SINGAPORE STYLE MEE-HUN

3.8

Rice noodles stir fried with a mix of julienned vegetables and egg. The mix of filling is your choice

POWERED BY

