

# **APPETIZERS** & **BAR BITES**

	SOUP OF THE DAY [ASK YOUR WAITER]	\$25
6 1	FAMOUS CHEESY "CRACK" BREAD [ONE BITE IS ALL IT TAKES]	\$25
	TEMPURA FRIED SHRIMP [DIPPING SAUCES]	\$45
	SALT AND PEPPER CALAMARI [SMOKED PAPRIKA MAYONAISE]	\$35
	MUSSELS IN WHITE WINE	\$40
	BAKED ESCARGOT IN PUFF PASTRY [GARLIC BUTTER]	\$45
	GRILLED MARINATED BABY OCTUPUS [SPICY SAUSAGE]	\$40
	TUNA POKE [CUCUMBER SALAD]	\$45
	CHICKEN SATAY [PEANUT SAUCE]	\$35



"I have made a lot of mistakes falling in love, and regretted most of them, but never the potatoes that went with them."

~Nora Ephron



BUZZ HOUSE SALAD HOMEMADE VINAIGRETTE	\$35
CLASSIC CAESAR SALAD	\$40
WITH CHICKEN	\$60
ADD SHRIMP	\$80
<b>SALAD OF THE DAY</b> [ASK YOUR WAITER]	SQ

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## MAINS

COTTAGE PIE [TRADITIONAL COMFORT FOOD]	\$60
SPICY MOROCCAN LAMB SHANKS [MOROCCAN SPICES]	\$75
BRAISED BEEF SHORT RIBS [RED WINE JUS]	\$80
NEW YORK ANGUS STRIP LOIN [GREEN PEPPERCORN SAUCE]	\$99
<b>GRILLED FISH OF THE DAY</b> [ASK YOUR WAITER, SERVED WITH A CHOICE OF GARLIC BUTTER, POTATO CRUSTED, CREOLE SAUCE OR LIME BUTTER]	\$80
SAUTÉED KING PRAWNS [GARLIC HERB BUTTER]	\$99
SEARED TUNA [GREEN PEPPERCORN SAUCE]	\$80
SALMON FILLET	\$80



#### VEGETABLES AND A CHOICE OF:

ALL MAIN COURSES ARE

SERVED WITH FRESH

GARLIC MASHED POTATOES SAUTEED POTATOES FRENCH FRIES SEASONED RICE HOUSE SALAD/CAESER SALAD

**\$80** SALMON FILLEI [BLACKENED / HOLLANDAISE] -1 SEAFOOD CREOLE \$99 [SPICY TOMATO SAUCE] MILD GRILLED JERKED CHICKEN \$70 [JERK SAUCE] **ROSEMARY RACK OF LAMB** \$99 [MINT JELLY / GRAVY] **BEEF STROGANOFF** \$75 [BEEF TENDERLOIN / MUSHROOMS]

## HAPPY HOUR 6:30pm EVERY DAY FROM to 7:30pm





# **APPETIZERS & BAR BITES**

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	GRILLED MARINATED BABY OCTUPUS [SPICY SAUSAGE]	\$40
	TUNA POKE [CUCUMBER SALAD]	\$45
	CHICKEN SATAY [PEANUT SAUCE]	\$35



"My doctor told me I had to stop throwing intimate dinners for four unless there are three other people."

~Orson Welles



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CLASSIC CAESAR SALAD	\$40
WITH CHICKEN	\$60
ADD SHRIMP	\$80
<b>SALAD OF THE DAY</b> [ASK YOUR WAITER]	SQ

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NEW YORK ANGUS STRIP LOIN [GREEN PEPPERCORN SAUCE]	\$99
<b>GRILLED FISH OF THE DAY</b> [ASK YOUR WAITER, SERVED WITH A CHOICE OF GARLIC BUTTER, POTATO CRUSTED, CREOLE SAUCE OR LIME BUTTER]	\$80
SAUTÉED KING PRAWNS [GARLIC HERB BUTTER]	\$99
SEARED TUNA [GREEN PEPPERCORN SAUCE]	\$80
SALMON FILLET	\$80



#### ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES AND A CHOICE OF:



GARLIC MASHED POTATOES SAUTEED POTATOES FRENCH FRIES SEASONED RICE HOUSE SALAD/CAESER SALAD

ALIVIUN DOU [BLACKENED / HOLLANDAISE] >1 SEAFOOD CREOLE \$99 [SPICY TOMATO SAUCE] MILD GRILLED JERKED CHICKEN \$70 [JERK SAUCE] **ROSEMARY RACK OF LAMB** \$99 [MINT JELLY / GRAVY] **BEEF STROGANOFF** \$75 [BEEF TENDERLOIN / MUSHROOMS]

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BAKED ESCARGOT IN PUFF PASTRY [GARLIC BUTTER]	\$45
GRILLED MARINATED BABY OCTUPUS [SPICY SAUSAGE]	\$40
TUNA POKE [CUCUMBER SALAD]	\$45
CHICKEN SATAY [PEANUT SAUCE]	\$35



"Knowledge is knowing that tomatoes are a fruit, wisdom is not using them in your fruit salad!"

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BUZZ HOUSE SALAD HOMEMADE VINAIGRETTE	\$35
CLASSIC CAESAR SALAD	\$40
WITH CHICKEN	\$60
ADD SHRIMP	\$80
SALAD OF THE DAY	SQ
[ASK YOUR WAITER]	

## MAINS

COTTAGE PIE [TRADITIONAL COMFORT FOOD]	\$60
SPICY MOROCCAN LAMB SHANKS [MOROCCAN SPICES]	\$75
BRAISED BEEF SHORT RIBS [RED WINE JUS]	\$80
NEW YORK ANGUS STRIP LOIN [GREEN PEPPERCORN SAUCE]	\$99
<b>GRILLED FISH OF THE DAY</b> [ASK YOUR WAITER, SERVED WITH A CHOICE OF GARLIC BUTTER, POTATO CRUSTED, CREOLE SAUCE OR LIME BUTTER]	\$80
SAUTÉED KING PRAWNS [GARLIC HERB BUTTER]	\$99
SEARED TUNA [GREEN PEPPERCORN SAUCE]	\$80
SALMON FILLET	\$80



#### VEGETABLES AND A CHOICE OF:

**ALL MAIN COURSES ARE** 

SERVED WITH FRESH

GARLIC MASHED POTATOES SAUTEED POTATOES FRENCH FRIES SEASONED RICE HOUSE SALAD/CAESER SALAD 

 SALWON FILLET
 \$80

 [BLACKENED / HOLLANDAISE]
 [BLACKENED / HOLLANDAISE]

 SEAFOOD CREOLE
 \$99

 [SPICY TOMATO SAUCE]
 \$70

 MILD GRILLED JERKED CHICKEN
 \$70

 [JERK SAUCE]
 \$99

 ROSEMARY RACK OF LAMB
 \$99

 [MINT JELLY / GRAVY]
 \$75

 BEEF STROGANOFF
 \$75

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TUNA POKE [CUCUMBER SALAD]	\$45
CHICKEN SATAY [PEANUT SAUCE]	\$35



"The trouble with eating Italian food is that five or six days later, you're hungry again."

~George Miller



BUZZ HOUSE SALAD HOMEMADE VINAIGRETTE	\$35
CLASSIC CAESAR SALAD	\$40
WITH CHICKEN	\$60
ADD SHRIMP	\$80
<b>SALAD OF THE DAY</b> [ASK YOUR WAITER]	SQ

## MAINS

COTTAGE PIE [TRADITIONAL COMFORT FOOD]	\$60
SPICY MOROCCAN LAMB SHANKS [MOROCCAN SPICES]	\$75
BRAISED BEEF SHORT RIBS [RED WINE JUS]	\$80
NEW YORK ANGUS STRIP LOIN [GREEN PEPPERCORN SAUCE]	\$99
<b>GRILLED FISH OF THE DAY</b> [ASK YOUR WAITER, SERVED WITH A CHOICE OF GARLIC BUTTER, POTATO CRUSTED, CREOLE SAUCE OR LIME BUTTER]	\$80
SAUTÉED KING PRAWNS [GARLIC HERB BUTTER]	\$99
SEARED TUNA [GREEN PEPPERCORN SAUCE]	\$80
SALMON FILLET	\$80



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TUNA POKE [CUCUMBER SALAD]	\$45
CHICKEN SATAY [PEANUT SAUCE]	\$35



"I only drink champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not in a hurry and drink it when I am. Otherwise I never touch the stuff unless I am thirsty."

~Madam Lily Bollinger

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BUZZ HOUSE SALAD HOMEMADE VINAIGRETTE	\$35
CLASSIC CAESAR SALAD	\$40
WITH CHICKEN	\$60
ADD SHRIMP	\$80
<b>SALAD OF THE DAY</b> [ASK YOUR WAITER]	SQ

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TUNA POKE [CUCUMBER SALAD]	\$45
CHICKEN SATAY [PEANUT SAUCE]	\$35



"My weaknesses have always been food and men-in that order."

~Dolly Parton



BUZZ HOUSE SALAD	\$35
HOMEMADE VINAIGRETTE	
CLASSIC CAESAR SALAD	\$40
WITH CHICKEN	\$60
ADD SHRIMP	\$80
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[ASK YOUR WAITER]	

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	TUNA POKE [CUCUMBER SALAD]	\$45
	CHICKEN SATAY [PEANUT SAUCE]	\$35



"A fruit is a vegetable with looks and money. Plus, if you let fruit rot, it turns into wine, something Brussels sprouts never do."

 $\sim P. J. O'Rourke$ 



BUZZ HOUSE SALAD HOMEMADE VINAIGRETTE	\$35
CLASSIC CAESAR SALAD	\$40
WITH CHICKEN	\$60
ADD SHRIMP	\$80
SALAD OF THE DAY [ASK YOUR WAITER]	SQ

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SEARED TUNA [GREEN PEPPERCORN SAUCE]	\$80
SALMON FILLET	\$80



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CHICKEN SATAY [PEANUT SAUCE]	\$35



BUZZ HOUSE SALAD HOMEMADE VINAIGRETTE	\$35
	\$40
WITH CHICKEN ADD SHRIMP	\$60 \$80
SALAD OF THE DAY [ASK YOUR WAITER]	SQ

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<b>GRILLED FISH OF THE DAY</b> [ASK YOUR WAITER, SERVED WITH A CHOICE OF GARLIC BUTTER, POTATO CRUSTED, CREOLE SAUCE OR LIME BUTTER]	\$80
SAUTÉED KING PRAWNS [GARLIC HERB BUTTER]	\$99
SEARED TUNA [GREEN PEPPERCORN SAUCE]	\$80
SALMON FILLET	\$80

Buzz worthy

"If you are

afraid of butter,

use cream."

~Julia Child

ALL MAIN COURSES ARE SERVED WITH FRESH VEGETABLES AND



#### A CHOICE OF:

GARLIC MASHED POTATOES SAUTEED POTATOES FRENCH FRIES SEASONED RICE HOUSE SALAD/CAESER SALAD

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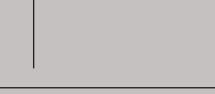
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TUNA POKE [CUCUMBER SALAD]	\$45
CHICKEN SATAY [PEANUT SAUCE]	\$35



Buzz worthy

"Never

eat more than

you can lift."

~Miss Piggy



\$35
\$40
\$60
\$80
SQ

The second s

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SEARED TUNA [GREEN PEPPERCORN SAUCE]	\$80
SALMON FILLET	\$80



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SERVED WITH FRESH

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 SALWOR FILLET
 \$30

 [BLACKENED / HOLLANDAISE]
 \$99

 SEAFOOD CREOLE
 \$99

 [SPICY TOMATO SAUCE]
 \$70

 MILD GRILLED JERKED CHICKEN
 \$70

 [JERK SAUCE]
 \$99

 ROSEMARY RACK OF LAMB
 \$99

 [MINT JELLY / GRAVY]
 \$75

 BEEF STROGANOFF
 \$75

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	GRILLED MARINATED BABY OCTUPUS [SPICY SAUSAGE]	\$40
	TUNA POKE [CUCUMBER SALAD]	\$45
	CHICKEN SATAY [PEANUT SAUCE]	\$35



"Part of the secret of success in life is to eat what you like and let the food fight it out inside."

~Mark Twain



BUZZ HOUSE SALAD HOMEMADE VINAIGRETTE	\$35
CLASSIC CAESAR SALAD WITH CHICKEN	\$40 \$60 \$80
SALAD OF THE DAY [ASK YOUR WAITER]	SQ

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