



buddha-bar<sup>™</sup>  
MONTE - CARLO

Formula 1 TAG Heuer  
Grand Prix de Monaco 2025



# WARM UP DINNER

THURSDAY, MAY 22ND

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Restaurant Dinner | 7:30pm - 11:30pm

"À La Carte"

From 7 people and above :

- Découverte Menu at 200€ (excluding beverages)

Lounge Clubbing | From 10:30pm

Exclusive Bottles Selection from our Packages





# GRAND PRIX OPENING NIGHT

FRIDAY, MAY 23RD

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Lounge Bar Dinner | 6:00pm – 10:00pm

“À La Carte”

Minimum spending of 250€ per person

Restaurant Dinner | 7:30pm – 11:30pm

“À La Carte”

Minimum spending of 350€ per person

From 7 people and above :

- Découverte Menu at 200€ (excluding beverages)

Lounge Clubbing | From 10:30pm

Exclusive Bottles Selection from our Packages



# QUALIFICATION EXPERIENCE

## SATURDAY, MAY 24TH

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Lounge Bar Dinner | 6:00pm – 10:00pm

“À La Carte”

Minimum spending of 350€ per person

Restaurant Dinner | 7:30pm – 11:30pm

Set Menu at 480€ per person (excluding beverages)

Lounge Clubbing | From 10:30pm

Exclusive Bottles Selection from our Packages





# RACE NIGHT

SUNDAY, MAY 25TH

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Lounge Bar Dinner | 6:00pm – 10:00pm

"À La Carte"

Minimum spending of 200€ per person

Restaurant Dinner | 7:30pm – 11:30pm

"À La Carte"

Minimum spending of 250€ per person

From 7 people and above :

- Decouverte Menu at 200€ (excluding beverages)

Lounge Clubbing | From 10:30pm

Exclusive Bottles Selection from our Packages



A long, elegantly set dining table in a private VIP room. The table is covered with a white tablecloth and is set with white plates, glassware, and silverware. A centerpiece of red roses in a gold vase is placed on the table. The room has red walls, a large chandelier, and a bar area in the background.

# PRIVATE VIP ROOM FOR AN EXCLUSIVE VENUE

PRICE ON REQUEST

# DECOUVERTE MENU | 200€/person

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## SUSHIS

New Style Avocado  
Sweet Dragon Rolls  
New Style Salmon Sashimi  
Chicken Lemon Rolls

## APPETIZERS

Spicy Tuna Tacos  
King Crab Salad  
Thai Beef Salad  
BBMC Summer Salad

## MAIN COURSES

Wagyu Rib Eye Steak  
Roasted Black Cod, Miso & Yuzu Sauce  
Seared Salmon Tataki with Lime  
Peking Style Duck with Candied Peaches

## SIDES

Steamed Rice  
Wok Fried Green Vegetables

## DESSERTS

Red Berries Cheesecake  
Chocolate & Sesame Crunchy Bars

Coffee

Decouverte Menu choice required from 7 people en above, on Thursday, Friday and Sunday



# SATURDAY, MAY 24TH

## Set Menu | 480€/person

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Ceviche Hamachi Yellowtail

### Starters

Monte-Carlo Cameron Rolls

Thai Style Wagyu Beef Salad

King Crab Tacos with Oscietra Caviar

New Style Salmon, Green Pea & Lemon from Menton

### Main Courses

Peking Style Duck with " Belle Of Georgia " White Peaches

Grilled Wagyu Rib Eye Steak, with Truffle

Chilean Sea Bass, Khao Soi Style

Madagascar Shrimps Red Curry

### Sides

Vegetables Spring Sautéed in a Wok

Fried Rice with Shrimps

### Desserts

Lemon from Menton Mini Tartelette & Raspberry Cone

Valrhona 70% Dark Chocolate Crunchy Bars

Coffee



# LAST LAP

## Lounge Bar Packages

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### Bull Racing Package\* 2 600€ – 4 people

- 1 Magnum of Dom Pérignon Champagne
- 1 Bottle of Tequila Clase Azul Reposado
- Assortment of red and exotic fruits

### Silver Arrow Package\* 3 500€ – 6 people

- 1 Magnum of Dom Pérignon Champagne
- 1 Bottle of Beluga Gold
- 1 Bottle of Don Julio 1942
- Assortment of red and exotic fruits.

### Scuderia Formula Package\* 5 500€ – 8 people

- 2 Magnums of Dom Pérignon Champagne
- 1 Magnum of Don Julio 1942
- Assortment of red and exotic fruits.

\*Our packages offers are fully customizable allowing to your needs







For further details please reach  
out to our events team:

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**MONTE • CARLO**  
SOCIÉTÉ DES BAINS DE MER

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[HTTPS://WWW.MONTECARLOSBM.COM/FR/RESTAURANT-MONACO/BUDDHA-BAR-MONTE-CARLO](https://www.montecarlosbm.com/fr/restaurant-monaco/buddha-bar-monte-carlo)