



buddha-bar™
PARIS

2026

NEW YEAR'S EVE



SHANGHAI NIGHTS

31 | 12 | 25

AN EXCEPTIONAL EVENING



DIVE INTO A REFINED AND FESTIVE ATMOSPHERE AS YOU CELEBRATE
THE ARRIVAL OF THE NEW YEAR.

BUDDHA-BAR PARIS INVITES YOU TO AN UNFORGETTABLE EVENING WHERE GASTRONOMY,
LIVE ENTERTAINMENT, AND CELEBRATION COME TOGETHER IN PERFECT HARMONY.

WHAT'S ON THE PROGRAM:

JOIN US BETWEEN 8 PM AND 9 PM TO ENJOY
AN EXCEPTIONAL SIGNATURE BUDDHA-BAR MENU IN FIVE COURSES.

THROUGHOUT YOUR DINNER,
LET YOURSELF BE SWEEPED AWAY BY THE **SHANGHAI GLAM VIBES**,
WHERE ELEGANCE MEETS PERFORMANCE THROUGH **WALKING SHOWS** INSPIRED
BY 1930S SHANGHAI AND BLACKMOON'S EXCLUSIVE **LIVE CONCERT**.

AS THE NIGHT UNFOLDS,
FEEL THE RHYTHM WITH **DJ RAVIN** — THE LEGENDARY SOUND OF BUDDHA-BAR.
AN UPLIFTING DJ SET AND FESTIVE ETHNIC GROOVES WILL KEEP YOU DANCING
UNTIL THE EARLY MORNING LIGHT.

CONFETTI AND A FESTIVE ATMOSPHERE WILL BE THERE
TO WELCOME 2026 WITH STYLE!

RESERVE YOUR TABLE NOW FOR THE ENTIRE EVENING (ONE SERVICE ONLY)
AND GET READY TO EXPERIENCE AN UNFORGETTABLE NIGHT!



A FEW STEPS FROM PLACE DE LA CONCORDE
AND **THE CHAMPS-ÉLYSÉES**



DRESS CODE: SMART & ELEGANT



BOOK NOW FOR AN UNFORGETTABLE EXPERIENCE
IN ONE OF PARIS'S MOST **ICONIC VENUES!**



NEW YEAR'S EVE MENU

€360 PER PERSON - MENU EXCLUDING DRINKS
VEGETARIAN/VEGAN OPTION AVAILABLE UPON REQUEST AT THE RESERVATION



GLASS OF CHAMPAGNE

COMTES DE CHAMPAGNE GRANDS CRUS - BLANC DE BLANCS TAITTINGER 2012-2013

CRISPY KING CRAB AND AVOCADO MOUSSE

YUZU MAYONNAISE WITH WINTER TRUFFLE



SEA BASS TARTARE, « PRUNIER » OSCIETRA CAVIAR (30G) 



DUCK FOIE GRAS WITH PLUM WINE

HONEY & GINGER CHUTNEY, TOASTED BRIOCHE

OR

KABAYAKI ROLLS WITH WINTER TRUFFLE

UNAGI, CUCUMBER, OMELETTE, UNAGI SAUCE AND JAPANESE MAYONNAISE

OR

SHISO VEGGIE ROLLS WITH WINTER TRUFFLE

CUCUMBER, TOMATO, ASPARAGUS, AVOCADO, MANGO SAUCE



PAN-SEARED CHILEAN SEA BASS, JAPANESE STYLE

WAKAME GOMA, CRISPY JAPANESE RICE, "PRUNIER" OSCIETRA CAVIAR
AND SHIITAKE VINAIGRETTE

OR

ROASTED LAMB NOISETTE

STUFFED CABBAGE WITH FOIE GRAS AND POTATOES, SEASONAL BABY VEGETABLES,
WINTER TRUFFLE JUS

OR

ASPARAGUS RISOTTO WITH WINTER TRUFFLE AND AGED PARMESAN  



GIANDUJA PALET

SMOOTH 66% CHOCOLATE, HAZELNUT PRALINE, LIGHT VANILLA CREAM
AND CRUNCHY NUT MENDIANT



COFFEE AND MIGNARDISES



NUT



VEGAN



VEGETARIAN



GLUTEN
FREE

RESERVATION & CANCELLATION TERMS



RESERVATION REQUIRED FOR A PRIVATIZED TABLE
FOR THE ENTIRE EVENING – ONE SERVICE ONLY

PRICE : €360 INCLUDING VAT P/PERSON - EXCLUDING DRINKS
(NO CHILDREN'S MENU)

RESERVATION IS FIRM AND FINAL UPON 100% PAYMENT
ACCEPTED PAYMENT METHODS : VISA CREDIT CARD,
AMERICAN EXPRESS, AND BANK TRANSFER

A CONFIRMATION OF YOUR RESERVATION
WILL BE SENT VIA EMAIL
PLEASE BRING IT WITH YOU UPON ARRIVAL

MANAGEMENT RESERVES THE RIGHT TO ASSIGN TABLES

FREE CANCELLATION
UNTIL DECEMBER 12, 2025, INCLUSIVE

FROM DECEMBER 13, 2025,
NO REFUNDS WILL BE ISSUED

PARTY ONLY ?

DOORS OPEN TO THE PUBLIC STARTING AT 11:30 PM
ENTRY FEE OF €60 INCLUDING VAT P/PERSON,
WHICH INCLUDES ONE DRINK AT THE BAR

PAYMENT ON SITE / NO RESERVATION / NO PRE-SALES

INFO & RESERVATION

CELINE@BUDDHABAR.COM
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