

THAI KITCHEN

Buddhas



AUTHENTIC THAI CUISINE...

...is found in Leiden at Buddhas. Here, authentic Thai dishes are served in a contemporary interior. The menu is highly varied and extensive, featuring dishes prepared exclusively with the purest ingredients.

GROUP ARRANGEMENTS FROM 8 PEOPLE

BOTERMARKT 20 · LEIDEN · 071 - 514 00 47 · WWW.BUDDHAS.NL

GENERAL

Buddhas features an inviting space with its own bar and toilet, suitable for group dinners, meetings, and other occasions. Various options are also available for smaller groups within the restaurant.

AVAILABILITY

Daily from 5:00 PM to 12:00 AM.

Daytime available upon request.

PRACTICAL INFORMATION

Music

Background music is present in the venue. DJs, live singing, instruments, and microphones are not permitted.

Technology

A projector and screen are available upon request (85.-). Please bring your own laptop or tablet with the necessary cables and test beforehand. Using your own equipment is possible at no extra charge.

Number of guests

The stated number of guests is binding for the bill. Free changes can be made up to 2 days in advance. After that, the last stated number will be charged as a minimum.

Payment

Payment is always per group and cannot be split.

Private parties settle the bill on the evening itself, paid by one person.

For businesses, invoice payment is possible: complete the [form](#), download it as a PDF, and email it to info@buddhas.nl. Please mention in the email: date + time + name of the reservation.

E-invoicing is possible with a surcharge of 25.- (OIN and reference required).



CAPACITY & SPACES

Restaurant

- Maximum 8 people

Vide

- 8–24 people
- 2 tables of 12
- Not exclusive
- No minimum revenue guarantee

Upper Room

- Available for exclusive hire
- With its own bar and toilets
- Minimum revenue guarantee (for exclusivity): Sun–Thu 750.- | Fri–Sat 1000.-

Table layouts upper room

- Standard: 10 tables for 4 people
- Up to 20 people: one long table
- Up to 30 people: U-shape
- Up to 40 people: two long tables
- Up to 72 people: separate tables

BITES

Thai bites

536 Buddhas Mix (not spicy), per 3 pieces 11.-

- Thai chicken satay with Thai peanut sauce
- Fried pastry filled with seasoned chicken mince from chicken breast
- Thai spring roll with vegetables and chicken breast

538 Vegetarian spring roll (mild) 11.-

Spring roll filled with various vegetables, tofu, and glass noodles.

Dutch snack platter

Selection by arrangement

18 pieces 22.50

DRINKS

Indicative prices (charged per consumption):

- Soft drinks from 3.50
- Beer (draft) from 4.00
- Beer (bottle) from 5.00
- Beer 0.0 from 6.30
- House wine (glass) from 6.00
- Cocktails from 11.50

Prices subject to change.

DRINKS CHOICE

Choose consumptions charged individually or a drinks package.

It is also possible to combine a drinks package with drinks outside the package (time and/or range) charged individually.

DRINKS PACKAGES

From 2.5 hours · valid for the entire group · always in combination with snacks or dinner

Silver

Heineken, Heineken 0.0, house wines, soft drinks, coffee, and tea

Per hour: +12.50 p.p.

Gold

Silver + premium open wines and specialty beers in bottles:

Singha, ThaiThai, Affligem Blond

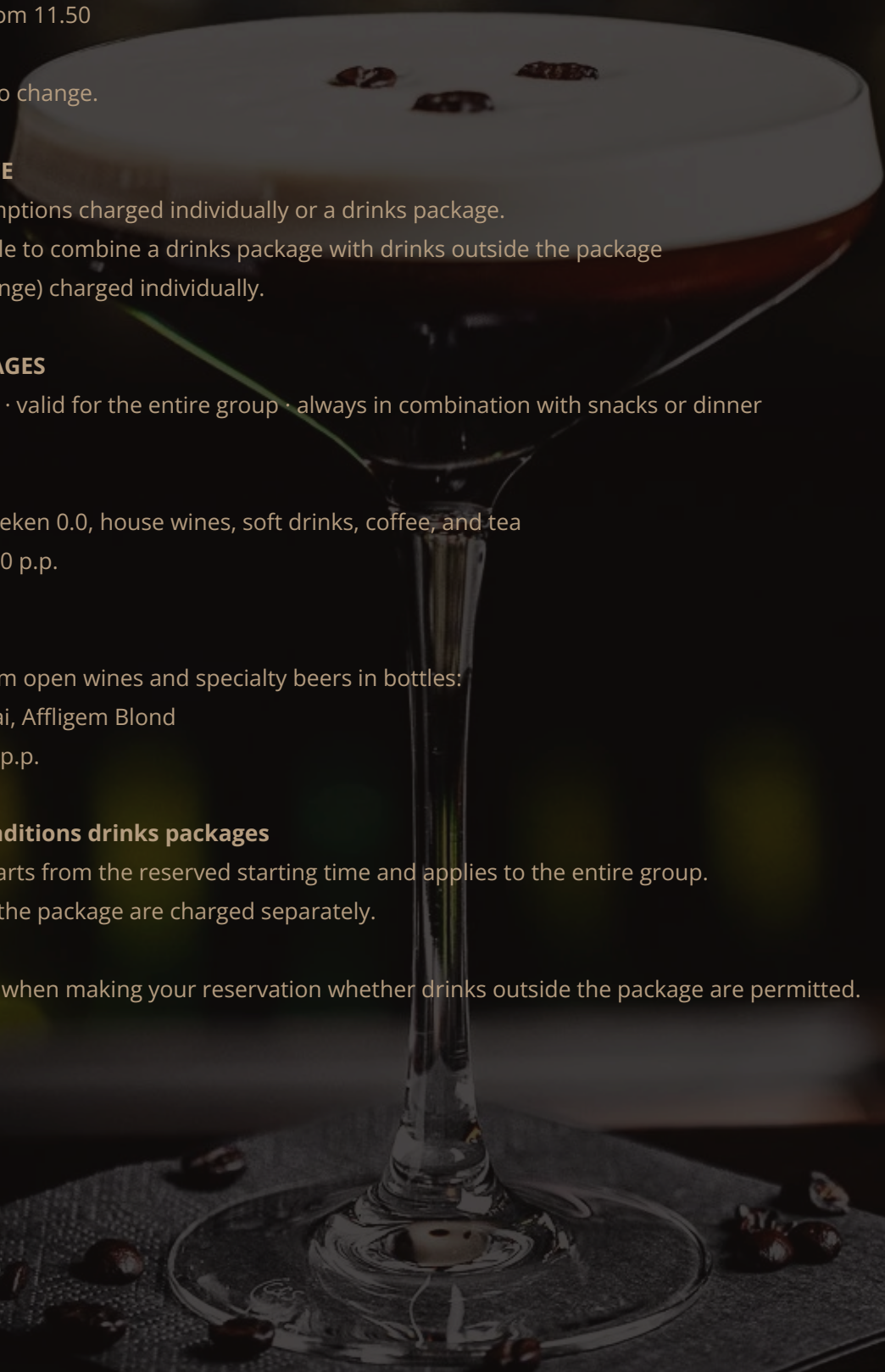
Per hour: +15.- p.p.

Terms and conditions drinks packages

The package starts from the reserved starting time and applies to the entire group.

Drinks outside the package are charged separately.

Please indicate when making your reservation whether drinks outside the package are permitted.



MENU OPTIONS

2 courses 30.- | Fri-Sat +3.-

3 courses 35.- | Fri-Sat +4.50

A surcharge applies to some dishes.

Important to know

- There is 1 menu choice for the entire group.
- We serve adapted or alternative dishes to people with dietary requirements/allergies.
- Please specify these per person in advance.

Groups of 8 to 24 people

- Choice A: create a menu from the à la carte menu. The group collectively chooses 4 starters and 4 main courses from the menu.
- Choice B: choose the group menu (below).

From 16 people, whole fish (sea bream and red snapper) is not available when choosing dishes from the menu.

Groups larger than 24 people

We serve the group menu, consisting of a selection of our favorite dishes to share.

This way you can taste everything and the table is full of the aromas and colors of Thailand.



GROUP MENU

Appetizer +2.50 p.p. (optional, for the entire group)

Prawn crackers with sweet chili sauce.

Starter

Consisting of 3 Thai bites:

536 Buddhas Mix (not spicy)

- Thai chicken satay with Thai peanut sauce
- Fried pastry filled with seasoned chicken mince from chicken breast
- Thai spring roll with vegetables and chicken breast

Alternative starter (1 choice for the entire group):

- **542** Tom Kha Kai (slightly spicy), Thai chicken soup with fresh lime, coconut milk, peppers, and herbs.
- **533** Yam Neua (slightly spicy), salad of thinly sliced grilled beef tenderloin with cucumber, tomato, onions, ground fresh peppers, garlic, and fresh lime.
- **Combination** 536 Buddhas Mix and 533 Yam Neua.

Intermediate course soup +7.50 p.p.(optional, for the entire group)

542 Tom Kha Kai (slightly spicy), Thai chicken soup with fresh lime, coconut milk, peppers, and herbs.

Or another soup from our menu (1 choice for the entire group).

Main course

Consisting of 4 dishes to share:

- **858** Neua Phad Nam Man Het (mild), stir-fried beef tenderloin with mixed vegetables and oyster mushroom sauce.
- **856** Phad Phriek Neua (slightly spicy), stir-fried beef tenderloin with freshly ground Spanish peppers, garlic, onions, spring onions, mushrooms, and Thai soy sauce.
- **873** Phad Med Ma Muang Kai (spicy), stir-fried chicken breast in Thai brown curry paste with mixed vegetables, cashew nuts, and mushrooms.
- **872** Kai Phad Prieuw Waanh (not spicy), stir-fried chicken breast with special sweet and sour sauce, cucumber, onions, spring onions, tomato, and fresh pineapple.

Or main of your choice from the entire menu (for the entire group), excluding sea bream and red snapper.

A surcharge applies to some dishes.

Side dishes

Fried rice, egg noodles, or rice noodles instead of white rice 3.-

Extra bowl of fried rice, egg noodles, or rice noodles per portion 4.-

Shared dessert

Tasting of our desserts:

layer cake, brownie, scoop of ice cream, fresh fruit, and whipped cream.

VEGETARIAN GROUP MENU

Appetizer +2.50 p.p. (optional, for the entire group)

Cassava crackers with sweet chili sauce.

Starter

538 Vegetarian spring roll (mild)

Spring roll filled with various vegetables, tofu, and glass noodles.

Alternative starter (1 choice for the entire group):

- **522** Yam Jai (slightly spicy), salad with tofu pudding, bean sprouts, cucumber, cherry tomatoes, and red onion.
- **546** Tom Kha Tahoe (mild), Thai soup with fresh tofu, fresh lime, coconut milk, hot peppers, and herbs.
- **Combination** 538 Vegetarian spring roll and 522 Yam Jai.

Intermediate course soup +7.50 p.p. (optional, for the entire group)

546 Tom Kha Tahoe (mild)

Thai soup with fresh tofu, fresh lime, coconut milk, hot peppers, and herbs.

Main course

Consisting of 4 dishes to share:

- **884** Phad Phriek Tahoe (spicy), slightly spicy stir-fried tofu with Thai red curry paste, long beans, Spanish peppers, onion, basil, spring onions, and bell pepper.
- **886** Phaneng Tahoe (spicy), tofu in coconut milk with Thai red curry paste, long beans, mushrooms, bell pepper, broccoli, snow peas, Spanish peppers, eggplant, and Thai basil.
- **888** Phad Med Ma Muang Tahoe (slightly spicy), stir-fried tofu in Thai brown curry paste with mixed vegetables, mushrooms, and cashew nuts.
- **891** Tahoe Prieuw Waanh (not spicy), tofu with special sweet and sour sauce, cucumber, onions, spring onions, tomato, and fresh pineapple.

Alternative dish (swap 1 dish for the following – for the entire group)

890 Keng Tahoe Phollamai (spicy), tofu in coconut milk with Thai red curry paste, grapes, pineapple, mango, Spanish peppers, red onions, and basil.

Side dishes

Fried rice, egg noodles, or rice noodles instead of white rice 3.-

Extra bowl of fried rice, egg noodles, or rice noodles per portion 4.-

Shared dessert

Tasting of our desserts:

layer cake, brownie, scoop of ice cream, fresh fruit, and whipped cream.

RESERVATION DETAILS (to be provided)

Organization (optional):

Contact person:

Email address:

Phone number:

Preferred date:

Time (from – to):

Number of people:

Type of reservation: dinner / drinks / meeting / other, explanation:

Preference: restaurant / vide / upper room not exclusive / upper room exclusive

Menu regular complete vegetarian menu

3 courses 2 courses: starter + main course 2 courses: main + dessert

Add-ons Prawn crackers / cassava crackers (with vegetarian menu) +2.50 Intermediate course soup +7.50

Side dish instead of white rice 3.-: fried rice: / egg noodles: / rice noodles:

Extra 4.-: fried rice: / egg noodles: / rice noodles:

In case of own composition or alternative dishes

Starters (4 numbers): / / /

Intermediate course (number, if chosen):

Main courses (4 numbers): / / /

Dessert (1 choice) Dessert tasting (shared) 1 dessert for the entire group:

Dietary requirements/allergies

Per person please: name + diet/allergy + preference (e.g. mild/not spicy):

Drinks Consumptions charged individually Drinks package

If charged individually:

Basic: Heineken, house wine, soft drinks, coffee, tea

Extended: also specialty beers and premium wines

Everything may be served

Only complete if drinks package (1 choice):

Silver (basic) 12.50 p.p. per hour Gold (extended) 15.- p.p. per hour

Number of hours (minimum 2.5 hours):

Drinks outside package charged individually permitted? Yes No

Payment

Private individual or business: payment on location by 1 person (not split)

Business: digital invoice; complete the form, download as PDF and email to info@buddhas.nl.

Mention in the email: date + time + name of the reservation.

Business: e-invoicing (25.- administration costs, OIN + reference required)

Send your request to info@buddhas.nl