



busaba

BANGKOK · THAI

WELCOME TO BUSABA!

Busaba is modern Bangkok eating, bringing you the style, flavours and buzz of what's happening in Bangkok right now. We try to cater for all our guests wherever possible. If you are vegan or vegetarian, please look for the **V** and **VG** symbol, as we have lots of delicious options for you to try.

BUSABA CHILLI RATING & ALLERGENS

- Slight tingle**
- Nice and spicy**
- Hot stuff** ask us for more chillies
- Nuts**
- Vegetarian**
- Gluten free**
- Vegan**

NEW FRESH FROM BANGKOK

New dishes inspired by food trends from our favourite Asian megacity.

BUSABA RECOMMENDS

We hope you'll enjoy our mix of dishes and flavours. If it's your first time at Busaba, we've selected a few must-try dishes for you.

KINDFULNESS

We believe in practicing 'Kindfulness' wherever possible, whether it's making your meal as enjoyable as possible or help with our Bangkok style menu – if you need anything, please ask us.



BUSABA TO GO

You can now Click & Collect at all our restaurants. Just visit busaba.com



KID'S MENU

We've selected some Thai dishes especially for smaller appetites.

Choose a snack, main and drink from **Busaba Kid's Menu** 6.50

Add dessert 1.75



Busaba donates 50p from every **Thai aubergine curry** dish and every **kids meal** we sell to Action Against Hunger, a charity we work with that saves the lives of malnourished children around the world. Visit busaba.com/charity to find out more.

You and your food: All of our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, therefore we can not guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request. If you have a food allergy, intolerance or sensitivity please ask your waiter before placing your order and they will be able to help you with your choice. **Please note:** An optional service charge of 12.5% will be added to your bill. All prices shown are in EGBP.

SNACKS

Perfect for nibbling with drinks, while you explore the menu and decide what else to eat!

Prawn crackers 2.95
Thai style crackers with sweet chilli sauce **GF**

Edamame **V GF VG** 4.50
with **sea salt flakes** or **chilli**

SMALL PLATES & SIDES

Small, tasty bites, perfect for sharing. Mix and match with our larger dishes to balance flavours and textures.

Chicken satay 6.75
succulent, marinated chicken thigh, char-grilled and topped with peanut satay sauce **N GF**

Som tam salad 4.95
green papaya, dried shrimp, peanut, cherry tomato and lime **N GF**

Por-pia jay 5.25
crispy vegetable spring rolls with dark soy and sesame dipping sauce **V VG**

Sticky chilli hot wings 6.75
sriracha glazed chicken wings topped with coriander and chopped chilli

Pandan chicken **NEW** 7.25
tender fried chicken pieces wrapped in pandan leaves with dark soy and sesame dipping sauce

Nam Tok pork noodle laab **NEW** 5.95
wok-fried minced pork with fresh chilli and garlic, served in a salad of rice noodles, spring onion, coriander and baby gem lettuce **N**

Bang-kick prawns 7.50
tempura prawns tossed in our Thai seasoned mayo topped with mango

Thai calamari 7.95
our signature wok tossed calamari in ginger and green peppercorn sauce

Thai soyamari 7.95
our signature dish, vegan style – wok tossed soya in ginger and green peppercorn sauce **V VG**

Matchstick chicken 5.50
marinated crispy fried chicken wings

Thai sweet and sour cucumber salad **NEW** 3.95
cucumber, beansprouts and Chinese leaf, topped with sesame seeds and a sweet and sour dressing

Thai fish cakes 6.75
prawn and fish cakes infused with red curry paste and kaffir lime with cucumber and peanut dip **N**

Mixed Asian greens 4.95
wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **V VG**

Chinese broccoli 4.95
with shiitake mushroom in sweet soy and garlic sauce **V VG**

Sweet potato fries 3.95
with sriracha mayo and Thai seasoning **V**

WOK NOODLE

Tossed over intense flames and cooked to perfection by our wok masters.

Black pepper beef 10.95
sliced beef rump in black pepper sauce with thin egg noodles, spring onion and fresh coriander

Classic pad Thai 9.95
king prawn pad Thai, dried shrimp, tofu, egg, beansprouts and fried shallot with Chinese chive, peanuts and lime **N**

Pad Thai jay 8.95
Asian broccoli, courgette, French bean and tofu with pad Thai noodle wok-fried in soy and tamarind sauce topped with peanuts, Chinese chive and beansprouts **N VG**

Pad Thai with chicken 9.50
poached chicken breast in a classic pad Thai with Chinese chive, peanuts and lime **N**

Spicy seafood noodles 12.95
succulent prawns, squid, green-lipped mussels and fresh noodles, wok-tossed in red chilli paste with beansprouts, vegetables, sweet Thai basil and green peppercorns

Sriracha ho fun noodles 10.95
wok-fried mushroom, red pepper, baby spinach and flat rice noodles seasoned with sweet chilli, soy and ginger sauce **V VG**

Sen chan pad Thai 11.50
a spicier version of our classic pad Thai with white crabmeat, fresh green mango and peanuts **N**

RICE BOWLS

Classic Thai comfort food; these nourishing rice bowls are perfect as complete meals or enjoyed alongside your favourite small plates.

Chilli beef jasmine rice 10.25
chilli minced beef and Thai basil topped with wok fried egg

Bang Kapi katsu and rice 12.50
curry marinated chicken breast, coated in breadcrumbs with aromatic curry sauce served with Asian greens, pickled ginger and green mango salad

Khao red pork **NEW** 11.25
tender slices of pork belly marinated in an Asian barbecue sauce, bursting with flavours and served with pak choi, boiled egg and jasmine rice

Soft shell crab fried rice 11.95
pineapple and yellow curry fried rice topped with tempura soft shell crab

CURRY

Made from our signature Thai pastes. Best enjoyed with Jasmine rice to balance flavours and cool the heat.

Green chicken curry 11.95
our signature green curry infused with lemongrass, coconut milk, chilli and ginger with tender chicken thigh pieces, and pea aubergine **N GF**

Seafood red curry 13.50
succulent prawns, squid and green-lipped mussels poached in a light red, coconut milk curry sauce with fresh chilli and betel leaf **N GF**

Songkhla beef 12.95
slow-cooked beef brisket in rich, red curry sauce with fresh cherry tomatoes and banana peppers **N GF**

Thai aubergine curry **NEW** 11.45
wok-fried Thai and purple aubergines poached in a fragrant yellow curry, balanced with coconut milk, sweet Thai basil, fresh chilli and coriander **V VG**



Green curry jay 11.50
green curry infused with lemongrass, chilli and ginger, with courgette, pea aubergine, bamboo and sweet Thai basil **N VG VG**

Mussaman duck leg 13.50
confit duck leg in traditional mussaman style sauce with potato, star anise, cinnamon and onion **N**

SOUP

Inspired by traditional cooking in the markets of Hua Hin, our soups are healthy, hearty and packed full of flavoursome fresh ingredients.

Tom yam goong 11.95
prawns and oyster mushrooms in a light and spicy soup bursting with flavours of lemongrass, coriander and kaffir lime **GF**

Kanomjin noodle laksa **NEW** 10.25
poached chicken breast in fragrant red curry sauce, rice noodles, chilli, coconut, beansprouts, snake beans and kaffir lime **N**

STIR-FRY

Skilfully created by our wok masters over searing heat, creating a delicately smoky aroma and deliciously tender meat.

Thai sweet and sour chicken 9.50
lightly battered chicken breast pieces in sweet and sour tamarind sauce with fresh pineapple, onion and chilli

Ginger beef 10.25
strips of beef rump in garlic and ginger sauce with mushroom, Thai pepper, fresh chilli and spring onion

Chilli prawn 10.95
king prawn with sugar snap peas, mushroom, Thai sweet basil and fresh chilli

CHAR-GRILL

Grilling over charcoal creates a distinct seared barbecue aroma.

Thai char-grilled half chicken 14.50
marinated half chicken in sweet sticky sauce with Thai sweet and sour cucumber salad and sweet potato fries **GF**

Tamarind duck breast 15.95
tender char-grilled duck breast glazed with honey tamarind sauce on a bed of Chinese broccoli and jasmine rice

Jasmine beef rib 16.95
succulent British short rib in chilli, coriander, ginger and jasmine tea glaze with Thai sweet and sour cucumber salad and Thai roti

Asian salmon fillet 15.95
Charred, soya marinated salmon served with sesame rice, pak choi and Asian barbecue sauce

ADD RICE, ROTI & SIDES

Jasmine rice **V GF VG** 2.75

Coconut rice **N VG VG** 3.50

Sticky rice **V GF VG** 3.50

Egg fried rice **V GF** 3.95

Brown rice **V GF VG** 3.00

Grilled Thai roti **V VG** 2.50

Sweet potato fries **V** 3.95

Mixed Asian greens **V VG** 4.95

Chinese broccoli **V VG** 4.95

Som tam salad **N GF** 4.95

Thai sweet and sour cucumber salad **NEW** 3.95

