



CHRISTMAS SPECIALS

These can be pre-ordered for groups of any size alongside our main menu.

SMALL PLATES

- Than goong tohd** 8.85
charcoal deep-fried prawns with a fresh sour mango dipping sauce
- Thai sikhrong pork** 8.95
succulent mini-ribs of tender pork in a spicy barbecue marinade

MAINS

- Mussaman lamb shank** 17.95
braised lamb shank with rich mussaman curry sauce on a bed of crushed potato **GF**
- Golden seabass tohd** 19.95
crispy whole seabass with tamarind, soy, lemongrass and Chinese chive
- Crab curry** 16.95
whole crab in a fragrant curry of chilli, coconut and sweet Thai basil **GF** **N**

DESSERTS

- Homemade mince-pie** 6.95
with Mekhong, mango and pineapple filling, served with vanilla ice cream **V**
- Poached pear** 6.95
pear poached in spiced red wine, served with vanilla ice cream **V** **N**
- Cinnamon ice cream** 4.95
2 scoops (+ £1 per extra scoop) **V** **GF**

SO WHAT ARE YOU WAITING FOR?



Email us at
events@busaba.com



or visit
busaba.com/christmas

CONTACT US NOW AND WE'LL TAKE IT FROM THERE!

CHRISTMAS FEAST £24 pp

In true Thai style, all dishes are served to the centre of the table for sharing. The larger your party, the bigger the spread. Available for groups of 8 or more.

SMALL PLATES

- Edamame**
with sea salt flakes **V** **GF** **N**
- Prawn crackers**
with sweet chilli sauce **GF**
- Bang-kick prawns**
tempura prawns tossed in our Thai seasoned mayo topped with mango **N**
- Mixed Asian greens**
wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **V** **VG**
- Sticky chilli hot wings**
sriracha glazed chicken wings topped with coriander and chopped chilli **N** **N**
- Sweet potato fries**
with sriracha mayo and optional Thai seasoning **V** **N**
- Than goong tohd**
charcoal deep-fried prawns with a fresh sour mango dipping sauce
- Por-pia jay**
crispy vegetable spring rolls with Thai sweet chilli sauce **V** **VG**

MAINS

- Classic pad Thai**
king prawn pad Thai, dried shrimp, tofu, egg, beansprout and fried shallot with Chinese chive, peanut and lime **N**
- Ginger beef**
strips of beef rump in garlic and ginger sauce with mushroom, Thai pepper, fresh chilli and spring onion **N**
- Green curry Jay**
green curry infused with lemongrass, chilli and ginger, with courgette, pea aubergine, bamboo and sweet Thai basil **N** **V** **GF** **N**
- Thai char-grilled half chicken**
marinated half chicken in sweet sticky sauce with sour cucumber salad and sweet potato fries

SIDES

- Jasmine rice** **V** **GF** **VG**
Coconut rice **N** **V** **GF** **VG**

DESSERT

Choice of ice creams or sorbets

CHRISTMAS BANQUET £29 pp

In true Thai style, all dishes are served to the centre of the table for sharing. The larger your party, the bigger the spread. Available for groups of 8 or more.

SMALL PLATES

- Prawn crackers**
with sweet chilli sauce **GF** **N**
- Than goong tohd**
charcoal deep-fried prawns with a fresh sour mango dipping sauce
- Thai sikhrong pork**
succulent mini-ribs of tender pork in a spicy barbecue marinade
- Por-pia jay**
crispy vegetable spring rolls with Thai sweet chilli sauce **V** **VG**
- Thai calamari**
our signature wok tossed calamari in ginger and green peppercorn sauce
- Sweet potato fries**
with sriracha mayo and optional Thai seasoning **V** **N**
- Mixed Asian greens**
wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic **V** **VG**

MAINS

- Green Curry Jay**
green curry infused with lemongrass, chilli and ginger, with courgette, pea aubergine, bamboo and sweet Thai basil **N** **V** **GF** **VG** **N**
- Sen chan pad Thai**
a spicier version of our classic pad Thai with white crabmeat and fresh green mango **N** **N**
- Thai sweet and sour chicken**
lightly battered chicken breast pieces in sweet and sour tamarind sauce with fresh pineapple, onion and chilli **N**
- Golden seabass tohd**
crispy whole seabass with tamarind, soy, lemongrass and Chinese chive
- Ginger beef**
strips of beef rump in garlic and ginger sauce with mushroom, Thai pepper, fresh chilli and spring onion **N**
- Crab curry**
whole crab in a fragrant curry of chilli, coconut and sweet Thai basil **GF** **N**

SIDES

- Jasmine rice** **V** **GF** **VG**
Coconut rice **N** **V** **GF** **VG**

DESSERT

Homemade mince-pie
with Mekhong, mango and pineapple filling, served with vanilla ice cream

Slight tingle **Nice and spicy** **Hot stuff** **N** **NUTS** **V** **VEGETARIAN** **GF** **GLUTEN FREE** **VG** **VEGAN**

You and your food: Dishes may contain bones and/or shell. Please be aware that 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. Our menu descriptions do not list all ingredients. 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 £GBP.