

SNACKS

Ideal for nibbling with drinks, while you explore the menu.

Prawn crackers 3
Thai style crackers with sweet chilli sauce

Edamame  4.5
with sea salt flakes or chilli

SMALL PLATES

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

Chicken satay 6.8
succulent, marinated chicken thigh, char-grilled and topped with peanut satay sauce 

Por-pia jay 5.3
crispy vegetable spring rolls with dark soy and sesame dipping sauce 

Sticky chilli hot wings 6.8
sriracha glazed chicken wings topped with coriander and chopped chilli

Pandan chicken 7.3
tender fried chicken pieces wrapped in pandan leaves with dark soy and sesame dipping sauce

Bang-kick prawns 7
tempura prawns tossed in our Thai seasoned mayo topped with mango

Thai fish cakes 6.8
prawn, salmon and sole fishcakes flavoured with red curry paste and kaffir lime 

Thai calamari 8
our signature wok tossed calamari in ginger and green peppercorn sauce

Thai soyamari 8
our signature dish, vegan style – wok tossed soya in ginger and green peppercorn sauce 

Sikhrong pork riblets 8
succulent mini-ribs of tender pork in a spicy barbecue marinade

Matchstick chicken 5.5
marinated crispy fried chicken wings

WOK NOODLE

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

Black pepper beef 11
sliced beef rump in black pepper sauce with thin egg noodles, spring onion, chilli and fresh coriander

Sriracha ho fun noodles 11
wok-fried mushroom, red pepper, baby spinach and flat rice noodles seasoned with hot sweet chilli, soy and ginger sauce 

Spicy seafood noodles 13
succulent prawns, squid, green-lipped mussels and fresh noodles, wok-tossed in red chilli paste with beansprouts, vegetables, sweet Thai basil and green peppercorns

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 10.3
chilli minced beef and Thai basil topped with wok fried egg

Bang Kapi katsu and rice 12.5
curry marinated chicken breast, coated in breadcrumbs with aromatic curry sauce served with Asian greens, pickled ginger, green mango salad, fresh chilli and sesame oil

Khao red pork 12.5
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 12
pineapple and yellow curry fried rice topped with tempura soft shell crab

BUSABA PAD THAI

The classic Busaba dish of wok noodles, tamarind sauce, beansprouts and fried shallot with Chinese chive, peanuts and lime.

Classic pad Thai 10.5
with king prawns, dried shrimp, tofu and egg 

Pad Thai jay 9
with Asian broccoli, courgette, green beans and tofu  

Pad Thai with chicken 10.3
with poached chicken breast 

Sen chan pad Thai 11.5
a spicier version of our Classic pad Thai with white crabmeat and fresh green mango 

CHAR-GRILL

Grilling over charcoal creates a distinct seared barbecue aroma.

Thai char-grilled half chicken 14.5
marinated half chicken in sweet sticky sauce with crunchy Asian slaw and sweet potato fries 

Tamarind duck breast 16
tender char-grilled duck breast glazed with honey tamarind sauce on a bed of Chinese broccoli and jasmine rice

Jasmine beef rib 16.5
succulent British short rib in chilli, coriander, ginger and jasmine tea glaze with crunchy Asian slaw and Thai roti 

Asian salmon fillet 16
charred, soya marinated salmon served with sesame rice, pak choi and Asian barbecue sauce

STIR-FRY

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

Ginger beef 10.5
strips of beef rump in garlic and ginger sauce with mushroom, Thai pepper, fresh chilli and spring onion

Chilli prawn 11
king prawn with sugar snap peas, mushroom, Thai sweet basil and fresh chilli

Weeping tiger jay 11.5
triple cooked Oumph! soya with green beans, chilli and Chinese chive 

Thai sweet and sour chicken 9.5
lightly battered chicken breast pieces in sweet and sour tamarind sauce with fresh pineapple, onion and chilli

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 12.8
prawns, oyster mushrooms and spaghetti noodles in a light aromatic broth flavoured with lemongrass, coconut and kaffir lime

Chicken noodle laksa 10.5
poached chicken breast in fragrant red curry sauce, rice noodles, chilli, coconut, beansprouts, snake beans and kaffir lime 

CURRY

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

Green chicken curry 12
our signature green curry with tender chicken thigh meat, infused with lemongrass, coconut milk, chilli and ginger

Songkhla beef 13
slow-cooked beef brisket in rich, red curry sauce with chilli, fresh cherry tomatoes and banana peppers

Seafood red curry 13.5
succulent prawns, squid and green-lipped mussels poached in a light red, coconut milk curry sauce with fresh chilli and betal leaf

Green curry jay 11.5
green curry infused with lemongrass, chilli and ginger, with courgette, pea aubergine, bamboo and sweet Thai basil 

Thai aubergine curry 11.5
wok-fried Thai and purple aubergines poached in a fragrant yellow curry, balanced with coconut milk, sweet Thai basil, fresh chilli and coriander  

Mussaman lamb shank 18
braised lamb shank with rich mussaman curry sauce on a bed of crushed potato

RICE & ROTI

Jasmine rice  2.9

Coconut rice  3.5

Sticky rice  3.5

Egg fried rice  4

Brown rice  3

Grilled Thai roti  2.8

THAI SALADS

Our chef's selection of traditional Thai salads with a Busaba twist. Packed with flavour and balanced in nutrition for optimal wellbeing.

Yam pla squid 11.5
light and aromatic salad of prawns, squid and vermicelli glass noodles, packed with fresh coriander, mint, lime and roasted peanuts 

Nam tok steak 16.5
tender grilled rump steak in Thai-style salad with mango, rocket, carrot and Chinese chive, topped with roasted peanuts 

Yam pak crispy duck 14
crispy fried duck leg with crunchy Asian slaw, fried shallots and peanut dressing 

Yam pak crispy soya 11.5
crispy fried Oumph! soya with fresh mixed slaw of red pepper, herb leaves, mango and chilli, topped with fried shallots and crushed roasted peanuts  

ADD SIDES

Mixed Asian greens 5
wok-tossed kailan, Chinese leaf and pak choi with chilli and garlic 

Chinese broccoli 5
with shiitake mushroom in sweet soy and garlic sauce 

Som tam salad 5.2
classic Thai salad of green papaya, dried shrimp, cherry tomato, peanut and fresh chilli 

Crunchy Asian slaw 4
fresh, crunchy rainbow slaw with fresh mango, red pepper, cabbage and chilli, mixed in a peanut dressing  

Sweet potato fries 4
with sriracha mayo and Thai seasoning 

