



## WELCOME TO BUSABA!

Busaba is modern Bangkok eating, bringing you the style, flavours and buzz of what's happening in Bangkok right now.

**Eat together and share.** In Bangkok, meals are very social occasions, which is why our dishes are designed for sharing and come out as they are ready.

**Try our sauces** and customise your dish to your liking. If you're in the mood for more spice, we can provide fresh chillies, just ask.

**Fresh from Bangkok**  
New dishes or improved recipes inspired by food trends from our favourite Asian megacity.

### BUSABA RECOMMENDS

We hope you'll enjoy our mix of dishes and flavours. If it is your first time at Busaba, we have selected a few must-try dishes that we highly recommend!

#### Busaba chilli rating:

- 🌶️ Slight tingle
- 🌶️🌶️ Nice and spicy
- 🌶️🌶️🌶️ Hot stuff

### 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.

**N NUTS V VEGETARIAN GF GLUTEN FREE VG VEGAN**

**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 10% will be added to your bill. All prices shown are in EGGBP.

## SNACKS

Perfect for nibbling, while you decide what else to eat!

## BANGKOK SMALL PLATES & SIDES

Small, tasty bites, inspired by the street food of Bangkok. Mix and match with our larger dishes to create an all-important balance of flavours and textures, perfect for sharing!

**Chicken satay** 6.50  
succulent, marinated chicken thigh, char-grilled and topped with peanut satay sauce **N GF**

**Avocado and hot Thai mint super salad** 6.50  
with coriander, spring onion, and toasted peanuts, dressed with sweet chilli, ginger and lime **N V VG**

**Por-pia jay** 4.95  
crispy vegetable spring rolls with Thai sweet chilli sauce **V VG**

**Goong tohd** 7.25  
breaded king prawns with chilli lime dipping sauce

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

**Thai soyamari** 7.95  
our signature dish now fully vegan friendly - wok tossed soya in ginger and green peppercorn sauce **V VG**

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

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

**Edamame** 4.50  
with **sea salt flakes** or **chilli**

**Matchstick chicken** 5.50  
marinated crispy fried chicken wings

**Asian slaw** 3.95  
fresh, crunchy mix of carrot, cabbage and sesame, bursting with flavour **V GF VG**

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

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

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

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

**Phad phak** 4.95  
French bean, broccoli, courgette, baby corn and cashew nut **N V VG**

## CURRY

Made from fresh Thai pastes packed full of herbs and spices. Best enjoyed with jasmine rice to balance the 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 betal 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**

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

## STIR-FRY

Stir-fry and wok noodle dishes are skilfully created by our wok masters over searing heat, creating a delicately smoky aroma and ensuring 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

**Phad chicken courgette** 8.95  
succulent chicken breast in sweet chilli sauce with fresh vibrant green and yellow courgettes and dried chilli

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

## WOK NOODLE

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

**Classic pad Thai** 9.95  
king prawn pad Thai, dried shrimp, tofu, egg, beansprout and fried shallot with Chinese chive, peanut and lime

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

**Sen chan pad Thai** 11.50  
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** 14.50  
marinated half chicken in sweet sticky sauce with asian slaw and sweet potato fries

**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 spicy cucumber salad, Asian slaw and Thai roti

**Asian salmon fillet** 15.95  
grilled salmon in sweet soy and pear glaze, with mango, coriander, spring onion salad, cashews and jasmine rice

## VEG & VEGAN

A selection of fresh and delicious Thai dishes, suitable for either vegetarians or vegans. You'll find more veg and vegan options in our small plates and sides section.

We highly recommend you try our Thai soyamari, which is a delicious vegan alternative to our signature favourite small plate.

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

**Tofu and spinach stir-fry** 8.95  
egg tofu, yellow bean, baby spinach and fresh chilli topped with crispy shallot

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

**Pad Thai jay** 8.95  
tenderstem broccoli, courgette, French bean and tofu with pad Thai noodle wok-fried in soy and tamarind sauce topped with peanut, Chinese chive and beansprout

**Superfood yam pak salad** 10.95  
vibrant salad of sliced Thai aubergine, avocado, chicory, green mango and shallot in sesame, tamarind, soy and coconut dressing

### Customise your salad

Our salads are vegan-friendly, but we'll be happy to add your choice of protein to it:

**Roasted peanuts** 1.00  
**Chicken** 3.00  
**King prawns** 4.00  
**Thai soyamari** 2.00

## ADD RICE, ROTI & SIDES

**Jasmine rice** 2.50  
**Coconut rice** 3.50  
**Sticky rice** 3.50

**Egg fried rice** 3.95  
**Asian slaw** 3.95  
**Sweet potato fries** 3.95

**Mixed Asian greens** 4.95  
**Chinese broccoli** 4.95  
**Som tam salad** 4.95

**Phad phak** 4.95