

BUSABA

สวัสดีค่ะ

SAWASDEE KHA

HELLO

Images are for reference and illustration purposes only.
All prices are inclusive of 10% service charge and 6% service tax.



DRINKS | เครื่องดื่ม

BUSABA SPECIALTIES

- lemon tea (hot / iced) RM 15
- butterfly pea honey RM 14
- lemongrass drink (hot / iced) RM 15
- thai iced tea RM 18
- thai iced coffee RM 18
- thai iced green tea RM 18

ICE BLENDED

- coconut on the beach RM 20
- mango cha cha cha RM 20
- sour sop frost RM 20
- lychee mint RM 20
- strawberry RM 20

MOCKTAILS

- colourful fruit punch RM 18
- apple virgin mojito RM 20
- lychee virgin mojito RM 20

FRESH JUICES

- orange RM 15
- apple RM 15
- carrot RM 15
- watermelon RM 15
- pineapple RM 15
- honeydew RM 15
- fresh coconut RM 18
- combination of any 2 RM 17

CHILLED JUICES

- mango RM 15
- lychee RM 15
- sour sop RM 15
- lime RM 15



TEA BY POT

- chinese tea RM 12
- english breakfast RM 12
- earl grey RM 12
- pure chamomile RM 12
- pure peppermint leaves RM 12
- lemon tea RM 12
- pure green tea RM 12

COFFEE BY CUP

- freshly brewed coffee RM 11
- cappuccino RM 13
- cafe latte RM 13
- espresso RM 11
- chocolate (hot / iced) RM 13

SOFT DRINKS

- coke RM 13
- coke zero RM 13
- sprite RM 13
- soda water RM 13
- tonic RM 13
- ginger ale RM 13

MINERAL WATER

- absolute thai RM 8
- perrier RM 15

BEER

- tiger RM 28
- heineken RM 29
- singha RM 33



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APPETIZERS | ขอบว้าง



A07. BUSABA COMBO PLATTER RM 122
บุษบาคอมโบ
a delightful platter of chor mung, deep-fried chicken rolls, prawn cakes, sweet-savoury coconut and peanut fillings on fresh pineapple morsels and deep-fried prawns coated with rice

A08. MIENG KAM RM 42
เมี่ยงคำ
traditional Thai appetizer of betel leaves served with dried shrimps, toasted coconut flakes, peanuts, chillies, diced onion, ginger, lime and homemade shrimp paste sauce



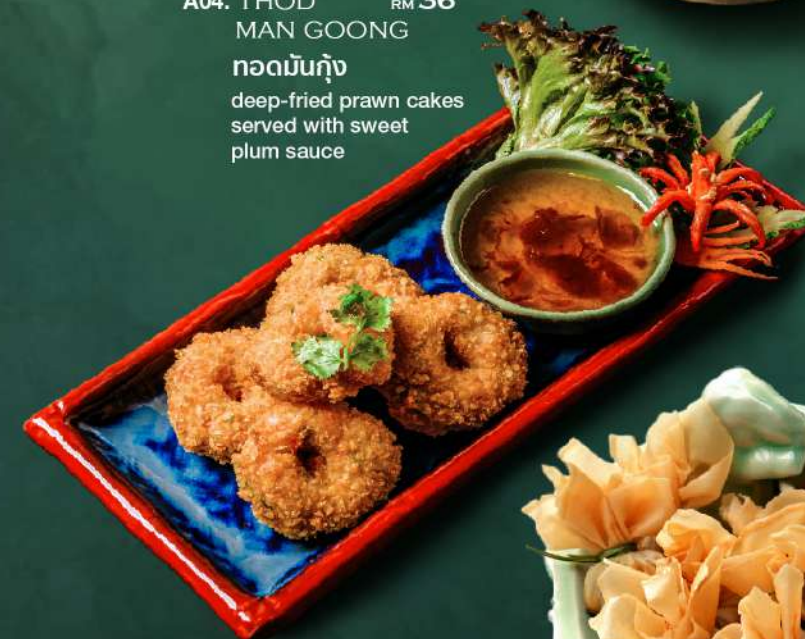
A01. POH PIAH GOONG RM 36
ปอเปี๊ยะกุ้ง
deep-fried shrimp spring rolls



A02. SU KI MUAN RM 30
สุกี้ม้วน
steamed homemade chicken paste with vegetables in napa cabbage



A03. PLA WHITEBAIT THOD RM 36
ปลาโจ๊กทอด
deep-fried white bait fishes



A04. THOD MAN GOONG RM 36
ทอดมันกุ้ง
deep-fried prawn cakes served with sweet plum sauce



A05. KHAO TANG NA TANG RM 32
ข้าวตังหน้าตั้ง
crispy rice crackers served with creamy peanut and minced chicken sauce



A06. THUNG THONG RM 32
ถุงทอง
royal money bags stuffed with crab meat and green peas

SALADS | ยำ

B01. YAM SOM O GOONG RM 46
ยำส้มโอกุ้ง
pomelo salad served with deep-fried prawns



B02. YAM GOONG FOO RM 46
ยำกุ้งฟู
crispy minced prawn served with mango salad



B04. YAM TUA PHOO RM 46
ยำถั่วพลู
crunchy angle bean salad with prawns, minced chicken and hard-boiled egg in spicy coconut dressing



B05. MIENG GOONG RM 46
เมี่ยงกุ้ง
thai betel leaves served with prawn, rice vermicelli and spicy-sour sauce



B06. PLA GOONG MAE NAM RM 72
ปลากุ้งแม่น้ำ
grilled river prawn served with lemongrass salad



B03. YAM MA KUEA YAOW THOD RM 46
ยำมะเขือยาวทอด
fried eggplant served with prawn, minced chicken, hard-boiled egg and peanuts in spicy-sour dressing



B07. YAM NUEA YANG NAM TOK RM 68
ยำเนื้อย่างน้ำตก
australian beef striploin served with onion and mint leaves in spicy larb dressing



SOUPS | ซุป



C07. TOM YAM RM 72
GOONG MAE NAM
MOR FAI

ต้มยำกุ้งแม่น้ำ มอไฟ
signature tom yam soup
with river prawn flavoured
with lemongrass, lime
and chillies
• choice of **red** or
clear base



C01. TOM KHA GAI RM 36
MA PRAO ONN
ต้มข่าไก่มะพร้าวอ่อน
creamy coconut chicken soup
with coconut flesh and mushroom
served in young coconut



C02. TOM YAM GAI RM 36
ต้มยำไก่โบ
signature chicken tom yam soup
flavoured with lemongrass, lime
and chillies
• choice of **red** or **clear** base



C03. TOM YAM RM 42
PLA KA PONG
ต้มยำเนื้อปลากะพง
signature sea bass fillet
tom yam soup flavoured
with lemongrass, lime
and chillies
• choice of **red** or
clear base



C04. TOM YAM RM 42
TALAY
ต้มยำทะเลโบ
signature assorted seafood
tom yam soup flavoured
with lemongrass, lime and
chillies
• choice of **red** or
clear base



C05. TOM YAM RM 42
GOONG
ต้มยำกุ้งโบ
signature prawns
tom yam soup flavoured
with lemongrass, lime and
chillies
• choice of **red** or
clear base



C06. TOM SAAP RM 38
NUEA

ต้มแซบเนื้อ
beef shank and cherry tomatoes
simmered in hot and sour soup
flavoured with lemongrass, basil leaves,
galangal, chillies and lime juice



CURRIES | แกง



D06. GAENG MASSAMAN NUEA RM 48
 แกงมัสมั่นเนื้อ
 massaman curry beef served with buttered roti



D01. GAENG KEAW WANN GAI RM 41
 แกงเขียวหวานไก่
 green curry chicken served with buttered roti



D07. GAENG SOM GOONG RM 48
 แกงส้มกุ้งผักรวบ
 hot and sour curry with vegetables and prawns served with basil leaves omelette



D04. GAENG PHED NUEA RM 48
 แกงแดงเนื้อ
 red curry beef served with buttered roti



D05. GAENG MASSAMAN GAI RM 41
 แกงมัสมั่นไก่
 massaman curry chicken served with buttered roti



D03. GAENG PHED GAI RM 41
 แกงแดงไก่
 red curry chicken served with buttered roti



D02. GAENG KEAW WANN NUEA RM 48
 แกงเขียวหวานเนื้อ
 green curry beef served with buttered roti



D08. GAENG KUA SAPPAROD HOI MALANG POO RM 48
 แกงคว่ำลิบประดอหอยแมลงภู่
 creamy spicy curry with mussels and pineapple

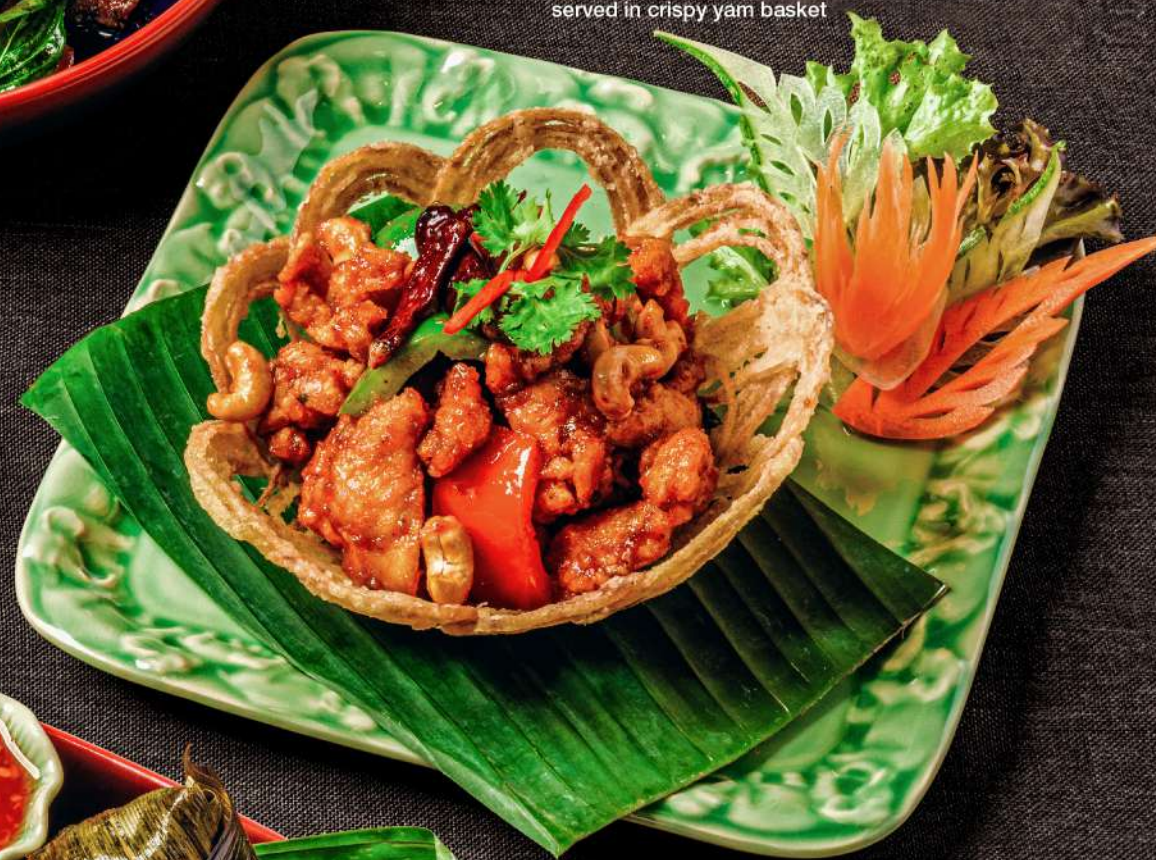


CHICKEN | ไก่



E04. PHAD KRA POW RM 48
GAI KROB
ผัดกระเพราไก่กรอบ
stir-fried crispy chicken with
hot basil leaves

E02. GAI PHAD RM 46
MED MA MUANG
ไก่ผัดเม็ดมะม่วง
stir-fried tender chicken with
cashew nuts and dried chillies
served in crispy yam basket



E01. GAI HOR BAI TUEY RM 42
ไก่ห่อใบเตย
deep-fried marinated chicken
wrapped in pandan leaves
(4pcs)



E03. GAI PHAD BAI KRA POW RM 42
ไก่ผัดใบกระเพรา
stir-fried minced chicken with hot basil leaves



E05. GAI PHAD PREAW WANN RM 42
ไก่ผัดเปรี้ยวหวาน
stir-fried tender chicken with sweet and
sour sauce



E06. GAI SATE RM 42
ไก่สะเต๊ะ
grilled marinated chicken satay
served with homemade
peanut sauce and crispy
onion rings



E07. PEEK GAI THOD RM 42
TRA KRAI
ปีกไก่ทอดตะไคร้
lemongrass deep-fried
chicken wings marinated with
lemongrass sauce



MEAT | เนื้อ

F05. NUEA KAE RM 68
NAM JIM JEAW
เนื้อแกะย่างน้ำจิ้มแจ่ว
grilled lamb meat served with
northern thai style sauce



F03. NUEA SUAE RONG HAI RM 63
WEeping TIGER
เนื้อเสือร้องไห้
grilled beef strip loin served on sizzling
hot plate with vegetables and northern thai style sauce



F02. NUEA PRIK THAI DAM RM 63
เนื้อพริกไทยดำ
beef strip loin with black pepper
sauce and vegetables
served on sizzling
hot plate



F04. NUEA SATE RM 53
เนื้อสะเต๊ะ
grilled marinated
beef satay served with
homemade peanut sauce
and crispy onion rings



F06. NUEA KAE RM 68
PHAD BAI KRA POW
เนื้อแกะผัดใบกะเพรา
stir-fried lamb meat with hot
basil leaves



F01. NUEA PHAD RM 48
BAI KRA POW
เนื้อผัดใบกะเพรา
stir-fried sliced beef
with hot basil leaves



GREENS | ผัก

G04. NAM PRIK KA PI PHAK RUAM RM 46

น้ำพริกกะปิผักรวม

assorted steamed and deep-fried vegetables
served with homemade belacan sauce



G01. NOR MAI FARANG RM 46
PHAD GOONG KA PI
หน่อไม้ฝรั่งผัดกุ้งและกะปิ
stir-fried asparagus with prawns
and belacan



G02. BROCCOLI RM 46
KRA TIAM HED HOM
บรอกโคลีกระเทียม เห็ดหอม
stir-fried broccoli with garlic
and mushrooms



G03. GOONG RM 46
PHAD SA TOR
KA PI
กุ้งผัดสะตอ กะปิ
stir-fried petai with
prawns and belacan



G05. PHAD MA KUE YAO RM 46
GAI SAB
ผัดมะเขือยาวไก่สับ
stir-fried eggplant with minced chicken
and sweet basil

BEAN CURD | เต้าหู้



H01. TAU HU PHAD BAI KRA POW
เต้าหู้ผัดใบกระเพรา
stir-fried bean curd with hot basil leaves

H02. TAU HU PHAD PRIK GAENG
เต้าหู้ผัดพริกแกง
stir-fried bean curd with curry paste



H03. TAU HU KRA TA RONN
เต้าหู้กะทะร้อน
japanese bean curd, minced chicken, prawns and assorted vegetables with homemade gravy served on hot plate

OMELETTE | ไข่เจียว

I02. KHAI JEAW HOI NANG ROM
ไข่เจียวหอยนางรม
omelette with oysters served on hot plate



I03. KHAI JEAW
ไข่เจียว
plain fluffy omelette

I01. KHAI JEAW GOONG
ไข่เจียวกุ้ง
omelette with prawns



FISHES | ปลา



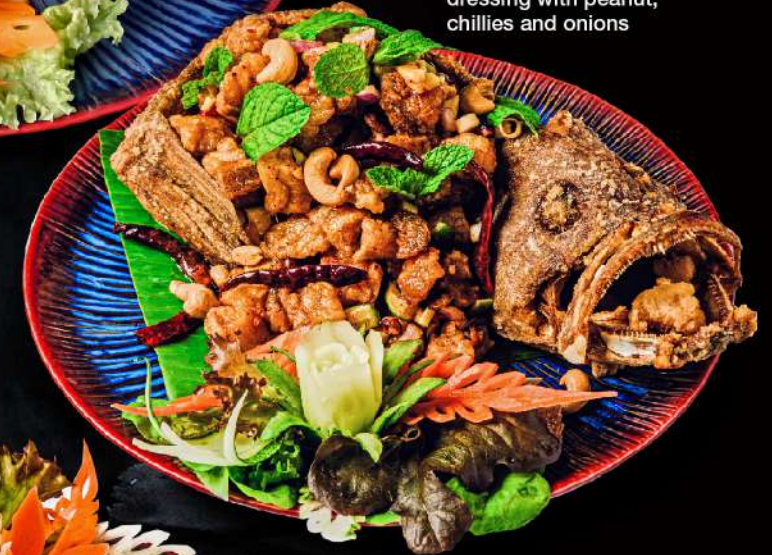
J01. PLA KAPONG RM 112
NEUNG MANAO
ปลากระพงนึ่งมะนาว
steamed sea bass with
chillies, garlic and
lime sauce



J02. PLA GAO RM 135
RAD PRIK
ปลาเก๋าราดพริก
deep-fried garoupa
topped with thai
chilli sauce



J03. PLA GAO THOD RM 135
KRA TIAM PRIK THAI
ปลาเก๋าทอดกระเทียมพริกไทย
deep-fried garoupa topped with
garlic pepper



J04. PLA GAO THOD RM 135
LUI SUAN
ปลาเก๋าทอดลุยสวน
deep-fried garoupa tossed in
tamarind and lemongrass
dressing with peanut,
chillies and onions



J05. PLA KAPONG RM 112
THOD PREAW WANN
ปลากระพงทอดเปรี้ยวหวาน
deep-fried sea bass topped with
sweet and sour sauce

J06. PLA KAPONG RM 112
PAO KUEA
ปลากระพงเผาเกลือ
barbecued sea bass with
sea salt served with herbs and
homemade dipping sauces



SEAFOOD | ทะเล

K01. GOONG MAE NAM OB WOON SEN RM 152
กุ้งแม่น้ำอบวุ้นเส้น
baked glass noodle with river prawns served in claypot



K06. NUE POO PHAD PONG KAREE RM 182
เนื้อปูผัดผงกะหรี่
stir-fried crab meat with yellow curry powder



K04. GOONG CHAE BUEY PHAD PRIK GLUEA RM 62
กุ้งแช่บ๊วยผัดพริกเกลือ
stir-fried prawns with salt and chillies



K07. HOI MALANG POO OB SAMUN PHRAI RM 62
หอยแมลงภู่ออบสมุนไพร
baked mussels with thai herbs



K08. SI FUD PHAD CHA RM 62
ซีฟู้ดผัดจ๋า
stir-fried seafood with thai chilli herbs served on hot plate



K02. CHOO CHEE GOONG MAE NAM RM 152
ซูชิกุ้งแม่น้ำ
deep-fried river prawns topped with creamy curry gravy



K03. GOONG MAE NAM OB NUEY RM 152
กุ้งแม่น้ำอบเนย
deep-fried river prawns topped with butter cream served on hot plate



K05. GOONG OB SAPPAROD RM 67
กุ้งอบสับปะรด
baked prawns with pineapple



SINGLE BOWL & PLATE

อาหารจานเดียว

L02. KHAO PHAD POO RM 42
ข้าวผัดปู
thai style fried rice with crab meat



L01. KHAO OB SAPPAROD GOONG RM 42
ข้าวอบสับปะรดกุ้ง
pineapple fried rice with prawns, topped with chicken floss and cashew nuts



L03. KHAO PHAD POO JAAN YAI RM 150
ข้าวผัดปูจานใหญ่
family size platter of thai style fried rice with crab meat, served with assorted vegetables (4pax)



L04. PHAD THAI GOONG MAE NAM RM 72
ผัดไทยกุ้งแม่น้ำ
stir-fried flat rice noodle with river prawn, egg and tamarind sauce served with ground peanuts, bean sprouts and chives



L05. TOM YAM MEE HOON RM 42
ต้มยำมี่หุ้น
rice vermicelli served in tom yam soup with seafood
• choice of red or clear base



L06. KHAO SOI NUEA RM 48
ข้าวซอยเนื้อ
beef cooked in northern thai style curry broth served with egg noodle, condiments and chilli oil



DESSERTS | ขอบหวาน

M02. TAB TIM KROB MA PRAO ONN RM 26

ทับทิมกรอบในลูกมะพร้าวอ่อน
red ruby water chestnuts served with
iced coconut milk and jackfruit
in young coconut



M01. KHAO NEAW MA MUANG RM 35

ข้าวเหนียวมะม่วง
mangoes served with sticky rice
and coconut cream (SEASONAL)



M03. MUN CHEUM RM 26

มันเชื่อม
steamed tapioca topped with
sweet coconut cream



M04. FAK THONG SANG KA YA RM 26

ฟักทองสังขยา
steamed pumpkin with
coconut custard served
with sweet egg floss



M05. KHAO NEAW DAM LUM YAI RM 26

ข้าวเหนียวดำลำไย
warm black sticky rice
dessert with longan and
coconut milk



VEGETARIAN | เจ

N01. SUKI MUAN JAY RM 35
สุกี้ม้วนเจ
steamed thai sukiyaki
rolls with vegetables

N02. HED RUAM PHAD TAUHU JAY RM 35
เห็ดรวมผัดเต้าหู้เจ
stir-fried assorted mushrooms with
bean curd

N05. PHAD RM 35
MEE HOON
+ KHAI
ผัดมี่หุ้น+ไข่
stir-fried rice vermicelli
with egg and assorted
vegetables

N03. GAI JAY RM 50
OB SAPPAROD
ไก่เจอบล๊อปะรด
baked vegetarian chicken
with pineapple

N04. PHAK RM 35
CHUB PHANG THOD JAY
ผักชุบแป้งทอดเจ
deep-fried crispy vegetable platter

- N06. DEEP-FRIED SPRING ROLLS

RM 29
- N07. MANGO SALAD

RM 35
- N08. VEGETARIAN TOM YAM SOUP

RM 31
- N09. STIR-FRIED BROCCOLI WITH MUSHROOM

RM 35
- N10. STIR-FRIED BEAN CURD WITH HOT BASIL LEAVES

RM 30
- N11. FRIED RICE WITH VEGETARIAN SHRIMP SAMBAL

RM 35
- N12. PINEAPPLE FRIED RICE

RM 35
- N13. FRIED PHAD THAI NOODLE WITH
VEGETARIAN PRAWNS

RM 35

ADDITIONAL | เพิ่มเติม

- P01. KHAO HOM MA LI

ข้าวหอมมะลิ

steamed thai fragrant jasmine rice

RM 8
- P02. KHAI DAO

ไข่ดาว

sunny side up

RM 5
- P03. CHILI, GARLIC AND LIME SAUCE

RM 5
- P04. MIENG KAM LEAVES

RM 5

ขอบคุณค่ะ
KHOB KHUN KHA
THANK YOU