



บุษบา BU  
SA  
BA  
HEAVENLY THAI



**BUSABA**  
บุษบา [ boo-sah-bah ]  
Meaning : Flower, floral

All prices are inclusive of 10% service charge and 6% service tax.

All images are for illustration and reference purpose only.

# DRINKS

## busaba specialty

|                       |       |
|-----------------------|-------|
| Lemon tea             | RM 14 |
| Butterfly pea honey   | RM 13 |
| Iced lemongrass juice | RM 14 |
| Thai iced tea         | RM 17 |
| Thai iced green tea   | RM 17 |
| Thai iced coffee      | RM 17 |

## ice blended

|                      |       |
|----------------------|-------|
| Coconut on the beach | RM 19 |
| Mango cha cha cha    | RM 19 |
| Sour sop frost       | RM 19 |
| Lychee mint          | RM 19 |
| Strawberry           | RM 19 |

## mocktail

|                       |       |
|-----------------------|-------|
| Colourful fruit punch | RM 17 |
| Apple virgin mojito   | RM 19 |
| Lychee virgin mojito  | RM 19 |

## fresh juices

|                      |       |
|----------------------|-------|
| Orange               | RM 14 |
| Apple                | RM 14 |
| Carrot               | RM 14 |
| Watermelon           | RM 14 |
| Pineapple            | RM 14 |
| Honeydew             | RM 14 |
| Combination of any 2 | RM 16 |
| Fresh Coconut        | RM 17 |

## chilled juices

|          |       |
|----------|-------|
| Mango    | RM 14 |
| Lychee   | RM 14 |
| Sour sop | RM 14 |
| Lime     | RM 14 |

## tea by pot

|                        |       |
|------------------------|-------|
| Chinese tea            | RM 11 |
| English breakfast      | RM 11 |
| Earl grey              | RM 11 |
| Pure chamomile         | RM 11 |
| Pure peppermint leaves | RM 11 |
| Lemon tea              | RM 11 |
| Pure green tea         | RM 11 |

## coffee by cup

|                          |       |
|--------------------------|-------|
| Freshly brewed coffee    | RM 10 |
| Cappuccino               | RM 12 |
| Cafe latte               | RM 12 |
| Espresso                 | RM 10 |
| Chocolate ( Hot / Cold ) | RM 12 |

## soft drinks

|            |       |
|------------|-------|
| Coke       | RM 12 |
| Coke zero  | RM 12 |
| Sprite     | RM 12 |
| Soda water | RM 12 |
| Tonic      | RM 12 |
| Ginger ale | RM 12 |

## mineral water

|               |       |
|---------------|-------|
| Absolute Thai | RM 7  |
| Perrier       | RM 14 |

## beer

|          |       |
|----------|-------|
| Tiger    | RM 28 |
| Heineken | RM 29 |
| Singha   | RM 33 |

## others

|                   |       |
|-------------------|-------|
| Corkage of wine   | RM 60 |
| Corkage of liquor | RM 90 |



เครื่องดื่ม  
[ kher-reung-derm ]



S  
P  
E  
C  
I  
A  
L

*pla kapong neung  
tau chew*

ปลากระพงนึ่งเต้าเจี้ยว

Steamed Seabass  
with Tauchew  
Sauce

RM 95

S1



*gai krim manao*

ไก่ครีมมะนาว

Lemon Cream  
Chicken

RM 33

S2



*popiah ped*

ปอเปี๊ยะเป็ด

Deep-fried  
Roasted Duck  
with Popiah Skin

RM 36

S6



S3



*kra lum plee phad nam pla goong haeng thod*

กระหล่ำปลีผัดน้ำปลากุ้งแห้งทอด

Stir-fried Cabbage with Fish Sauce & Dried Shrimp

RM 30

*neu pla kapong phad prik thai dam*

เนื้อปลากระพงผัดพริกไทยดำ

Stir-fried  
Seabass with  
Black Pepper

RM 62

S5



*gai phad kapi  
ma kua yaow pera*

ไก่ผัดกะปิมะเขือเปราะ

Stir-fried Chicken with  
Shrimp Paste

RM 33

S4



# A P P E T I Z E R S

- (1) *thung thoong poo* RM 29  
ถุงทองปู

Royal money bags stuffed with crab meat and green peas

- (2) *thod man pla* RM 32  
ทอดมันปลา

Thai fish cakes served with cucumber sauce

- (3) *thod man goong almond* RM 32  
ทอดมันกุ้งอัลมอนด์

Prawn cakes coated with almond flakes served with sweet plum sauce

- (4) *pla muck* RM 32  
*chook phang thod*

ปลาหมึกชุบแป้งทอด  
Deep-fried crispy squids

- (5) *khai look kuey* RM 26  
ไข่ลูกเขย

Deep-fried hard boiled eggs topped with tamarind dressing and crispy shallots

- (6) *mieng kam* RM 37  
เมี่ยงคำ

Traditional thai appetizer of betel leaves served with dried shrimps, shredded coconut, roasted peanuts, chillies, diced onions, ginger, lime and homemade shrimp sauce

- (7) *heart of busaka* RM 90  
คอมโบ้

Deep-fried thai fish cakes, prawn cakes, royal money bags, prawns wrapped in wonton skin and prawns with cashew nuts and dried chillies



ของว่าง [khong wang]

# ยำ [yum] S A L A D S



- (8) *yam goong foo* RM 37  
 ยำกุ้งฟู  
 Mango salad served with crispy river prawn
- (9) *yam som o goong* RM 37  
 ยำส้มโอกุ้ง  
 Pomelo salad with prawns, roasted coconut flakes and ground peanuts
- (10) *som tam talay* RM 37  
 ส้มตำทะเล  
 Papaya salad served with seafood
- (11) *yam woon sen talay* RM 37  
 ยำวุ้นเส้นทะเล  
 Glass noodle salad with seafood
- (12) *yam phak bung krok* RM 37  
 ยำผักบุ้งกรอบ  
 Deep-fried morning glory served with minced chicken and prawns
- (13) *lark pla* RM 37  
 ลาบปลา  
 Crispy minced fish salad with spicy larb dressing

# S O U P S

## ซุ๊ป [sup]

(14) *Tom kha gai* RM 33  
 ต้มข่าไก่มะพร้าวอ่อน  
 Creamy coconut soup with chicken and mushroom  
 served in young coconut

(15) *Tom yam gai* RM 33  
 ต้มยำไก่  
 Tom yam soup with chicken flavoured with lime,  
 lemongrass and chillies

(16) *Tom yam pla kapong* RM 36  
 ต้มยำปลากะพง  
 Tom yam soup with fish fillet flavoured with lime,  
 lemongrass and chillies

(17) *Tom yam goong* RM 36  
 ต้มยำกุ้ง  
 Signature tom yam prawn soup flavoured with lime,  
 lemongrass and chillies

(18) *Tom yam talay* RM 36  
 ต้มยำทะเล  
 Signature tom yam seafood soup flavoured with  
 lime, lemongrass and chillies



# แกง [gaeng]

## CURRIES

19



20



21



22



(19) *gaeng massaman*

แกงมัสมั่น

Southern style mild curry with peanuts and potatoes

chicken

ไก่ [gai]

RM 36

beef

เนื้อ [nuea]

RM 40

(20) *gaeng phed*

แกงเผ็ด

Thai red curry

chicken

ไก่ [gai]

RM 36

beef

เนื้อ [nuea]

RM 40

(21) *gaeng keaw wann*

แกงเขียวหวาน

Thai green curry

chicken

ไก่ [gai]

RM 36

beef

เนื้อ [nuea]

RM 40

(22) *gaeng prikhee noo nuea*

แกงพริกขี้หนูเนื้อ

Thai "kampung" style curry beef with bird's eye chillies

RM 40

# C H I C K E N

- (23) *gai hor bai tuey* RM 33  
ไก่ห่อใบเตย  
Deep-fried marinated chicken wrapped in pandan leaves
- (24) *gai phad med moun* RM 34  
ไก่ผัดเม็ดมะม่วงหาวมะพร้าวฝอย  
Stir-fried tender chicken with cashewnuts and dried chillies served in yam basket
- (25) *gai phad prik khing khai khem* RM 33  
ไก่ผัดพริกขิงไข่เค็ม  
Stir-fried tender chicken with chilli paste and kaffir lime leaves, topped with salted egg
- (26) *phad ka prow gai krok* RM 33  
ผัดกระเพราไก่กรอบ  
Stir-fried crispy chicken with thai basil leaves
- (27) *som tam gai yang* RM 39  
ส้มตำไก่ย่าง  
Thai grilled chicken thigh served with papaya salad
- (28) *gai kua kling* RM 37  
ไก่คั่วกลิ้ง  
Stir-fried chicken thigh with thai chilli herbs

ไก่ [gai]





# เนื้อ [nuea]

# B E E F

(29) *nuea phad bai ka prow* RM 40

เนื้อผัดใบกระเพรา

Stir-fried beef slices with thai basil leaves

(30) *nuea prik thai dam kra ta ronn* RM 57

เนื้อพริกไทยดำกระเทียมร้อน

Sizzling beef strip loin with black pepper sauce and vegetable served on hot plate

(31) *sear rong hai* RM 57

เนื้อร่อนไห

Sizzling beef strip loin with northern thai sauce and vegetable served on hot plate

(32) *nuea kua kling* RM 40

เนื้อคั่วกลิ้ง

Stir-fried beef slices with thai chilli herbs

(33) *nuea phad prik pn* RM 40

เนื้อผัดพริกป่น

Stir-fried beef slices with chilli powder

# GREENS

- (34) *phad phak bung kra tiam / ka pi* RM 30  
 ผัดผักบุ้งกระเทียม / กระปิ  
 Stir-fried morning glory with garlic / sambal belacan
- (35) *kana pla kem* RM 30  
 ค่าน้ำปลาเค็ม  
 Stir-fried kailan with salted fish
- (36) *nam prik ka pi phak ruam* RM 38  
 น้ำพริกกะปิผักรวม  
 Steamed / deep-fried mixed vegetables served with shrimp paste sauce
- (37) *phad phak ruam mit* RM 30  
 ผัดผักรวมมิตร  
 Stir-fried mixed vegetable with oyster sauce
- (38) *nor mai farang phad goong / ka pi* RM 40  
 หมนอไม้ฝรั่งผัดกุ้ง / กระปิ  
 Stir-fried asparagus with prawns and garlic / sambal belacan
- (39) *phad ma kua yaow* RM 30  
 ผัดมะเขือยาว  
 Stir-fried eggplant with sweet basil and minced chicken
- (40) *phad broccoli hed hom* RM 38  
 ผัดบล็อกโคลี่เห็ดหอม  
 Stir-fried broccoli with mushroom and oyster sauce

ผัก [phak]



# B E A N C U R D

เต้าหู้ [ tauhu ]

(41) *tauhu phad ka prow* RM 30

เต้าหู้ผัดใบกะเพรา

Stir-fried local bean curd with hot basil leaves

(42) *tauhu kra ta roon* RM 39

เต้าหู้กระทะร้อน

Sizzling japanese bean curd with minced chicken, mushrooms and prawns served on hot plate

42

41

43

ไข่เจียว [ khai jeaw ]

# O M E L E T T E

(43) *khai jeaw*

ไข่เจียว

Thai omelette

• plain | ธรรมดา [ thum-mer da ]

RM 27

• onion & prawn | หัวหอมและกุ้ง [ hom lek goong ]

RM 32

• oyster | หอยนางรม [ hoy nang rom ]

RM 40

# FISHES

## ปลา [pla]

(44) *pla kapong neung manow*

ปลากะพงนึ่งมะนาว

Steamed seabass with chillies, garlic and lime sauce

RM 95

(45) *mieng pla*

เมี่ยงปลา

Deep-fried seabass served with homemade shrimp sauce, seven condiments and betel leaves

RM 95

(46) *pla thod nam pla*

ปลาทอดน้ำปลา

Deep-fried seabass topped with fish sauce and garlic chillies

RM 95

(47) *pla kapong thod rad sos preaw wann*

ปลากะพงทอดราดซอสเปรี้ยวหวาน

Deep-fried seabass topped with sweet and sour sauce

RM 95

(48) *pla gao rad prik kra*

ปลาเก๋าราดพริก

Deep-fried garoupa topped with thai chilli sauce

RM 115

47

46

45

44



(49) *poo phad pong ka ree* RM 90  
 ปูผัดผงกะหรี่  
 Stir-fried crab meat with yellow curry powder

(50) *pla mueak yad sai phad prik gluea* RM 61  
 ปลาหมึกยัดไส้ผัดพริกเกลือ  
 Stir-fried stuffed squid with salt and chillies

(51) *goong mae nam ob woon sen* RM 67  
 กุ้งแม่น้ำอบวุ้นเส้น  
 Stir-fried river prawns with glass noodles served in claypot ( 2pcs )

(52) *goong mae nam ob nuey* RM 77  
 กุ้งแม่น้ำอบเนย  
 Deep-fried river prawns topped with creamy butter sauce ( 3pcs )

(53) *goong phad sapparod* RM 51  
 กุ้งผัดสับปะรด  
 Stir-fried prawns with pineapple

# S E A F O O D

ทะเล [ talay ]

# S I N G L E B O W & P L A T E

- (54) *khao phad sapparod goong* RM 37  
ข้าวผัดสับปะรดกุ้ง  
Signature pineapple fried rice topped with chicken floss
- WITHOUT SHELL RM 35
- (55) *tom yam mee hoon* RM 37  
ต้มยำหมีหูน  
Rice vermicelli served in tom yam soup with seafood
- (56) *phad thai goong* RM 37  
ผัดไทยกุ้ง  
Stir-fried thai flat rice noodles with prawns, eggs and tamarind sauce served with ground peanuts and bean sprouts
- (57) *rad na talay* RM 37  
ราดหน้าทะเล  
Wok-fried kway teow noodles served with seafood gravy and vegetable
- (58) *spaghetti phad tom yam talay* RM 37  
สปาเก็ตตี้ผัดต้มยำทะเล  
Stir-fried spaghetti with seafood and tom yam paste
- (59) *khao phad poo prik thai dam* RM 37  
ข้าวผัดปูพริกไทยดำ  
Black pepper fried rice with crab meat

อาหารจานเดียว  
[ a-han jan dee-yao ]



# VEGETARIAN

|                                                                            |       |
|----------------------------------------------------------------------------|-------|
| (V1) Deep-fried money bags                                                 | RM 26 |
| (V2) Deep-fried spring rolls                                               | RM 26 |
| (V3) Papaya salad                                                          | RM 32 |
| (V4) Mango salad                                                           | RM 32 |
| (V5) Glass noodle salad                                                    | RM 32 |
| (V6) Spicy mushrooms salad with glass noodles                              | RM 32 |
| (V7) Vegetarian tom yam soup                                               | RM 28 |
| (V8) Vegetarian creamy coconut soup                                        | RM 28 |
| (V9) Thai vegetarian green curry                                           | RM 30 |
| (V10) Thai vegetarian red curry                                            | RM 30 |
| (V11) Stir-fried tofu with hot basil leaves                                | RM 27 |
| (V12) Stir-fried soft tofu with mushrooms                                  | RM 32 |
| (V13) Sizzling tofu                                                        | RM 32 |
| (V14) Stir-fried broccoli with mushrooms                                   | RM 32 |
| (V15) Stir-fried hong kong kailan with vegetarian salted fish              | RM 29 |
| (V16) Pineapple fried rice                                                 | RM 32 |
| (V17) Fried rice with vegetarian shrimp sambal                             | RM 32 |
| (V18) Vegetarian spaghetti with hot basil leaves                           | RM 32 |
| (V19) Vegetarian phad thai                                                 | RM 32 |
| (V20) Vegetarian fried kway teow with vegetables & bean curd (Phad See Ew) | RM 32 |





## ขนม [kanom]

## D E S E R T S

- |                                                                                                                                         |       |
|-----------------------------------------------------------------------------------------------------------------------------------------|-------|
| (60) <i>mun cheum</i><br>มันเชื่อม<br>Steamed tapioca topped with coconut milk                                                          | RM 24 |
| (61) <i>kway kai cheum</i><br>กล้วยไข่เชื่อม<br>Steamed baby bananas topped with coconut milk                                           | RM 24 |
| (62) <i>fak thong sang ka ya foi thong</i><br>ฟักทองสังขยาฝอยทอง<br>Thai steamed pumpkin with coconut custard                           | RM 24 |
| (63) <i>sa khu ma prao onn</i><br>สาขุมะพร้าวอ่อน<br>Sago and honeydew served with iced coconut milk in young coconut                   | RM 24 |
| (64) <i>tak tim krok ma prao onn</i><br>ทับทิมกรอบมะพร้าวอ่อน<br>Red ruby waterchestnuts served with iced coconut milk in young coconut | RM 24 |
| (65) <i>khao neaw ma muang</i><br>ข้าวเหนียวมะม่วง<br>Mangoes served with sticky rice and coconut cream ( SEASONAL )                    | RM 30 |

# OTHERS

## เพิ่มเติม [ perm term ]

- |      |                                    |      |
|------|------------------------------------|------|
| (66) | <i>khai dao</i>                    | RM 5 |
|      | ไข่ดาว                             |      |
|      | Sunny side up                      |      |
| (67) | <i>khao hom ma li</i>              | RM 8 |
|      | ข้าวหอมมะลิ                        |      |
|      | Steamed thai fragrant jasmine rice |      |
| (68) | Butter bread                       | RM 5 |
| (69) | Chili, garlic and lime sauce       | RM 5 |
| (70) | Mieng kam leaves                   | RM 5 |

*Enjoy your meal*

ทานให้อร่อยนะ  
[ thahn-hei-aroi-na ]

