

STARTERS

SPRING ROLL (V) 9

(2 pieces) carrot, cabbage, dried shitake, glass noodles, with house made plum sweet chili dipping sauce

SATAY CHICKEN (GF/🥜) 9

(2 skewers) coriander, cumin, turmeric, lemon grass, cucumber, shallot, fresh chillies with peanut sauce

FRIED TOFU (V/🥜) 9

fried organic tofu(local: sliver king) with house sweet chili sauce

FISH CAKE (🥜) 9

threadfin bream, garlic, lemongrass, galangal, turmeric, long bean, lime leaves, egg, pepper with sweet sauce

WINGS

- Larb wings (🔥) *Thai spicy salad: house spicy dressing, mint leaf, shallot, cilantro & green onion* 17

- salt & pepper 15

- sweet & chili 15

CRISPY CHICKEN SKIN (GF) 13

- house sweet & sour sauce, lime leaves, garlic
optional: Salt & pepper

KABOCHA SQUASH & EGG STIR FRY 13

house mushroom sauce, garlic & black pepper

ROTI W/ CURRY SAUCE 7

thai roti with curry sauce

THAI MIXED SEAFOOD (GF) 17

Steamed mixed seafood(prawns, squids&mussel) with house made Thai style seafood sauce

TOM YUM GOONG (GF/🔥) 19

spicy & sour soup: prawns, mushroom, lemongrass, lime leaves, cilantro, tomatoes

TOM KHA GOONG (GF/🔥) 19

coconut soup: prawns, galangal, lemon grass, lime leaves, cilantro

TOM KHA MUSHROOM (GF/ V/🔥) 19

coconut soup: king oyster mushroom & seasonal mushroom, galangal, lime leaves, lemon grass, cilantro

PAPAYA SALAD(GF/VP/🔥/🥜) 14

green papaya, long bean, carrot, tomato, garlic, thai chili, peanut

MAINS

MASSAMAN CURRY (🔥/VP) 21

whole leg chicken, potatoes, onion, peanut and top with pickle shallot & crispy shallot
Optional: Beef brisket(+3) or Vegan

PANAENG (GF/🔥/VP) 19.75

red curry, green peas, bell pepper, lime leaves
protein options : chicken, tofu or prawns(+3)

KEOW WAAN (GF/🔥/VP) 19.75

green curry, eggplant, bell pepper, thai basil, lime leaves, kachai
protein options : chicken, tofu or prawns(+3)

LARB STEAK (🔥/GF) 29

Steak salad: top sirloin steak(7 Oz), mint, shallot, cilantro & onion served with cucumber, green bean and Sticky rice

CASHEW NUT (🔥) 19

cashew nut, white onion, green onion, bell pepper, dried chili
protein options: chicken, tofu, prawn(+3)

PAD GRA PAO (🔥) 19

spicy thai basil stir fry : thai basil, green bean, bell pepper, thai chili, garlic, black pepper
protein options : chicken, pork, tofu, prawn(+3)

VEGAN STIR FRY (V) 19

fried tofu, broccoli, green onion, onion, celery, bell pepper, garlic, black pepper

BOILING RED SEA (🔥) 22

Red curry stir fry: mixed seafood, onion, bell pepper, green bean, lime leaf, kachai, black pepper, garlic & Thai basil

CRAB FRIED RICE 22

jasmine rice, eggs, garlic, green onion

RAILWAY FRIED RICE 19

jasmine rice, eggs, garlic, green onion, white onion, broccoli, tomato, cilantro, black pepper
protien option : tofu, chicken or prawns(+3)

DUCK NOODLE SOUP (🔥) 23

Braised duck in aromatic soy broth, rice noodle, garlic oil, green onion, cilantro, bean sprout & Thai basil

PAD THAI (🥜/VP) 17

pad thai noodle, egg, pressed tofu, shallot, preserved radish, bean sprouts, green onion
protein options : chicken(+2), fried tofu(+2), prawns(+5), sous vide pork belly(+5)

PAD SEE EW CHICKEN 19

rice roll noodles or pad thai noodle, broccoli, onion, garlic, black pepper

DRUNKEN NOODLE STIR FRY(🔥) 22

basil noodle stir fry : prawns, rice noodle, onion, bell pepper, black pepper, green bean, green pea, thai chilli, kachai

KHAO SOI (VP/🔥) 19.75

yellow coconut curry noodle : egg noodle, bean sprout, shallot, green onion, cilantro
protein options : chicken, tofu, prawns(+3), beef(+3)

SIDES

FRIED EGG	3	STICKY RICE	5
RICE NOODLE	3	COCONUT RICE	5
EGG NOODLE	3	JASMINE RICE	3
ROTI	4	PEANUT SAUCE	3
ROTI SAUCE	3	FRESH CHILLI	2

DESSERTS

ICE CREAM 6

BANANA ROLL WITH ICE CREAM 8

ROTI & SEASONAL FRUITS WITH NUTELLA 8

WHITE WINE & ROSE

White by Glass (6 Oz.) \$9

Ask your server for today's selection

DIRTY LAUNDRY PINOT GRIS 34
Summerland, BC

DIRTY LAUNDRY RIESLING 34
Summerland, BC

MOUNTAIN SOUL CHADONNAY 34
Trail, BC

SUMAC RIDGE GEWURZTRAMINER 36
Summerland, BC

FOX&ARCHER VOILA 37
Penticton, BC : sparkling wine

VOLCANIC HILLS ROSE 35
Okanagan Valley, BC

MOUNTAIN SOUL SPARKLING ROSE 37
Trail, BC

RED WINE

Red by Glass (6 Oz.) \$9.25

Ask your server for today's selection

DIRTY LAUNDRY HUSH BLEND 35
Summerland, BC

VOLCANIC HILLS GAMAY NOIR 39
Okanagan Valley, BC

THREE SISTERS CABERNET FRANC 39
Penticton, BC

MOUNTAIN SOUL PINOT NOIR 42
Trail, BC

COCKTAILS

LOVE IN PHUKET(1.25 OZ) 11
Rum, Blue caracao, lime juice, simple syrup

BROKEN HEART IN CHIANGMAI(2 OZ) 12.5
Lemon Hart Blackpool Spice Rum, Cointreau,
Strawberry and egg white serve in Martini Glass

CAFE TINI(1.5 OZ) 12.5
Baileys, Kahlua, Thai coffee, milk, Nutella

TOM YUM CAESAR(1 OZ) 11
Stolichnaya Vodka, Homemade Lemon Grass Syrup,
Lime Juice, Hot sauce, Clamato

SAKE

HAKKAISAN SPARKLING NIGORI 60
Niigata, Japan (bottle)/(C)

KOZAEMON HOUSE JUNMAI 10.25
Gifu, Japan (6oz)/(H&C)

NIWA NO UGUISU TOMARI 8.75
Fukvoka, Japan (2oz)/(C)

SPIRITS

	1 Oz	2 Oz
WHISKEY-BULLEIT	7	10.5
GIN-BOMBAY SAPPHERE	7	10.5
RYE-CROWN ROYAL	8	12
RUM-LEMON HART & SUN	8	12
-HAVANA CLUB	6	9
TEQUILA-CAZADORES	8	12
VODKA-STOLICHNAYA	6	9

BOTTLES & CANS

SINGHA 6.5
Thailand (330ml)

SAPPORO 6.5
Japan (355ml)

ASAHI 6.5
Japan (334ml)

LONETREE CIDER 6.5
(AUTHENTIC DRY CIDER OR GINGER APPLE)
Vancouver (355ml)

TORCHLIGHT 7.25
Nelson, BC (473ml)

SMUGGLERS TRAIL, 6.5
CAPTAIN STONE LAGER
Trail, BC (355ml)

SMUGGLERS TRAIL 7.25
-FLASKERS ALE
-BLACK GOLD COFFEE STOUT
Trail, BC (473ml)

Tax & Gratuity not included



BUSABA

THAI CAFÉ

LUNCH SPECIAL \$ 18
11:30 - 2:00

PANEANG CURRY (VP/🔥)

red curry, green peas, bell pepper, lime leaves
protein options : chicken, tofu, prawns(+3)

KEOW WAAN (GF/🔥/VP)

green curry, eggplant, bell pepper, thai basil,
lime leaves, kachai
protein options : chicken, tofu, prawns(+3)
served with rice, crispy wonton & house salad

RAILWAY FRIED RICE

jasmine rice, egg, broccoli, tomatoes, white
onion, green onion, cilantro, garlic, black pepper
protein option : chicken, tofu, prawn(+3)
served with crispy wonton & house salad

PAD GRA PAO MOO (🔥)

ground pork, thai basil, green bean, bell pepper,
thai chili, garlic, black pepper
served with rice, crispy wonton & house salad

VEGAN STIR FRY (V)

fried tofu, broccoli, green onion, onion, celery, bell
pepper, garlic, black pepper
served with rice, crispy wonton & house salad

ADD fried egg(+2)

No substitutions

Please note that not all ingredients are listed, if there
are any allergies or dietary concerns please inform your
server.

BEVERAGES

THAI ICED TEA 4

LIME THAI ICED TEA 4

THAI ICE COFFEE 4.5

traditional Thai ice coffee with condense milk

POP 2.5

coke, diet coke, sprite, ginger ale, tonic and soda

JUICE 2.5

apple, mango, pineapple & orange

GF: gluten free | VP: vegan option | V: vegan | 🥜 : peanut option
🔥: spicy level(mild, medium, spicy, Thai spicy)

Parties of six or more will be subject to an 18% service charge

CALL US 250-3522185

MOCKTAILS

THE VIRGIN BEACH 5

house made lemongrass syrup, fresh lime, angostura bitters, mint&thai basil, top with soda

LYCHEE LEMONADE 5

house made lychee syrup, fresh lemon, top with soda

- ask your server about our current feature mocktail

NON ALCOHOLIC BEER

ONE FOR THE ROAD(WHEAT ALE OR IPA) 6.5

BUBBLE TEAS

COMANGO 6

coconut and mango with jasmine green tea

BUSABA TARO 6

taro and coconut with jasmine green tea

RED MONKEY 6

raspberry and banana with jasmine green tea

MATCHA LA LA 6

matcha green tea with milk

CHA YEN 6

thai iced tea

THAI MONKEY 6

banana and coconut with jasmine green tea

add extra tapioca, lychee or mango jellies +1.75

THAI COFFEE

ESPRESSO 4

AMERICANO 4

LATTE 4.75

CAPPUCCINO 4.75

MOCHA 5.25

FRENCH VANILLA 5.25

HOT CHOCOLATE 4

ICED COFFEE 5.5

TEAS

ORGANIC VIRTUE TEA 5

genmaicha green tea, sencha nagashima green tea, lavender mint, ginger lemongrass hibiscus and cream of earl grey

THAI ICED TEA 5

OTHERS

POP 3.5

coke, diet coke, ginger ale, sprite, tonic and soda

JUICE 3.5

apple, mango, pineapple and orange

Parties of six or more will be subject to an 18% service charge