



BUSABA MENU



STARTER

- SPRING ROLL (V)** \$10
(2 pieces) Carrot, cabbage, dried shitake, glass noodles.
with house made plum sweet chili dipping sauce.
- SATAY CHICKEN (GF/🥜)** \$10
(2 skewers) Coriander, cumin, turmeric, lemongrass, cucumber, shallot, fresh chili with peanut sauce.
- SHRIMP CAKE** \$15
Tiger prawns, garlic, black pepper, cilantro, white eggs and served with house made plum sauce
- ROTI W/ CURRY SAUCE** \$8
Thai roti with curry sauce.
- CRISPY CHICKEN SKIN** \$13
- Salt & pepper - Sweet & chilli(\$1) - Tom yum(\$1)
- WINGS** \$16
- Salt & pepper - Sweet & chilli(\$1) - Tom yum(\$1)
- GREEN BEAN & EGG STIR FRY**..... \$15
House vegetarian mushroom sauce, garlic & black pepper
- TURMERIC DEEP-FRY CALAMARI (🔥/GF)**.. \$18
Squids, turmeric, garlic, coriander served with house sriracha sauce

SALAD & SOUP

- SEAFOOD SALAD (🔥)** \$22
Tiger prawns, squids, mussels, celery, white onion, green onions, shallots, tomatoes, cilantro and cashew nut
- PAPAYA SALAD (GF/VP/🔥/🥜)** \$17
Green papaya, long bean, carrot, tomato, garlic, thai chili, peanut
Add steamed prawns +(\$4)
- TOM YUM (GF/🔥)**..... \$20.75
Spicy & sour soup : seasonal mushroom, chilli lemongrass, lime leaf, tomato, shallot, cilantro.
Protein option: **chicken, fried tofu, prawns(\$1) or mixed or seafood**(prawns, squid & mussel)(\$6)
- TOM KHA (GF/🔥)**..... \$20.75
Spicy & sour soup : seasonal mushroom, chilli lemongrass, lime leaf, tomato, shallot, cilantro.
Protein option: **mushroom, fried tofu, chicken or prawns(\$1)**

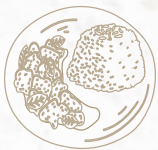


NOODLE

- BOAT NOODLE (🔥)**
Boat noodle soup, Thai basil, green lettuce, bean sprouts, green beans, green onion, cilantro, garlic and
rice noodle or **egg noodle**
- marinated pork \$23
- beef brisket \$26
- THAI STREET DRY NOODLE (🔥/🥜)**
Secret sauce, green lettuce, green bean, garlic, green onion, cilantro, bean sprout, peanut and
rice noodle or **egg noodle**
- marinated pork \$23
- beef brisket \$26
- mixed seafood \$27
- PAD THAI (🥜/VP)** \$18.75
Pad thai noodle, egg, pressed tofu, shallot, preserved radish, bean sprouts, green onion
Protein option: **chicken(\$3), fried tofu(\$3), prawns(\$5)**
or **sous vide pork belly(\$5)**
- TOM YUM PAD THAI (🔥/🥜)** \$27
Pad thai noodle, pressed tofu, shallot, preserved radish, bean sprouts, green onion, lemongrass, lime leaves, prawns, squids & mussel
- KHAO SOI (VP/🔥)** \$22
Yellow curry noodle : egg noodle, bean sprout, shallot, green onion, cilantro, pickled mustard
Protein option: **chicken, fried tofu, prawns(\$3), beef(\$4.5)**
- DRUNKEN NOODLE STIR FRY(🔥)** \$23
Basil noodle stir fry : prawns, rice noodle, onion, bell pepper, black pepper, green bean, green pea, thai chilli, kachai
- PAD SEE EW** \$20.75
Rice roll noodles or pad Thai noodles, broccoli, onion, garlic, black pepper
Protein option : **chicken, tofu or prawns(\$3)**

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.





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STIR FRY

THE BOILING RED SEA (🔥) \$27

Red curry stir fry: tiger prawns, squid, mussels, onions, bell peppers, green beans, kachai, Thai basil and chilli

CASHEW NUT (🔥) \$20.75

Cashew nut, white onion, green onion, bell pepper, dried chili
protein options: **chicken, tofu or prawns(\$3)**

PAD GRA PAO (🔥) \$20.75

Spicy thai basil stir fry : thai basil, green bean, bell pepper, thai chili, garlic, black pepper

Protein options : **sliced chicken, ground pork, tofu, ground beef(\$2) or prawns(\$3)**

Combo with jasmine rice & fried egg+(\$5)

VEGAN STIR FRY (V) \$20.75

Fried tofu, broccoli, green onion, onion, celery, bell pepper, garlic, black pepper & sesame oil

FRIED RICE

CRAB FRIED RICE \$24

Jasmine rice, eggs, garlic, green onion & cilantro served with cucumber & prick nam pla sauce

RAILWAY FRIED RICE \$20.75

Jasmine rice, eggs, garlic, green onion, white onion, broccoli, tomato, cilantro, black pepper

Served with cucumber & prick nam pla sauce
protein option : **tofu, chicken or prawns(\$3)**

PINEAPPLE FRIED RICE \$23

Jasmine rice, eggs, garlic, green onion, white onion, cashew nut, carrot, green pea, cilantro, black pepper

Served with cucumber & prick nam pla sauce
Protein option : **tofu, chicken or prawns(\$3)**

DESSERTS

SANG KHA YA (THAI COCONUT PUDDING) \$9

BANANAROLL & ICE CREAM \$9

BLACK BEAN BROWNIE & ICE CREAM \$8

ROTI CONDENSED MILK & OVALTINE POWDER \$8

ICE CREAM \$6

CURRY

HOR MOK (🔥) \$27

Red curry custard: sashimi ahi tuna, Thai basil, bell pepper, lime leaves, Egg and served with rice & seafood sauce

MASSAMAN (GF/🔥/VP/🥬) \$22

Potato, carrot, onion and peanut

Protein options : **chicken, tofu, vegetables, prawns(\$3) or beef brisket(\$5)**

PANAENG (GF/🔥/VP) \$21

Red curry, green peas, bell pepper, lime leaves

Protein options : **chicken, tofu, vegetables, prawns(\$3) or beef brisket(\$5)**

KEOW WAAN (GF/🔥/VP) \$21

Green curry, eggplant, bell pepper, thai basil, lime leaves, kachai

Protein options : **chicken, tofu, vegetables, prawns(\$3) or beef brisket(\$5)**

SIDES

JASMINE RICE \$3

COCONUT RICE \$5

STICKY RICE \$5

EGG NOODLE \$3

RICE NOODLE \$3

ROTI \$4.5

ROTI SAUCE \$3.5

PEANUT SAUCE \$3.5

FRIED EGG \$3

FRESH CHILLI \$2

HOT SAUCE \$1.5

PRICK NAM PLA \$1.5

CHILLI OIL \$1.5

STEAMED VEGETABLES \$4

STEAMED CHICKEN \$4

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LUNCH SPECIAL



11:30-2:00

COUPON & DISCOUNT NOT APPLICABLE FOR LUNCH SPECIAL

PANAENG CURRY (GF/🔥/VP) \$19

Red curry, green peas, bell pepper, lime leaves
Protein option : chicken, tofu or prawns(\$3)
Served with rice, crispy wonton & house salad

KEOW WAAN (GF/🔥/VP) \$19

Green curry, eggplant, bell pepper, thai basil, lime leaves, kachai
Protein option : chicken, tofu or prawns(\$3)
Served with rice, crispy wonton & house salad

RAILWAY FRIED RICE \$18.75

Jasmine rice, egg, broccoli, tomatoes, white onion, green onion, cilantro, garlic, black pepper
Protein option : chicken, tofu or prawns(\$3)
Served with crispy wonton & house salad

PAD GRA PAO MOO(🔥) \$18.75

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

VEGAN STIR FRY (V) \$18.75

Fried tofu, broccoli, green onion, onion, celery, bell pepper, garlic, black pepper & sesame oil
Served with rice, crispy wonton & house salad

PAD GRA PAO MOO KAI DAO(🔥) \$17.75

Ground pork, Thai basil, green bean, bell pepper, Thai chilies, garlic, black pepper
Served with rice and fried egg

PAD SEE EW \$19

Rice roll noodles or pad Thai noodles, broccoli, onion, garlic, black pepper
Protein option : chicken, tofu or prawns(\$3)

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 \$4.75

Thai red tea with **milk**
(sub coconut milk \$50 cent)

LIME THAI ICED TEA ... \$4.75

THAI ICE COFFEE \$4.75

Traditional Thai ice coffee with **milk**

POP \$2.5

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

JUICE \$2.5

Apple, mango, pineapple & orange



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🔥 : Spicy level (mild, medium, spicy, Thai spicy)

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BUSABA DRINKS



MOCKTAILS

- THE VIRGIN BEACH** \$5.75
house made lemongrass syrup, fresh lime, angoslura, bitters, mint & thai basil, top with soda
- LYCHEE LEMONADE** \$5.75
house made lychee syrup, fresh lemon, top with soda
- STRAWBERRY LIME SODA** \$5.75
house made strawberry syrup, fresh lime, top with soda
- MANGO TANGO** \$5.75
house made mango syrup, fresh lemon, top with soda

NON ALCOHOLIC BEER

- ONE FOR THE ROAD (WHEAT ALE OR IPA)** \$7

BUBBLE TEAS

Slushy

- CHOC NANA** \$6.75
Chocolate and banana with milk
- COMANGO** \$6.75
Coconut and mango with jasmine green tea
- BUSABA TARO** \$6.75
Taro and coconut with jasmine green tea
- RED MONKEY** \$6.75
Raspberry and banana with jasmine green tea
- MATCHA LA LA** \$6.75
Matcha green tea with milk

- THAI MONKEY** \$6.75
Banana and coconut with jasmine green tea

On ice

- CHA YEN** \$6.75
Thai iced tea with milk
- PURPLE** \$6.75
Taro with milk
- CHA KEOW** \$6.75
Matcha with milk

- Sub coconut milk \$50 cent
- Add extra tapioca, lychee or mango jellies \$1.75
- Extra cup \$50 cent

DOI CHAANG COFFEE

- ESPRESSO** \$4
- AMERICANO** \$4
- LATTE** \$4.75
- CAPPUCCINO** \$4.75
- MOCHA** \$5.25
- FRENCH VANILLA** \$5.25
- HOT CHOCOLATE** \$4
- THAI ICED COFFEE** \$6
coffee with condense milk

TEAS

- ORGANIC VIRTUE TEA** \$5
- Genmaicha green tea
- Sencha nagashima green tea
- Lavender mint
- Ginger lemongrass hibiscus
- Ceram of earl grey

- ~~**THAI ICED TEA** \$5.50~~
Thai red tea with milk sub (coconut milk \$50 cent)

- LIME THAI ICE TEA** \$5.50
- JASMINE GREEN TEA** \$5

OTHERS

- POP** \$3.5
Coke, diet coke, ginger ale, sprite, taro and soda

- JUICE** \$3.5
Apple, mango, pineapple and orange

- SPARKLING** \$4.5
Perrier





A L O C O H O L



WHITE WINE & ROSE

By glass 6 Oz / bottle

- DIRTY LAUNDRY PINOT** 10/38
Summerland, BC
- DIRTY LAUNDRY RIESLING** \$38
Summerland, BC
- MOUNTAIN SOUL CHARDONNAY** \$38
Trail, BC
- SUMAC RIDGE GEWURZTRAMINER** .. 10/38
Summerland, BC
- FOX & ARCHER VOILA** \$39
Penticton, BC : Sparkling wine
- DIRTY LAUNDRY ROSE** 10/38
Summerland, BC

BUBBLE TEAS

By glass 6 Oz / bottle

- DIRTY LAUNDRY HUSH BLEND** 10.5/40
Summerland, BC
- VOLCANIC HILLS GAMAY NOIR** \$40
Okanagan Valley, BC
- MOUNTAIN SOUL PINOT NOIR** \$42
Trail, BC
- S'MILKA VISTA SHIRAZ** 12/46
Cawston, BC
- DIRTY LAUNDRY CABERNET SAUVIGNON** \$45
Summerland, BC

SPIRITS

	1 OZ	2 OZ
WHISKEY-BULLEIT	\$7	\$10.5
GIN-BOMBAY SAPPHERE	\$7	\$10.5
RYE-CROWN ROYAL	\$8	\$12
RUM-BACARDI SPICED	\$8	\$12
-HAVANA CLUB	\$6	\$9
TEQUILA-CAZADORES	\$8	\$12
VODKA-STOLICHNAYA	\$6	\$9

COCKTAILS

- LOVE IN PHUKET(1.25 OZ)** \$13
Rum, blue caracao, lime juice, simple syrup
- TAWANCHAI(1.5 OZ)** \$13
Tequila, triple sec, orange juice, grenadine & syrup
- TOM YUM CAESAR(1 OZ)** \$13
Stolichnaya vodka, homemade lemon grass syrup, lime juice, hot sauce, Clamato
- CHA THAI(2 OZ)** \$13.5
Stolichnaya vodka, Baileys, Thai tea, cream, hint of anise star
- MAO MAK MAK(2 OZ)** \$13.5
Bulleit bourbon whiskey, Triple sec, coconut flex
- GIN MONKEY(1 OZ)** \$13.5
Red monkey bubble tea with Gin

SAKE

- KOZAEMON HOUSE JUNMAI** \$10.75
Gifu, Japan (6oz)/(hot or chilled)

BOTTLES

- TONIX** \$8
Nelson(355ml)
- CHANG** \$7.5
Thailand(330ml)
- SINGHA** \$7.5
Thailand(330ml)
- SAPPORO** \$7.5
Japan(355ml)
- ASAHI** \$7.5
Japan(334ml)
- NBC** \$8
Nelson, BC(473ml)
- TORCHLIGHT** \$8
Nelson, BC(473ml)
- LONETREE CIDER** \$7
(AUTHENTIC DRY CIDER OR GINGER APPLE)
Vancouver(355ml)

