

STARTER

SPRING ROLL (V) 9
(2 pieces) carrot, cabbage, dried shitake, glass noodles. with house made plum sweet chili dipping sauce.

SATAY CHICKEN (GF/🥜) 9
SATAY BEEF (GF/🥜) 12
(2 skewers) coriander, cumin, turmeric, lemongrass, cucumber, shallot, fresh chili with peanut sauce.

FISH CAKE (🥜) 9
threadfin bream, garlic, lemongrass, galangal, turmeric, long bean, lime leaves, egg, pepper with sweet sauce.

ROTI W/ CURRY SAUCE 8
thai roti with curry sauce.

CRISPY CHICKEN SKIN 13
- salt & pepper
- tom yum(\$1)
- sweet & chili(\$1)

WINGS 15
- salt & pepper
- sweet & chilli(\$1)
- tom yum(\$1)

TURMERIC DEEP-FRY CALAMARI 17
(🌶️ /GF)
squids, turmeric, garlic, coriander served with house sriracha sauce.

STEAMED FISH BALL 9
(9 pcs) threadfin bream, Sugar, Tapioca Starch, Salt, Garlic, egg, with mayo seafood sauce.

SAKU SAI MOO (GF/🥜) 14
(4 pcs.) tapioca ball with caramalized Pork Stuffed; ground pork, preserved radish, ground, pepper, cilantro, peanuts, shallot, palm sugar, garlic, garlic oil

SOUP & SALAD

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 : **mushroom, fried tofu, chicken or prawns(\$1)**

TOM KHA (GF/🌶️) 21
coconut soup : seasonal mushroom, galangal, Lime eaf, lemongrass, cilantro & chilli.
Protein option : **mushroom, fried tofu, chicken or prawns(\$1)**

NOODLE

PAD THAI (🥜/VP) 18.75
pad thai noodle, egg, pressed tofu, shallot, preserved radish, bean sprouts, green onion,peanut
protein option :**chicken(\$3), fried tofu(\$3), prawns(\$5) or sous vide pork belly(\$5)**

DRUNKEN NOODLE STIR FRY(🌶️) 24
prawns, rice noodle, thai Basil, onion, bell pepper, black pepper, green bean, green pea, thai chilli, kachai

PAD SEE EW 20.75
pad thai noodle, broccoli, onion, garlic, black pepper..Protein option : **chicken, tofu, veg Beef (\$3) or prawns(\$3)**

KHAO SOI (VP/🌶️) 23
yellow curry noodle : egg noodle, bean sprout, shallot, green onion, cilantro, pickled mustard
protein option : **chicken, tofu, Vegetables, prawns(\$3), beef brisket(\$4.5)**

BAMEE MOO DANG (🥜) 24
house made bbq pork, egg noodle, baby bok choy, green onion, cilantro peanut, fried garlic, house made bbq sauce

GF: GLUTEN FREE | VP: VEGAN OPTION | V: VEGAN | 🥜 : PEANUT
🌶️: SPICY LEVEL(MILD, MEDIUM, SPICY, THAI SPICY)

STIR FRY

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, beef (\$4.25) or prawns(\$3)**

VEGAN STIR FRY (V) 20.75

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

BEEF WITH OYSTER SAUCE 25

Marinated beef, green onion, onion, cremini mushroom, bell pepper, garlic, black pepper, Sesame oil

FRIED RICE

CRAB FRIED RICE 24

jasmine rice, crab, eggs, garlic, green onion & cilantro served with cucumber & chili fish 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, beef(\$3) or prawns(\$3)**

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
CHILI FISH SAUCE	1.5
CHILLI OIL	1.5
STEAMED VEGETABLES	4
STEAMED CHICKEN	4

CURRY

PANAENG (GF/🌶️/VP) 22

red curry, green peas, bell pepper, lime leaves
protein options : **chicken, tofu, Vegetables, prawns(\$3) or beef brisket(\$4.5)**

KEOW WAAN (GF/🌶️/VP) 22

green curry, eggplant, bell pepper, thai basil, lime leaves, kachai
protein options : **chicken, tofu, Vegetables, prawns(\$3) or beef brisket(\$4.5)**

MASSAMAN (GF/🌶️/VP/🥜) 23

Massaman Curry, Potato, Carrot, Onion, Peanut and top with Pickled Shallot and Cilantro
protein options : **chicken, tofu, Vegetables, prawns(\$3) or beef brisket(\$4.5)**

DESSERTS

ROTI CONDENSED MILK & OVALTINE POWDER	8
BANANA ROLL & ICE CREAM	9
BLACK BEAN BROWNIE & ICE CREAM	8
BLACK STICKY RICE PUDDING	9
ICE CREAM	6

PLEASE NOTE THAT NOT ALL INGREDIENTS ARE LISTED, IF THERE ARE ANY ALLERGIES OR DIETARY CONCERNS PLEASE INFORM YOUR SERVER.

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🌶️: SPICY LEVEL(MILD, MEDIUM, SPICY, THAI SPICY)

BUSABA THAI CRESTON 236-351-4000

223 10TH AVE N CRESTON BC V0B 1G4



BUSABA

THAI CRESTON

MOCKTAILS

THE VIRGIN BEACH 5.75
house made lemongrass syrup, fresh lime,
angostura 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

NON ALCOHOLIC BEER

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

BUBBLE TEAS

Slushy

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

THAI MONKEY 6.75
banana and coconut with jasmine green tea

MATCHA LA LA 6.75
matcha green tea with **milk**

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 \$1.00
- extra cup \$50 cent

COFFEE

BLACK COFFEE 3.5

THAI ICED COFFEE 6
coffee with condense **milk**
(SUB COCONUT MILK \$50 CENT)

TEAS

ORGANIC VIRTUE TEA 5
- genmaicha green tea
- sencha nagashima green tea
- lavender mint
- ginger lemongrass hibiscus
- cream of earl grey

JASMINE GREEN TEA 5

THAI ICED TEA 5.5
thai red tea with **milk**
(sub coconut milk \$50 cent)

OTHERS

POP 3.5
coke, diet coke, ginger ale, sprite, tonic and
soda

JUICE 3.5
apple, mango, pineapple and orange

SPARKLING 4.5
Perrier

BUSABA THAI CRESTON 236-351-4000

223 10TH AVE N CRESTON BC V0B 1G4

WHITE WINE & ROSE

by glass: 6 Oz / bottle

DIRTY LAUNDRY PINOT GRIS Summerland, BC	9.5 / 37
Baillie-grohman Récolte Blanche Creston, BC	9.5 / 37
SUMAC RIDGE GEWURZTRAMINER Summerland, BC	37
SKIMMERHORN AUTUMN TRYST Creston, BC	37
RED BIRD ROSE Creston, BC	10.5 / 40
SKIMMERHORN ROSE Creston, BC	39

RED WINE

by glass: 6 Oz / bottle

HESTER CREEK CAB MERLOT Summerland, BC	10.5 / 39
SKIMMERHORN FOCH Creston, BC	10.5 / 39
DIRTY LAUNDRY HUSH BLEND Summerland, BC	39
RED BIRD PINOT NOIR Creston, BC	45

SPIRITS

	1 Oz	2 Oz
WHISKEY - BULLEIT	7	10.5
GIN - BOMBAY SAPPHIRE	7	10.5
RYE - CROWN ROYAL	8	12
SPICED RUM - BACARDI	8	12
WHITE RUM - BACARDI	6	9
TEQUILA-CAZADORES	8	12
VODKA-STOLICHNAYA	6	9

COCKTAILS

NAM DOK MAI(2 OZ) Tequila, Mango Syrup, Lime juice, Chili Flex	13.5
CHA THAI(2 OZ) Stolichnaya vodka, Baileys, Thai tea, cream, hint of anise star	13.5
KO PI (2 OZ) Kahlua, Baileys, Thai coffee, cream, and top with whipcream (serve hot)	14
LOVE IN PHUKET(1.25 OZ) Rum, Blue caracao, lime juice, simple syrup	12
GIN MONKEY (1 OZ) red monkey bubble tea with Gin	13

SAKE

KOZAEMON HOUSE JUNMAI Gifu, Japan (6oz)/(hot or chilled)	12
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BEERS & CIDERS

CHANG Thailand (330ml)	7.5
SINGHA Thailand (330ml)	7.5
SAPPORO Japan (355ml)	7.5
ASAHI Japan (334ml)	7.5
KOKANEE Creston, BC (335ml)	6
WILD NORTH Creston, BC (473ml)	8
NBC Nelson, BC (473ml)	8
LONETREE CIDER Vancouver (355ml) (AUTHENTIC DRY CIDER OR GINGER APPLE)	7

Tax & Gratuity not included

LUNCH SPECIAL

11:00 - 2:00

COUPON & DISCOUNT NOT APPLICABLE FOR LUNCH SPECIAL

PANEANG CURRY (GF/VP/🌶️) \$19.5

red curry, green peas, bell pepper, lime leaves
protein option : **chicken, tofu** or **prawns(\$3)**
served with rice, crispy wonton & house salad

KEOW WAAN CURRY (GF/VP/🌶️) \$19.5

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 \$19

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 (🌶️) \$19

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

VEGAN STIR FRY (V) \$19

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

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🌶️ : SPICY LEVEL(MILD, MEDIUM, SPICY, THAI SPICY)

Thai Iced Tea (with Milk)	\$4.75
Sub coconut milk +0.5 Cent	
Lime Thai Iced Tea	\$4.75
Thai Iced Coffee (with Milk)	\$4.75
Black Coffee	\$3.5
Juice (Mango, Pineapple, Orange, Apple)	\$2.5
Pop (Coke, Sprite, Ginger L, Soda)	\$2.5