

STARTER

SPRING ROLL (V) 9.5 (2 pieces) carrot, cabbage, dried shitake, glass noodles. with house made plum sweet chili sauce. SATAY CHICKEN (GF/3) 10 SATAY BEEF (GF/ 3) 12 (2 skewers) coriander, cumin, turmeric, lemongrass, cucumber, shallot, fresh chili with peanut sauce. 9.5 FISH CAKE () threadfin bream, garlic, lemongrass, galangal, turmeric, long bean, lime leaves, egg, pepper with sweet sauce.and ground peanut ROTI W/ CURRY SAUCE 9 thai roti with curry sauce. 13 CRISPY CHICKEN SKIN - salt&pepper. - tom yum(\$1). - sweet & chili(\$1) 15 **WINGS** - salt&pepper. - tom yum(\$1). - sweet & chili(\$1) TURMERIC DEEP-FRY CALAMARI()GF) 17 squids, turmeric, garlic, coriander served with house sriracha sauce. 9.5 STEAMED FISH BALL (9 pcs) threadfin bream, Sugar, Tapioca Starch, Salt, Garlic, egg, with mayo seafood sauce. SAKU SAI MOO (GF/ 🕲) **9** (2 PCS) **16** (4 PCS) tapioca ball with caramalized Pork Stuffed; ground pork, radish, pepper, cilantro, peanuts, shallot, palm sugar, garlic oil, 9.5 NAEM YANG (GF) Grilled Fermented Sour Pork Sausage THAI STEAMED MUSSEL (GF) 19 Mussels, Lemongrass, Lime Leaves, Thai Basils, Fish Sauce, Thai Chilies

SALAD

PAPAYA SALAD(GF/VP) 18 green papaya, long bean, carrot, tomato, garlic, thai chili, peanut.

add steamed prawns +(\$4)

SOUP

TOM YUM (GF/)

21

spicy & sour soup : seasonal mushroom, chilli lemongrass, lime leaf, tomato, shallot, cilantro Protein option : mushroom, fried tofu, chicken or prawns(\$1)

TOM KHA (GF/)

22

coconut soup : seasonal mushroom, galangal, Lime leaf, lemongrass, cilantro & chilli.

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

NOODLE

PAD THAI (%/VP)

19

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

21

KHAO SOI (VP/)

24

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

KUAY TIEW MOO TOON

25

(Soup Noodle with Braised Pork)
Rice Noodle, Braised Pork, Pork Ball, Soy Broth, 5
Spiced, Garlic oil, Beansprout, Green Onions, &
Cilantro

FRIED RICE

CRAB FRIED RICE

24

jasmine rice, crab, eggs, garlic, green onion & cilantro served with cucumber & chili fish sauce

RAILWAY FRIED RICE

21

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)

STIR FRY

CASHEW NUT ()

21

cashew nut, white onion, green onion, bell pepper, dried chili

protein options: chicken, tofu, or prawns(\$3)

PAD GRA PAO ()

21

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)

21

26

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

BEEF WITH OYSTER SAUCE

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

PRA RAM LONG SONG (%)/(GF) 24

Thai Peanut Sauce on a bed of Green Beans,
Broccoli, & Carrots, on top with Thai sweet
Chili Jam, Protein option: chicken, tofu, veg
Beef (\$3) or prawns(\$3)

HOY LAI PAD PRIK PAO

25

Clam Stir Fried with Garlic, Chili, Thai Chili Jam & Organic Thai Basil.

CURRY

PANAENG (GF/J/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/J/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)

SIDES

JASMINE RICE	3
COCONUT RICE	5
STICKY RICE	5
EGG NOODLE	4
RICE NOODLE	4
ROTI	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	6
STEAMED CHICKEN	6

DESSERTS

ROTI CONDENSED MILK & OVALTIN	IE POWDER
BANANA ROLL & ICE CREAM	

BLACK BEAN BROWNIE & ICE CREAM

BLACK STICKY RICE PUDDING

ICE CREAM

6

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

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

BUSABA THAI CRESTON 236-351-4000
223 10TH AVE N CRESTON BC VOB 1G4



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

MANGO TANGO

5.75

house made mango syrup, fresh lime, chili flex top with soda

BUBBLE TEAS

Slushy

CHOC NANA

6.95

chocolate and banana with milk

COMANGO

6.95

coconut and mango with jasmine green tea

BUSABA TARO

taro and coconut with jasmine green tea

RED MONKEY

6.95

6.95 raspberry and banana with jasmine green tea

THAI MONKEY

6.95

banana and coconut with jasmine green tea

MATCHA LA LA

6.95

matcha green tea with milk

On Ice

CHAYEN

6.95

thai iced tea with milk

PURPLE

6.95

taro with milk

CHA KEOW

6.95

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

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

6

THAI ICED TEA

thai red tea with milk

(sub coconut milk \$50 cent)

NON ALCOHOLIC BEER

ONE FOR THE ROAD(WHEAT ALE OR IPA) \$6

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



WHITE WINE&ROSE

by glass: 6 Oz / bottle

DIRTY LAUNDRY PINOT GRIS 10/38

Summerland, BC

Baillie-grohman Récolte Blanche 10/38

Creston, BC

SUMAC RIDGE GEWURZTRAMINER 38

Summerland, BC

SKIMMERHORN AUTUMN TRYST 38

Creston, BC

RED BIRD ROSE 10.5/40

Creston, BC

SKIMMERHORN ROSE

KIMMERHORN ROSE

Creston, BC

RED WINE

by glass: 6 Oz / bottle

39

HESTER CREEK CAB MERLOT 10.5/39

Summerland, BC

SKIMMERHORN FOCH 10.5/39

Creston, BC

DIRTY LAUNDRY HUSH BLEND 39

Summerland, BC

RED BIRD PINOT NOIR 45

Creston, BC

SPIRITS

	1 Oz	2 Oz
WHISKEY - BULLEIT	7	10.5
GIN - BOMBAY SAPPHERE	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) 13.5

Tequila, Mango Syrup, Lime juice, Chili Flex

CHA THAI(2 OZ)

13.5

13

Stolichnaya vodka, Baileys, Thai tea, cream, hint of anise star

TOM YUM CAESAR (1 OZ)

Stolichnaya vodka, Home made lemongrass Syrup Lime juice, Worcestershire, Clamato

LOVE IN PHUKET(1.25 OZ) 12

Rum, Blue caracao, lime juice, simple syrup

GIN MONKEY (1 OZ)

13

red monkey bubble tea with Gin

SAKE

KOZAEMON HOUSE JUNMAI 12

Gifu, Japan (6oz)/(hot or chilled)

BEERS & CIDERS

CHANG	7.5
Thailand (330ml)	
SINGHA	7.5
Thailand (330ml)	
SAPPORO Japan (355ml)	7.5
ASAHI	7.5
Japan (334ml)	
KOKANEE	6
Creston, BC (335ml)	
WILD NORTH	8
Creston, BC (473ml)	
NBC	8
Nelson, BC (473ml)	
LONETREE CIDER	7
Vancouver (355ml)	1000
(AUTHENTIC DRY CIDER OR GINGER	APPLE

Tax & Gratuity not included





LUNCH SPECIAL

11:00-2:00

COUPON & DISCOUNT NOT APPLICABLE FOR LUNCH SPECIAL

PANEANG CURRY (GF/ VP/) \$19 red curry, green peas, bell pepper, lime leaves \$19.9 protein option: chicken, tofu or prawns(\$3) served with rice, crispy wonton & house salad

KEOW WAAN CURRY (GF/VP/) \$19.9

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

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 ()

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

\$19

\$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.

GF: GLUTEN FREE I VP: VEGAN OPTION I V: VEGAN I 🖏 : PEANUT. : SPICY LEVEL(MILD, MEDIUM, SPICY, THAI SPICY)

Thai Iced Tea (with Milk)	\$5.5
Sub coconut milk +0.5 Cent	
Lime Thai Iced Tea	\$5.5
Thai Iced Coffee (with Milk)	\$5.5
Black Coffee	\$3.5
Juice (Mango, Pineapple, Orange, Apple)	\$3
Pop (Coke, Sprite, Ginger L, Soda)	\$3