A THAI CAFE

Each dish in Thai Cuisine can be seen as a symphony of flavors each meticulously orchestrated to enhance the other.

Beneath the searing of fiery chillies comes to the crisp notes of lime, refreshingly tangy and sour at once. Lashings of aromatic fish sauce blends with the sweetness of rock sugar, while the delicate nuances of traditional herbs and spices, each with their own distinct perfume, dance all around.

Such is the beauty of Thai Cuisine.

BEVERAGES

SOFT DRINKS

Equil Natural / Sparkling	35
San Pellegrino	50
Acqua Di Panna	50
Coca-cola / Coca-cola Zero	30
Lemon / Orange Squash	35

JUICE

Orange Juice	60
Lime Juice	55
Fresh Young Coconut	50

TEA-HOT

Hot Pandanus Tea — 30
This traditional tea provides both woody aromatic flavors and full-bodied earthiness.

Hot Lemon Tea — 30
Premium assam tea flavored with fresh lemon.

Thai Hot Green Tea Latte — 40
A must try "hot green tea" and warmed milk.

"LIFE IS THIS SIMPLE ~ BIRTH, EAT, DRINK, PLAY, EXPLORE, AND RELATE TO FAMILY AND FRIENDS; BE HAPPY AND ENJOY LIFE…!"

James A. Murphy

BEVERAGES

TEA-ICED

Thai Iced Tea with Milk Our special "red tea" with milk.	35
Thai Iced Green Tea with milk Our special "green tea" with milk, definetely have to try.	35
Iced Tea A classic ice tea.	25
Iced Lemon Tea A classic iced tea freshly brewed assam tea and add with a shot of freshly squeezed lime extract.	30

COFFEE-HOT

Espresso It is shot of espresso, which is pure coffee served without milk.	35
Americano An espresso thinned with hot water.	40
Hot Cappuccino Espresso topped with steamed and foamed milk.	40
Traditional Coffee Coffee served with condensed milk and sugar.	45
Caffe Latte A shot of espresso layered with warm frothed milk and topped with a sparkling of dark cocoa.	45
Hot Caramel Macchiato Espresso, foamed milk and caramel.	45

COFFEE-ICED

Thai Iced Coffee with Milk Our special "black coffee" with milk.	35
Iced Cappuccino Espresso and milk poured over ice.	40
Iced Caramel Macchiato Espresso, foamed milk and caramel.	55

Beverages

MOCKTAILS

01 Hat Maya Sunrise / 65

Our all-time favorite! Combination of fruit juices,
our special homemade lemongrass syrup and grenadine.

MOCKTAILS

02 Thai Kisses / 65
Absolutely fresh combination of lychee, fresh juices and a hint of grenadine

03 Lychee Lemon Soda / 65
Perfect for all time refreshing mocktail.
We used freshly squeezed lemon juice, our home made secret recipe of lychee puree, fresh mint leaves and ending with a splash of soda.

04 Lychee Colada / 60
Absolutely virgin. Mixtures of lychee fruits, coconut syrup, pineapple juice and fresh cream.

"A MEAL WITHOUT A DRINK,
IS LIKE A DAY WITHOUT A SUN."
Unknown

TEA & COFFEE - ICED

02

03

01

01 Thai Iced Tea with Milk / 35
Our special "red tea" with milk.

02 Thai Iced Green Tea with Milk / 35
Our special "green tea" with milk.

03 Thai Iced Coffee with Milk / 35
Our special "black coffee" with milk.

① Natural Butterfly Pea

With honey & lime.
Boost immunity & anti-aging

50

② Natural Roselle Drink

Improve blood circulation,
rich of antioxidant

30

NOODLES

01 Thai Sukiyaki Noodles / 135

Suki style seafood with homemade flat noodles.

02 Phad Thai / 110

Stir-fried noodle with shrimps, eggs, bean sprouts and spring onion.

03 Thai Fried Noodle / Raat Na

Fried noodle, topped with thickened gravy with :

Beef / 95
Chicken / 85
Seafood / 115

04 Tom Yam Seafood Noodles / 150

Noodle with seafood in spicy and sour soup.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

SANDWICHES

01 Grilled Chicken Pitabread Sandwich /

Stuffed with bell pepper, baby spinach and fresh tomato salsa dressing.

"Temporary Unavailable"

02 Ham and Cheese Grill / 95

Toasted white bread with butter on both sides. Assorted with ham and cheddar cheese, served with fries.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

RICE

01 Crab Meat Fried Rice 90
Fried rice with crab meat and egg.

02 Coconut Fried Rice 140
Fried rice with minced beef, dried mixed vegetables, coconut flesh and baked in a young coconut shell.

03 **Tom Yum Fried Rice** 75
Fried rice with Tom Yam paste and shrimp.

04 **Green Curry Fried Rice** 80
Fried rice with beef and green curry served with salted egg.

05 **Shrimp Paste Fried Rice** 70
Fried rice with shrimp paste topped with sliced egg, dried shrimps, and sliced green mango salad.

06 Pineapple Fried Rice 90
Fried rice with chicken, shrimp, fish, grilled pineapple and cashew nuts.

07 Salted Fish Fried Rice 80
Fried rice with salted Thai fish served with cucumber and coriander leaves.

08 Olive Fried Rice 100
Fried rice with black olive and chicken served with fresh chilies, lime, shallot, and cashew nuts.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

SOUP

"AFTER A GOOD DINNER ONE CAN FORGIVE ANYBODY, EVEN ONE'S OWN RELATIONS."

Oscar Wilde

01 Tom Yam Goong / 105

Traditional Thai soup with prawn, mushroom and lemongrass.

(For 2 persons)

04 **Clear Soup Noodle / 55**
Clear soup with glass noodle, soft bean curd, minced chicken, shrimps, spring onions and coriander leaves. (for 2 person)

02 **Oxtail Spicy Soup / 195**
spicy and sour of oxtail soup. (for 2 person)

03 **Clear Tom Yam / 95**
Traditional thai spicy sour clear soup with seafood and hot basil leaves. (for 2 person)

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

Salad

01 **Wagyu Beef Salad / Yam Neua Namtok / 240**
Spicy wagyu beef salad with ground roasted rice grain.

02 **Mango Salad / Yam Mamuang / 70**
Spicy mango salad with chili and lime juice.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

03 **Papaya Salad / Som Tam / 60**

Papaya salad with cherry tomatoes, string beans, peanuts, chili and dried shrimp.

04 **Mango Salad with Minced Fish Yam Pla Duke Foo / 75**

Deep-fried minced catfish served with spicy mango salad.

05 **Vermecelli Salad with Seafood / Yam Wun Sen / 85**

Vermicelli with squid, shrimps and celery with a spicy dressing.

06 **Goong Pha / 100**

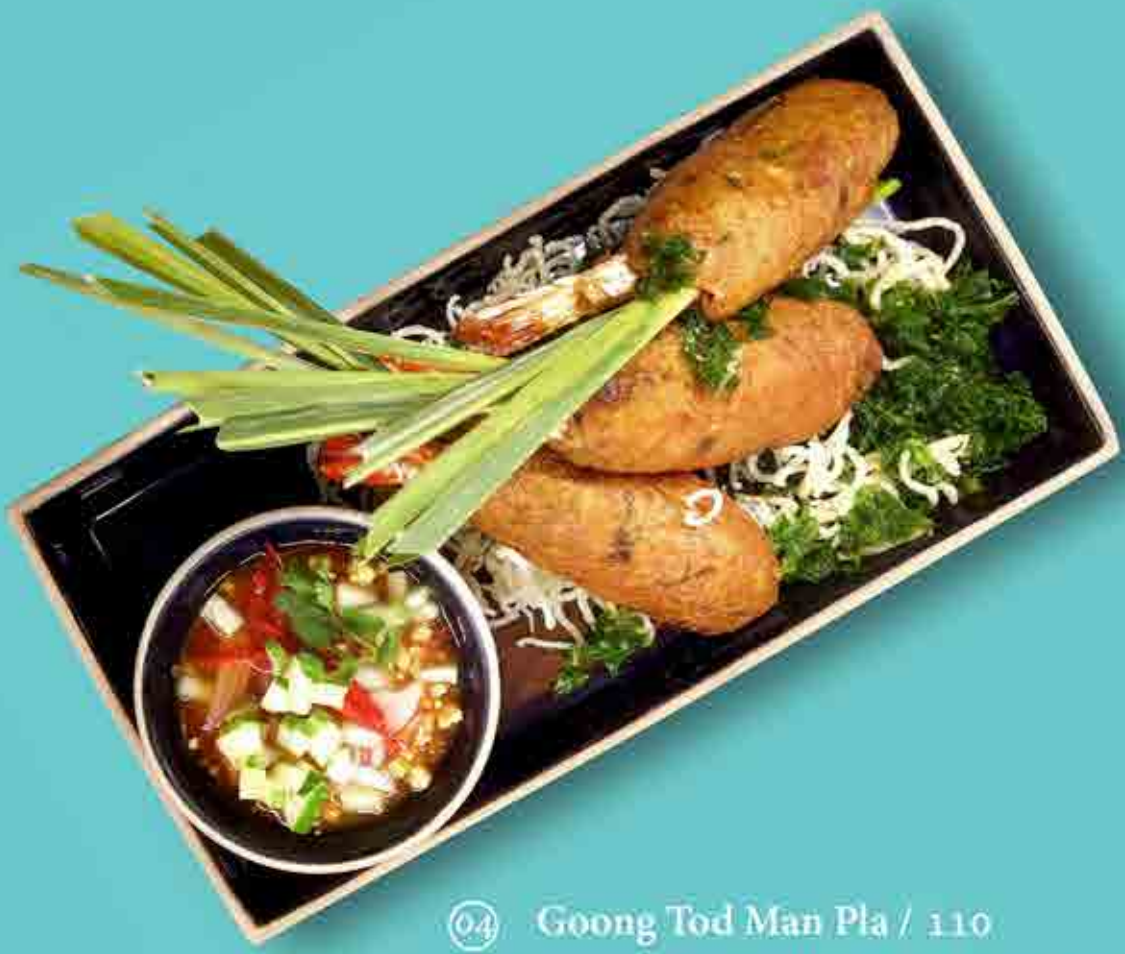
Hot & sour grilled shrimp with lemongrass

APPETIZER

01 **Chicken Wings / 65**
Deep-fried marinated mini chicken wings in fish sauce

02 **Chicken Satay / Gai Satay / 75**
Satay with peanut dipping sauce

03 **Fried Squid / 80**
Deep fried crispy squid topped with fried garlic & turmeric, sweet lime & chilli sauce



04 Goong Tod Man Pla / 110

Shrimp with golden fried fish cake,
served with chill sauce and cucumber

05 Shrimp Cake Almond / 120

Deep-fried shrimp cake with almond slice
served with plum sauce

06 **Basket Minced Chicken / Kratong Thong** / 45

Sauteed minced chicken, shrimps and sweet corn. Served in basket.

07 **Morning Glory Salad / Yum Pak Boong Krob** / 75

Crispy fried morning glory and prawn with chili sauce dip.

08 **Crispy Raviola with Salsa** / 70

Crispy raviola stuffed with spinach and cream filling.

09 **Shrimp Rolls / Goong Hom Sabai** / 85

Deep-fried shrimp rolls.

10 **Shrimp Pancakes / Goong Kra Beang** / 110

Deep-fried shrimp pancakes.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL."

_____Virginia Woolf

01 **Grilled Wagyu Rib Eye / 395**

Charcoal Grilled beef with Northeastern style chili dip.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

MAIN COURSE

02 **Grilled Lamb Rack / 200**

Grilled lamb rack with mango sunny sauce.

03 **Grilled Chicken / 95**

Marinated chicken, grilled with lemongrass served with chili sauce.

04 **Grilled Squid / 110**

Charcoal-grilled squid with a lime, garlic and seafood sauce.

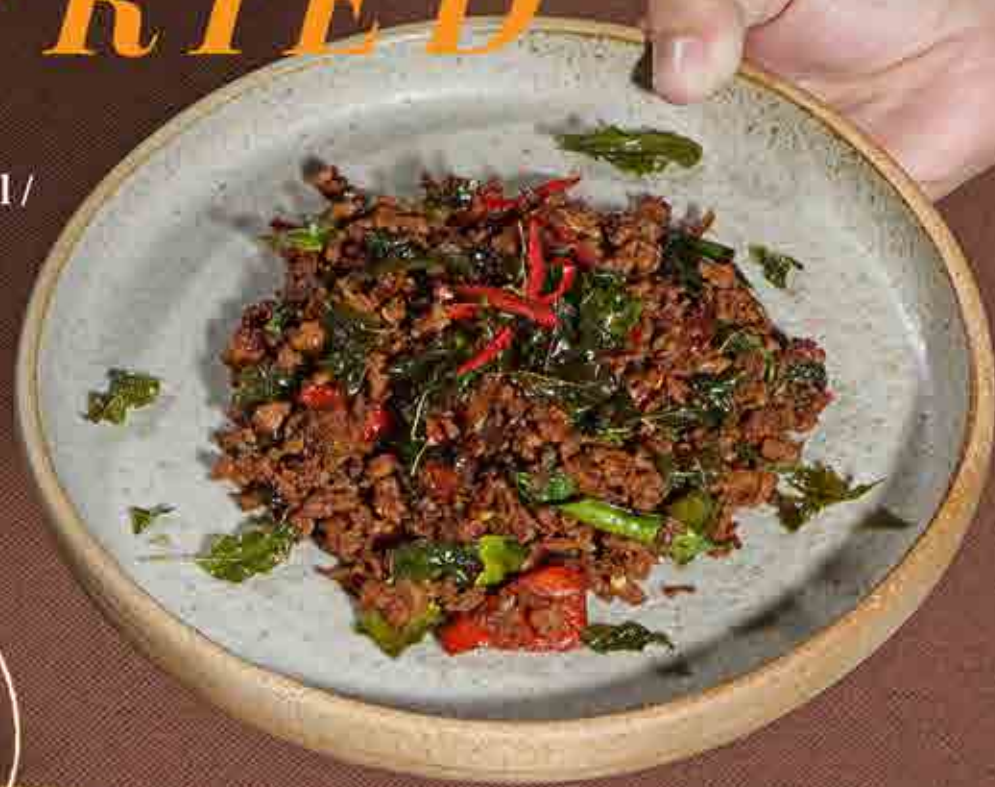
05 **Grilled Seabass *(live, 20 minutes)***

M . 250 L. 310

Charcoal-grilled whole fresh Seabass with salt, lemongrass, served with seafood sauce.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

STIR FRIED



01 Fried with Chillies and Holy Basil / Pat Graprao

Stir-fried with chillies and holy basil leaves
with a choice of:
Neua / Beef / 110
Gai / Chicken / 85

02 Prawn with Vemercelli / Goong Op Wunsen / 130

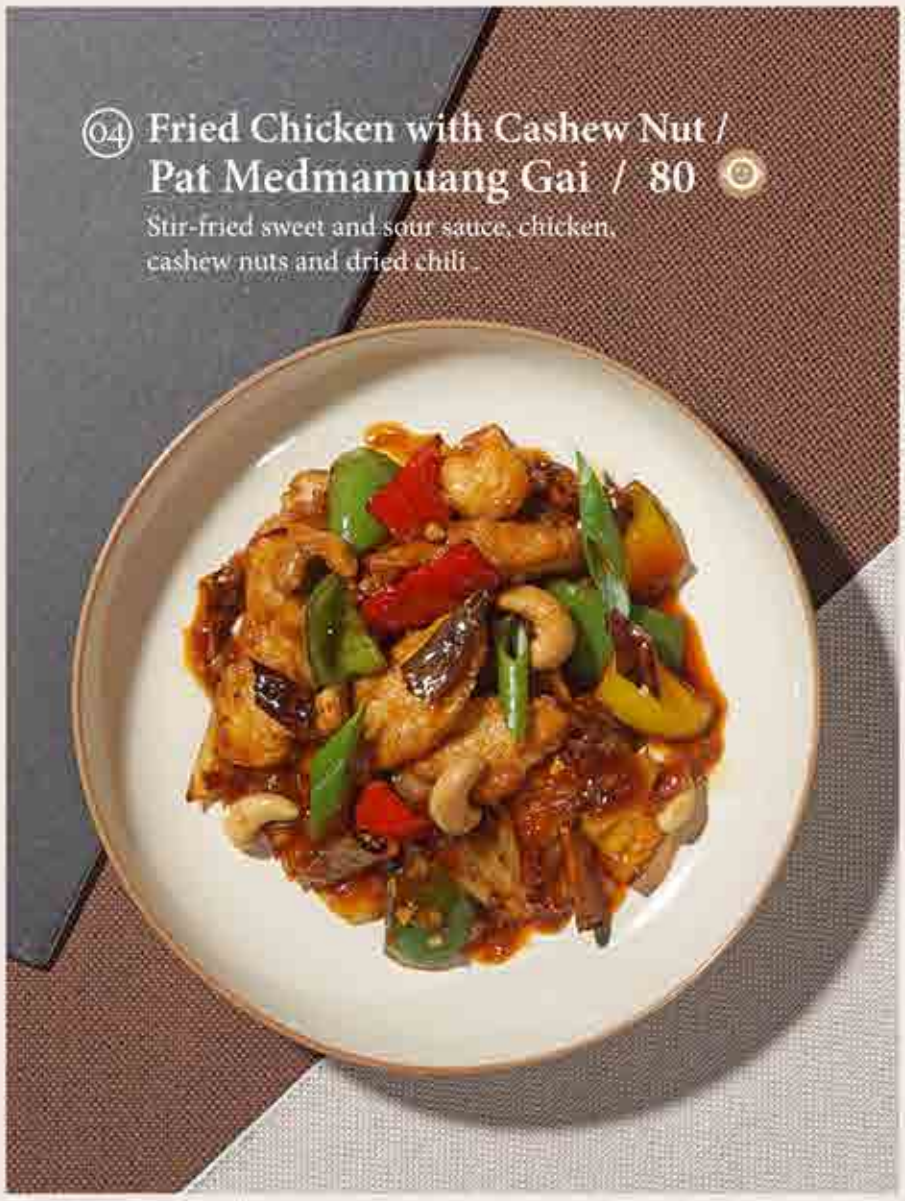
Baked prawns with vermicelli, black mushrooms, spring onion, Chinese celery and garlic in clay pot.

03 Fried Prawn with Garlic / Goong Phad Prik Kea / 145

Stir-fried prawns with garlic and chili.

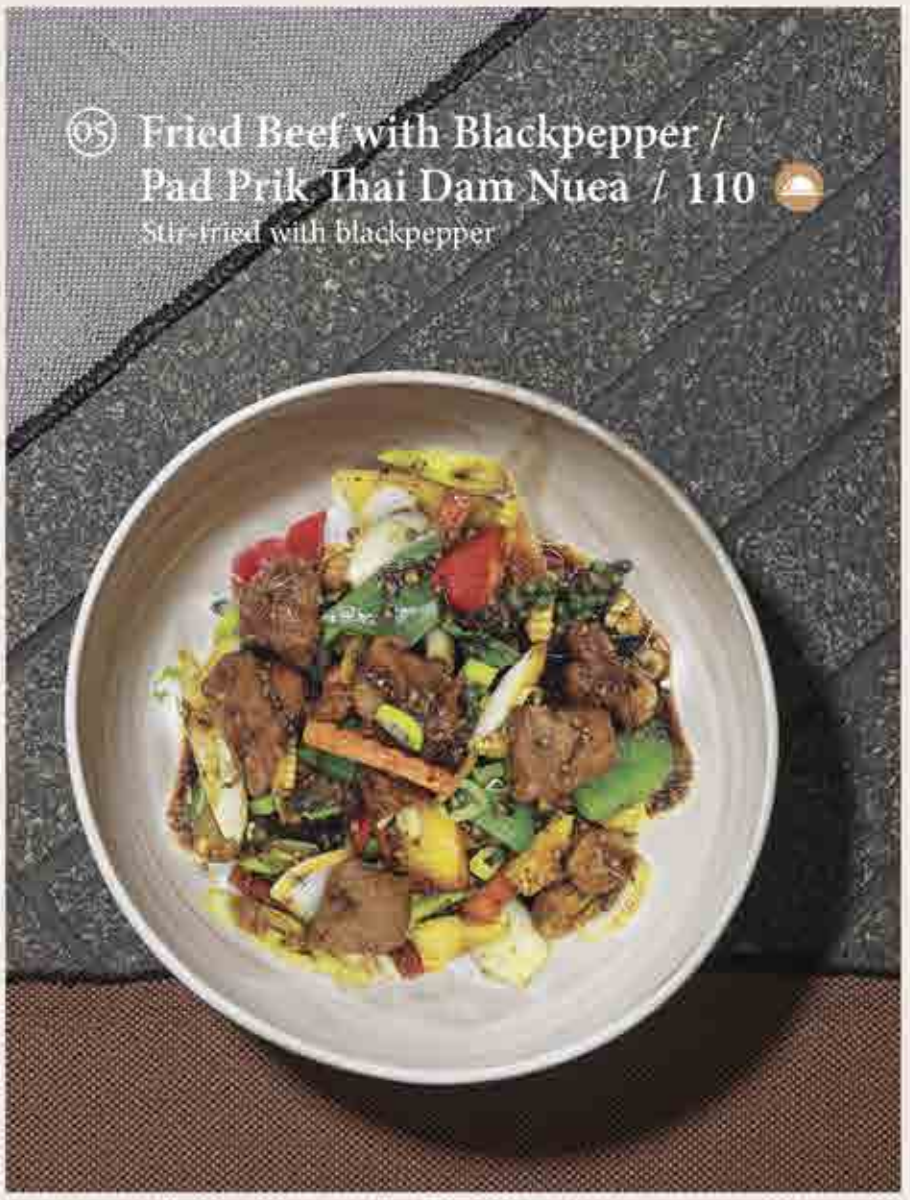
04 Fried Chicken with Cashew Nut / Pat Medmamuang Gai / 80

Stir-fried sweet and sour sauce, chicken, cashew nuts and dried chili.



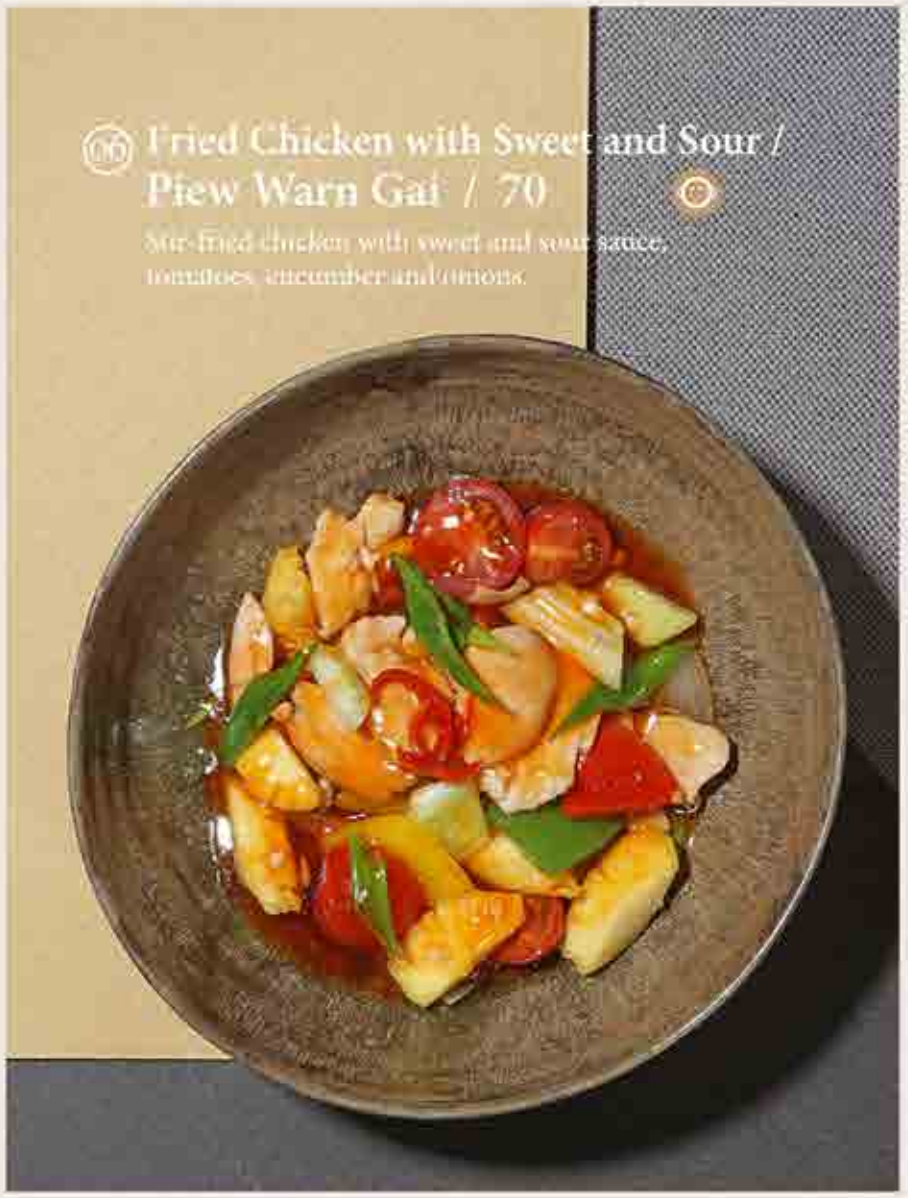
05 Fried Beef with Blackpepper / Pad Prik Thai Dam Nuea / 110

Stir-fried with blackpepper



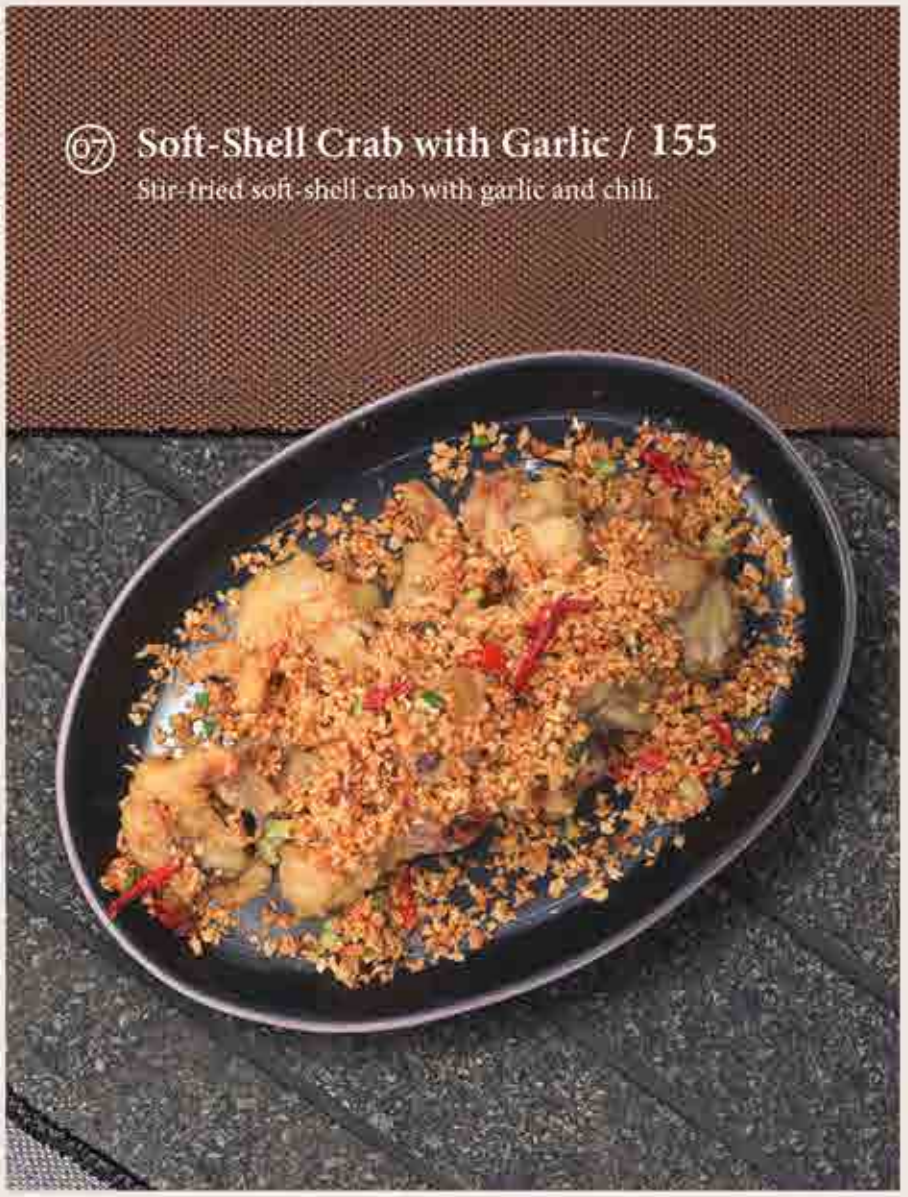
06 Fried Chicken with Sweet and Sour / Piew Warn Gai / 70

Stir-fried chicken with sweet and sour sauce, tomatoes, cucumber and onions.



07 Soft-Shell Crab with Garlic / 155

Stir-fried soft-shell crab with garlic and chili.



Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

01 **Fish with Three Taste / Pla Sam Rod**

Deep-fried whole fish with spicy sweet and sour sauce.

Seabass / M. 280 / L. 340
Grouper / M. 320 / L. 370

02 **Fish with Fish Thai Herbs / Pla Samunprai**

Deep-fried whole fish with Thai fish sauce, served with Miang Karm leaves and Thai herbs.

Seabass / M. 280 / L. 340
Grouper / M. 320 / L. 370

DEEP FRIED

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

07 Tamarind Prawn / 195

Stir-fried prawn with tamarind sauce and lime leaves.

08 Seafood Pad Cha / 195

Stir-fried seafood with young green peppercorn

01 Steamed Fish Manaow
(Live, 20 minutes)

Steamed whole fish with fresh lime juice and chili sauce.

Seabass
M. 280 / L. 340

Grouper
M. 320 / L. 380

02 Goong Neung Gratiam / 195

Steamed prawns with garlic, [illegible] black mushroom, spring onion and Chinese celery.

03 Plamek Neung Manaow / 175

Steamed squid, fresh lime juice, chili and coriander.

04 Steamed Seafood / 100

Steamed seafood with homemade Thai herbs and spicy sauce.

STEAMED DISHES

01 Massaman Curry / 100

Beef massaman curry with potato.

CURRIES

02 Green Curry

Authentic green curry with coconut cream, sweet basil leaves, long eggplant, chillies and choices of :

Neua / Beef	/ 95
Gai / Chicken	/ 85

03 Red Curry

Famous Thai red curry with coconut cream, sweet basil leaves, long eggplant, chillies and choices of :

Neua / Beef	/ 95
Gai / Chicken	/ 85

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

VEGETABLES

01 **Crab Omelette / 95**
Omelette with crab meat

02 **Goong Pat Nam Prik Gapi / 75**
Stir-fried spicy shrimp paste with prawns and long beans.

03 **Mad Ke Yao Pad Pla Kem / 70**
Stir-fried eggplant with garlic, soya bean, salted fish, minced chicken and oyster sauce.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

04 Pad Pak Boong Fai Dang

Stir-fried morning glory with choice of:

Garlic	/ 60
Shrimp paste	/ 70

05 Bamboo Shoots with Minced Chicken / 70

Spicy stir-fried fresh bamboo shoots with tender minced chicken

06 Broccoli Gratiam / 70

Stir-fried broccoli with garlic.

07 Pad Pak Ruammit / 70

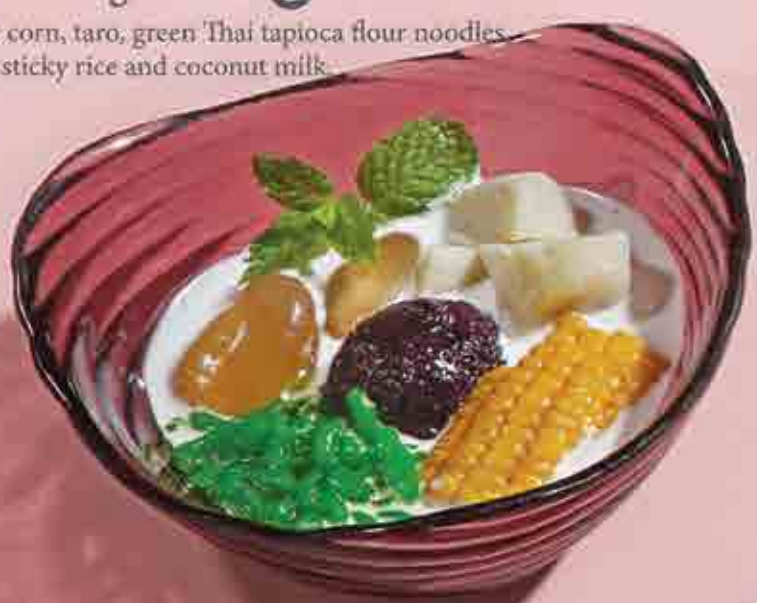
Stir-fried mixed vegetable with oyster sauce.

Dessert

01 **Fak Thong Sangkaya / 55**
Thai custard with pumpkin.

02 **Thai Tea Pudding / 30**
Thai tea pudding

03 **Lod Chong / 60**
Sweet corn, taro, green Thai tapioca flour noodles, black sticky rice and coconut milk



04 **Man Cham / 60**
Cooked tapioca in syrup topped with coconut cream.

Signature dish | Suitable for kids | Medium hot | Hot | Extra hot

"I WANT TO HAVE A GOOD BODY,
BUT NOT AS MUCH AS I WANT DESSERT."
Unknown

05 **Rua Mit / 50**
Sweet corn, young coconut, jackfruit, water chestnut and arenga palm fruit with coconut milk.

06 **Kha Nom Babin with Thai Tea Ice Cream / 65**
Baked grated coconut cake with Thai tea ice cream.

07 **Khao Niew Mamuang / 70**
Fresh mango on a bed of sticky rice laced with coconut cream.

08 **Ice Cream Durian / 60**
Durian ice cream with sesame wafer.

BUSABA
A Thai Cafe

MEMBER OF JITTLADA GROUP
THE LEADING THAI RESTAURANT
- EST 1998 -

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These photos used for advertising purpose.

The menu is for sale IDR 7.000.000
Kindly ask the counter staff for a new one

All prices are subjected to 7.5% service charge and 10% government tax