



Group Dining

SUITABLE FOR GROUPS OF 8 OR MORE

In true Thai style, all dishes from your chosen set menu are served to the centre of the table to share amongst friends.

Bangkok Feast

£38PP

Snacks & small plates

PRAWN CRACKERS

Sweet chilli sauce.

CHICKEN SATAY (N)

Chargrilled chicken thigh topped with peanut satay sauce.

POR-PIA JAY (VG)

Crispy vegetable spring rolls with sesame dipping sauce.

CALAMARI

Our signature wok-tossed calamari in ginger and green peppercorn sauce.

Sides

MIXED ASIAN GREENS (VG)

Wok-tossed kailan, cabbage, pak choi, chilli and garlic.

JASMINE RICE (VG)

COCONUT RICE (VG)

Mains

CHILLI BEEF JASMINE RICE

Chilli minced beef and sweet basil topped with wok fried egg.

CLASSIC PAD THAI (N)

Wok noodles, king prawns, dried shrimp, tofu & egg with tamarind sauce, beansprouts, fried shallot, garlic chives, peanuts & lime.

SWEET AND SOUR MA MUANG (N)

Lightly battered chicken breast, sweet potato, squash, peppers, ginger, chilli and cashews in a sweet and sour sauce.

GREEN CHICKEN CURRY

Tender chicken thigh curry infused with coconut milk, lemongrass, chilli and ginger.

ASPARAGUS FRIED RICE (VG)

Asparagus fried rice, apple, sundried tomatoes and pickled pink ginger.

Dessert

A SELECTION OF ICE CREAM

Bangkok Jay VEGETARIAN

£38PP

Snacks & small plates

SOYAMARI (VG)

Wok-tossed soya in ginger and green peppercorn sauce.

POR-PIA JAY (VG)

Crispy vegetable spring rolls with sesame dipping sauce.

WOK BROCCOLI (VG)

Shiitake mushrooms in sweet soy and garlic sauce.

SWEET POTATO FRIES (V)

Sriracha mayo.

Sides

MIXED ASIAN GREENS (VG)

Wok-tossed kailan, cabbage, pak choi, chilli and garlic.

JASMINE RICE (VG)

COCONUT RICE (VG)

Mains

SRIRACHA HO FUN NOODLES (VG)

Wok-fried mushroom, red pepper, spinach and flat rice noodles with hot sweet chilli, soy and ginger.

PAD THAI JAY (N)(VG)

Wok noodles, broccoli, courgette, green beans & tofu with tamarind sauce, beansprouts, fried shallot, garlic chives, peanuts & lime.

GREEN CURRY JAY (VG)

Courgette, pea aubergine and bamboo green curry infused with coconut milk, lemongrass, chilli and ginger.

WEeping TIGER JAY (VG)

Triple-cooked soya with green beans, chilli and garlic chives.

AUBERGINE CURRY (VG)

Wok-fried Thai and purple aubergines in a yellow coconut curry.

Dessert

A SELECTION OF ICE CREAM

Bangkok Banquet

£50PP

Snacks & small plates

PRAWN CRACKERS

Sweet chilli sauce.

CHICKEN SATAY (N)

Chargrilled chicken thigh topped with peanut satay sauce.

POR-PIA JAY (VG)

Crispy vegetable spring rolls with sesame dipping sauce.

CALAMARI

Our signature wok-tossed calamari in ginger and green peppercorn sauce.

SOM TAM SALAD (N)

Green papaya, dried shrimp, cherry tomato, peanut and chilli.

SIKHRONG PORK RIBLETS

Mini-ribs of tender pork in a spicy barbecue marinade.

Sides

MIXED ASIAN GREENS (VG)

Wok-tossed kailan, cabbage, pak choi, chilli and garlic.

JASMINE RICE (VG)

COCONUT RICE (VG)

EGG FRIED RICE (V)

Mains

KHAO RED PORK

Pork belly marinated in a barbecue sauce with pak choi, boiled egg and jasmine rice.

CHARGRILLED HALF CHICKEN (N)

Marinated in a sweet sticky sauce, served with som tam salad and sweet potato fries.

MUSSAMAN LAMB SHANK

Served with potatoes, pak choi and a rich and tangy mussaman sauce.

TAMARIND DUCK BREAST

Glazed with a honey tamarind sauce with wok broccoli and jasmine rice.

KING PRAWN RED CURRY

A rich coconut based red curry, with fresh pineapple and basil leaves.

GREEN CHICKEN CURRY

Tender chicken thigh curry infused with coconut milk, lemongrass, chilli and ginger.

ASPARAGUS FRIED RICE (VG)

Asparagus fried rice, apple, sundried tomatoes and pickled pink ginger.

Dessert

A SELECTION OF ICE CREAM

Drinks

Fizz celebration £90

3 bottles x 750ml

NAO NIS PROSECCO EXTRA DRY, ITALY

A deliciously fruity, fine and fragrant Prosecco. (ABV 11%).

Wine celebration £65

Choose your combination of any 3 bottles x 750ml each.

VIÑA ARROBA PARDINA CHARDONNAY, SPAIN (ABV 11%)

A crisp, easy-drinking wine with tropical fruits and apple.

VIÑA ARROBA TEMPRANILLO, SPAIN (ABV 12%)

Dry and fruity with a subtle finish.

Beer celebration £30

6 bottles x 330ml each

SINGHA (ABV 5%)

Award-winning, globally recognised as a symbol of Thailand and the perfect companion to our food.

As you eat, so you are

We believe that the love that is put into food manifests itself elsewhere. *Gan Gin Gan Yuu*, as we say in Thailand. It means 'as you eat, so you are', and we live by it. If we eat in balance, we are in balance; so at Busaba you'll find fresh, authentic flavours with an innovative twist.

We're also big on enjoyment. *Sookjai* or 'happy heart' is the Buddhist principle that inspired our logo, a reminder to take life's pleasures as they come. When they come, we believe they're best shared, so we encourage a sense of community around the table. We want to bring our guests together, leaving them in a better state of mind – satisfied, rebalanced, recharged.

Happiness, meet harmony.

YOU AND YOUR FOOD:
Vegetarian and vegan menus available upon request. Please visit Busaba.com/allergens for a guide if you have any special dietary requirements. Our recipe information is frequently updated so please check each time you visit to ensure that you have the most up to date recipes. While every care is taken with your meal, we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our Suppliers or products which may be produced in an allergenic environment.
PLEASE NOTE: An optional service charge of 10% will be added to your bill. All prices shown are in £GBP. Adults need around 2000 kcal a day.



nuts



vegetarian



vegan