



บุษบา   
HEAVENLY THAI



**BUSABA**  
បុមហា [ boo-sah-bah ]  
Meaning : Flower, floral

All prices are inclusive of 10% service charge and 6% service tax.

All images are for illustration and reference purpose only.

# DRINKS

## *kusaba specialty*

Lemon tea	RM 14
Butterfly pea honey	RM 13
Iced lemongrass juice	RM 14
Thai iced tea	RM 17
Thai iced green tea	RM 17
Thai iced coffee	RM 17

## *ice blended*

Coconut on the beach	RM 19
Mango cha cha cha	RM 19
Sour sop frost	RM 19
Lychee mint	RM 19
Strawberry	RM 19

## *mocktail*

Colourful fruit punch	RM 17
Apple virgin mojito	RM 19
Lychee virgin mojito	RM 19

## *fresh juices*

Orange	RM 14
Apple	RM 14
Carrot	RM 14
Watermelon	RM 14
Pineapple	RM 14
Honeydew	RM 14
Combination of any 2	RM 16
Fresh Coconut	RM 17

## *chilled juices*

Mango	RM 14
Lychee	RM 14
Sour sop	RM 14
Lime	RM 14

## *tea by pot*

Chinese tea	RM 11
English breakfast	RM 11
Earl grey	RM 11
Pure chamomile	RM 11
Pure peppermint leaves	RM 11
Lemon tea	RM 11
Pure green tea	RM 11

## *coffee by cup*

Freshly brewed coffee	RM 10
Cappuccino	RM 12
Cafe latte	RM 12
Espresso	RM 10
Chocolate ( Hot / Cold )	RM 12

## *soft drinks*

Coke	RM 12
Coke zero	RM 12
Sprite	RM 12
Soda water	RM 12
Tonic	RM 12
Ginger ale	RM 12

## *mineral water*

Absolute Thai	RM 7
Perrier	RM 14

## *beer*

Tiger	RM 28
Heineken	RM 29
Singha	RM 33

## *others*

Corkage of wine	RM 60
Corkage of liquor	RM 90



เครื่องดื่ม  
[ kher-reung-derm ]



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*pla kapong neung  
tau chew*

ปลากระพงนึ่งเต้าเจี้ยว

Steamed Seabass  
with Tauchew  
Sauce  
RM 88

S1



*gai krim manao*

ไก่ครีมมะนาว

Lime Cream  
Chicken  
RM 32

S2



S6

*popiah ped*

ปอเปี๊ยะเป็ด

Deep-fried  
Roasted Duck  
with Popiah Skin  
RM 35



S3

*kra lum plee phad nam pla goong haeng thod*

กระหล่ำปลีผัดน้ำปลากุ้งแห้งทอด

Stir-fried Cabbage with Fish Sauce & Dried Shrimp  
RM 29



S5

*neu pla kapong phad prik thai dam*

เนื้อปลากระพงผัดพริกไทยดำ

Stir-fried  
Seabass with  
Black Pepper  
RM 59



*gai phad kapi  
ma kua prok*

ไก่ผัดกะปิมะเขือเปราะ

Stir-fried Chicken with  
Shrimp Paste  
RM 32



S4

# A P P E T I Z E R S

(1) *thung thoong poo* RM 28  
ถุงทองปู

Royal money bags stuffed with crab meat and green peas

(2) *thod man pla* RM 31  
ทอดมันปลา

Thai fish cakes served with cucumber sauce

(3) *thod man goong almond* RM 31  
ทอดมันกุ้งอัลมอนด์

Prawn cakes coated with almond flakes served with sweet plum sauce

(4) *pla muck* RM 31  
*chook phang thod*

ปลาหมึกชุบแป้งทอด  
Deep-fried crispy squids

(5) *khai look kuey* RM 25  
ไข่ลูกเขย

Deep-fried hard boiled eggs topped with tamarind dressing and crispy shallots

(6) *mieng kam* RM 35  
เมี่ยงคำ

Traditional thai appetizer of betel leaves served with dried shrimps, shredded coconut, roasted peanuts, chillies, diced onions, ginger, lime and homemade shrimp sauce

(7) *heart of busaba* RM 88  
คอมโบ้

Deep-fried thai fish cakes, prawn cakes, royal money bags, prawns wrapped in wonton skin and prawns with cashew nuts and dried chillies



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ของว่าง [khong wang]

ยำ [yum]

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- (8) *yam goong foo* RM 36  
ยำกุ้งฟู  
Mango salad served with crispy river prawn
- (9) *yam som o goong* RM 36  
ยำส้มโอกุ้ง  
Pomelo salad with prawns, roasted coconut flakes and ground peanuts
- (10) *som tam talay* RM 36  
ส้มตำทะเล  
Papaya salad served with seafood
- (11) *yam woon sen talay* RM 36  
ยำวุ้นเส้นทะเล  
Glass noodle salad with seafood
- (12) *yam phak bung krok* RM 36  
ยำผักบุ้งกรอบ  
Deep-fried morning glory served with minced chicken and prawns
- (13) *larb pla* RM 36  
ลาบปลา  
Crispy minced fish salad with spicy larb dressing

# S O U P S

ซุ๊ป [sup]

- (14) *Tom kha gai* RM 32  
 ต้มข่าไก่มะพร้าวอ่อน  
 Creamy coconut soup with chicken and mushroom served in young coconut
- (15) *Tom yam gai* RM 32  
 ต้มยำไก่  
 Tom yam soup with chicken flavoured with lime, lemongrass and chillies
- (16) *Tom yam pla kapong* RM 35  
 ต้มยำปลากะพง  
 Tom yam soup with fish fillet flavoured with lime, lemongrass and chillies
- (17) *Tom yam goong* RM 35  
 ต้มยำกุ้ง  
 Signature tom yam prawn soup flavoured with lime, lemongrass and chillies
- (18) *Tom yam talay* RM 35  
 ต้มยำทะเล  
 Signature tom yam seafood soup flavoured with lime, lemongrass and chillies



# แกง [gaeng]

# CURRIES



(19) *gaeng massaman*

แกงมัสมั่น

Southern style mild curry with peanuts and potatoes

chicken

ไก่ [gai]

RM 35

beef

เนื้อ [nuea]

RM 38

(20) *gaeng phed*

แกงเผ็ด

Thai red curry

chicken

ไก่ [gai]

RM 35

beef

เนื้อ [nuea]

RM 38

(21) *gaeng keaw wann*

แกงเขียวหวาน

Thai green curry

chicken

ไก่ [gai]

RM 35

beef

เนื้อ [nuea]

RM 38

(22) *gaeng prik kee noo nuea*

แกงพริกขี้หนูเนื้อ

Thai "kampung" style curry beef with bird's eye chillies

RM 38



# C H I C K E N

- (23) *gai hor bai tuey* RM 32  
 ไก่ห่อใบเตย  
 Deep-fried marinated chicken wrapped in pandan leaves
- (24) *gai phad med mounng* RM 32  
 ไก่ผัดเม็ดมะม่วงตะกร้าเผือก  
 Stir-fried tender chicken with cashewnuts and dried chillies served in yam basket
- (25) *gai phad prik khing khai khem* RM 32  
 ไก่ผัดพริกขิงไข่เค็ม  
 Stir-fried tender chicken with chilli paste and kaffir lime leaves, topped with salted egg
- (26) *phad ka prow gai krok* RM 32  
 ผัดกระเพราไก่กรอบ  
 Stir-fried crispy chicken with thai basil leaves
- (27) *som tam gai yang* RM 38  
 ส้มตำไก่ย่าง  
 Thai grilled chicken thigh served with papaya salad
- (28) *gai kua kling* RM 36  
 ไก่คั่วกลิ้ง  
 Stir-fried chicken thigh with thai chilli herbs

ไก่ [gai]





เนื้อ [nuea]

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- (29) *nuea phad bai ka prow* RM 38  
เนื้อผัดใบกระเพรา  
Stir-fried beef slices with thai basil leaves
- (30) *nuea prik thai dam kra ta ronn* RM 55  
เนื้อพริกไทยดำกระทะร้อน  
Sizzling beef strip loin with black pepper sauce and vegetable served on hot plate
- (31) *sear rong hai* RM 55  
เสีอร่องไห้  
Sizzling beef strip loin with northern thai sauce and vegetable served on hot plate
- (32) *nuea kua kling* RM 38  
เนื้อคั่วกลิ้ง  
Stir-fried beef slices with thai chilli herbs
- (33) *nuea phad prik pn* RM 38  
เนื้อผัดพริกป่น  
Stir-fried beef slices with chilli powder

# GREENS

- (34) *phad phak bung kra tiam / ka pi* RM 29  
ผัดผักบุ้งกระเทียม / กะปิ  
Stir-fried morning glory with garlic / sambal belacan
- (35) *kana pla kem* RM 29  
คะน้าปลาเค็ม  
Stir-fried kailan with salted fish
- (36) *nam prik ka pi phak ruam* RM 35  
น้ำพริกกะปิผักรวม  
Steamed / deep-fried mixed vegetables served with shrimp paste sauce
- (37) *phad phak ruam mit* RM 29  
ผัดผักรวมมิตร  
Stir-fried mixed vegetable with oyster sauce
- (38) *nor mai farang phad goong / ka pi* RM 38  
หน่อไม้ฝรั่งผัดกุ้ง / กะปิ  
Stir-fried asparagus with prawns and garlic / sambal belacan
- (39) *phad ma kuca yaow* RM 29  
ผัดมะเขือยาว  
Stir-fried eggplant with sweet basil and minced chicken
- (40) *phad broccoli hed hom* RM 35  
ผัดบล็อกโคลี่เห็ดหอม  
Stir-fried broccoli with mushroom and oyster sauce

ผัก [phak]



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(41) *tauhu phad ka prow* RM 29

เต้าหู้ผัดใบกะเพรา

Stir-fried local bean curd with hot basil leaves

(42) *tauhu kra ta ron* RM 38

เต้าหู้กระทะร้อน

Sizzling japanese bean curd with minced chicken, mushrooms and prawns served on hot plate

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ไข่เจียว [ khai jeaw ]

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(43) *khai jeaw*

ไข่เจียว

Thai omelette

- plain | ธรรมดา [ thum-mer da ] RM 25
- onion & prawn | หัวหอมและกุ้ง [ hom lek goong ] RM 29
- oyster | หอยนางรม [ hoy nang rom ] RM 35

เต้าหู้ [ tauhu ]

## ปลา [pla]

- (44) *pla kapong neung manow* RM 88  
ปลากะพงนึ่งมะนาว  
Steamed seabass with chillies, garlic and lime sauce
- (45) *mieng pla* RM 88  
เมี่ยงปลา  
Deep-fried seabass served with homemade shrimp sauce, seven condiments and betel leaves
- (46) *pla thod nam pla* RM 88  
ปลาทอดน้ำปลา  
Deep-fried seabass topped with fish sauce and garlic chillies
- (47) *pla kapong thod rad sos preaw wann* RM 88  
ปลากะพงทอดราดซอสเปรี้ยวหวาน  
Deep-fried seabass topped with sweet and sour sauce
- (48) *pla gas rad prik kra* RM 90  
ปลาเก๋าราดพริก  
Deep-fried garoupa topped with thai chilli sauce

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- (49) *poo phad pong ka ree* RM 88  
ปูผัดผงกะหรี่  
Stir-fried crab meat with yellow curry powder
- (50) *pla muak yad sai phad prik gluca* RM 59  
ปลาหมึกยัดไส้ผัดพริกเกลือ  
Stir-fried stuffed squid with salt and chillies
- (51) *goong mae nam ok woon sen* RM 65  
กุ้งแม่น้ำอบวุ้นเส้น  
Stir-fried river prawns with glass noodles served in claypot ( 2pcs )
- (52) *goong mae nam ok nuey* RM 75  
กุ้งแม่น้ำอบเนย  
Deep-fried river prawns topped with creamy butter sauce ( 3pcs )
- (53) *goong phad sapparod* RM 49  
กุ้งผัดสับปะรด  
Stir-fried prawns with pineapple

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ทะเล [ talay ]

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(54) *khao phad sapparod goong* RM 36

ข้าวผัดสับปะรดกุ้ง

Signature pineapple fried rice topped with chicken floss

(55) *Tom yam mee hoon* RM 36

ต้มยำหมี่หูน

Rice vermicelli served in tom yam soup with seafood

(56) *phad Thai goong* RM 36

ผัดไทยกุ้ง

Stir-fried Thai flat rice noodles with prawns, eggs and tamarind sauce served with ground peanuts and bean sprouts

(57) *rad na talay* RM 36

ราดหน้าทะเล

Wok-fried kway teow noodles served with seafood gravy and vegetable

(58) *spaghetti phad tom yam talay* RM 36

สปาเก็ตตี้ผัดต้มยำทะเล

Stir-fried spaghetti with seafood and tom yam paste

(59) *khao phad poo prik Thai dam* RM 36

ข้าวผัดปูพริกไทยดำ

Black pepper fried rice with crab meat

อาหารจานเดียว

[ a-han jan dee-yao ]

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# VEGETARIAN

(V1) Deep-fried money bags	RM 26
(V2) Deep-fried spring rolls	RM 26
(V3) Papaya salad	RM 32
(V4) Mango salad	RM 32
(V5) Glass noodle salad	RM 32
(V6) Spicy mushrooms salad with glass noodles	RM 32
(V7) Vegetarian tom yam soup	RM 28
(V8) Vegetarian creamy coconut soup	RM 28
(V9) Thai vegetarian green curry	RM 30
(V10) Thai vegetarian red curry	RM 30
(V11) Stir-fried tofu with hot basil leaves	RM 27
(V12) Stir-fried soft tofu with mushrooms	RM 32
(V13) Sizzling tofu	RM 32
(V14) Stir-fried broccoli with mushrooms	RM 32
(V15) Stir-fried hong kong kailan with vegetarian salted fish	RM 29
(V16) Pineapple fried rice	RM 32
(V17) Fried rice with vegetarian shrimp sambal	RM 32
(V18) Vegetarian spaghetti with hot basil leaves	RM 32
(V19) Vegetarian phad thai	RM 32
(V20) Vegetarian fried kway teow with vegetables & bean curd (Phad See Ew)	RM 32







## ขนม [kanom]

# D E S S E R T S

- (60) *mun cheum* RM 23  
มันเชื่อม  
Steamed tapioca topped with coconut milk
- (61) *kway kai cheum* RM 23  
กล้วยไข่เชื่อม  
Steamed baby bananas topped with coconut milk
- (62) *fak thong sang ka ya foi thong* RM 23  
ฟักทองสังขยาฝอยทอง  
Thai steamed pumpkin with coconut custard
- (63) *sa khu ma prao onn* RM 23  
สาคุมะพร้าวอ่อน  
Sago and honeydew served with iced coconut milk  
in young coconut
- (64) *tak tim krok ma prao onn* RM 23  
ทับทิมกรอบมะพร้าวอ่อน  
Red ruby waterchestnuts served with iced coconut milk  
in young coconut
- (65) *khao neaw ma muang* RM 28  
ข้าวเหนียวมะม่วง  
Mangoes served with sticky rice and coconut cream

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เพิ่มเติม [ perm term ]

(66) *khai dao* RM 5

ไข่ดาว

Sunny side up

(67) *khao hom ma li* RM 8

ข้าวหอมมะลิ

Steamed thai fragrant jasmine rice

*Enjoy your meal*

ทานให้อร่อยนะ

[ thahn-hei-aroi-na ]

