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 Thai

£20PP

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

MA MUANG SWEET AND SOUR $^{(\!N\!)}$

Lightly battered chicken breast, cashew, lotus roots, ginger, peppers and chilli.

GREEN CHICKEN CURRY

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

Dessert

A SELECTION OF ICE CREAM

Vanilla ice cream (V)
Coconut ice cream (G)
Mango sorbet (G)

Bangkok Jay ®

For sharing style, minimum pre-order of four or more. Less than four, each individual will need to choose one small plate and one main option (all desserts and sides will be served to share).

£25PP

Snacks & small plates

SOVAMADI (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 **W**

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

GREEN CURRY JAY WG

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

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 \odot

Bangkok Feast

£30PP

Snacks & small plates

PRAWN CRACKERS

Sweet chilli sauce

CHICKEN SATAY (N)

Chargrilled chicken thigh topped with peanut satay sauce.

POR-PIA JAY © Crispy vegetable

Crispy vegetable spring rolls with sesame dipping sauce.

CALAMARI

Our signature wok-tossed calamari in

ginger and green peppercorn sauce. **SOM TAM SALAD** ®

Green papaya, dried shrimp, cherry

Sides

MIXED ASIAN GREENS VG

tomato, peanut and chilli.

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

JASMINE RICE VG

COCONUT RICE VG

Mains

KHAO RED PORK

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

SEAFOOD RED CURRY

Prawns, squid and green-lipped mussels in a coconut red curry sauce with fresh chilli.

CLASSIC PAD THAI ®

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

GINGER BEEF

Beef rump strips in garlic ginger sauce with mushrooms, pepper and chilli.

GREEN CHICKEN CURRY

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

Dessert

A SELECTION OF ICE CREAM

Vanilla ice cream (V)
Coconut ice cream (VG)
Mango sorbet (VG)

Bangkok Banquet

£40PP

Snacks & small plates

PRAWN CRACKERS

Sweet chilli sauce.

CHICKEN SATAY N

Chargrilled chicken thigh topped with peanut satay sauce.

$\operatorname{\textbf{POR-PIA JAY}}{}^{\operatorname{\textbf{VG}}}$

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.

PANDAN CHICKEN

Fried chicken wrapped in pandan leaves with sesame dipping sauce.

Sides

MIXED ASIAN GREENS VG

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

JASMINE RICE
COCONUT RICE
EGG FRIED RICE

Mains

KHAO RED POR

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

CHARGRILLED HALF CHICKEN ®

Marinated in sweet sticky sauce with rainbow slaw and sweet potato fries.

SEN CHAN PAD THAI ${}^\circledR$ A spicier version of our Classic pad Thai

with fresh crab and green mango.

TAMARIND DUCK BREAST

Glazed with a honey tamarind sauce

with wok broccoli and jasmine rice. CHILLI PRAWN

King prawn with sugar snap peas, mushroom, sweet basil and chilli.

GREEN CHICKEN CURRY

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

Dessert

A SELECTION OF ICE CREAM

Vanilla ice cream ® Coconut ice cream ® Mango sorbet ®

Fizz celebration £75

3 bottles x 750ml

IMPERATIVO PROSECCO EXTRA DRY

A deliciously fruity dry and delicate Prosecco (ABV 11%).

Wine celebration £55

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

CASTELBELLO BIANCO, ITALY (ABV 10%) Soft and easy drinking with notes of

green apple and citrus fruits.

Beer celebration £20

6 bottles x320ml each

CHANG (ABV 5%)

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

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 12.5% will be added to your bill. All prices shown are in £GBP.









CASTELBELLO ROSSO, ITALY (ABV 10%) Dry and fruity with a subtle finish.