



BISTROT EXOTIQUE



## Dining at buba bistrot exotique

We recommend you to enjoy your food at **buba bistrot exotique** in the traditional thai “*family-style*”, i.e. by sharing all the dishes placed on the table. Also, try them with *sticky* or *jasmine rice* as a garnish, they taste a lot better!

We encourage you to use cutlery in a traditional way too: a spoon to eat with and a fork to push the food onto the spoon. This is definitely the easiest way to taste most of the catalogue’s dishes.

Of course there are some traditional dishes, such as *grilled meat*, *sticky rice* and *chicken wings* that can only be eaten with your hands. Chopsticks are normally used only when eating *noodles*, **Vietnamese** or **Chinese food**.

However, they can be supplied upon request.



## Soups – Tom

### **TOM YAM KUNG**

Shrimps, Kaffir Lime Leaves, Lemongrass, Thai Chili

10

### **TOM KHA HAI**

Chicken, Coconut Milk, Mushrooms, Thai Spices and Herbs

9

### **VEGETABLE NOODLE SOUP**

Noodles, Vegetables, Rice Vinegar

8

### **CHICKEN NOODLE SOUP**

Noodles, Chicken, Vegetables, Chicken Broth

9

## Salads – Yam

### **MANGO SALAD**

Mango, Cucumber, Fresh Mint, Peanuts, Dry Baby Shrimps & Asian Vinaigrette 14

### **BEEF SALAD**

Green Salad with Marinated Beef Strips and Fish Sauce 12

### **DUCK SALAD**

Duck, Vermicelli Noodles, Veggies, Lemon & Chili Sauce 13

### **SOM TAM CARROT**

Carrot Salad with Fresh Beans, Cherry Tomatoes, Peanuts, Coriander, Lime, Dry Baby Shrimps and Tamarind Sauce 12

## Starters – Aahaan Wouan

### **WON-TON**

Chicken with Shrimps, Herbs and Chili Cucumber Sauce 9

### **CHICKEN SATAY**

Grilled Chicken Sticks Marinated at Turmeric & Coconut Milk w/ Peanut Sauce on the side 10

### **THAI FISH CAKES**

Fish Cakes with Herbs, Crispy Panko Crust and Spice Pineapple Sauce 10

### **FRESH THAI ROLLS**

Fresh Veggies with Thai Style BBQ Pork, Tamarind Sauce, Wrap in Homemade Pastry Dough 10

### **VEGGIE VIETNAMESE ROLLS**

Fresh Veggies with Vermicelli Noodles, Wrap in Rice Paper with Vietnamese Dipping Sauce 9

### **DUCK VIETNAMESE ROLLS**

Fresh Veggies with Duck, Wrap in Rice Paper with Sweet Chili & Ginger Sauce 10

### **STEAMED DUMPLINGS WITH SHRIMPS & FISH**

In Thai Broth from Light Soya Sauce and Lime 11

### **STEAMED DUMPLINGS WITH PORK**

In Thai Broth from Sweet Soya Sauce and Rice Vinegar 10

### **WOK VEGETABLES**

Stir Fry With Seasonal Asian Vegetables and Oyster Sauce 10

### **FRIED SHRIMPS**

Crispy Shrimps with Panko Crumbs and Sweet Chili Sauce 12

### **POK POK WINGS**

Chicken Wings Marinated with Chili Paste and Fish Sauce 10

## Curry – Gaeng

### **GREEN CURRY WITH CRISPY PORK BELLY**

Coconut Milk, Veggies, Spring Chinese Garlic and Jasmine Rice

16

### **RED CURRY WITH SHRIMPS**

Coconut Milk, Veggies, Fresh Thai Basil and Jasmine Rice

17

### **BURMESE CHICKEN CURRY**

Coconut Milk, Cherry Tomatoes, Caramelized Onions and Jasmine Rice

15

### **KHAO SOI**

Homemade Chiang Mai Curry with Chicken, Crispy Noodles,  
Coconut Milk, Bean Sprouts and Thai Chili Paste On The Side

16



## Main – Aahaan Jaan Diaw

### **BUN-CHA**

Vietnamese Caramelized Pork Meatballs, Rice Noodles and Fresh Herbs

14

### **PHAD THAI**

Rice Noodles, Shrimps, Veggies, Egg, Tamarind Sauce, Peanuts, Thai Chili

14

### **PAD GAPRAO**

Stir Fry Minced Beef with Vegetables, Oyster Sauce,  
Mint, Basil, Rice and Fried Egg

14

### **GRILLED SALMON**

Baked Salmon with Green Beans and Spicy Soy Lemon Sauce

19

### **PEKING DUCK**

Crispy Duck Breasts, with Pancakes, Fresh Veggies and Hoissin Sauce

17

### **HAI-YANG – THAI STYLE BBQ CHICKEN**

Chicken Marinated with Dark Soya Sauce &  
Herbs Served With Sticky Rice and Carrot Salad

16

### **ISSAN STYLE MUSHROOM STIR FRY**

🌱 (Veggan Dish)

Stir Fry Mushrooms with Soy Sauce, Fresh Lime, Spring Onion,  
Roast Rice & Herbs with Sticky Rice

14

## Rice – Khao

### **THAI FRIED RICE**

With Chicken, Eggs, Vegetables, Soy Sauce, Fish Sauce

9

### **STEAMED JASMINE RICE**

3

### **STICKY RICE**

4

## Desserts – Kong Waan

### **TAKO-COCONUT PUDDING**

Coconut Milk, Tapioca, Water Chestnuts, Corn and Logan

5

### **SATAY TART**

Peanut Butter, Coconut Milk and Chocolate

6

### **THAI BRULE**

Coconut Milk, Cardamom and Turmeric

6

### **CANDY CRASH PANACOTTA**

With Candies and Caramel Sauce

6

Homemade *Ice Cream* and *Sorbet*—  
ask for the flavors of the day

6

