



Thai BuAluang

Restaurant & Take Away



M E N U

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10 Guild Way (Town Centre), Inchbonnie Road,
South Woodham Ferrers, Chelmsford CM3 5TG

www.thaibualuang.com



Lunch special offer 12.00 - 3 pm
£12.95/ Person Friday and Saturday
2 COURSE MEAL Starter & Main Course served with rice)

Free delivery on order above £20
(within 2 miles) Friday- Saturday 5.30pm-9pm.

WE ALSO SPECIALISE IN CATERING FOR ALL
YOUR PRIVATE FUNCTIONS & PARTIES.

MEMBERSHIP DISCOUNT CARDS AVAILABLE
Please ask our staff for details!

ALLERGEN KEY CHART



ALLERGY ADVISE

Please Note: Our dishes are prepared in areas where Allergenic ingredients are present,
so we cannot guarantee that dishes are 100% free of these ingredients.

Some dishes may contain traces of nuts, wheat, gluten or other allergenic ingredients, please ask before you order.

STARTERS

1. Vegetable Spring Rolls ▼ £5.95

Deep-fried pastry filled with vegetables and vermicelli, served with sweet chilli sauce.

2. Vegetable Tempura ▼ £5.95

Deep-fried vegetables coated in light tempura batter, served with sweet chilli sauce.

3. Vegetable Satay ■ £5.95

Chargrilled fresh vegetables - bell pepper, mushroom, onion, and cherry tomato - topped with peanut sauce.

4. Thai Corn Patties 🌶 £5.95

Spicy corn patties served with ground peanuts in sweet chilli sauce.

5. Chicken Satay ■ £6.95

Chargrilled marinated chicken slices with herbs on bamboo skewers, served with peanut sauce.

6. Chicken & Prawn on Toast ▼▲▼ £6.95

Minced chicken and prawn on crispy toast with sesame seeds, served with sweet chilli sauce.

7. Prawn Tempura ▼▲ £6.95

Deep-fried king prawns coated in tempura batter, served with sweet chilli sauce.

8. Duck Spring Rolls ▼▼● £6.95

Deep-fried pastry filled with duck, vegetables, and vermicelli, served with homemade hoisin sauce.

9. Thai Fish Cakes ■▼ £6.95

Spicy Thai-style fish cakes served with ground peanuts in sweet chilli sauce.

10. Pork Spare Ribs ■● £7.55

Pork spare ribs marinated in herbs, deep-fried, and garnished with special sauce.

11. Thai Spicy Squid ▼●●●● £7.55

Deep-fried squid cooked with fresh chilli and onion.

12. Thai Calamari ▼●●● £7.55

Deep-fried squid in light batter, served with chilli sauce.

13. Thai Buluang Mixed Platter ■▼▲● for 2 £15.95

A selection of:

- Vegetable Spring Rolls
- Chicken & Prawn Toast
- Prawn Spring Rolls
- Chicken Satay
- Corn Patties
- Deep-Fried Chicken Balls

14. Crispy Aromatic Duck ▼▼● Quarter £13.95 Half £21.95

SOUP

Choice of:

Mushroom: 6.95 » Salmon, King Prawn or Seafood: 9.75 » Chicken: 7.95

15. Tom yum ▼▲●●

A classic Thai hot and sour soup with bold flavours of lemongrass, lime leaves, galangal, and chilli in a tangy, aromatic broth.

16. Tom kha ●

A rich Thai coconut soup with galangal, lemongrass, and lime leaves, perfectly balancing sweetness, spice, and tang.

SALADS

17. Thai Bualuang Salad ●■

Mixed fresh vegetables with Thai chilli sauce and your choice of meat:

Chicken, Bean Curd, or Duck £9.95

King Prawn or Seafood £10.95

18. Som Tum ▼▲●● £10.95

Thailand's famous green papaya salad, made with crispy swede, carrots, tomatoes, fresh chilli, king prawns, and spicy peanut sauce.

19. Bean Curd Salad ●■●■ £9.95

Mixed vegetables and hard-boiled egg tossed with sweet chilli sauce, topped with Thai peanut sauce and crispy bean curd.

CURRIES

Choice of:

Chicken, Pork, or Bean Curd	£9.95
Beef.....	£10.55
Lamb or Duck	£10.95

20. Thai Green Curry

Coconut milk, pepper, fresh chilli, carrot, fine beans, bamboo shoots, and fresh Thai basil.

21. Thai Red Curry

Coconut milk, pepper, fresh chilli, fine beans, bamboo shoots, and Thai basil.

King Prawn	£11.95
Seafood	£12.95

22. Thai Massaman Curry

Cooked with onion, carrot, potato, and peanuts, simmered in coconut milk, topped with crispy onion and roasted peanuts.

23. Thai Panang Curry

A thick Thai curry made with coconut milk, onion, fresh chilli, fine beans, pepper, and Thai basil.

STIR FRIED

Choice of:

Chicken, Pork, or Bean Curd	£9.95
Beef.....	£10.55
Lamb or Duck.....	£10.95

24. Stir-Fried Cashew Nuts

Stir-fried vegetables in light chilli oil, garnished with pineapple and cashew nuts.

25. Stir-Fried Chilli & Basil

Stir-fried Thai herbs with hot chilli, basil, and fresh vegetables.

26. Stir-Fried with Ginger Sauce

Stir-fried with fresh ginger, mushrooms, chilli, pepper, onion, and oyster sauce.

27. Stir-Fried Sweet & Sour Sauce

Deep fried meat of your choice with fresh vegetables and pineapple stir-fried in a sweet and sour sauce.

King Prawn	£11.95
Seafood	£12.95

28. Stir-Fried Garlic & Pepper Sauce

Stir-fried mixed vegetables and your choice of meat with garlic and pepper sauce.

29. Stir-Fried Red Curry Sauce

Based on red curry paste, stir-fried with Thai herbs, fresh vegetables, and Thai basil.

30. Stir-Fried BBQ Sauce

Deep-fried meat of your choice stir-fried in barbecue sauce with basil, onion, and chilli oil.

31. Stir-Fried Mix in Oyster Sauce

Fresh mixed vegetables stir-fried in homemade oyster sauce, topped with crispy garlic.

FISH & SEAFOOD

32. Jungle Curry Sea Bass

£15.95

Deep-fried crispy strips of sea bass in green curry sauce with fresh chilli, wild ginger, and sweet basil.

33. Chu Chee Sea Bass

£15.95

Deep-fried crispy strips of sea bass in a rich red curry sauce with Thai herbs and fish sauce.

34. Steamed Lemon & Chilli Sea Bass

£16.95

Steamed sea bass fillet served on a bed of Chinese leaves, flavoured with lemon and chilli sauce.

35. Chef's Special Salmon

£16.95

Grilled marinated salmon fillet in honey and soy sauce, served on a bed of stir-fried spring onion, fine beans, broccoli, spring greens, and ginger.

36. Sweet & Sour Fish

£15.95

(Salmon, Sea Bass, or Tilapia)

Deep-fried strips of your chosen fish, stir fried in sweet and sour sauce with fresh vegetables.

37. Red Hot Chilli Fish

£15.95

(Salmon, Sea Bass, or Tilapia)

Deep-fried strips of your chosen fish, stir-fried with Thai herbs, chilli, and sweet basil.

38. Triple Taste Fish

£15.95

(Salmon, Sea Bass, or Tilapia)

Deep-fried strips of your chosen fish, served with a spicy, sweet, and sour sauce, and fresh pineapple.

39. Chu Chee Jumbo

King Prawn

£16.95

Grilled jumbo king prawns in aromatic red curry sauce with Thai herbs.

40. Grilled Jumbo King Prawn in Tamarind Sauce

£16.95

Grilled jumbo king prawns in a lightly spiced tamarind sauce, served with Thai-style spicy sauce and cashew nuts.

SIZZLING

41. Sizzling Beef ■● £16.95

Grilled sirloin fillet of beef in a creamy pepper sauce, served with grilled vegetables on a hot plate.

42. Weeping Tiger ▼●● £16.95

Grilled sirloin fillet of beef, Thai-style, served with grilled vegetables and spicy sauce on a hot plate.

43. Sizzling Duck ▼▼● £16.95

Crispy roasted duck served on a hot plate with special homemade barbecue sauce.

44. Sizzling Seafood ▲●●● £16.95

Stir-fried mixed seafood - king prawns, squid, and mussels - with fresh vegetables in a lightly spiced tamarind sauce.

45. Sizzling Salmon ■▼ £16.95

Crispy salmon cubes served with grilled vegetables and creamy black pepper sauce.

NOODLES

Choice of:

Chicken, Pork, or Bean Curd £9.25

Beef £10.55

Lamb or Duck £10.95

King Prawn £11.55

Seafood £12.95

46. Pad Thai ●●

Stir-fried rice noodles with egg, bean sprouts, carrot, and spring onion in tamarind sauce, served with lemon, peanuts, and crispy shallots.

49. Pad Ki Mao ■●●●

Stir-fried rice noodles with vegetables in chilli and basil sauce, garnished with cashew nuts.

47. Pad Si Eew ●●●

Stir-fried flat rice noodles with egg and fresh vegetables in dark soy sauce.

50. Pad Mee Ki Mao ■●●●●●

Stir-fried egg noodles with vegetables in chilli and basil sauce, garnished with cashew nuts.

48. Pad Mee ●●●●

Stir-fried egg noodles with egg and fresh vegetables in soy sauce.

RICE AND SIDE DISHES

51. Special Fried Rice ●▲● £11.25

Fried rice with egg, chicken, king prawn, and vegetables in soy and lemon sauce.

54. Steamed Jasmine Rice £3.55

55. Egg Fried Rice ●● £4.25

52. Pineapple Fried Rice ■●●● £11.25

Fried rice with egg, chicken, king prawn, pineapple, raisins, cashew nuts, and vegetables in soy sauce.

56. Coconut Rice £4.25

57. Garlic Rice £4.75

53. Khao Pad Krapao ●●●● £11.25

Egg fried rice in spicy chilli and basil sauce with chicken and prawns.

58. Sticky Rice £4.75

59. Noodles in Soy Sauce ● £3.55

60. Chips £3.55

HOUSE SPECIALS

Choice of:

Chicken, Pork, or Bean Curd £9.25

King Prawn £11.55

Beef £10.55

Seafood £12.95

Lamb or Duck £10.95

61. Khao Soi ●●●●

Thai northern signature: crispy egg noodle casserole served with your choice of meat.

62. Boat Noodles ■●●●

Rice noodle casserole in five-spice soup, served with chilli and peanut sauce, with your choice of meat.

63. Deep-Fried Chicken Balls ●●●●

Chicken balls in a light batter, served with a spicy tamarind and palm sugar dipping sauce.

64. Baked Chicken Wings ●●

Baked chicken wings in honey and soy sauce, served with stir-fried broccoli and green beans.

KIDS MEALS

Served with a side dish, steamed rice, egg fried rice, or chips

65. **Chicken Nuggets**  £5.55
Deep-fried chicken strips in a light batter.

66. **Baked Chicken Wings in Honey & Soy Sauce**  £5.95

67. **Deep-Fried Chicken Balls**  £5.55
Fried in a light and crispy batter.

VEGETARIAN

1. **Vegetable Spring Rolls (V)**  £5.95
Deep-fried pastry filled with vegetables and vermicelli, served with sweet chilli sauce.

2. **Vegetable Tempura (V)**  £5.95
Deep-fried vegetables coated with tempura batter and breadcrumbs, served with sweet chilli sauce.

3. **Vegetable Satay (V)**  £5.95
Chargrilled fresh vegetables - bell pepper, mushroom, onion, and cherry tomato - topped with peanut sauce.

4. **Thai Corn Patties (V)**  £5.95
Thai-style spicy corn patties with red curry paste, served with ground peanuts in sweet chilli sauce.

15. **Tom Yum Hed (V)**  £6.95
Spicy hot and sour soup with mushrooms, lemongrass, lime leaves, fresh coriander, and a touch of chilli oil.

16. **Tom Kha Hed (V)** £6.95
Light coconut soup flavoured with lemongrass, mushrooms, galangal, lime leaves, fresh coriander, and a touch of chilli oil.

18. **Som Tum (V)**  £9.55
Carrot and swede mixed with tomato, ground peanuts, and spicy dressing.

19. **Bean Curd Salad (V)**    £9.55
Crispy bean curd and boiled egg (optional) with mixed fresh vegetables, topped with Thai peanut sauce.

STIR-FRIED VEGETARIAN DISHES

24. **Stir-Fried Tofu with Cashew Nuts (V)**   £9.95
Stir-fried tofu with cashew nuts, pepper, onion, mushroom, chilli oil, roasted dried chilli, and spring onion.

25. **Stir-Fried with Chilli & Basil (V)**   £9.95
Stir-fried tofu with fresh chilli, basil, garlic, onion, fine beans, and topped with Thai basil leaves.

26. **Stir-Fried Tofu with Ginger (V)**   £9.95
Stir-fried tofu with fresh ginger, pepper, onion, mushroom, celery, and spring onion.

27. **Sweet & Sour Tofu (V)**  £9.95
Stir-fried tofu with sweet and sour sauce, pepper, onion, cucumber, tomato, pineapple, and spring onion.

28. **Stir-Fried Garlic & Pepper (V)**  £9.95
Stir-fried tofu with garlic, pepper, onion, and fresh selected vegetables.

31. **Stir-Fried Mixed Vegetables (V)**  £9.95
Stir-fried tofu with mixed vegetables, fresh garlic, and soy sauce.

RICE & SIDES

54. **Steamed Thai Jasmine Rice**   £3.55

56. **Coconut Rice** £4.25

58. **Sticky Rice** £4.75

57. **Garlic Rice** £4.25

59. **Flat Rice Noodles in Soy Sauce** £4.75

60. **Chips** £3.55

SET MENU - 1

CHIANG MAI

2-Course Meal – £19.95 per person
(Minimum 2 persons)

STARTER:

Thai Bualuang Mixed Platter

MAIN COURSE:

Panang Curry

Chicken cooked in thick coconut milk with onion, lime leaves, fresh chilli, and sweet basil.

Stir-Fried Beef with Chilli & Basil

Stir-fried Thai herbs with hot chilli and basil.

SERVED WITH:

Steamed Thai Jasmine Rice

SET MENU - 2

THAI LANNA

2-Course Meal – £22.95 per person
(Minimum 2 persons)

STARTER:

Thai Bualuang Mixed Platter

MAIN COURSE:

Green Chicken Curry

Chicken green curry cooked in coconut milk with pepper, bamboo shoots, fine beans, fresh chilli, and basil.

(Can be changed to any sauce of your choice)

Stir-Fried Beef with Chilli & Basil

Stir-fried Thai herbs with hot chilli and basil.

VEGETABLE DISH:

Stir-Fried Mixed Vegetables

Mixed vegetables stir-fried with fresh garlic and oyster sauce.

SERVED WITH:

Steamed Thai Jasmine Rice

SET MENU - 3

CHIANG TOONG

2-Course Meal – £24.95 per person
(Minimum 2 persons)

STARTER:

Thai Bualuang Mixed Platter

MAIN COURSE:

Stir-Fried Chicken in Ginger Sauce
Red Curry Beef

Stir-Fried Mixed Vegetables with Fresh Garlic and
Oyster Sauce & King Prawns

SERVED WITH:

Egg Fried Rice

SET MENU - 4

THAI BUALUANG

3-Course Meal – £29.95 per person
(Minimum 4 persons)

STARTER:

Thai Bualuang Mixed Platter

2nd COURSE:

TOM YUM GOONG

Spicy prawn soup with lemon grass, lime leaves, fresh coriander & touch of chilli oil.

MAIN COURSE:

RED DUCK CURRY

Sliced crispy roasted duck in red curry with tomato, pineapples, pepper, chilli & basil.

SWEET & SOUR TILAPIA

Stir fried tilapia with sweet & sour sauce with pepper, onion, cucumber, tomato, pineapples & spring onion.

SEAFOOD WITH CHILLI & BASIL

Stir fried mixed seafood with fresh chilli & basil, garlic, onion, fine beans & topped with crispy basil leaves.

STIR FRIED MIXED VEGETABLES

Mixed vegetables stir fried with fresh garlic & oyster sauce.

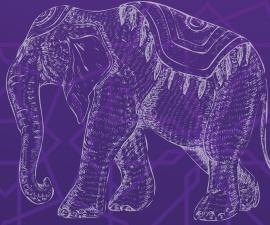
SERVED WITH:

Egg Fried Rice



Thai Bualuang

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Welcome to Thai Bualuang Restaurant.

Thai cuisine is celebrated worldwide for its vibrant flavors, delicate balance of sweet, sour, salty, and spicy elements, and the fresh, aromatic ingredients that make every dish a true culinary experience. From the tangy zest of lemongrass and lime leaves to the rich creaminess of coconut milk and the fiery kick of fresh chilies, authentic Thai food is a harmonious blend of taste, texture, and aroma.

At Thai Bualuang Restaurant, located in South Woodham Ferrers, Chelmsford, this tradition is brought to life with every dish. Our chefs craft each meal using time-honored recipes and the finest ingredients, offering a genuine taste of Thailand in the heart of Essex. Whether it's a comforting bowl of Tom Yum soup, a fragrant curry, or a sizzling stir-fry, Thai Bualuang promises an authentic dining experience that transports you straight to the streets and markets of Thailand.

We hope you enjoy sharing in our rich and varied culture and have a truly memorable dining experience with us.