

## LUNCH COMBINATION

\$16.50 SELECT 1 FROM SOUP OR APPETIZER AND 1 FROM ENTRÉE ; SERVED WITH RICE AND SALAD. BROWN RICE SUBSTITUTION +50 CENTS.

### SOUP OR APPETIZER

#### Tom Yum Soup (Chicken or Tofu) GF

A tasty hot & sour soup with mushrooms, onion, tomatoes, lemongrass and galanga.

#### Tom Kha Soup (Chicken or Tofu) GF

An exotic soup with coconut milk, mushrooms, onion, tomatoes, lemongrass and galangal.

#### Curry Puffs

Deep-fried puffs stuffed with potato, Japanese yam, squash, carrots, onion, flavored with light curry powder and garlic powder; served with cucumber sauce.

#### Chicken Satay GF

Grilled marinated tender chicken; served with peanut sauce and cucumber sauce.

#### Shrimp Rolls

Deep-fried shrimp rolls; served with sweet & sour sauce.

#### Fresh Rolls GF

Fresh rolls wrapped with tofu, shitake mushroom, rice noodle, romaine, carrot, cucumber, cilantro; served with peanut sauce and sweet & sour sauce.



Chicken Satay+Pumpkin Curry

### ENTRÉE

(CHOICE OF CHICKEN, BEEF, PORK OR TOFU UNLESS SPECIFIED)

#### Pumpkin Curry GF

Our Signature curry with pumpkin, peas, bell pepper and sweet basil.

#### Green Curry GF

Green Curry with bamboo shoots, peas, bell pepper, eggplant and sweet basil.

#### Yellow Curry GF

A mild yellow curry with potatoes, onion, peas and bell pepper; served with cucumber sauce.

#### Panang Curry Chicken GF

A thick red 'Panang' curry with lime leaves, ground peanuts, bell pepper, sweet basil; served with broccoli. (Panang Beef + \$1.5)

#### Cashew Nut GF

Chicken sautéed with Thai chili paste, cashew nuts, green beans, carrots, peas, onion, mushroom, dried red pepper on a bed of spinach.

#### Pra Ram GF

(Chicken, pork, tofu or beef add \$1)

Your choice of meats barbecued and served on a bed of vegetables & spinach; topped with peanut sauce.

#### String Bean (Prik King) GF

Choice of meat sautéed in red curry with string beans, carrots and lime leaves.

#### Ginger GF

A sautéed dish with fresh ginger in garlic sauce, bell pepper, onion, carrots, mushrooms and celery.

#### Eggplant GF

Sautéed eggplant with your choice of meats or tofu, oyster sauce, bell pepper, onion, green beans, carrots and sweet basil.

#### Sautéed Mixed Vegetables GF

A sautéed plate with garlic sauce, broccoli, bean sprout, sweet peas, Shitake mushroom, zucchini, cabbage, carrots, white and green onions, green beans.

Food preparation, ingredients are subject to change without notice.

# Bua Luang

THAI CUISINE

## APPETIZERS

**GF** = Gluten Free **🌿** = Veggie

Lunch / Dinner

### 1A. Organic Tofu Satay **GF** **🌿** \$11.25/\$12.00

Organic HODO tofu marinated with coconut milk, yellow curry flavored; served with peanut sauce and cucumber sauce.

### 1B. Chicken Satay **GF** \$11.25/\$12.00

Grilled tender chicken marinated with coconut milk, yellow curry flavored; served with peanut sauce and cucumber sauce.

### 2. Fresh Rolls **GF** **🌿** \$9.25/\$10.00

Fresh rolls wrapped with tofu, shitake mushroom, rice noodle, romaine, carrot, cucumber, cilantro; sweet & sour sauce and peanut sauce.

### 3. Fried Spring Rolls **🌿** \$9.25/\$10.00

Deep-fried roll stuffed with vegetables served with sweet & sour sauce.

### 5. Meang Kum **GF** \$10.75/\$11.50

Dried coconut, red onions, peanuts, limes, shrimps; served onto fresh spinach and Bua Luang ginger sauce.

### 6. Fried Calamari \$10.75/\$11.50

Fried calamari served with sweet & sour sauce.

### 8. Shrimp Rolls \$10.00/\$10.75

Deep fried shrimp rolls served with sweet & sour sauce.

### 9. Stuff Chicken Wings \$12.00/\$13.00

Deep-fried boneless stuffed chicken wings; served with sweet & sour sauce.

### 10. Curry Puffs **🌿** \$10.00/\$10.75

Deep-fried puffs stuffed with potato, Japanese yam, squash, carrots, onion, flavored with light curry powder and garlic powder; served with cucumber sauce.

### 11. Appetizer Combo **🌿** \$18.00/\$19.00

A combination of 4 appetizers: Fried Rolls, Fresh rolls, Curry Puffs and Fried Tofu; served with 3 sauces: peanut sauce, sweet & sour sauce and cucumber sauce.

## SOUP

Lunch / Dinner

### 13. Po Taek **GF** **🌿** \$16.00/\$17.00

(Vegetarian or Seafood: prawn, calamari, scallop, fish.)

A tasty spicy and sour soup with seafood, lemongrass, galanga, kaffir leaves, mushrooms, tomatoes, onion, basil.

### 14. Tom Yum **GF** **🌿** \$14.00/\$15.00

(Chicken, beef or pork, shrimp +1, seafood +2)

A tasty hot and sour soup with mushrooms, onion, tomato, lemongrass, galanga, kaffir lime leaves.

### 15. Tom Kha **GF** **🌿** \$14.00/\$15.00

(Chicken, beef or pork, shrimp +1, seafood +2)

An exotic soup with coconut milk, mushrooms, onion, tomato, lemongrass and galanga.

#### Appetizer Combo



#### Fresh Rolls



Meang Kum



Fried Calamari

#### WHERE WE ARE

1166 Solano Ave. Albany, CA 94706

CALL US : 510 527 8288

#### DELIVERY

Delivery after 5pm. Limited area.  
\$35 minimum order. \$3 fee.

ONLINE ORDER : [www.bualuangalbany.com](http://www.bualuangalbany.com)

MONDAY 5 PM - 8:30 PM (Take Out Only.)

TUESDAY - FRIDAY 11:30 AM - 2:30 PM / 5 PM - 8:30 PM

SATURDAY - SUNDAY 12 PM - 3 PM / 5 PM - 8:30 PM

PLEASE NOTE: LAST ORDER TAKEN 15 MINUTES BEFORE CLOSING.

#### GOOD TO KNOW

No MSG added to all dishes. We use HODO organic, gluten-free, non-GMO, US-grown tofu.

Bua Luang has been operated by an Albany family since 1990. We appreciate your support.

# SALAD

GF = Gluten Free    Veggie = Veggie

Lunch / Dinner

**19. Mango Salad** GF    \$15.00/\$15.00

Shredded fresh mango, prawns, cashew nut with Thai-style lime dressing.

**22. Som Tum (Papaya salad)** GF Veggie    \$13.00/\$14.00

Shredded green papaya with prawns, tomatoes, garlic, green beans, peanuts, lime juice, chilli.

**23. Beef Salad**    \$15.00/\$15.00

Charcoal broiled beef tenderloin salad tossed with chilli, red onion, cilantro, green onion, cucumber, tomatoes, lime dressing.

Lunch / Dinner

**24. Larb** GF Veggie    \$13.00/\$14.00

(Ground chicken or tofu)  
Minced chicken with onions, crushed roasted rice, green onion and lime dressing.

**26. Yum Woon Sen** Veggie    \$14.00/\$15.00

Silver noodles salad with minced chicken, prawns, chopped onion, red chilli, tomatoes and lime dressing.

# CURRY

Curries are Gluten-free and made with coconut milk.

Choice of chicken, beef or pork unless specified. Substitution can be made with: prawn +3.5, duck +5, salmon +5, seafood +5 (Prawn, calamari, scallop, fish) Lunch: Served with rice and salad. Brown rice substitution +50c.

GF = Gluten Free    Veggie = Veggie

Lunch / Dinner

**30. Pumpkin curry** GF Veggie    \$14.00/\$15.00

Our signature curry with pumpkin, green pea, bell pepper, sweet basil

**31. Red curry** GF Veggie    \$13.00/\$14.00

Red curry with bamboo shoots, peas, bell pepper, eggplant, sweet basil.

**32. Green curry** GF Veggie    \$13.00/\$14.00

Green curry with fresh green chili, peas, bamboo shoots, bell pepper, eggplant, sweet basil

Lunch / Dinner

**33. Yellow curry** GF Veggie    \$13.00 /\$14.00

Mild yellow curry with potatoes, onion, peas and bell pepper; served with cucumber sauce.

**35. Mus Sa Mun** GF Veggie    \$13.00 /\$14.00

A mild 'Mus Sa Mun' curry with peanuts, onion, potatoes.

**36. Pa Nang** GF Veggie    \$13.00 /\$14.00

A thick red 'Panang' curry with lime leaves, ground peanuts, bell pepper, sweet basil; served with broccoli. (Chicken or pork)



24. Larb Chicken



36. Pa Nang

# ENTRÉE

CHOICE OF CHICKEN, BEEF OR PORK UNLESS SPECIFIED.  
 SUBSTITUTION CAN BE MADE WITH: PRAWN +3.5, DUCK +5, SALMON +5, SEAFOOD +5  
 (PRAWN, CALAMARI, SCALLOP, FISH LUNCH: SERVED WITH RICE AND SALAD. BROWN RICE  
 SUBSTITUTION +50C.

**GF** = Gluten Free  = Veggie

Lunch / Dinner

**39. Chicken Satay Plate** **GF**  **\$13.00**  
**(Lunch only)**

Barbecued tender chicken marinated with coconut milk and yellow curry; served with peanut sauce and cucumber sauce.

**40. Pra Ram Long Song** **GF**  **\$13.50/\$14.50**


Your choice of meat barbecued and served on a bed of vegetables and spinach; topped with peanut sauce.

**41. Ginger** **GF**  **\$13.75/\$14.50**

Sautéed plate with fresh ginger in garlic sauce, bell pepper, onions, carrots, mushroom and celery.

**42. Basil** **GF**  **\$13.75/\$14.50**  
**(Ground chicken, beef or pork)**

Choice of beef, pork or ground chicken stir-fried with chili, garlic, green bean, peas and sweet basil.

**43. Eggplant** **GF**  **\$13.75/\$14.50**  
**(Ground chicken, beef or pork)**

Sautéed eggplant with your choice of beef, pork or ground chicken with oyster sauce, bell pepper, onion and sweet basil.

**45. String Bean (Prik King)** **GF**  **\$13.75/\$14.50**

Choice of meat sautéed with a hint of red curry ingredient, string beans, carrots and lime leaves.

**50. BBQ** **GF** **\$14.00/\$15.00**

Street-style barbecued chicken, pork or beef (+1); served with sweet and sour sauce.

**51. Cashew nut** **GF**  **\$13.75/\$14.50**

A favorite dish with Thai chili paste, cashew nuts, green beans, carrots, dried red pepper, green peas, onion, mushroom and spinach.

**53. Sautéed Mixed Vegetables** **GF**  **\$13.75/\$14.50**

A sautéed dish with garlic sauce with broccoli, bean sprout, snap pea, shitake mushroom, zucchini, cabbage, carrots, onion, green peas, green onion, and green beans.

Items marked  are vegetarian available when requested (Vegetarian dishes are made with mixed vegetables and organic tofu.)

**GF** Prepared gluten-free but we are not gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

Prices indicate lunch/dinner accordingly. Food preparation, ingredients are subject to change without notice.

# NOODLES

Lunch / Dinner

**56. Pad Thai** **GF**  **\$14.00/\$15.00**

(Chicken, beef or pork, shrimp +1)

A Thai favorite stir-fried rice noodles with organic, non-GMO, Gluten-free HODO tofu, egg, bean sprouts, green onions and traditional Pad Thai sauce; topped with ground peanuts.

**58. Deluxe noodle soup** **GF**  **\$14.25/\$15.50**

Rice noodle and yellow curry soup with chicken, prawn, organic, non-GMO, Gluten-free HODO tofu and vegetables topped with ground peanuts.

**60. Pad See-Ewe** **GF**  **\$14.00/\$15.00**

(Chicken, beef or pork)

Pan-fried rice noodles with broccoli, carrots, egg and bean sauce.

**62. Pad Kee Maow** **GF**  **\$14.00/\$15.00**

(Chicken, beef or pork)

Rice noodles pan-fried with egg, chili, garlic, onion, tomatoes, carrot, bell pepper, pepper corn, broccoli and sweet basil.

**63. Pad Woon Sen** **GF**  **\$15.00/\$16.00**

(Chicken, beef or pork, shrimp +1)

Stir-fried glass noodles with mushroom, tomatoes, broccoli, cabbage, peas, onions and green onion.

**64. Duck noodle soup** **GF** **\$17.00/\$18.00**

Rice noodle soup with duck and spinach, bean sprouts topped with green onion and cilantro.



56. Pad Thai

HODO  
SOY

We use HODO tofu: organic, gluten-free, non-GMO, US-grown.

# FRIED RICE

GF = Gluten Free    Veggie = Veggie

Lunch / Dinner

**66. Fried rice** GF Veggie **\$13.00/\$14.00**

(Chicken, beef or pork)  
Fried rice with egg, garlic, onion, green onion, peas, chinese broccoli.

**68. Pineapple fried rice** GF Veggie **\$15.00/\$16.00**

Fried rice with garlic, egg, green peas, onions, raisin, cashew nut and pineapple.  
(Chicken, Pork, Beef, prawn+3.5, Seafood+5, Salmon+5, Duck+5),

**69. Yellow curry fried rice** GF Veggie **\$13.00/\$14.00**

(Chicken, beef or pork)  
Yellow curry fried rice with peas, carrot, raisin; served with cucumber sauce

**70. Basil fried rice** GF Veggie **\$13.00/\$14.00**

(Ground chicken, beef or pork)  
Fried rice with garlic, chili, peas, carrots, onion and sweet basil.

**71. Crabmeat fried rice** GF **\$17.00/\$17.00**

Wok-style fried rice with crabmeat lump, Blue crab legs, egg, garlic, onion, peas.



**71. Crabmeat fried rice**

# KIDS' MENU

Children 10 years old and under. \$11.95

**A Fried Chicken**  
**B Chicken Satay**  
**C BBQ Chicken**

**D Shrimp rolls**  
**E Noodle Soup**  
(chicken or vegetarian)

**A, B, C, D**

Served with rice, broccoli, carrots and tofu.



**A Fried Chicken**

**B Chicken Satay**

Food selection, preparation, ingredients and prices are subject to change without notice. Please notify your food restriction. Food requests not on our menu--if available--are priced by the staff. We are not responsible for menus or prices posted on any website other than our own: [bualuangalbany.com](http://bualuangalbany.com). We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles. AMERICAN EXPRESS/VISA/MASTER accepted. 18% gratuity will be added to a party of 5 or more, 20-25% to a party of 10 or more. We appreciate your support

# BUA LUANG HOUSE RECOMMEND

**Corn Fritter** <sup>GF</sup>  **\$10.50**  
Corn fritter with a hint of kaffir lime leaves served with sweet and sour sauce.

**Ginger Salad** <sup>GF</sup>  **\$13.00**  
Fresh ginger with tofu, lemongrass, cilantro, onion, tomatoes, cashew nuts and lime dressing.


**Apple Salad** <sup>GF</sup> **\$14.50**  
Green apple mixed with ground chicken, shrimp, Thai sweet chili paste, peanut sauce and fresh lime dressing.

**BBQ Salmon** <sup>GF</sup> **\$20.00**  
Grilled salmon topped with peanut sauce, served with broccoli, carrots and grilled asparagus.

**Avocado Green Curry** <sup>GF</sup> **\$19.00**  
Grilled Filet Mignon beef, avocado, eggplant, bell pepper and basil in green curry sauce.

**Lamb Mus Sa Mun** <sup>GF</sup> **\$18.00**  
A mild 'Mus Sa Mun' curry with lamb, peanuts, onion, and potatoes.

## NOODLES

**Kao Soi Gai** <sup>GF</sup>  **\$14.00**  
Northern Thai style coconut curry with chicken, egg noodles, sliced shallots, pickle mustard greens, cilantro, lime wedges, crispy noodles; served with chili oil.

**Beef Noodle Soup** **\$15.00**  
Flat rice noodles soup with tender beef, beef ball, bean sprout, green onion, and cilantro.



### WHERE WE ARE

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**Bua Luang**  
THAI CUISINE

# SEAFOOD & SPECIALTIES

**GF = Gluten Free**

**Lunch / Dinner**

**Seafood Combo** <sup>GF</sup> **\$20.00/\$20.00**

A combination of seafood sautéed flavored with a hint of Thai curry ingredients, eggplant, bamboo shoots, bell pepper, carrots, green bean and sweet basil.

**Seafood Pumpkin Curry** <sup>GF</sup> **\$20.00/\$20.00**

Pumpkin curry with coconut milk, seafood, green peas, bell pepper, basil.

**Pad Ta-Lay** <sup>GF</sup> **\$19.50/\$19.50**

Sautéed combination of seafood with garlic sauce, bamboo shoots, cilantro, carrot, eggplant, green bean and sweet basil.

**Basil Salmon** <sup>GF</sup> **\$20.00/\$20.00**

Sautéed salmon with garlic chilli sauce, carrots, bamboo shoots, eggplant, green peas, bell pepper and basil.

**Chu Chee Salmon** <sup>GF</sup> **\$20.00/\$20.00**

Salmon, light red curry with lesser galanga; served with vegetables.

**Lava Fish** **\$20.00/\$20.00**

Deep-fried fish filet topped with sweet curry sauce, bell pepper and crispy basil; served on eggplant.

**Panang Beef** <sup>GF</sup> **\$17.00/\$17.00**

Our signature beef dish. A thick red 'Panang' curry with beef, lime leaves, ground peanuts, bell pepper, sweet basil, coconut milk; served with broccoli.

**Avocado Jumbo Prawn** <sup>GF</sup> **\$21.00/\$21.00**

Avocado and grilled marinated prawns topped with peanut sauce; served with vegetables.

**Tamarind Prawn** **\$19.00/\$19.00**

Deep-fried prawns topped with tamarind sauce and crispy red onion served with asparagus.

**Scallop & Ginger** <sup>GF</sup> **\$19.50/\$19.50**

Scallops sautéed with ginger, bean sauce, carrots, green beans, mushroom, bell pepper and green onions.

**Basil Duck** **\$20.00/\$20.00**

Sautéed boneless duck with spicy chili garlic sauce, eggplant, basil, bamboo shoots, bell pepper.

**Prik King Duck** **\$20.00/\$20.00**

(String Bean with Duck)

Sautéed boneless duck with red curry, string beans, carrots kaffir lime leaves.

**Roasted Duck Curry** **\$20.00/\$20.00**

Sliced boneless roasted duck in red curry with eggplant, tomatoes, peas, pineapple, bamboo shoots, bell pepper, sweet basil.

**Running Squid** **\$18.00/\$18.00**

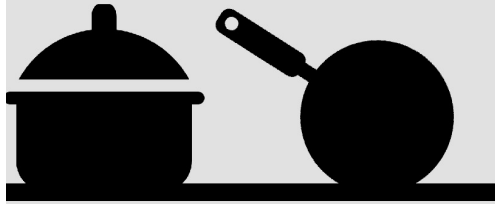
Deep-fried squid sautéed with sweet chili sauce topped with crispy basil; served with sliced tomatoes and cucumber.



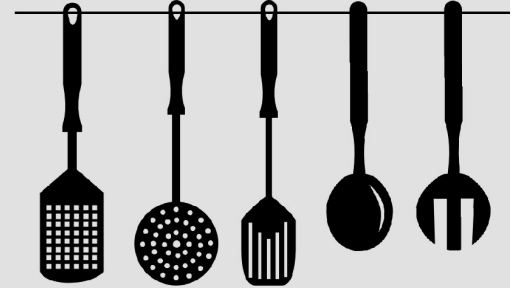
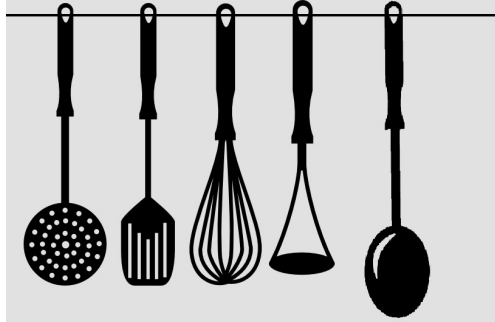
Lava Fish



Avocado Jumbo Prawn



# Bua Luang Menu



## Soft drinks

### Cold

Thai iced tea	\$4.0
Thai lime iced tea	\$4.0
Thai iced coffee	\$4.0
Ginger tea	\$4.5
Regular iced tea	\$3.5
(unsweetened)	
Iced green tea	\$3.5
(unsweetened)	
Homemade limeade	\$4.0
Fresh young coconut juice	\$6.0
Apple juice (Martinelli's)	\$3.5
Sparkling water	\$3.5
Soda \$2.5	
(Coke, Diet Coke, 7-up, Ginger Ale)	
Ginger beer	\$5.0

### Hot

Ginger tea	\$4.0
(lightly sweetened)	
Brown rice tea	\$3.25
House hot tea	\$2.75
Organic coffee	\$4.0
(Caffeine/Decaffeinated)	
Organic tea	\$3.5
Green tea	
Aged Earl Grey	
Jasmine Green	
Golden Chai	
Decaf Green Lemon	
Chamomile Lemon Caffeine-free	
Moroccan Mint Caffeine-free	

## Dessert

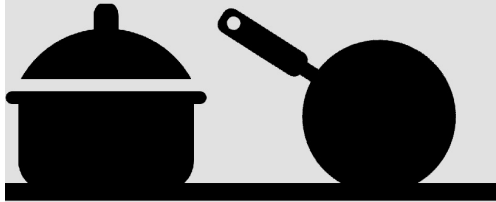
Fried banana with coconut ice cream	\$9
Sweet sticky rice & mango	\$9
Sweet sticky rice & coconut ice cream	\$9
Fried banana	\$6
Coconut ice cream	\$5

## Side Order

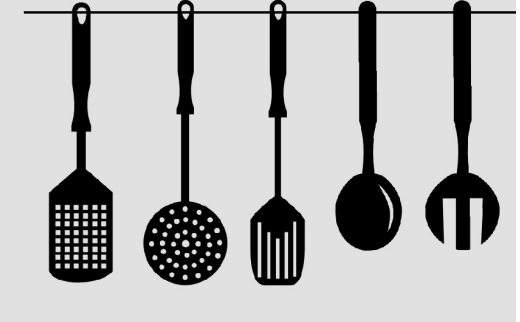
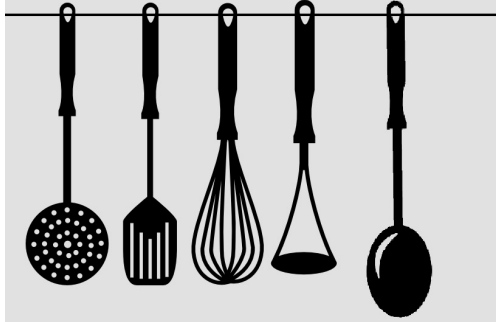
Coconut rice	\$3.00	Sticky rice	\$2.75
Brown rice	\$2.75	Jasmine rice	\$2.50
Mixed vegetables	\$6.00	Peanut sauce	\$4.00
Cucumber salad	\$4.00		







# Bua Luang Menu



## Wine

### White

CHARDONNAY	\$10/\$38
SAUVIGNON BLANC	\$10/\$38
PINOT GRIGIO	\$10/\$38
FUME BLANC	\$10/\$38

### Red

CABERNET SAUVIGNON	\$10/\$38
MERLOT	\$10/\$38
PINOT NOIR	\$10/\$38
ZINFANDEL	\$10/\$38

### House Wine

\$8/\$30

White

Red

Corkage Fee 13/bottle

### Sparkling Wine

Lamarca, Prosecco, Italy \$8

## Beer

SINGHA (Lager) Pronounced 'SING' ('HA' is silent)	\$6
HopNosh (IPA)	\$6
East Brother (IPA)	\$7
East Brother ( Red Lager)	\$7
Almanac (Hazy IPA)	\$7

