

# *Chefs Special Flavours*

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*This menu brings together some of our ideas and special flavors that we have adapted with a difference. I hope you enjoy them.*

## **Boa Buns with Crispy Pork Belly \$ 27**

*Three soft, fluffy steamed buns filled with crispy pork belly with a specially created teriyaki mayonnaise. Bao Buns are originally Chinese - Interestingly 'Bao' means 'Bun' so the translated name is 'Bun Bun' !!!*

## **Thai Slow Cooked Beef Cheeks \$ 34**

*Beef cheeks, a very rich cut of meat, have been slow cooked to be very tender. we have challenged the norm serving the Beef Cheeks with an adaptation of Choo Chee curry sauce, dressing it with dill. [GF]*

## **Hor Mok Pla – Steamed Thai River Fish Custard (20 Minute Wait) \$ 31**

*A timeless dish from Thailand's river temples and royal kitchens – freshwater fish with red curry paste, coconut cream, and herbs, gently steamed. Steamed fresh and hence request your patience. [GF]*

## **Thai Duck Curry with Lychee, Pineapple & Basil \$ 34**

*We took the standard Red Curry Duck, created a special flavor with lychees, cherry tomatoes, pineapple, finishing it off with basil. The balance of flavors with the succulent boneless duck just brings it all home to us. [GF]*

## **Lamb Shanks Massaman Curry \$ 34**

*It does take a long time to make it perfect – Slow cooked Lamb Shanks cooked in a Massaman sauce that we have modified ever so slightly. So the spices blend harmoniously with the lamb just making it a luxurious dish. [GF]*

## **Thai Yellow Crab (Boo) Curry with Kanom Jeen or Jasmine Rice 31**

*Let's take your taste buds to the beaches of Southern Thailand, having adapted the traditional yellow curry with tender pieces of blue swimmer crab, served with Kanom Jeen (Thai rice noodles) or Jasmine Rice. [GF]*

## **Soft Shell Crab Pad Thai \$ 31**

*Soft Shell Crab with a special batter and deep fried served a mound of Pad Thai. Between the crunch of the shell, the delectable taste of the crab, with the regular Pad Thai toppings such as crushed peanuts and a wedge of lime, so you can choose what you'd like to add.*

# *Chef's Signature Selections*

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*We have created a few banquet Menu's and hope you enjoy the variety of suggested combination of dishes from our menu - intended for sharing.  
Please see our main menu for full descriptions of our dishes*

*- Please do let me or my team know how spicy you would like your food -*

## **Must Try Thai Classics for Two \$ 47 (Per Person)**

*Entrée - Vegetarian Spring Rolls // Chicken Skewers with Peanut Sauce*

*Main Dishes - Beef Massaman Curry // Stir Fry with Basil with Chicken - Pad Krapow // Jasmine Rice*

*Dessert - Thai Coconut Rice Custard - Kao Nom Tuay - To share*

## **Seafood Indulgence for Two \$ 62 (Per Person)**

*Entrée - Fried Salt & Pepper Calamari // Crab Net Rolls*

*Main Dishes - Soft Shell Crab with yellow Curry // Garlic Pepper Prawns // Crab (Boo) Fried Rice // Jasmine Rice*

*Dessert - Thai Coconut Rice Custard - Kao Nom Tuay - To share*

## **Boo's Isan Feast for Four \$ 42 (Per Person)**

*Entrée - Mixed Entrée Platter*

*Main Dishes - Whole Barramundi with 3 Flavour Sauce - Par-Sam-Rot // Thai Papaya Salad - Som Tam // Isan Spicy Beef Salad - Nam Tok - Black Angus MB 2+ // Crispy Pork Belly Stir Fry - Pad Pak Kana Moo Grob // Jasmine Rice*

*Dessert - Thai Coconut Rice Custard - Kao Nom Tuay // Sticky Rice with Coconut Ice Cream*

*- Chefs Signature Selection Menu's have to be ordered in multiples of Two or Four -*

*- Menu Items cannot be changed -*