



BOO'S KITCHEN

LUNCH SPECIALS - \$ 14

Poached Chicken Salad with a Miso & Green Apple Dressing

A great refreshing lunch time salad with Poached Chicken on a bed of mixed salad. The salad is dressed with a Japanese Miso and green apple dressing - a special creation of mine to bring that extra 'wow' factor to this dish...

Bangkok Chicken Fried Noodles - Guay Tiew Kua Gai

A specialty of Bangkok's Chinatown street food. It's one of the many Chinese influenced Thai dishes, made with stir-fried rice noodles (Guay Tiew) and chicken served with crunchy bean sprouts and a hot siracha sauce.

Thai Noodle Stir Fry - Pad Thai

This is a default international Thai Dish. Dropped in a searing hot wok, chicken or pork & wide noodles alongside beansprouts coated in a distinctive sweet and tangy sauce and peanuts.

Thai Soy Sauce Stir Fried Noodles - Pad See Ew

This is a popular Thai stir fried noodles straight from the streets of Thailand. While Pad Thai is sweeter and nuttier, Pad See Ew is salty, balanced with a touch of sour and a wonderful chargrilled flavour.

Green Curry with Rice

Made with meat or fish, green curry paste, bamboo shoots, coriander and basil - Considered to be one of the spicier curries but sweetened with coconut milk.

Red Curry with Rice

This aromatic curry is also known as "spicy curry", a fiery dish from Central Thailand. It is made with morsels of meat, fish or prawns, red curry paste, coconut milk.

Panang Curry with Rice

This is actually a Thai spice/curry but takes its name from the city island off the West coast of Malaysia, Penang. Richer, sweeter, and creamier than the more herbal Red curry or Green curry but flavoured with ground peanuts.

Massaman Curry with Rice

Massaman is a sweet curry often eaten in Central and Southern Thailand. Made with succulent beef chunks, curry paste, peanuts, coconut milk and has a few chunks of potato that have delightfully soaked up the gravy.

Stir Fry with Cashew Nuts with Rice

This is a very popular dish due to its wildly contrasting textures of a dish that sauté's chicken, beef, pork or tofu alongside roasted Cashew Nuts, sweet soy sauce, chillies, peppers and some seasonal vegetables.

Stir Fry with Basil - Pad Krapow with Rice

This is a versatile dish served at street corners prepared with chicken, pork, beef, prawns or Tofu. Pad means fried and Krapow is the Thai name for the basil that is one of the key ingredients.

Thai Style Fried Rice

Typical Thai street food, available at every restaurant that serves stir fried dishes throughout Thailand & Laos. Stir fried with eggs, chicken or pork.

~ Chicken, Beef, Pork or Tofu - Prawns, Barramundi + \$ 5 ~

~ All our dishes are Gluten Free unless specified ~





∞ BOO'S KITCHEN ∞

∞ *LUNCH ENTRÉE'S - PLUS \$4* ∞



Crunchy Spring Rolls - Vegetarian (2 Pcs)

Filled with vegetables.

Thai Fried Chive Pancakes - Lunch Portion

Crunchy fried cake exterior and the tender cake on the inside makes Thai Fried Chive Cakes a hit.

Chicken Skewers with Peanut Sauce (2 Skewers)

Grilled Succulent chicken as bites or on skewers served with a Peanut (Satay) sauce.

Crab Net Rolls (2 Pcs)

Deep fried net rolls filled with crab & prawn meat served with a plum sauce. (Gluten)

∞ *LUNCH BEVERAGES* ∞

Soft Drinks - Coke, Sprite, Fanta - \$2

Corona, XXXX Gold - \$5

