

# *Chefs Special Flavours*

I am Khomsan or Lek to my family. I am Boo's younger brother (not easy being the younger one with a bossy older sister !! ) and have been at her side to bring her dream of Boo's Kitchen. We are proud of what we have achieved. Now I have worked with Chef Anongnart or Aair as she is known to us, my most experienced Chef, to bring you some original flavours of Thailand with a difference.

## **Bao Buns with Crispy Pork Belly \$ 24**

Three soft, fluffy steamed buns filled with crispy pork belly with a teriyaki mayonnaise sauce that I have specially created. Bao Buns originally Chinese but now used in many cuisines. Interestingly "Bao" means "Bun" so the translated name is "Bun Bun" !!!

## **Lamb Shanks Massaman Curry \$ 31**

This is a great dish to try - takes a long time to make it perfect and I hope you think so too - Lamb Shanks cooked in a Massaman sauce that I have modified ever so slightly, becomes meltingly tender and the spices blend so harmoniously with the lamb just making it a truly luxurious dish...

## **Crab (Boo) Fried Rice \$ 29**

Arguably the most popular type of fried rice in Thailand - there are restaurants specializing only in this one dish. It's certainly my favourite fried rice, especially as a kid growing up in Thailand. Simple, unfussy, delicious, no vegetables to contend with; what else could a child ask for? My family recipe with succulent blue swimmer crab pieces through the rice...

## **Battered Prawns with Tamarind Sauce \$ 30**

Tamarind is a sour, tangy fruit common to Asian countries. It's important to Thai cuisine as it balances sweetness, heat, and saltiness. Created by Chef Aair, our large prawns, lightly battered, deep fried for a few minutes are served with a special tamarind sauce on flash fried Vermicelli.

## **Soft Shell Crab Pad Thai \$ 30**

Get your pincers on our Soft Shell Crab Pad Thai – a definite showstopper from Aair and I with the entire softshell crab on 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 mix into your noodles.

## **Thai Duck Curry with Lychee, Pineapple & Basil \$ 31**

I have taken the standard Red Curry Duck and created special flavours bringing in lychees, cherry tomatoes and pineapple but finishing it off with basil. While it brings a relief to the curry spices, the balance of flavours with the succulent boneless duck just brings it all home to me...

## **Thai Slow Cooked Beef Cheeks \$ 31**

Beef cheeks, a very rich cut of meat, have been slow cooked to be very tender and fall apart when you pick the pieces up. Aair and I have challenged the norm serving the Beef Cheeks with an adaptation of Choo Chee curry sauce, dressing it with fried onions and dill that provides an amazing aroma and added flavour.