

# BOO'S KITCHEN



*~ I do not even know the words to express my gratitude to you for your incredible support. For the 3rd year in a row we won the Readers Choice Excellence Award from Australian Good Food Guide. This year was special as we got more votes than any other restaurant in Brisbane and hence are a 'Regional Winner' - My heartfelt thanks for your loyalty. ~*

*~ Aaey, my Head Chef, with his love of combining and balancing flavours from Chinese, Thai, Vietnamese, or Japanese cuisine has created a number of special dishes for you to try. We have now worked together to change the ingredients for majority of my dishes to make them Gluten Free and a lot of them Vegan - a great achievement for us... ~*

*~ Surviving through the COVID 19 pandemic has been really hard for us and my whole team. I would like to thank you as loyal guests for supporting us through these unprecedented times... a special thanks to the Mater Group for their consistent support to keep us open... ~*

For our new guests, a little bit about myself. My given name is Bussakorn but with my families love of seafood the nicknamed me Boo which means Crab in Thai !! This of course extended to my little sister who was nicknamed Goong - Prawns in Thai. I still wonder whether it was just fun or their true love of seafood !! Well, my brother and I followed in my mum's footsteps with me starting this restaurant to share my love of food and my brother who is a professional chef,

I grew up in a little village called Puvien in the North Eastern part of Thailand, called Isan with two brothers and a sister. My father was a rice farmer and my mum sold home made food from a kitchen set up in front of our house. I started young preparing all the ingredients for my mum to cook before I left for school and when I came back in the afternoons. watching and helping my mum cook gave a me a solid foundation on the Isan and Thai flavors.

We sat as a family on a mat on the floor with dishes cooked by my mum, my brother and myself, picking at the sticky rice with our hands, savouring the food. Inevitably, family or friends who were always welcome to share our meals would join. A Isan meal is all about the coming together of families sharing their food.

*~ Download Boo's Kitchen App on Apple Store or Google Play and join my family, get specials and be part of our Loyalty program... ~*



## ↳ *ENTRÉES TO SHARE* ↳

All these dishes all compliment each other in the tradition of sharing. While you can have them as entrées, my family and I quite often share chicken skewers or calamari with some sticky rice and Papaya Salad.

### **Chicken Skewers with Peanut Sauce – \$ 10**

Grilled Succulent chicken on skewers served with our Chefs specially made Peanut (Satay) sauce [GF]

### **Fried Salt & Pepper Calamari – \$ 10**

Tender calamari pieces tossed in a salt & pepper spice and deep fried. [GF]

### **Crab Net Rolls – \$ 10**

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

### **Fish Cakes – \$ 9.50**

Similar to a croquette, fish mousse fried served with a fresh cucumber & peanut sauce.

### **Crunchy Spring Rolls – \$ 9.50**

They are filled with vegetables and chicken. You can choose chicken or vegetarian Spring Rolls.

### **Curry Puffs – \$ 9.50**

A light Pastry filled with chicken & potato & herbs, fried and served with sweet chili sauce. You can choose to have vegetarian without chicken.

### **Crispy Fried Tofu – \$ 9.50**

Deep fried tofu served with chilli sauce. [V,GF]

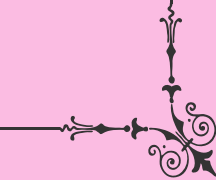
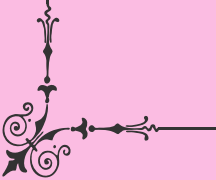
### **Deep Fried Eggplant – \$ 9.50**

Eggplant slightly battered and deep fried served with plum sauce. [V, GF]

### **Mixed Entrée Platter – \$ 18**

Vegetarian Spring Rolls, Curry Puffs, Fish Cakes, Chicken Skewers. You get 2 pieces each to share.

~ *Vegan & Gluten Free Options are available on request* ~





## ↳ BOO'S FAVOURITES ↳

A collection of my favorite dishes that I enjoy sharing with family and friends accompanied always with sticky rice that is a must with every meal for me, Isan Papaya Salad and of course a glass (or two !) of wine for lunch or dinner. Try and be adventurous and experience the flavor combinations with a glass of Riesling or Pinot Grigio or my favorite a Sauvignon Blanc !!!

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

### **Whole Barramundi with 3 Flavour Sauce - Par-Sam-Rot (Seasonal) - \$ 32**

Deep fried whole baby Barramundi fish served with an authentic Thai 3 flavour sauce (sweet, sour, spicy) - Par-Sam-Rot with cherry tomatoes, pineapple, lychee and chilies. A definite sharing dish...[GF]

### **Isan or Thai Papaya Salad Platter - \$ 28**

An Isan favorite that I grew up with - I can have it 7 days a week !!! Traditional Isan Papaya salad, served in a platter with Pork Crackling, asian ham, boiled eggs, rice noodles and tender chicken skewers.

### **Wagyu Steak (250 gm) Crying Tiger - Seu Rong Hai - \$ 22**

Strips of tender Wagyu Steak with a Hot Dipping sauce. The Thai name for this dish literally translates to 'crying tiger'. The sauce is supposed to bring tears to your eyes. however, it's actually not that hot. [GF]

### **Crispy Deep-fried Pork Belly - Moo Krob - \$ 22**

Crispy Deep Fried Pork Belly is used as the meat ingredient in many dishes, a favorite of mine is to have it just with our chefs special dipping sauce - takes me home sitting with mum & dad and family sharing it with some sticky rice. You will need to order sticky rice separately if you would like to try it ... [GF]

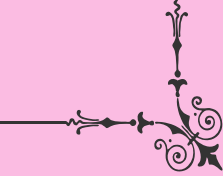
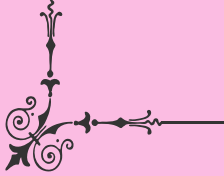
### **Isan Style Salmon Custard - Mok Bar - \$ 22**

The Isan variation of the Thai "Hor Mok" called "Mok Bar". While the Thai "Hor Mok" refers to the process of steam cooking a curry, the Isan version does not steam the curry but uses eggs with fresh herb flavours of galangal, Kaffir lime leaves and lemongrass - a favorite.[GF]

### **Isan Sausages with Sticky Rice & dipping Sauce - Sai Krok - \$ 20**

Isan Sausages are easily one of the most munched street foods of all time. They are typically made with a mixture of Pork & herbs sliced and served with fresh cucumber. A real family favourite at home picking at the sausages with some sticky rice and dipping sauce.

*~ Vegan & Gluten Free Options are available on request ~*





## → *SEAFOOD & FISH* →

I really want to introduce you to some of my favorite seafood dishes. With my nickname, Boo, which means Crab in Thai, my Soft Shell Crab recipes are an ideal way to start ... and of course while I have kept the Garlic Prawns and the Barramundi fillets that have been very popular, I decided to introduce scallops into my menu... I hope you enjoy them...

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

### **Thai Style Seafood Laksa - \$ 24**

Laksa is a spicy noodle soup, a favorite in Malaysia, Singapore and Southern Thailand. Thai Laksa uses rice noodles, garlic, lemongrass, ginger, red curry paste, soy sauce, sugar, coconut milk, lime juice, coriander. I serve the Laksa with a decadent mix of Prawns, Scallops & Calamari ....

### **Chilli Garlic Pepper Calamari - Pla Meuk Phad Prik - \$ 23**

The Calamari has been made so tender it melts in your mouth using one of my special techniques. It is dipped them in a specially made batter, deep fried it and then tossed with dry shallots, garlic, chilli, black pepper and Himalayan salt.[GF]

### **Garlic Pepper Prawns - \$ 23**

This is a classic blending of garlic, pepper and spices stir fried with large prawns served with seasonal vegetables. A dish you will easily fall in love with - the amazing burst of garlic and pepperish taste.[GF]

### **Soft Shell Crab with Yellow Curry - \$ 23**

Battered, deep fried soft shell crab, served in a yellow curry sauce. Yellow curry has a rich taste with a sweet, milder flavors than the red and green curry.


### **Scallops on a Curry sauce - Choo Chee - \$ 23**

Forget all you have ever heard about scallops having a fragile taste or being easily spoilt by strong and hot seasoning. This is just the opposite - it bursts with the flavours of the creamy choo chee that is the traditional Thai flavour base for seafood - my husbands new favorite moving on from Salmon !!! [GF]

### **Barramundi or Salmon Fillets in Curry Sauce - Choo Chee - \$ 23**

Barramundi fillets topped with a the creamy choo chee that is the traditional Thai flavour base for seafood. It is so addictive... used to be my husbands favorite but now Scallops has taken over !!! [GF]

*~ Vegan & Gluten Free Options are available on request ~*





## ←• SALADS •→

Salads are always an accompaniment to North Eastern Thai, Laos or Vietnamese meals. I grew up having salads every day. Even today a meal is not complete without it with some sticky rice of course !! Laab (dry salad) is a salad mix of crunchy toasted rice, roasted chillies, mint and spring onion balanced with salty fish sauce & sour lime juice. You must try them with some sticky rice...

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

### **Papaya Salad - Thai or Isan Style - \$ 18**

How can you say you have tried Thai food without trying a Papaya Salad ? Papaya salad of Som Tam in Thai originated in Isan but now recognized as a signature dish of Thailand. The Thai style Papaya salad is shredded green papaya, smashed in a mortar with tomatoes, chilli, palm sugar, fish sauce, lime juice and peanuts. Isan style, is like the Thai style salad but with brined crab and fermented anchovies. [V,GF]

### **Isan Minced Pork Salad - Laarb Moo - \$ 18**

This is a perfect healthy fresh dish - my husbands favorite. A famous Isan dish of minced pork dressed with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch. The slices of cucumber just bring our the flavours. [GF]

### **Isan Spicy Wagyu Steak (250 gm) Salad - Nam Tok - \$ 22**

A very popular dish in Laos & Isan. The Wagyu steak just makes the difference if I may so !!! This is a sprightly mix of spring Onion, coriander, mint, lime juice, dried chilli and tender strips of beef. [GF]

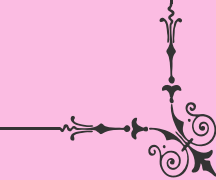
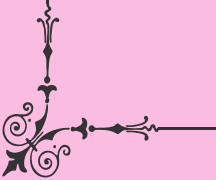
### **Isan Duck Salad - Laarb Ped - \$ 22**

Every Isan household has a different recipe for larb and I believe my family's recipe is one of the best - if I may so !! We chop duck breast, always considered a premium meat and dress it with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch. [GF]

### **Thai Fried Salmon Salad - Pla Salmon Laarb - \$ 22**

This is a very fresh and tasty way to enjoy salmon. Morsels of Salmon fried dressed with lime juice, fish sauce, chillies and the essential toasted rice crunch. [GF]

*~ Vegan & Gluten Free Options are available on request ~*





## → *SOUPS & THAI CURRIES* →

Thai curry refers to dishes in Thai cuisine that are made with various types of curry paste. A Thai curry dish is made from curry paste, coconut milk, meat, seafood, vegetables and herbs. I have given you a selection that have become internationally famous representing Thai cuisine.

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

### **Spicy Hot & Sour Soup With Seafood - Tom Yum - \$ 23**

This is a very popular hot and sour soup that has its origins in Thailand. It has a bold refreshing blend of fragrant lemongrass, chilli, lime leaves, lime juice and fish sauce giving it its legendary herbal kick. Here I have used a luxurious mix of Mushrooms, Prawns, Scallops & Calamari ....[GF]

### **Beef Massaman Curry - \$ 20**

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

### **Green Curry - \$ 18**

Hailing from Central Thailand, this curry is typically made with morsels of fresh meat or fish, green curry paste, bamboo shoots, coriander and basil. While it is considered to be one of the spicier curries, it is also sweet thanks to the amount of coconut milk that is added to the dish. [GF]

### **Panang Curry - \$ 18**

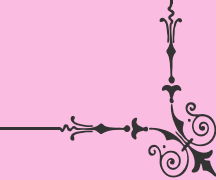
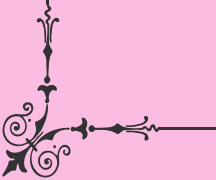
This is actually a Thai spice/curry but takes its name from the city island off the West coast of Malaysia, Penang. Richer, sweeter, and creamier than the more herbal Red curry or Green curry but flavoured with ground peanuts. [GF]

### **Red Curry - \$ 18**

This aromatic curry from Central Thailand, while still spicy and a bit sweet, this plays to your savory taste buds more than green curry. Made with morsels of meat, fish or prawns, red curry paste, coconut milk.[GF]

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

*~ Vegan & Gluten Free Options are available on request ~*





## ← NOODLES →

Traditionally in Thailand, it is common to use Rice Noodles in most dishes. Besides fish sauce and soy sauce, oyster sauce and dark soy sauce are commonly added. I also decided to lift the Drunken Noodles dish with Prawns and scallops ... trust me that is great with an Ice cold beer - also a super cure for an hangover !!!

### **Drunken Noodles with Prawns & Scallops - Pad Ki Mao - \$ 23**

The story goes that this dish was put together by a drunk chef with leftovers - my husband & daughters say I am that chef after a few wines !!! Soy sauce, fish sauce, oyster sauce, garlic, chili, fresh black pepper pods, basil gives rise to its distinctive spiciness. Prawns and scallops brings my favorite seafood textures... [V,GF]

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

### **Thai Soy Sauce Stir Fried Noodles - Pad See Ew - \$ 18**

This is a popular Thai stir fried noodles straight from the streets of Thailand. Pad See Ew, which means "stir fried soy sauce noodles, is an extremely popular Thai street food meal and probably the most popular noodle dish at Thai restaurants. While Pad Thai is sweeter and nuttier, Pad See Ew is salty, balanced with a touch of sour and a wonderful rich soy flavour. [V,GF]

### **Thai Noodle Stir Fry - Pad Thai - \$ 18**

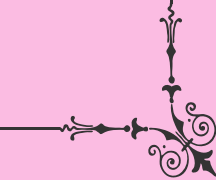
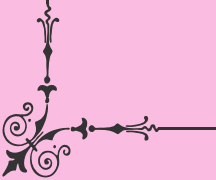
Pad Thai is a global ambassador for the glories of Thai food; these simple stir-fried rice noodles are certainly one of the best-known examples of Thai cuisine worldwide. Dropped in a searing hot wok, chicken or pork & wide noodles alongside beansprouts coated in a distinctive sweet and tangy sauce and peanuts. [GF]

### **Bangkok Chicken Fried Noodles - Guay Tiew Kua Gai - \$ 18**

My Head Chef Aeey, who hails from Bangkok, has recreated 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. [V,GF]

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

*~ Vegan & Gluten Free Options are available on request ~*





## → *STIR FRIES & RICE* ←

Stir-frying is a fast way to cook small pieces of food in a hot pan or wok. ... In addition to being quick and easy, stir-frying is also healthy. It results in tender-crisp vegetables that retain more nutrients.

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

### **Crispy Pork Belly Stir Fry – Pad Pak Kana Moo krob – \$ 22**

Literally translates to fried kale crispy pork in Thai and that pretty much sums it up! Crispy deep-fried pork belly stir fried in Oyster sauce with Chinese broccoli. So simple yet so satisfying. [GF]

### **Stir Fry with Basil - Pad Krapow – \$ 18**

This is a versatile dish served at street corners prepared with chicken, pork, beef or Tofu. Pad means fried and Krapow is the Thai name for the basil a key ingredients. [V,GF]

### **Thai Style Stir Fry with Oyster Sauce – \$ 18**

Borrowed from the Chinese cuisine, this richly flavored, dark brown sauce made from oysters with salt and water, thickened and color-enhanced with burnt sugar, is extensively used as a seasoning for stir-fried vegetable and meat dishes.

### **Stir Fry with Cashew Nuts – \$ 18**

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

### **Hainanese Chicken Rice - Thai Style - Khao Man Gai – \$ 20**

Poached chicken with seasoned rice, served with a special ginger and chilli sauce I have created. In Bangkok, you can't walk more than a few blocks without cart or restaurant serving it. Interestingly, while its origins are from Hainan Island, it is one of Singapore's national dishes !!

### **Fried Rice with Thai Basil - Khao Pad Krapow – \$ 18**

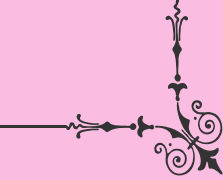
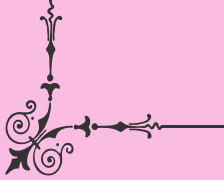
A popular dish because of its taste and cooking technique - available at almost all road-side stalls and in restaurants in Thailand. Chili and basil are main ingredients of the dish which make it spicy and distinctive. [V,GF]

### **Thai Style Fried Rice – \$ 18**

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

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

*~ Vegan & Gluten Free Options are available on request ~*







## —❧— *SIDE DISHES* —❧—

### **Jasmine Rice - \$ 3**

Fragrant rice common across most asian countries - accompanies any curry or salad.

### **Coconut Rice - \$ 4**

Jasmine rice cooked with coconut milk combining the fragrance of the jasmine rice and coconut. Enhances the sweet aspects of the asian cuisine

### **Traditional Sticky Rice - \$ 4**

Glutinous rice steamed and fluffed up. A standard part of a meal in Laos or Isan - accompanies a salad or meats.

### **Rice Noodles - Kanom Jeen - \$ 6**

Kanom Jeen is what I like to call the Thai spaghetti because in Thailand, we serve these tender rice noodles as a great accompaniment to many dishes in the menu especially the salads.

### **Roti Canai - \$ 6**

I call Roti canai the Malaysian croissant! It is similar due to the flakiness of the layers of oiled dough. It is especially delicious if it is freshly made and dipped in any curry (not included) or eaten plain.

## —❧— *DESSERTS* —❧—

### **Sticky Rice with Mango (Seasonal) - \$ 12**

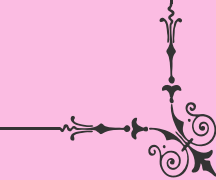
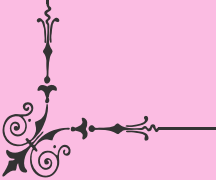
Sticky rice topped with coconut milk served with Mangoes is a traditional summer dessert bringing out the sweetness of the rice and mangoes.

### **Warm Chocolate Cake - \$ 12**

Warm Chocolate cake served with Vanilla ice cream and a raspberry compote

### **Coconut Panna Cotta - \$ 12**

Coconut Panna Cotta served with a Mango Sorbet





## ← *BEVERAGES* →

### *LOCAL & IMPORTED BEERS*

---

Estrella Damm (Tap) - \$ 9.50

Asahi Super Dry (Tap) - \$ 10

Chang Thai Beer - \$ 9

One Fifty Lashes - \$ 8.50

XXXX Gold - \$ 8.50

Corona - \$ 8.50

### *SPIRITS*

---

Chivas Regal Whiskey (Blended) - \$ 10

Glen Moray Whiskey (Single Malt) - \$ 10

Bombay Sapphire Gin - \$ 10

Absolut Vodka - \$ 10

Bunderberg / Captain Morgan Rum - \$ 10

Jim Beam / Jack Daniels Bourbon - \$ 10

### *NON ALCOHOLIC DRINKS*

---

Thai Ice Tea - \$ 6

Lemon, Lime & Bitters - \$ 6

Lychee, Lime & Soda - \$ 6

Still / Sparkling Water - \$ 4

Coke / Coke No Sugar - \$ 4

Sprite / Fanta - \$ 4

Ginger Beer - \$ 4

Tonic / Soda - \$ 4

