



## CHEF'S SPECIAL FLAVOURS



I am Aee, Boo's Head Chef and have been working with her to create some dishes with special flavours that I have created. I believe knowing how to combine and balance flavors is an incredibly important cooking concept, especially evident in Chinese, Thai, Vietnamese, or Japanese cooking. Every dish is so dynamic in its flavor combination to achieve a delicious balance on our taste buds. I hope you enjoy these creations and I look forward to bringing you more of my special flavours...

### **Bao Buns with Crispy Pork Belly – \$ 20**

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" !!!

### **Massaman Lamb Shanks – \$ 24**

This is one of my favorite creations - Lamb Shanks cooked in a Massaman sauce that I have modified ever so slightly to bring out some Indian flavours, becomes meltingly tender and the spices blend so harmoniously with the lamb - it truly is a perfect match. Put this together with sweet potato chunks makes it just absolutely a truly luxurious dish...

### **Wagyu Steak with a Pea Wasabi Puree – \$ 23**

I have created a beautifully creamy cauliflower and coconut sauce bringing Asian flavours to your 200g Wagyu rump steak. Of course you can opt to have a traditional gravy. Served with salad.

### **Grilled Barramundi with a Coconut Cauliflower Puree – \$ 23**

Grilled barramundi fillet with coconut sauce enhanced with wasabi bringing out distinct Japanese favours - again one of my sauce creations. You can opt to have a simple lemon & herb sauce. Served with salad.

### **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.

### **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 !!

### **Crispy Pork Phat Phrik Khing With Green Beans – \$ 20**

Phat phrik khing is drier than other Thai curries. I have specially made the paste in a very traditional home style way to bring out some incredible favours. Confusingly enough, the Thai name indicates that ginger (khing) is used in this dish, which in fact is not the case but has lemongrass, garlic and lime leaves.

