



BOO'S KITCHEN

LUNCH SPECIALS - \$ 14

Thai Style Laksa

This Thai laksa dish is just like the Malaysian laksa but uses a Thai red curry base that brings in the complexity great depth of flavour.

Thai Style Hokkien Noodle Stir Fry

Try this noodle dish, mixing the best of the Thai, Malaysian and Singaporean cuisines. Stir fried Hokkien noodles with a Chilli Basil paste.

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.

Salt & Pepper Calamari with Rice

Tender fried Calamari pieces tossed salt and pepper served on a bed of rice with a sweet chilli sauce

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, duck, 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.

Ginger Chicken Stir Fry - Gai Pad King with Rice

This is a stir-fry of chicken, mushrooms and lots of ginger, with its unique sauce, has a flavor unlike any other stir-fries in the repertoire of Thai cuisine.

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. Served with fresh chilli sauce on the side.

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





∞ 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.

∞ LUNCH BEVERAGES ∞

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

Corona, XXXX Gold - \$5

