

# BOO'S KITCHEN



*~ With your amazing support, we won the the 2020 Best Thai Restaurant award from the Australian Good Food Guide for the 2nd year in a row... my heartfelt thanks for your loyalty.*

~

*~ I have worked with my Head Chef, Aeey, to change my menu adding a few items such as a Thai style Laksa, a Hokkien noodles stir fry and some exciting entrées such as Crab Net rolls and Thai Chive pancakes. I hope you enjoy them... ~*

*~ Aeey, 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. They are guaranteed to tantalize your taste buds !!! ~*

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 Puveng 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.



## ↳ *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.

### **Crab Net Rolls - \$ 9**

Deep fried net rolls filled with crab & prawn meat served with a plum suace.

### **Fried Salt & Pepper Calamari - \$ 9**

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

### **Thai Fried Chive Pancakes - \$ 9**

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

### **Fish Cakes - \$ 9**

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

### **Curry Puffs - \$ 9**

A light Pastry filled chicken mince & potato & herbs, fried and and served with sweet chili sauce

### **Crunchy Spring Rolls - \$ 9**

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

### **Chicken Skewers with Peanut Sauce - \$ 9**

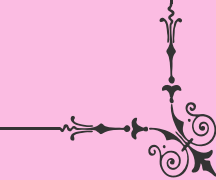
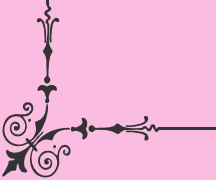
Grilled Succulent chicken as bites or on skewers served with a Peanut (Satay) sauce.

### **Crispy Fried Tofu - \$ 9**

Deep fried tofu fried served with chilli sauce.

### **Mixed Entrée Platter - \$ 17**

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





## ↳ 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... ~*

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

This is a 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.

### **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...

### **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.

### **Isan Sausages - Sai Krok – \$ 14**

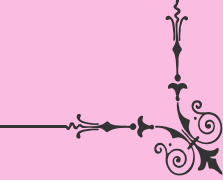
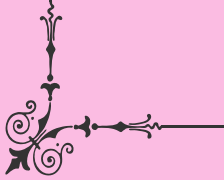
Isan Sausages are easily one of the most munched street foods of all time, which is partly due to their deliciousness, but also they are just so easy to eat on the go. They are typically made with a mixture of Pork & herbs sliced and served with fresh cucumber. A favorite at home picking at the sausages with some sticky rice and Papaya Salad...

### **Crispy Deep-fried Pork Belly - Moo Krob – 18**

While 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 - simple but takes me home sitting with mum & dad and family sharing it with some sticky rice...

### **Wagyu Steak Crying Tiger - Sua Rong Hai – \$ 20**

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





## ← 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 have had a number of requests for Laksa that is a real winter warmer so I have also introduced a Thai Style Seafood Laksa. I hope you enjoy them...

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### **Thai Style Seafood Laksa - \$ 22**

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 & Mussels...

### **Scallops on a Curry sauce - Choo Chee - \$ 22**

Forget all you have ever heard about scallops having a fragile taste or being easily spoiled 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.

### **Soft Shell Crab with Yellow Curry - \$ 22**

Battered, deep fried soft shell crab, served in a yellow curry sauce. While you will find different variations across Thailand, yellow curry has a rich taste with a sweet, milder flavors than the red and green curry.

### **Soft Shell Crab Salad with Glass Noodles - \$ 22**

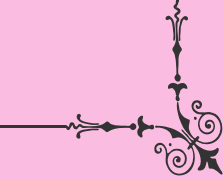
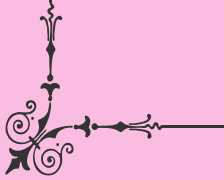
Yum Woon Sen or Glass noodle salad is a staple dish in most Thai homes. This salad has wonderfully intense flavors from the onions, tomato, lime juice and fish sauce topped with battered Soft Shell Crab.

### **Garlic Pepper Prawns - \$ 22**

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

### **Barramundi or Salmon Fillets in Curry Sauce - Choo Chee - \$ 20**

Barramundi fillets topped with a the creamy choo chee that is the traditional Thai flavour base for seafood. It is so addictive - my husbands favorite...





## ← 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... ~*

### **Isan Spicy Wagyu Steak Salad - Nam Tok - \$ 20**

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

### **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.

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

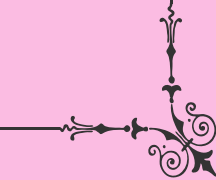
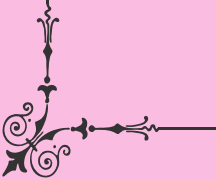
Every Isan household has a different recipe for larb and I believe my family's recipe is one of the best - if I may so !! We chop duck breast, always considered a premium meat and dress it with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch.

### **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

### **Papaya Salad - Thai or Isan Style - \$ 16**

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 recognised as a signature dish of Thai land. 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.





## → *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 - \$ 20**

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 Prawns, Scallops, Calamari & Mussels...

### **Green Curry - \$ 17**

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.

### **Red Curry - \$ 17**

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

### **Panang Curry - \$ 17**

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.

### **Chicken in Coconut Soup - \$ 17**

This iconic sweet smelling soup is creamy and compelling infuses fiery chillies (optional) thinly sliced galangal, crushed shallots, lemongrass with tender strips of chicken.

### **Massaman Curry - \$ 18**

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.

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







## → *NOODLES* →

Traditionally in Thailand, it is common to use Rice Noodles in most dishes. The Noodles 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 !!!

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### **Thai Style Hokkien Noodle Stir Fry - \$ 18**

Try this noodle dish, mixing the best of the Thai, Malaysian and Singaporean cuisines. Hokkien noodles refer not to a specific kind of noodle, but to the style of noodle dishes made by Hokkien people from Fujian province. With early Chinese immigrants from the southern area of Fujian province who settled all across Southeast Asia, this has become a very popular dish throughout the region.

### **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 !!! Broad rice noodles, soy sauce, fish sauce, oyster sauce, garlic, chili, fresh black pepper pods, basil gives rise to its distinctive spiciness. The prawns and scallops brings my favorite seafood textures to the dish...

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

Pad Thai is considered a global ambassador for the glories of Thai food; these simple stir-fried rice noodles are almost 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.

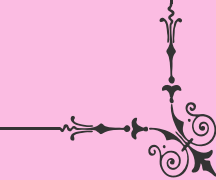
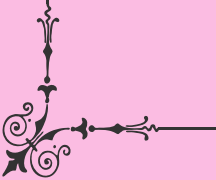
### **Thai Soy Sauce Stir Fried Noodles - Pad See Ew - \$ 18**

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.

### **Glass Noodle Salad With Prawns & Scallops - Yum Woon Sen - \$ 23**

Yum Woon Sen' which translates as 'Glass Noodle Salad' is made with mung bean glass noodles - a popular dish in both inside and outside Thailand. The combination of ingredients and seasonings full of fresh herbs, spring onion, tomato and crushed peanuts. It is a fresh lime based spicy/sweet dressing.

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





## → *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 than if they were boiled.

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

### **Thai Style Fried Rice – \$ 17.50**

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.

### **Fried Rice with Thai Basil - Khao Pad Krapow – \$ 17.50**

Khao Pad Krapow is a very popular dish because of its taste and stir-fry cooking technique. Chili and basil are main ingredients of the dish which make it spicy and distinctive. Khao Pad Krapow is available at almost all road-side stalls and in restaurants in Thailand.

### **Stir Fry with Basil - Pad Krapow – \$ 17.50**

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 a key ingredients. Now try it with Crispy Pork Belly !

### **Stir Fry with Cashew Nuts – \$ 17.50**

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.



### **Ginger Chicken Stir-Fry - Gai Pad King – \$ 17.50**

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. Great for the kids but can have a bit more spice for the adults...

### **Crispy Pork Belly Stir Fry – Pad Pak Kana Moo krob – 18.50**

Pad pak kana moo krob 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.

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







## —❧— *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 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

