

# *Chefs Special Flavours*

I have been working with my brother Lek and Aiir, who are the key lead Chefs, who have been working with me over the last few years to bring special flavors from Thailand adapted to our style and taste that we have got known for in Brisbane. This menu brings together our ideas and special flavors but adapted and with a difference. I hope you enjoy them.

## **Boa Buns with Crispy Pork Belly \$ 25**

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

## **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. Chef Aiir 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.

## **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...

## **Southern Thai Yellow Crab (Boo) Curry with Kanom Jeen \$30**

This dish will take your taste buds straight to the beaches of Southern Thailand, famous for the Crab population. Chef Aiir adapted our yellow curry adding extra fragrance, lightness and luxury serving it with tender pieces of blue swimmer crab. It is accompanied with Kanom Jeen which is Thai rice noodles. Of course you know that Boo means 'Crab' in Thai !!!

## **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...

## **Northern Thai Khao Soi with Chicken \$30**

A regional favorite dish from Northern Thailand that is not well known outside Thailand. Khao Soi is a delicious coconut soup that is slightly spicy, combining coconut milk and red curry paste. Here it is served with flat egg noodles and tender chicken topped with a handful of crisp fried noodles. A joint creation - my brother Chef Lek, Chef Aiir and my husband the 'Specialist Taster' !!!

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

Get your pincers on our Soft Shell Crab Pad Thai – a definite showstopper from Aiir 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.