

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 flavours is an incredibly important cooking concept, especially evident in Thai, Chinese, Vietnamese and Japanese cooking. Every dish is so dynamic in its flavor combination to achieve a delicious balance on our taste buds and also Gluten Free. I hope you enjoy these creations and I look forward to bringing you more of my special flavours...

Thai Pineapple Fried Rice - Khao Pad Sapparot - \$ 24

While there are variations around the world - This recipe stays true to its Thai origins with bacon, raisins, peas, corn and carrots topped with cashew nuts served in a pineapple. It will evoke memories of warm balmy evenings in Thailand, eating at beach shack or at rickety tables at your local Thai restaurant !!

Thai Style Grilled Lamb Cutlets - \$ 35

Lamb cutlets are marinated and carefully tenderized. They are then simply grilled, then served with a spicy sauce I have specially created using Coriander, Cumin, Chilli paste and a dusting of Sichuan pepper. Typically served as part of a shared meal. [GF]

Grilled Jumbo King Prawns (300 gm) - \$ 32

These are specially sourced large king prawns grilled in the shell. While there are variations to how it is served in Thailand, I am serving them with Nam Jin - a traditional Thai seafood sauce. [GF]

Chilli & Garlic Deep Fried Quail - \$ 26

Quails are full of flavor - if you've never had quail before, then this is a must. The quails are marinated in a specially made sauce, then lightly deep fried creating a crispy skin and maintaining the flavours. They are then tossed with dry shallots, garlic, chilli, black pepper and Himalayan salt.[GF]

Thai Duck Curry with Lychee, Pineapple & Basil - \$ 24

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...

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. Put this together with potato chunks makes it just a truly luxurious dish...

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" !!!