



CHEF'S SPECIAL FLAVOURS



I am Khomsan or Lek to my family. I am Boo's younger brother (not easy being the younger one with a bossy older sister !!) and have been at her side to bring her dream of Boo's Kitchen to life in Brisbane. We are proud of what we have achieved. Now I have worked with Anongnart or Aiir as she is known to us, my most experienced Chef, to bring you some original flavours of Thailand with a difference to enhance your experience. I hope you enjoy these dishes...

Bao Buns with Crispy Pork Belly – \$ 22

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" !!!

Soft Shell Crab Pad Thai – \$ 28

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 stir-fried Pad Thai with some micro herbs to enhance. The combination 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.

Thai Slow Cooked Beef Cheeks – \$ 29

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. 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. Do you know that the name Choo Chee comes from the sound of the spice paste as it fries in the pan ?.

Salmon Krapow – \$ 28

Krapow is the Thai name for Basil - the key ingredient in this fresh summer dish Aiir and I created. We have some onions, capsicums and beans stir fried with a special Basil sauce at the base, topped with a grilled fillet of salmon, dressed with the savory stir fry sauce that pairs so well with the crispy deep fried basil.

Lamb Shanks Massaman Curry – \$ 28

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 to bring out some Indian flavours, becomes meltingly tender and the spices blend so harmoniously with the lamb just making it a truly luxurious dish...

Thai Duck Curry with Lychee, Pineapple & Basil – \$ 28

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...

Chilli & Garlic Deep Fried Quail – \$ 28

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]

