

BOO'S KITCHEN



~ The last few months have been incredible, apart from surviving COVID and the floods, SBS Food recognised my Isan heritage that I continue in my restaurant - I was so proud that they interviewed me, publishing an article on my family history - 'Embracing four generations of Isan sticky rice' - I thank you for spreading the word and giving me this recognition... ~

~ I do not even know the words to express my gratitude to you for your incredible support. For the 4th year in a row we won the Readers Choice Excellence Award from Australian Good Food Guide. We also won the Best Thai Cuisine - QLD from the LUXlife Hospitality Excellence Awards 2022 and were recommended by Restaurant Guru as well. My heartfelt thanks for your loyalty. ~

~ Surviving through the COVID 19 pandemic has been really hard for us and my whole team. I would like to thank you as loyal guests for supporting us through these unprecedented times... a special thanks to the Mater Group for their consistent support to keep us open... ~

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 Puieng 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.

~ Download Boo's Kitchen App on Apple Store or Google Play and join my family, get specials and be part of our Loyalty program... ~



← *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.

Chicken Skewers with Peanut Sauce – \$ 12

Grilled Succulent chicken on skewers served with our Chefs specially made Peanut (Satay) sauce [GF]

Fried Salt & Pepper Calamari – \$ 12

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

Crab Net Rolls – \$ 12

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

Fish Cakes – \$ 11

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

Crunchy Spring Rolls – \$ 11.50

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

Curry Puffs – \$ 11.50

A light Pastry filled with chicken & potato & herbs, fried and served with sweet chili sauce. You can choose to have vegetarian without chicken.

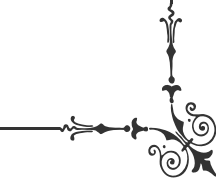

Deep Fried Eggplant – \$ 11

Eggplant slightly battered and deep fried served with plum sauce. [V, GF]

Mixed Entrée Platter – \$ 21.50

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

~ *Gluten Free Options are available on request* ~





↳ **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 !!!

My life - Som Tam (Papaya Salad) - Thai or Isan - What is all about ?

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 recognized as a signature dish of Thailand. We as a family in Thailand and Brisbane have Som tam every day !!! 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. I have a number of options for you to choose from....

Som Tam (Isan or Thai) Traditional Platter - \$ 29

An Isan favorite platter that I grew up with sitting on a mat sharing with family. This is with Rice Noodles - a healthy favourite. Traditional or Thai Isan Papaya salad, served in a platter with Pork Crackling, Asian ham, boiled eggs and fish cakes.

Som Tam (Thai or Isan) - \$ 19

This is Som Tam by itself where you can have it by itself or order it with other dry meat dishes. [V,GF]

Whole Barramundi (1-1.2 kg) with 3 Flavour Sauce - Par-Sam-Rot - \$ 37

Deep fried whole 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 considering the fish we serve is over 1 kg !! [GF]

Isan Sausages with Sticky Rice & dipping Sauce - Sai Krok - \$ 21

Isan Sausages are easily one of the most munched street foods of all time. They are typically made with a mixture of Pork & herbs sliced and served with fresh cucumber. A real family favourite at home picking at the sausages with some sticky rice and dipping sauce.

Crispy Deep-fried Pork Belly - Moo Krob - \$ 26

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 - takes me home sitting with mum & dad and family sharing it with some sticky rice. You will need to order sticky rice separately if you would like to try it ... [GF]

Wagyu Steak (MB 6-7, 250 gm) Crying Tiger - Sua Rong Hai - \$ 28

Strips of tender high grade MB 6-7 Wagyu Steak with a Hot Dipping sauce. The Thai name for this dish literally translates to 'crying tiger'. The sauce is supposed to bring tears to your eyes. however, it's actually not that hot. [GF]

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





←• 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 hope you enjoy them...

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

Spicy Hot & Sour Soup With Seafood - Tom Yum - \$ 25

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 Mushrooms, Prawns & Calamari[GF]

Chilli Garlic Pepper Calamari - Pla Meuk Phad Prik - \$ 25

The Calamari has been made so tender it melts in your mouth using one of my special techniques. It is dipped them in a specially made batter, deep fried it and then tossed with dry shallots, garlic, chilli, black pepper and Himalayan salt.[GF]

Salmon Fillets in Curry Sauce - Choo Chee - \$ 26

Salmon fillets topped with a the creamy choo chee that is the traditional Thai flavour base for seafood. It is so addictive... used to be my husbands favorite but now Scallops has taken over !!! [GF]

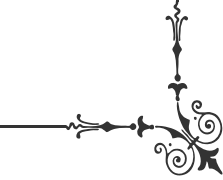

Garlic Pepper Prawns - \$ 25

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

Soft Shell Crab with Yellow Curry - \$ 26

Battered, deep fried soft shell crab, served in a yellow curry sauce. Yellow curry has a rich taste with a sweet, milder flavors than the red and green curry.

~ Gluten Free Options are available on request ~





←• 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 (MB 6-7 250 gm) Salad - Nam Tok - \$ 28

A very popular dish in Laos & Isan. I decided to use a high grade Wagyu steak as I just feel it makes a difference if I may so !!! I never had the opportunity to use such great steak when I was growing up and hence a privilege to serve it to you. This is a sprightly mix of spring Onion, coriander, mint, lime juice, dried chilli and tender strips of beef. [GF]

Thai Fried Salmon Salad - Pla Salmon Laarb - \$ 26

This is a very fresh and tasty way to enjoy salmon. This Laarb is quite different to what you would expect as I have changed flavours. Here I have used cut the salmon fillet into smaller pieces, fried these great morsels and then dressed with a special sauce created by my chefs. [GF]



Isan Minced Pork Salad - Laarb Moo - \$ 21

This is a perfect healthy fresh dish - my husbands favorite as sometimes he just likes the clean, crisp and fresh taste of a Laarb with Jasmine Rice. A famous Isan dish of minced pork dressed with lime juice, fish sauce, mint leaves, spring onions, chilies and the essential toasted rice crunch. The slices of cucumber just bring out the flavours. [GF]

Isan Duck Salad - Laarb Ped - \$ 25

Every Isan household has a different recipe for larb and believe it or not - there are actual competitions in various villages in Thailand on which household has the best Laarb Ped. I believe my family's recipe is 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, chilies and the essential toasted rice crunch. [GF]

~ Gluten Free Options are available on request ~





—❧— *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... ~

Beef Massaman Curry - \$ 23

Massaman is a sweet curry often eaten in Central and Southern Thailand. It is made with succulent tender beef chunks, curry paste, peanuts, coconut milk and a few chunks of potato that have delightfully soaked up the gravy. [GF]

Green Curry - 22

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. [GF]

Panang Curry - \$22


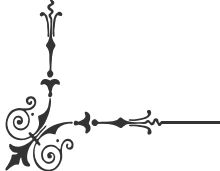
This is actually a Thai spice/curry but takes its name from the city island off the West coast of Malaysia, Penang. Richer, sweeter, and creamier than the more herbal Red curry or Green curry but flavoured with ground peanuts. [GF]

Red Curry - 22

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

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

~ Gluten Free Options are available on request ~





→ ***NOODLES*** →

Traditionally in Thailand, it is common to use Rice Noodles in most dishes. 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 ... trust me that is great with an Ice cold beer - also a super cure for an hangover !!!

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

Drunken Noodles with Prawns - Pad Ki Mao - \$ 26

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 !!! Soy sauce, fish sauce, oyster sauce, garlic, chili, fresh black pepper pods, basil gives rise to its spiciness. [GF]

Thai Noodle Stir Fry - Pad Thai - \$ 22

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

Thai Soy Sauce Stir Fried Noodles - Pad See Ew - \$ 22

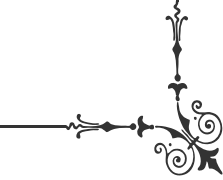

This is a popular Thai stir fried noodles straight from the streets of Thailand. Pad See Ew, which means "stir fried soy sauce noodles, is an extremely popular Thai street food meal and probably the most popular noodle dish at Thai restaurants. While Pad Thai is sweeter and nuttier, Pad See Ew is salty, balanced with a touch of sour and a wonderful rich soy flavour. [GF]

Bangkok Chicken Fried Noodles - Guay Tiew Kua Gai - \$ 21

My Head Chef Aeey, who hails from Bangkok, has recreated a specialty of Bangkok's Chinatown street food. It's one of the many Chinese influenced Thai dishes, made with stir-fried rice noodles (Guay Tiew) and chicken served with crunchy bean sprouts and a hot siracha sauce. [GF]

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

~ Gluten Free Options are available on request ~





→ *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.

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

Thai Pineapple Fried Rice - Khao Pad Sapparot - \$ 26

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 Fried Rice - \$ 22

Typical Thai street food, available at every restaurant that serves stir fried dishes throughout Thailand & Laos. Stir fried with eggs, chicken or pork. [GF]

Crispy Pork with Green Beans - Pad Prik King - \$ 27

Pad Prik King is usually a Thai red curry stir fried green beans and a meat - In this case I have used Crispy Pork that is very popular in Thailand. we have created a very different flavour with some unusual ingredients such as ground chicken skin to enhance the pungent spicy red curry.

Crispy Pork Belly Stir Fry - Pad Pak Kana Moo krob - \$ 27

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. [GF]

Stir Fry with Basil - Pad Krapow - \$ 22

This is a versatile dish served at street corners prepared with chicken, pork, or Tofu. Pad means fried and Krapow is the Thai name for the basil a key ingredients. [GF]

Hainanese Chicken Rice - Thai Style - Khao Man Gai - \$ 22

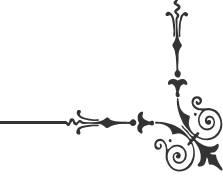
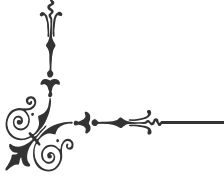
Poached chicken with seasoned rice, served with a special ginger and chilli sauce I have created. In Bangkok, you can't walk more than a few blocks without cart or restaurant serving it. Interestingly, while its origins are from Hainan Island, it is one of Singapore's national dishes !!

Stir Fry with Cashew Nuts - \$ 21

This is a very popular dish due to its wildly contrasting textures of a dish that sauté's chicken, pork, beef or tofu alongside roasted Cashew Nuts, sweet soy sauce, chilies, peppers and some seasonal vegetables. [V,GF]

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

~ Gluten Free Options are available on request ~





—❧— *SIDE DISHES* —❧—

Jasmine Rice - \$ 4

Fragrant rice common across most asian countries - accompanies any curry or salad.

Coconut Rice - \$ 5

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 - \$ 5

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 (2 Roti) - \$ 8

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 (not included) or eaten plain.

—❧— *DESSERTS* —❧—

Sticky Rice with Mango (Seasonal) - \$ 12

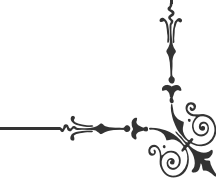

Sticky rice topped with coconut milk served with Mangoes is a traditional summer dessert bringing out the sweetness of the rice and mangoes.

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





—❧— *BEVERAGES* —❧—

LOCAL & IMPORTED BEERS

Estrella Damm (Tap) - \$ 10

Asahi Super Dry (Tap) - \$ 10

Singha Thai Beer - \$ 10

Corona - \$ 9

One Fifty Lashes - \$ 9

XXXX Gold - \$ 9

SPIRITS

Chivas Regal Whiskey (Blended) - \$ 11

Glen Moray Whiskey (Single Malt) - \$ 11

Bombay Sapphire Gin - \$ 11

Absolut Vodka - \$ 11

Bunderberg / Captain Morgan Rum - \$ 11

Jim Beam / Jack Daniels Bourbon - \$ 11

NON ALCOHOLIC DRINKS

Lemon, Lime & Bitters - \$ 6

Lychee, Lime & Soda - \$ 6

Thai Ice Tea - \$ 6

Still / Sparkling Water - \$ 4

Coke / Coke No Sugar - \$ 4

Sprite / Fanta - \$ 4

Ginger Beer - \$ 4

Tonic / Soda - \$ 4

