

# BOO'S KITCHEN



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 Puvieng 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 very 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, Laos and Thai flavours.

We sat as a family on a mat on the floor with a variety of dishes cooked by my mum, my brother and myself, picking at the sticky rice with our hands and savouring the food. Inevitably, we would be joined by our extended family or friends who were always welcome to share our meals.

A Laotian or Isan meal is all about the coming together of families sharing their food while combining the various flavours from the array of dishes that can be had with sticky rice, jasmine rice or noodles.

With summer coming close and my love of seafood, I have introduced a great fresh Thai Prawn Salad and a Barramundi Salad with fresh herbs and a lemongrass seasoning that is perfect for a summer afternoon or evening...

However, you should try my other favorites such as the Isan Duck Salad (Laab) that is made with premium tender duck and using a all time favorite recipe or indulge in a Papaya Salad Platter, a very original Isan dish that I grew up with or the Crying Tiger or Seu Rong Hai that I specifically have made with tender Wagyu steak...



## —❧— **BOO'S FAVORITES** —❧—

These are a collection of my favorite dishes that I enjoy having with family and friends accompanied with a glass (or two !) of wine for lunch or dinner. I hope you like the selection ...

### **Papaya Salad Platter – \$ 24**

This is a favorite that I grew up with - I can have it 7 days a week !!! A very popular platter served at street restaurants in Isan. Traditional Isan Papaya salad with Anchovies, served in a platter with Pork Crackling, asian ham, boiled eggs, rice noodles & sprouts.

*~ Pork Skewers + \$ 5 or Grilled Chicken skewers + \$ 5 ~*

### **Thai Prawn Salad with Lemongrass – \$ 21**

A fresh Thai prawn salad perfect for summer. The prawns are with a asian salad with cucumber slices and a lemongrass dressing. Please do specify how spicy you would like it !!!

### **Isan Duck Salad (Laab Ped) – 21**

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.

### **Duck with a Sweet Sauce – \$ 25**



Crispy half duck, partially deboned as well !! Served with a sweet sauce on a bed of steamed vegetables.

### **Isan Style Salmon Custard (Mok Bar) – \$ 21**

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.

### **Wagyu Steak Crying Tiger (Seua Rong Hai) – \$ 21**

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





## → *ENTRÉES TO SHARE* →

All these dishes all compliment each other in flavours in the tradition of sharing. While you could have some of them as entrées, my family and I quite often have BBQ Pork or Salmon skewers as a simple delicious meal with traditional sticky rice and Papaya Salad.

### **Crunchy Spring Rolls – \$ 9**

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

### **Curry Puffs – \$ 9**

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

### **Blanket Prawns – \$ 9**

Marinated Prawn cutlets wrapped in a crispy pastry & fried until golden brown served with a sweet chilli sauce.

### **Fish Cakes – \$ 8.50**

Similar to a croquette, consisting of filleted fish with potato in a light batter and fried. This is quite often served as a snack in Laos and Thailand.

### **Crispy Fried Tofu – \$ 9**

Tofu fried served with chilli sauce.

### **Laos Sausages – \$ 12**



Typical Laos sausages made with a mixture of Pork & herbs sliced and served with fresh cucumber.

### **Chicken Skewers with Peanut Sauce – \$ 9.50**

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

### **BBQ Pork skewers with a sticky dark sauce – \$ 10**

Succulent pork barbecue on sticks are served with a sweet, dark soy based sauce.





## ↪ **BURGERS & STEAK** ↪

Sometimes it is nice not to be adventurous and just have a very traditional quick brunch or lunch dish that comes without surprises. Here I have a few favorites that my daughters, husband and I like. My all time favorite is the club sandwich that I have tried in many restaurants and hotels around the world !!!

### **Traditional Club Sandwich – \$ 12.50**

A very Traditional Oven baked tuscan chicken breast with grilled streaky bacon rashers, lettuce, cheese and sliced tomatoes finished with honey mustard sauce.

~ Avocado + \$ 3 - Fried Egg + \$ 2 ~

### **Gourmet Cheeseburger – \$ 11**

An all time favorite ! Gourmet beef burger patty and cheese with baby spinach, sliced tomatoes and tomato relish.

~ Bacon + \$ 2 ~

### **Beef Steak & Bacon Burger – \$ 12.50**

Traditional 120g grilled steak fillet and bacon burger with a mixed salad leaves, sliced tomatoes and spanish onions finished with a Aioli and BBQ sauce.

### **Tuscan Chicken Burger – \$ 11.50**

A healthy special - Skinless tuscan chicken breast built with mixed green leaves, sliced tomatoes and cucumber and finished with aioli & BBQ sauce.

~ Avocado + \$ 3 ~

### **Wagyu Steak – \$ 20.50**

A 200g Wagyu rump steak with a traditional gravy or you could be adventurous and try a lightly flavoured green curry sauce ! Served with chips, gravy & salad

### **Fried Halloumi, Avocado & Tomato – \$ 11**

Slather of mashed avocado on toasted Turkish bread, topped with pan fried halloumi made of sheep's milk with a fresh tomato slice.

### **Wedges & Sweet Chilli & Sour Cream – \$ 8**

A full serve of wedges served with sweet chilli and sour cream.

~ Add Chips & Tomato Sauce + \$ 3.50 - Add Wedges & Sweet Chilli & Sour Cream + 4.50 ~





## → **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 Drunken Mixed Seafood Noodles that are great with an Ice cold beer - also a super cure for an hangover !!!

### **Whole Barramundi with Papaya Salad (Seasonal) – \$ 32**

Deep fried whole baby Barramundi fish topped with a traditional Isan style or Thai Style (please do specify) Papaya Salad Or a Laab sauce mixture of mix of spring Onion, coriander, mint, lime juice, dried chilli.

### **Grilled Barramundi – \$ 20**

Grilled barramundi fillet garnished with roasted tomatoes and spinach with a lemon & herb sauce or a lightly flavoured asian sauce. Served with chips and salad OR a fresh Asian salad

### **Barramundi Fillets in Curry Sauce (Choo Chee) – \$ 20**

Barramundi fillets topped with a red curry based, creamy coconut sauce with fragrant kaffir lime. So addictive, you'll want more...

### **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 lightly battered Soft Shell Crab.

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



Lightly battered and deep fried soft shell crab, stir fried with egg, shallots, onions, capsicums in a light yellow curry sauce. Served with a fresh salad.

### **Garlic Pepper Prawns – \$22**

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

### **Drunken Seafood Noodles (Pad Ki Mao) – \$ 22**

Broad rice noodles, soy sauce, fish sauce, oyster sauce, garlic, chili, fresh black pepper pods, basil and prawns gives rise to its distinctive spiciness. The story goes that this dish was put together by a drunk chef with leftovers that became very popular.





## — 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. Tumm (to smash) are varieties of Papaya salads made in a traditional wooden pestle & mortar. 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...

### **Papaya Salad - Thai or Isan Style – \$ 15**

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.

### **Barramundi Fillets on a Noodle Salad – \$ 20.50**

A perfect light but fresh salad for lunch or dinner - a favorite of mine. Pan fried Barramundi Fillet served on a bed of rice vermicelli noodles with shallots, coriander & mint with a lemongrass dressing. Let us know how spicy you would like it as it goes really well with that sharp hit of the chilli !!!

### **Isan Salmon Salad (Laab) – \$ 22**



This is a very fresh and tasty way to enjoy salmon and the flavours of a Isan or Thai salad especially in summer. It is dressed with lime juice, fish sauce, mint leaves, spring onions, chillies and the essential toasted rice crunch.

### **Isan Minced Pork Salad (Laab) – \$ 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 out the flavours.

### **Isan Spicy Wagyu Steak Salad (Nam Tok) – \$ 20.50**

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 or pork.





## → **SOUPS** →

Laos & Isan curries, called Om, do not use coconut milk. Instead they are packed full of fresh herbs & spices and can be had as a soup by itself or with rice. On the other hand curries from Central & Southern Thailand are packed full of fragrance & flavour with a mixture of curry pastes, galangal, lime leaves and rich coconut milk. My Soups & Curry menu gives you a fusion of Thai, Laos & Isan curries with some specialities such as ant eggs - a favourite of mine.

### **Isan Spicy Soup with Free Range Chicken (Om) – \$ 18**

A typical light winter warmer made without coconut milk had as a soup or with rice. It has a variety of seasonal vegetables, herbs, galangal, lime leaves etc. with strips of tender chicken.

### **Isan Mushroom Soup – \$ 18**

Another typical winter warmer - this curry is made with a different types of mushroom (typically Oyster & King) without coconut milk, had as a soup or a curry with rice.

*~ Add Ant Eggs + \$ 6 ~*

### **Spicy Hot & Sour Soup With Mushrooms & Prawns**

This is a very popular hot and sour soup that has its origins in Laos and Thailand. It has a bold refreshing blend of fragrant lemongrass, chilli, lime leaves, lime juice and fish sauce giving it its legendary herbal kick.

*~ Small Serving - \$ 10 - Large Serving - \$ 18 ~*

### **Chicken in Coconut Soup**

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

*~ Small Serving - \$ 10 - Large Serving - \$ 18 ~*

### **Noodle Soup – \$ 10**

From China but has become uniquely Vietnamese, Laos & Thai over the years. Pieces of beef or chicken in a clear soup with bean sprouts, spring onions and thai basil.

*~ Prawns + \$ 5 ~*





## ❧ *THAI CURRIES* ❧

Thai curry refers to dishes in Thai cuisine that are made with various types of curry paste. The term can also refer to the pastes themselves. A Thai curry dish is made from curry paste, coconut milk, meat, seafood, vegetables and herbs. Here is a selection of curries that have become internationally famous representing Thai cuisine.

### **Green Curry – \$ 15.50**

Hailing from Central Thailand, this curry is typically made with morsels of fresh chicken, green curry paste, bamboo shoots, coriander and basil.

~ Prawns + \$ 5 - Barramundi Fillets + \$ 5 ~

### **Red Curry – \$ 15.50**

This aromatic curry is also known as “spicy curry”, a fiery dish from Central Thailand. It is made with morsels of chicken or pork, red curry paste, coconut milk.

~ Prawns + \$ 5 - Duck + \$ 5 ~

### **Massaman Curry – \$ 16.50**

Massaman is a sweet curry derived from Indian curry, and is often eaten in Central and Southern Thailand. This curry is made with succulent beef chunks, curry paste, coconut milk and has a few chunks of potato that have delightfully soaked up the gravy.

### **Panang Curry – \$ 15.50**

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

~ Chicken or Pork - Prawns + \$ 5 - Barramundi Fillets + \$ 5 - Duck + \$ 5 ~







## ❖ ***RICE & STIR FRIES*** ❖

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. And since stir-frying requires only a small amount of oil, the fat content is low...

### **Thai Style Fried Rice – \$ 16.50**

Typical Thai street food, available at every restaurant that serves stir fried dishes throughout Thailand & Laos. Stir fried with eggs, chicken or pork or savour the original Thai Crab Fried rice. Served with fresh chilli sauce on the side.

*~ Prawns + \$ 5 ~*

### **Asian Stir Fried Noodles - Pad Thai – \$ 16.50**

From Cape Town to Khao San Road in Thailand, this is a default international Thai Dish. Dropped in a searing hot wok, chicken or pork & wide noodles alongside beansprouts coated in a distinctive sweet and tangy sauce.

*~ Chicken or Beef or Tofu - Prawns + \$ 5 ~*

### **Thai Stir Fried Noodles - Pad See Ew – \$ 16.50**

This is a popular Thai stir fried noodles straight from the streets of Thailand. While Pad Thai is sweeter and nuttier, Pad See Ew is salty, balanced with a touch of sour and a wonderful chargrilled flavour.

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

### **Stir Fry with Basil – \$ 16.50**



Typically called Pad Krapow, it is a versatile dish served at street corners. It can be prepared with chicken, pork, beef, prawns or Tofu. Pad means fried and Krapow is the Thai name for the basil that is one of the key ingredients.

*~ Chicken or Beef or Tofu - Prawns + \$ 5 - Mixed Seafood + \$ 5 ~*

### **Stir Fry with Cashew Nuts – \$ 16.50**

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.

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





## ❧ ***SIDE DISHES*** ❧

### **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.

### **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

### **Roti Canai - \$ 4**

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. (2 pieces)

### **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.

## ❧ ***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.

### **Caramelized Banana with Ice Cream - \$ 8**

The banana's are caramelised bringing out the sweet flavours, served with a choice of vanilla, strawberry or chocolate ice cream.

### **Deep Fried Ice Cream - \$ 8**

Fried ice cream is a dessert made from a breaded scoop of ice cream that is quickly deep-fried creating a warm, crispy shell around the still-cold ice cream.

