



# *Boon's Thai*

RESTAURANT



[www.boonthai.com.au](http://www.boonthai.com.au)



# Welcome to Thailand **in Green Point**

Boon's Thai presents the wonderful foods of Thailand.  
Discover the dishes that have made Thai cuisine the world's favourite – entrees, special Thai salads, noodles, stir frys plus our very special delicacies. Prepared fresh daily and awaiting your pleasure.



Vegan and gluten free meals available.



If you have any allergies please inform us when ordering



Please advise us of your preference in taste:  
Hot, Medium or Mild.  
(Chilli-Free dishes available)



Don't forget to check our blackboard for any new Specials.



BYO Corkage Applies  
BYO Cake Charge Applies  
Prices are GST inclusive  
Please note that we do not accept split bills

# Entrées

<b>Curry Puffs (4)</b> Potato, onion, corn, peas & carrot wrapped in puff pastry & deep fried.	<b>\$10</b>
<b>Spring Rolls (4)</b> Thai style spring rolls filled with glass noodles, fungus, cabbage, onion, carrot & deep fried.	<b>\$10</b>
<b>Money Bags – Toong Tong (4)</b> Chicken mince, crab meat and potato, peas, corn & carrot in spring roll pastry & deep fried.	<b>\$10</b>
<b>Fish Cakes (4)</b> Fish mixed with chilli paste, herbs & fresh beans.	<b>\$10</b>
<b>Chicken Wings – Peek Gai Tod – <i>Gluten free</i></b> Deep fried chicken wings marinated in special ingredients.	<b>\$10</b>
<b>Tofu Satay – <i>Vegan &amp; Gluten free</i></b> Deep fried tofu topped with our own peanut sauce.	<b>\$10</b>
<b>Salt &amp; Pepper Vegetables – <i>Vegan</i></b> Thai style salt & pepper vegetables.	<b>\$10</b>
<b>Mixed Entrées (4)</b> Curry Puff, Money Bag, Spring Roll & Prawn Cone.	<b>\$11</b>
<b>Satay Chicken (4 skewers) – <i>Gluten free</i></b> Marinated tenderloin chicken on a skewer topped with our own peanut sauce.	<b>\$11</b>
<b>Boon's Special Entrée (4) – <i>Gluten free</i></b> Minced chicken and crab meat with water chestnuts wrapped in bean curd & deep fried.	<b>\$12</b>
<b>Prawn Skewers – Goong Takai (4) – <i>Gluten free</i></b> Prawns marinated in Chef's special lemongrass sauce. Served on skewers and topped with fresh vegetable pickle and crushed peanuts.	<b>\$12</b>
<b>Prawn Cones – Goong Pra Khan (4)</b> Minced chicken stuffed with prawn wrapped in spring roll pastry, topped with sesame seeds & deep fried.	<b>\$12</b>
<b>Salt &amp; Pepper Squid</b> Thai style salt & pepper squid.	<b>\$12</b>



Salt & Pepper Squid

# Soups

## Traditional -Tom Yum – *Gluten free*

Soup flavoured with lemongrass, chilli paste & lemon juice.

	Entree	Main
<b>Vegetable or Chicken</b>	<b>\$10</b>	<b>\$14</b>
<b>Prawns or Fish</b>	<b>\$12</b>	<b>\$17</b>
<b>Seafood</b>	<b>–</b>	<b>\$17</b>

## Coconut Milk -Tom Kha – *Gluten free*

Soup flavoured with lemongrass, lemon juice, galangal & chilli.

	Entree	Main
<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$10</b>	<b>\$14</b>
<b>Prawns</b>	<b>\$12</b>	<b>\$17</b>

## Curry/Coconut Milk - Laksa – *Gluten free*

Curry flavoured soup with rice stick noodles.

	Main
<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$16</b>
<b>Prawns or Fish or Seafood</b>	<b>\$19</b>

## Rice Noodle Soup - Kway Tiew – *Gluten free & Chilli free*

Clear soup with fat rice noodles.

	Main
<b>Chicken or Beef or Pork</b>	<b>\$16</b>
<b>Prawns</b>	<b>\$19</b>

# Rice

<b>Steamed Jasmine Rice - Per Person</b>	<b>\$3</b>
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<b>Coconut Rice</b>	<b>\$7</b>
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<b>Brown Rice</b>	<b>\$7</b>
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<b>Thai Style Special Fried Rice</b>	<b>\$16</b>
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With Vegetables or Chicken or Beef or Pork

<b>Pineapple Fried Rice</b>	<b>\$17</b>
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With Chicken & Pineapple

<b>Chef's Special Fried Rice</b>	<b>\$17</b>
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With Chicken, fresh chilli & basil

<b>Thai Supreme Fried Rice</b>	<b>\$18</b>
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With Prawns & Chicken



Thai Style Special Fried Rice



# Thai Special Salads

## **Vegetarian Salad - Yum Puk – Gluten free** **\$19**

Blanched mixed vegetables prepared with fresh chilli, mint, lemon juice, lemongrass, onion, cucumber, tomato & coriander.

## **Beef or Pork Salad - Yum Nua or Yum Moo – Gluten free** **\$19**

Slices of beef or pork prepared with chilli jam, mint, lemon juice, lemongrass, onion, cucumber, tomato, coriander & kaffir lime leaves.

## **Larb - Salad – Gluten free** **\$19**

Minced chicken or Beef or Pork blended with herbs & spices, onion, shallot, mint coriander, & a touch of lemon juice.

## **Yum Woon Sen Ruam Mit - Glass Noodle Salad – Gluten free** **\$23**

Prawns & minced chicken with glass noodles mixed with spices, lemon juice, tomato, fresh chilli, onion, mint & cashews.

## **Prawn Salad - Yum Pla Goong – Gluten free** **\$23**

## **Mixed Seafood Salad - Yum Talay – Gluten free** **\$24**

Prawns or Mixed Seafood prepared with fresh chilli, mint, lemon juice, lemongrass, onion, shallots, tomato, cucumber & coriander.

## **Duck Salad - Yum Pet Yang – Gluten free** **\$25**

Roasted duck prepared with fresh chilli, mint, lemon juice, lemongrass, onion, tomato, cucumber & coriander.

# Thai Style Barbeque

## **BBQ Beef - Crying Tiger** **\$21**

Thai style BBQ marinated beef with onion, shallots & red capsicum. Served with a condiment of spicy Thai sauce.

## **BBQ Pork - Moo Yahng** **\$21**

Thai style BBQ marinated pork with onion, shallots & red capsicum. Served with a condiment of spicy Thai sauce.

## **BBQ Chicken - Gai Yahng** **\$21**

Thai style BBQ boneless chicken marinated with Thai spices & coconut cream. Served with a condiment of sweet chilli sauce.



Duck Salad



Larb Salad

# Noodles

## **Pad Thai** – *Gluten free & Chilli free*

Rice stick noodles stir fried with tamarind sauce, tofu, egg, bean sprouts, shallots & crushed peanuts.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

## **Pad Se-iw** – *Chilli free*

Rice fat noodles stir fried with sweet soy sauce, egg, carrot & gai larn (Chinese broccoli)

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

## **Pad Kee Mao**

Rice fat noodles stir fried with fresh chilli & basil, shallot, baby corn, mushroom, gai larn, red capsicum & carrot.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>
<b>Roast Duck</b>	<b>\$25</b>

## **Chef's Hokkien Noodle Combo**

Hokkien Noodles stir fried with chilli jam, egg, cashew nut, baby corn, onion, shallot, mushroom, red capsicum & carrot.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Roast Duck</b>	<b>\$25</b>



*Pad Thai*



*Pad Kee Mao*

# Vegetarian

**Please select any dish from our menu and we will prepare it especially for you.**

Optional addition of tofu to most dishes is available.

## Curries – Mild, Medium or Hot

### **Traditional – Panang** – *Gluten free*

Traditional curry cooked with coconut milk & Thai spices, red capsicum, carrots & beans.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

### **Yellow – Gang Leu-ung** – *Gluten free*

Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

### **Red – Gang Dang** – *Gluten free*

Red curry cooked with coconut milk, fresh basil, beans & bamboo shoots.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

### **Red Roast Duck** – *Gluten free*

Red curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini, beans, carrot, red capsicum, tomato, lychee & pineapple.

**\$25**

### **Green – Gang Keow Wan** – *Gluten free*

Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

### **Masaman** – *Gluten free & Chilli free*

Chunky beef curry cooked with coconut milk & Thai spices, potato, onion & pineapple. Garnished with peanuts and dry-fried onion.

<b>Beef</b>	<b>\$19</b>
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Masaman Curry



Green Curry

# Stir Fry

## **Ginger – Pad Khing – Chilli free**

Stir fry with ginger, shallots, onion, fungus, mushroom, carrot & baby corn.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>
<b>Roast Duck</b>	<b>\$25</b>

## **Oyster – Pad Nam Mum Hoy – Chilli free**

Stir fry with oyster sauce, cauliflower, broccoli, onion, shallot, snowpeas, Chinese cabbage & mushroom.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

## **Snow Pea Prawns – Goong Sam Sa Hay – Chilli free** **\$23**

Stir fried prawns with oyster sauce, snow peas, broccoli & baby corn.

## **Garlic – Pad Kra Tiem Prig Tai – Chilli free**

Stir fry with garlic, pepper, soy sauce & mixed vegetables.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

## **Sweet & Sour – Pad Priew Wan – Chilli free**

Stir fry with Chef's own sweet & sour sauce, tomato, cucumber, pineapple, mushroom, red capsicum, shallots & onion.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

## **Peanut Sauce – Pra Ram Loung Song – Chilli free**

Stir fry with mixed vegetables & topped with our own peanut sauce.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

## **Thai Omelette – Chilli free**

Wok fried Omelette with onion, peas, corn & shallot. Served with a condiment of tomato sauce.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>



## *Stir Fry* – Continued

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### **Cashew Nuts**

Stir fry with chilli jam, cashew nut, fungus, mushroom, carrot, onion, shallot, red capsicum & baby corn.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>
<b>Roast Duck</b>	<b>\$25</b>

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### **Chilli – Pad Prik Sod**

Stir fry with fresh chilli, bamboo shoots, onion, shallot, red capsicum & mushroom.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>

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### **Chilli & Basil – Pad Kra Prow**

Stir fry with chilli paste, fresh basil & chilli, beans, red capsicum & zucchini.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>
<b>Roast Duck</b>	<b>\$25</b>

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### **Chu Chee**

Stir fry with curry paste & coconut milk, beans, carrot & zucchini.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>
<b>Roast Duck</b>	<b>\$25</b>

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### **Jungle Stir Fry – Gang Paa Pad Phed**

Stir fry with herbs, peppercorns, bamboo shoots, zucchini, beans, baby corn, mushrooms, red capsicum & fresh basil.

<b>Vegetable or Chicken or Beef or Pork</b>	<b>\$19</b>
<b>Prawns or Fish</b>	<b>\$23</b>
<b>Mixed Seafood</b>	<b>\$24</b>
<b>Roast Duck</b>	<b>\$25</b>

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*Snow Pea Prawns*

# Chef's Delicacies

## **Koh Soi Gai** – *Chicken only*

Tender egg noodles in sweet creamy thick curry with chicken pieces, broccoli & bean sprouts. Topped with deep fried crispy egg noodles.

**\$23**

## **Moo Grob**

Crispy pork with carrot, beans, broccoli & onion with either:

- Chilli Jam or
- Oyster Sauce or
- Chilli & Basil Sauce

**\$23**

## **Peppercorn Sizzling Plate - Prik Tai On**

Stir fry with peppercorns, beans, onion, young corn, Thai herbs & basil.

**Beef**

**\$24**

**Duck**

**\$28**

## **Honey Lime Chicken** – *Chilli free*

Grilled chicken thigh fillet on a bed of broccolini topped with our special honey & lime sauce with a hint of ginger & garlic.

**\$23**

## **Coco Lime Prawns** – *Chilli free*

Stir fry prawns in coconut cream with fresh lime segments, red capsicum, snow peas & onion.

**\$25**

## **Tamarind Prawns** – *Chilli free*

Grilled prawns served on a bed of vegetables & topped with our special tamarind sauce.

**\$25**

## **Mixed Seafood on Sizzling Plate - Boon's Talay**

Stir fry with Chef's Own Special Tasty Sauce, Thai herbs, onion, bean & zucchini, carrot, red capsicum & fresh basil.

**\$27**

## **Tamarind Duck** – *Chilli free*

Duck breast served on a bed of vegetables & topped with our special tamarind sauce.

**\$28**

## **Soft Shell Crab**

Deep fried soft shell crab in tempura batter served with either:

- Chilli & Basil Sauce (Pad Kra Prow) or
- Yellow Curry Paste (Phong Garee) or
- Sweet & Salty Sour Sauce (Sam Ros)

**\$29**



*Soft Shell Crab with Chilli & Basil*

# Desserts

**Tapioca Shot** – *After Dinner Refresher – Gluten free*  
Tapioca with sweet Coconut Cream, Golden Syrup  
& Pomegranate Seeds. Served in a shot glass **\$5**

**Ice Cream**  
Served with your choice of Chocolate or Caramel  
or Strawberry Sauce  
**Vanilla** – *Gluten free* **\$6**  
**Coconut** **\$9**

**Banana Split** – *Gluten free*  
Served with Vanilla Ice Cream & your choice of Chocolate  
or Caramel or Strawberry Sauce **\$10**

**Deep Fried Ice Cream**  
Served with your choice of Chocolate or Caramel  
or Strawberry Sauce **\$11**

**Thai Sweet Roti**  
Served with Vanilla Ice Cream  
**Plain** **\$11**  
**Banana** **\$12**

**Sweet Sticky Rice** – *Gluten free*  
Served with Thai Custard & Vanilla Ice Cream **\$12**

**Deep Fried Banana**  
Served with Vanilla Ice Cream and a drizzle of Honey  
or Caramel Sauce **\$12**

**BYO Cake Charge** **\$8**



Deep Fried Ice Cream



Thai Sweet Roti

## Soft Drinks

Coke, Diet Coke, No Sugar Coke, Solo, Sunkist, Lemonade \$3  
Also available in jugs \$8

Ginger Beer \$4

## Waters

Bottled Water \$2.50

Lemon Lime & Bitters \$5

Natural Mineral Water \$5

Sparkling Spring Water \$5

## Juices

Apple, Orange, Coconut \$5

## Cider

Non-Alcoholic Cider \$6.50

## Hot Beverages

Percolated Coffee \$3

Hot Chocolate \$4

Thai Tea (Fresh Lemon optional) \$4

Tea Green / Jasmine / English Breakfast \$4

## BYO Wine

BYO Wine

per bottle \$4



# Set Banquet Menu

Minimum 4 Persons

## BANQUET (A)

\$30 per head

### ENTREE

- Money Bag
- Spring Roll
- Curry Puff

### MAIN COURSES

- Pad Thai Chicken \*GF \*CF
- Yellow Pork Curry \*GF
- Garlic Beef \*CF
- Jasmine Rice

## BANQUET (B)

\$35 per head

### ENTREE

- Satay Chicken Skewer \*GF
- Curry Puff
- Money Bag

### MAIN COURSES

- Snow Pea Prawn \*CF
- Panang Chicken Curry \*GF
- Chilli & Basil Beef
- Chef's Hokkien Noodle Combo with Pork
- Jasmine Rice

## BANQUET (C)

\$38 per head

### ENTREE

- Spring Roll
- Curry Puff
- Money Bag
- Prawn Cone

### MAIN COURSES

- Red Pork Curry \*GF
- Sweet & Sour Prawns \*CF
- Chilli & Basil Chicken
- Peppercorn Beef on Sizzling Plate
- Jasmine Rice

### DESSERT

Tapioca Shot \*GF or  
Ice Cream \*GF

## BANQUET (D)

\$43 per head

### ENTREE

- Satay Chicken Skewer \*GF
- Curry Puff
- Prawn Cone
- Boon's Special Entree \*GF

### MAIN COURSES

- Green Chicken Curry \*GF
- Oyster Beef \*CF
- Peppercorn Duck on Sizzling Plate
- Coco Lime Prawns \*CF
- BBQ Pork
- Jasmine Rice

### DESSERT

Thai Sweet Roti or  
Tapioca Shot \*GF

\*GF – Gluten Free

\*CF – Chilli Free



# Lunch Specials

**DINE-IN \$14 TAKE AWAY \$10**

*\*For all Lunch Specials choose*

*Vegetable or Chicken or Beef or Pork*

*Some Lunch Specials may be unavailable on certain occasions*

## STIR FRY WITH RICE

### **Ginger – Pad Khing**

*– Chilli Free*

Stir fry with ginger, shallots, onion, fungus, mushroom, carrot & baby corn.

### **Oyster – Pad Nam Mum Hoy**

*– Chilli Free*

Stir fry with oyster sauce, cauliflower, broccoli, onion, shallot, snowpeas, Chinese cabbage & mushroom.

### **Garlic – Pad Kra Tiem Prig Tai**

*– Chilli Free*

Stir fry with garlic, pepper, soy sauce & mixed vegetables.

### **Sweet & Sour – Pad Priew Wan**

*– Chilli Free*

Stir fry with Chef's own sweet & sour sauce, tomato, cucumber, pineapple, mushroom, red capsicum, shallots & onion.

### **Peanut Sauce – Pra Ram Loung Song**

*– Chilli Free*

Stir fry with mixed vegetables & topped with our own peanut sauce.

### **Cashew Nuts**

Stir fry with chilli jam, cashew nut, fungus, mushroom, carrot, onion, shallot, red capsicum & baby corn.

### **Chilli – Pad Prik Sod**

Stir fry with fresh chilli, bamboo shoots, onion, shallot & mushroom.

### **Chilli & Basil – Pad Kra Prow**

Stir fry with chilli paste, fresh basil & chilli, beans, red capsicum & zucchini.

### **Chu Chee**

Stir fry with curry paste & coconut milk, beans, carrot & zucchini.

## CURRIES WITH RICE

*Your choice of Mild, Medium or Hot*

### **Traditional – Panang – Gluten Free**

Traditional curry cooked with coconut milk & Thai spices, red capsicum, carrot & beans.

### **Yellow – Gang Leu-ung – Gluten Free**

Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

### **Red – Gang Dang – Gluten Free**

Red curry cooked with coconut milk, fresh basil, beans & bamboo shoots.

### **Green – Gang Keow Wan – Gluten Free**

Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

### **Masaman – Gluten & Chilli Free**

Chunky beef curry cooked with coconut milk & Thai spices, potato, onion & pineapple. Garnished with peanuts and dry-fried onion.

## NOODLES

### **Pad Thai – Gluten & Chilli Free**

Rice stick noodles stir fried with tamarind sauce, tofu, egg, bean sprouts, shallots & crushed peanuts.

### **Pad Se-iw \* Chilli Free**

Rice fat noodles stir fried with sweet soy sauce, egg, carrot & gai larn (Chinese broccoli)

### **Pad Kee Mao**

Rice fat noodles stir fried with fresh chilli & basil, shallot, baby corn, mushroom, gai larn, red capsicum & carrot.

### **Chef's Hokkien Noodle Combo**

Hokkien Noodles stir fried with chilli jam, egg, cashew nut, baby corn, onion, shallot, mushroom, red capsicum & carrot.

# Lunch Banquets

Minimum 4 Persons

## BANQUET (E)

\$23 per head

### ENTREE

- Prawn Crackers with Peanut Sauce Dip

### MAIN COURSES

- Pad Thai Pork \*GF \*CF
- Beef & Cashew
- Green Chicken Curry \*GF
- Jasmine Rice

## BANQUET (F)

\$27 per head

### ENTREE

- Curry Puff
- Spring Roll

### MAIN COURSES

- Chilli & Basil Beef
- Yellow Chicken Curry \*GF
- Hokkien Noodle Combo with Pork
- Jasmine Rice

\*GF – Gluten Free

\*CF – Chilli Free



Green Curry



Hokkien Noodle Combo



Beef & Cashew

## Kid's Meal

Aged 12 years & under.

**\$12**

- Spring Roll
- Satay Chicken Skewer
- Kid's Special Fried Rice
- Soft Drink or Fruit Juice





# Boon's Thai

## RESTAURANT



### *Kae Sa Luk*

*Centuries ago the people of Thailand (then known as Siam) developed a culinary art unique to their culture...*

*Fruit & Vegetable Carving. Initially designed to enhance the presentation of dishes for the Royal Table, the beautiful art of Kae Sa Luk quickly spread.*

*Today it is widely practised throughout Thailand and in many other countries. Many Thai kitchens in Australia use the art of Kae Sa Luk.*

*As we do at Boon's Thai.*



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