Boon's Thai

RESTAURANT

www.boonsthai.com.au

Welcome

We welcome you to an authentic

Thai Dining Experience

We take pride in offering you the freshest and finest quality ingredients in all our dishes. Only traditional Thai herbs and spices are used in our recipes.

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 with our staff for any new **Specials.**

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

No M.S.G. added

ENTRÉES

Curry Puffs (4) **$10**
Potato, onion, corn, peas & carrot wrapped in puff pastry & deep fried.

Spring Rolls (4) **$10**
Thai style spring rolls filled with glass noodles, fungus, cabbage, onion, carrot & deep fried.

Money Bags – Toong Tong (4) **$10**
Chicken mince, crab meat and potato, peas, corn & carrot in spring roll pastry & deep fried.

Chicken Wings – Peek Gai Tod (4) **$10**
Deep fried chicken wings marinated in special ingredients.

Thai Fish Cakes (4) **$10**
Fish mixed with chilli paste,herbs & fresh beans.

Mixed Entrées (4) **$11**
Curry Puff, Money Bag, Spring Roll & Prawn Cone.

Satay Chicken (4 skewers) **$11**
Marinated tenderloin chicken on a skewer topped with our own peanut sauce.

Prawn Skewers – Goong Takai (4) **$12**
Prawns marinated in Chef's special lemongrass sauce. Served on skewers and topped with fresh vegetable pickle and crushed peanuts.

Boon's Special Entrée (4) *Wheat/Gluten free **$12**
Minced chicken and crab meat with water chestnuts wrapped in bean curd & deep fried.

Prawn Cones – Goong Pra Khan (4) **$12**
Minced chicken stuffed with prawn wrapped in spring roll pastry, topped with sesame seeds & deep fried.

Salt and Pepper Squid **$12**
Thai style salt & pepper squid.

SOUPS

Traditional – Tom Yum
Soup flavoured with lemongrass, chilli paste & lemon juice.

	Entree	Main
Vegetable or Chicken	**$10**	**$14**
Prawns or Fish or Seafood	**$12**	**$17**

Coconut Milk – Tom Kha
Soup flavoured with lemongrass, lemon juice, galangal & chilli.

	Entree	Main
Vegetable or Chicken or Beef or Pork	**$10**	**$14**
Prawns	**$12**	**$17**

Curry/Coconut Milk – Laksa
Curry flavoured soup with rice stick noodles.

	Main
Vegetable or Chicken or Beef or Pork	**$16**
Prawns or Fish or Seafood	**$19**

Glass Noodle Soup (Pork only)
Clear soup with minced pork & glass noodles. **$15**

RICE

Steamed Jasmine Rice – Per Person **$3**

Coconut Rice **$6**

Brown Rice **$6**

Thai Style Special Fried Rice **$15**
With Vegetables or Chicken or Beef or Pork.

Chef's Special Fried Rice **$16**
With Chicken, fresh chilli and basil.

Thai Supreme Fried Rice **$17**
With Prawns and Chicken.

No M.S.G. added

THAI SPECIAL SALADS

Beef or Pork Salad – Yum Nua or Yum Moo **$18**
Slices of beef or pork prepared with chilli jam, mint, lemon juice, lemongrass, onion, cucumber, tomato, coriander & kaffir lime leaves.

Prawn Salad – Yum Pla Goong **$22**
Mixed Seafood Salad – Yum Talay **$23**
Prawns or Mixed Seafood prepared with fresh chilli, mint, lemon juice, lemongrass, onion, shallots, tomato, cucumber & coriander.

Duck Salad – Yum Pet Yang **$24**
Roasted duck prepared with fresh chilli, mint, lemon juice, lemongrass, onion, tomato, cucumber & coriander.

Vegetarian Salad – Yum Puk **$18**
Blanched mixed vegetables prepared with fresh chilli, mint, lemon juice, lemongrass, onion, cucumber, tomato & coriander.

Larb – Salad **$18**
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 **$22**
Prawns & minced chicken with glass noodles mixed with spices, lemon juice,tomato,fresh chilli,onion,mint & cashews

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.

NOODLES

Pad Thai – Chilli Free
Rice stick noodles stir fried with tamarind sauce, tofu, egg, bean sprouts, shallots & crushed peanuts.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Mixed Seafood	**$23**

Pad Se-iw – Chilli Free
Rice fat noodles stir fried with sweet soy sauce, egg, carrot & gai larn (Chinese broccoli)

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Mixed Seafood	**$23**

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

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Mixed Seafood	**$23**
Roast Duck	**$24**

Chef's Hokkien Noodle Combo
Hokkein Noodles stir fried with chilli jam, egg, cashew nut, baby corn, onion, shallot, mushroom, red capsicum & carrot.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Roast Duck	**$24**

No M.S.G. added

CURRIES – Mild, Medium or Hot

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

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**

Yellow – Gang Leu-ung
Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**

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

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**
Roast Duck	**$24**

Green – Gang Keow Wan
Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**

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

Beef	**$19**

All our curries are gluten-free.

STIR FRY

Ginger – Pad Khing – Chilli Free
Stir fry with ginger, shallots, onion, fungus, mushroom, carrot & baby corn.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**
Roast Duck	**$24**

Oyster – Pad Nam Mum Hoy – Chilli Free
Stir fry with oyster sauce, cauliflower, broccoli, onion, shallot, snowpeas, Chinese cabbage & mushroom.

Vegetable or Chicken or Beef or Pork	**$18**
Fish	**$22**
Mixed Seafood	**$23**

Snow Pea Prawns – Goong Sam Sa Hay – Chilli Free
Stir fried prawns in oyster sauce with snow peas, broccoli & baby corn. **$22**

Garlic – Pad Kra Tiem Prig Tai – Chilli Free
Stir fry with garlic, pepper, soy sauce & mixed vegetables.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**

Sweet & Sour – Pad Priew Wan – Chilli Free
Stir fry with Chef's own sweet & sour sauce, tomato, cucumber, pineapple, mushroom, red capsicum, shallots & onion.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**

Peanut Sauce – Pra Ram Loung Song – Chilli Free
Stir fry with mixed vegetables & topped with our own peanut sauce.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**

No M.S.G. added

Thai Omelette – Chilli Free
Wok-fried Omelette with onion, peas, corn & shallot.
Served with a condiment of tomato & chilli sauce.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Mixed Seafood	**$23**

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

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Mixed Seafood	**$23**
Roast Duck	**$24**

Chilli – Pad Prik Sod
Stir fry with fresh chilli, bamboo shoots, onion, shallot, red capsicum & mushroom.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Mixed Seafood	**$23**

Chilli & Basil – Pad Kra Prow
Stir fry with chilli paste, fresh basil & chilli, beans, red capsicum & zucchini.

Vegetable or Chicken or Beef or Pork	**$18**
Prawns	**$22**
Mixed Seafood	**$23**
Roast Duck	**$24**

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

Vegetable or Chicken or Beef or Pork	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**
Roast Duck	**$24**

Jungle Stir Fry – Gang Paa Pad Phed
Stir fry with herbs, peppercorns, bamboo shoots, zuchini, beans, baby corn, mushrooms, red capsicum & fresh basil.

Vegetable or Beef	**$18**
Prawns or Fish	**$22**
Mixed Seafood	**$23**
Roast Duck	**$24**

CHEF'S DELICACIES

Peppercorn Sizzling Plate – Prik Tai On
Stir fry with peppercorns, beans, onion, young corn, Thai herbs & basil.

Beef	**$24**
Duck	**$28**

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**

Coco Lime Prawns – Chilli Free
Stir fry prawns in coconut cream with fresh lime segments, red capsicum, snow peas and onion. **$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**

Masaman Lamb Shanks – Chilli Free
Lamb shanks curry cooked with coconut milk and Thai spices, potato and onion. Garnished with peanuts and dry fried onion. **$27**

Tamarind Duck
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 and Basil Sauce (Pad Kra Prow) or
Yellow Curry Paste (Phong Garee) **$29**

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.

No M.S.G. added

DESSERTS

Tapioca Shot - After Dinner Refresher
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 **$5**
Coconut **$8**

Banana Split
Served with your choice of Chocolate, Caramel or Strawberry Sauce **$10**

Deep Fried Banana
Served with Vanilla Ice Cream and a drizzle of Honey or Caramel Sauce **$11**

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

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

Sweet Sticky Rice
Served with Thai Custard & Vanilla Ice Cream **$12**

BYO Cake Charge **$8**

SOFT DRINKS

Coke, Diet Coke, Zero Coke, Solo, Sunkist, Lemonade	per glass **$3** per jug **$8**

WATERS

Bottled Water	**$2.50**
Lemon Lime & Bitters	per glass **$4**
Sparkling Mineral Water	**$5**

JUICES

Apple, Orange, Apple & Raspberry	per glass **$4**
Coconut	per glass **$5**

THAI SPECIALTY DRINKS

Basil Seed Drink with Honey	per glass **$5**
Thai Tea Drink with Basil Seed	per glass **$5**
Chia Seed & Lychee Drink	per glass **$5**
Lodchong Drink with Konjac Jelly	per glass **$5**

HOT BEVERAGES

Percolated Coffee	**$3**
Hot Chocolate	**$4**
Tea Green / Jasmin / English Breakfast	**$4**

BYO WINE

BYO Wine	per bottle **$4**

No M.S.G. added

SET BANQUET MENU

Minimum 4 persons

BANQUET A

$30 per head

ENTREE

- Money Bag
- Spring Roll
- Curry Puff

MAIN COURSES

- Pad Thai Chicken
- Yellow Pork Curry
- Garlic Beef
- Jasmine Rice

BANQUET B

$35 per head

ENTREE

- Satay Chicken Skewer
- Curry Puff
- Money Bag

MAIN COURSES

- Snow Pea Prawns
- Panang Chicken Curry
- Oyster 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
- Chu Chee Prawns
- Chilli & Basil Chicken
- Peppercorn Beef on Sizzling Plate
- Jasmine Rice

DESSERT

Tapioca Shot or Ice Cream

BANQUET D

$43 per head

ENTREE

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

MAIN COURSES

- Green Chicken Curry
- Ginger Vegetables
- Peppercorn Duck on Sizzling Plate
- Coco Lime Prawns
- BBQ Beef
- Jasmine Rice

DESSERT

Thai Sweet Roti or Tapioca Shot

LUNCH SPECIALS

DINE-IN $14 TAKE AWAY $10

*For all Lunch Specials choose
Vegetable or Chicken or Beef or Pork

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

Yellow – Gang Leu-ung
Chef's own yellow curry cooked with coconut milk & Thai spices, potato, onion & tomato.

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

Green – Gang Keow Wan
Green curry cooked with coconut milk, fresh basil, bamboo shoots, zucchini & beans.

Masaman – Beef Only * Chilli Free
Chunky beef curry cooked with coconut milk & Thai spices, potato, onion & pineapple. Garnished with peanuts and dry-fried onion.

NOODLES

Pad Thai * 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.

No M.S.G. added

LUNCH BANQUETS

BANQUET E

$22 per head

MAIN COURSES

- Pad Thai Beef
- Sweet & Sour Pork
- Panang Chicken Curry
- Jasmine Rice

BANQUET F

$26 per head

ENTREE

- Satay Chicken Skewer
- Money Bag

MAIN COURSES

- Chicken & Cashew
- Pad Se-Iw Pork
- Red Beef Curry
- Jasmine Rice

KIDS MENU

Dine in only. Aged 12 years & under.

MENU 1

$11

- Spring Roll
- Satay Chicken Skewer
- Kids Special Fried Rice
- Soft Drink

MENU 2

$14

- Money Bag
- Pad Thai Chicken
- Fruit Juice

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.

Boon's Thai
RESTAURANT

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.

15/7 Link Road, Green Point
Next door to Salvos

4365 5525

eftpos AVAILABLE HERE

www.boonsthai.com.au