

# CHEF'S SPECIAL FLAVOURS

I am Aee, Boo's Head Chef and have been working with her to create some dishes with special flavours that I have created. I believe knowing how to combine and balance flavours is an incredibly important cooking concept, especially evident in Thai, Chinese, Vietnamese and Japanese cooking. Every dish is so dynamic in its flavor combination to achieve a delicious balance on our taste buds and also Gluten Free. I hope you enjoy these creations and I look forward to bringing you more of my special flavours...

## **Bao Buns with Crispy Pork Belly – \$ 20**

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" !!!

## **Salmon & Green Apple Salad with a Miso Dressing – \$ 24**

I have produced a singing summer dish with diverse flavours. Pan fried Salmon with green apple matchsticks and watermelon. All tied together by a Japanese Miso and green apple dressing - a special creation of mine to bring that extra 'wow' factor to this dish...

## **Thai Duck Curry with Lychee, Pineapple & Basil – \$ 24**

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...

## **Thai Pineapple Fried Rice – \$ 23**

You will find variations all around the world - my recipe stays true to its Thai origins (Khao Pad Sapparot) with bacon, raisins, peas, corn and carrots topped with cashew nuts served in a pineapple. I am sure it will evoke memories of warm balmy evenings in Thailand, eating at beach shack or at rickety tables at your local Thai restaurant !!

## **Massaman Lamb Shanks – \$ 24**

This is one of my favorite creations - 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. Put this together with potato chunks makes it just a truly luxurious dish...

## **Wagyu Steak (250 gm) with a Pea Wasabi Puree – \$ 23**

I have created a creamy pea puree enhanced with Wasabi bringing out distinct Japanese flavours to your 250g Wagyu rump steak. Served with salad.

## **Grilled Barramundi with a Coconut Cauliflower Puree – \$ 23**

This beautifully creamy cauliflower and coconut puree brings great Asian flavours to the grilled Barramundi fillet - again one of my special creations. Served with salad.

## **Hainanese Chicken Rice - Thai Style - Khao Man Gai – \$ 20**

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 !!