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TAOW GOUY 19.50

Thai style salad bowl, crispy fried noodle, crispy fried prawn, carrot, bean sprout, boiled eggs, fried tofu, edamame, cucumber served with sweet chilli Thai basil sauce and topped with crushed peanut

KAENG KHEAW WAN GAI TOD 19.50

Aromatic green curry, crispy fried chicken, carrot, potato served on steamed jasmine rice

KHAO TOM GAI 16.50

Thai style chicken congee, topped with ginger, sliced, Thai style omelette and spring onion

KHAI KA THA 17.50

Hot plate fried eggs, chicken mince, fried fish sausage, pork rolled served with brioche roll.

ROTI MURTABAK DUCK 19.50

Folded roti stuffed with yellow curry, potatoes, onion, carrot, green bean served with house-made satay sauce and Ar-jad.



SAI OUA SAUSAGE OMELETTE 21.50

Mild spicy pork and herb sausage, eggs, tomato, cheese, radish, long red chilli, fried onion

KHAI KHON GOONG 19.50

Creamy scrambled egg with prawns, flying fish roe on steamed jasmine rice served with prik nam pla sauce and mixed leaf salad

SAKU SAI MOO 17.50

Tapioca dumplings with seasoned pork filling served with Thai style salad topped with fried garlic

MOO WAN 19.50

Caramelized pork belly, fried onion on steamed jasmine rice served with Son-In-Law egg and mixed leaf salad

CHICKEN SATAY ON TOAST 19.50

Grill boneless chicken, peanut sauce, mixed leaf salad, tomato served on toast



GUAY TIAW LORD 18.50

Steamed flat rice noodles, crispy pork, firm tofu, shiitake mushrooms and bean sprouts with sweet soy sauce

THAI STYLE OMELETTE IN TURMERIC SOUP 17.50

Thai style omelette in turmeric soup with chicken, onion, tomato, potato, topped with spring onion and celery served with steamed jasmine rice

ADD:	
Boiled egg	4
Crispy fried Chicken	6
Son-In-Law egg	5
Sai Oua (Thai pork sausage)	5
Mixed leaf Salad	3
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Turkish Rolls (Fresh/Toasted) 11	
• STAY CHICKEN	
• FRIED CHICKEN	
• GRILLED CHICKEN	
• CHILLI BASIL CHICKEN & FRIED EGG	
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• HAM CHEESE CROISSANT	8.90
• CHOCOLATE BROWNIE	7.50
• BANANA BREAD	7



KANOM KROK 12

Half spherical coconut pancake. Crisp on the outside, creamy in the middle with choice of topping.
Choose one : Sweet corn/ Taro / Spring onion /Mix.

CHA THAI FRENCH TOAST 17.50

White bread with egg and milk, breadcrumbs, mixed berry, mixed nut, Thai tea sauce, house-made coconut ice cream

Your Breakfast Favourites of All Time're also Available

BO RARN

"Thai Street Food - Quick-Healthy-Rich Flavour"

ENTREE

Thai Fish Cake (3pcs) 8.50

Minced fish mixed with chilli paste & Thai herbs, served with Bo Rarn pineapple sauce topped with cucumber and crushed peanuts.

Vegetarian Spring Rolls (2pcs) 8.50

Mixed vegetables and vermicelli, wrapped in crispy golden pastry served with sweet chili dipping sauce.

Crispy Cheese Wonton (6pcs) 8.50

Crispy wonton filled with cheese served with Bo Rarn Thai basil sweet chilli sauce.

Fried Garlic Chives (2pcs) 8.50

Fried garlic chives served with black vinegar sweet soy sauce.

MAIN CHOICE OF PROTEIN

VEGETABLES 17.50

TOFU 17.50

CHICKEN 17.50

WAGYU BEEF 18.50

PRAWNS 18.50

CRISPY PORK 19.50

UPSIZING MEAL

+3.50

👑 Fried Rice and Noodles 👑

BO RARN Fried Rice (VO/GFO)

Fried rice, egg, garlic, onion, chinese broccoli, tomato, spring onion.

Thai Basil Fried Rice (VO/GFO) 🌶️

Fried rice, egg, garlic, chilli, onion, chinese broccoli, basil.

Tom Yum Fried Rice (GFO) 🌶️

Fried rice, egg, red onion, kaffir lime leaves, lemongrass, mushroom, chinese broccoli, tomato, Tom Yum paste.

Pad Thai (VO/GFO) 🌶️

Stir-fried rice noodles, egg, fried tofu, red onion, sweet radish, bean sprout, spring onion, crushed peanut.

Pad See Ew (VO/GFO)

Stir-fried flat rice noodles, egg, garlic, sweet soy sauce, chinese broccoli, ground pepper.

Drunken Thai Basil and Chilli (VO/GFO) 🌶️

Stir-fried flat rice noodles, egg, garlic, chilli, onion, finger root, young pepper, chinese broccoli, Thai basil.

Pad Hokkien (VO/GFO)

Stir-fried thick egg noodle, egg, garlic, sweet soy sauce, carrot, chinese broccoli, ground pepper.

👑 Curry and Soup with Rice 👑

Gaeng Kieaw Wan (VO/GFO) 🌶️

Green curry, coconut milk, carrot, edamame, cauliflower, sweet potato, curry leaves and Thai basil.

Gaeng Daeng (VO/GFO) 🌶️

Red curry, coconut milk, carrot, edamame, cauliflower, sweet potato, curry leaves and Thai basil.

Tom Yum Soup (VO/GFO) 🌶️

Tom yum soup, red onion, mushroom, tomato.

Tom Kha Soup (VO/GFO)

Tom Kha soup, coconut milk, red onion, mushroom, tomato.

DESSERT

Coconut Ice Cream 5.50

Black Sticky Rice with Coconut milk 7.50

Coconut Sticky Rice with Banana Filling 7.50

👑 Stir-fried with Rice or Salad 👑

Pad Krapao Khai Dao (VO/GFO) 🌶️

Your choice of protein stir-fried with Thai basil sauce, onion, long red chilli topped with a fried egg.

Pad Kra-Thiem Khai Dao (VO/GFO)

Your choice of protein stir-fried with oyster sauce, garlic, onion, ground pepper topped with a fried egg.

Pad Med Mamuang Khai Dao (VO/GFO) 🌶️

Your choice of protein stir-fried in oyster & chilli jam, garlic, onion, edamame, long red chilli, spring onion topped with a fried egg.

Pad Kana Khai Dao (VO/GFO)

Your choice of protein stir-fried with oyster sauce, chinese broccoli, garlic, long red chilli topped with a fried egg.

SGC (Spicy, Ginger, Curry Paste) (VO/GFO) 🌶️

Your choice of protein stir-fried with Prik-Khing curry paste, kaffir lime leaves topped with a fried egg.

👑 Fried / Grill with Rice or Salad 👑

Satay (VO/GFO)

Your choice of protein grilled, served with peanut sauce, mixed salad, tomato, radish and cucumber.

Hot and Spicy (VO/GFO) 🌶️

Your choice of protein fried, mixed with hot and spicy herbs served with mixed salad, tomato, radish and cucumber.

SPECIAL

Khao Moo Daeng (BBQ Pork)

Roasted pork, boiled egg, chinese fish sausage with red sweet dressing and chilli black vinegar soy sauce served with rice.

Kuay Teaw Moo Tom Yum (Sukhothai) 🌶️

Spicy pork thin rice noodles with pork minced, brisket pork, boiled egg, crushed peanut and lime juice.

Kuay Teaw Gai Mara

Thin rice noodles with slow cook chicken wings with five spice broth, chinese broccoli, bean sprout topped with bitter melon and spring onion.

SPICY LEVEL : MEDIUM 🌶️ HOT 🌶️🌶️

Please Inform us of any food allergies

GFO- Gluten Free Option

VO- Vegan / Vegetarian Option

46 Exchange Place Adelaide SA 5000

Booking : 0449 622 338 / www.borarn.com

Email : contact@borarn.com

KONG WANG

Gai Satay and Golex (inspired by 1903 recipe) 16 <i>grilled chicken skewers with 2 styles marinade served with Ar-Jad.</i>
Tod Mun Goong /3pcs (inspired by 1600 recipe) 16 <i>fluffy prawn ring cakes served with BO BARN pineapple sauce.</i>
Por Pia Tod/3pcs (inspired by 1424 recipe) vegan 14 <i>crispy spring rolls filled with stir-fry vegetables in BO BARN vegan oyster sauce.</i>
Tom Yum Goong (inspired by 1400 recipe) GFO 18 <i>prawns in Tom Yum soup, mushroom and tomatoes.</i>
Tom Kha Gai (inspired by 1400 recipe) GFO 18 <i>chicken in mild spicy & sour coconut soup, mushroom and tomatoes.</i>
Pu Nim (inspired by 1851 recipe) 18 <i>salt and pepper fried soft shell crab.</i>
Buea Tod (inspired by 1851 recipe) VO 14 <i>kale mixed with BO BARN curry paste fritter served with Nam Prik Prow dressing, mixed nuts topped.</i>
Yum Tao Hu (inspired by 1851 recipe) 18 <i>fried tofu with Nam Prik Prow dressing, mixed nut topped.</i>

YUM

Yum Pla Salmon (inspired by 1782 recipe) GFO 26 <i>grilled salmon (200g) with BO BARN dressing.</i>
Yum Nua Nam Prik Prow (inspired by 1851 recipe) 26 <i>wagyu beef (250g) with Nam Prik Prow dressing.</i>

BO BARN Som Tum (inspired by 1908 recipe) VO/GFO 17 <i>crunchy fresh green papaya, carrots, cherry tomatoes, toasted peanuts in mild spicy Som Tum dressing.</i>	Add :
Som Tum Plara (inspired by 1908 recipe) 19 <i>crunchy fresh green papaya, carrots, cherry tomatoes in mild spicy Som Tum and fermented fish sauce dressing.</i>	Soft Shell crab +14
	Prawn +14
	Crispy pork belly +14
	Grilled Chicken +14

VO - Vegan Option (Plant based tofu substitute by request)
GFO - Gluten Free Option

BO BARN

Ancient Thai Cuisine
Where Tradition Meets Contemporary
DINNER 5.00PM - 9.30PM

Moo Hong (inspired by 909 recipe) 26 <i>12 hours slow cooked pork belly stew, sunflower sprouts, BO BARN Lime&Chilli Nam Jim.</i>
Hor Mok Tha Lay /20mins cooking (inspired by 1424 recipe) GFO 32 <i>steamed seafood in firm baramundi curry topped with coconut cream.</i>
Pla Kra Pong Neung Ma Nao /20 mins cooking GFO (inspired 1351 recipe) 32 <i>steamed baramundi (250g) with fragrant herbs, lemon in BO BARN Lime&Chilli Nam Jim.</i>

GAENG

Massaman Nua with Roti (inspired by 1767 recipe) 32 <i>12 hours slow cooked wagyu beef in Thai spices served with Roti</i>
Gaeng Som Pla Salmon (inspired by 1448 recipe) GFO 32 <i>Southern Thai spicy and sour curry, cauliflower, lotus root, grilled salmon topped with crispy fish skin, fried kale, shrimp egg.</i>
Gaeng Kieaw Wan Gai Yang (inspired by 1351 recipe) VO/GFO 29 <i>fragrant house blend BO BARN green curry, grilled chicken, sweet potato, carrot, edamame, eggplant, curry leaves and fingerroot.</i>
Gaeng Dang Ped (inspired by 1400 recipe) VO/GFO 30 <i>Maryland duck roasted, lychee, pineapple, sweet potato, carrot, curry leaves in BO BARN red curry.</i>
BO BARN Gaeng Kua Lobster (inspired by 1767 recipe) GFO 42 <i>traditional Southern Thai curry made in house, lobster tails (220g), battle leaves, mushroom topped with salted duck egg yolk, fried kale.</i>

SIDE

Jasmine Rice	4
Sticky Rice	5
Coconut Rice	6
Jasmine Rice with Satay Sauce	8
Roti	5
Prik Num Pla/ BO BARN Nam Jim/ BO BARN pineapple sauce/ Satay Sauce/ Ar-Jod	2

*** Please inform us of any food allergies ***

PAD

Kana Moo Krob (inspired by 1424 recipe) VO/GFO 26 <i>crispy pork belly made in house, chinese broccoli, garlic, BO BARN oyster sauce.</i>
Prik Khing Moo Krob (inspired by 1424 recipe) GFO 26 <i>crispy pork belly made in house, ginger, edamame, micro green, kaffir leaves, BO BARN Prik Khing sauce.</i>
Pad Ped Nua (inspired by 1782 recipe) VO/GFO 27 <i> sliced wagyu beef, BO BARN spicy Pad Pad curry, kaffir leaves, lemongrass, tree basil and Thai basil.</i>
Pad Ka Prao Gai (inspired by 1947 recipe) VO/GFO 24 <i>wok stir-fried chicken, garlic, chilli, onion topped with tree basil and Thai basil.</i>
Pla Kra Pong Prew Wan (inspired by 1782 recipe) 32 <i>deep fried battered baramundi (250g) in tangy sweet and sour sauce.</i>
BO BARN Fried Rice (inspired by 1424 recipe) VO/GFO 25 <i>street style wok, fried rice topped with grilled chicken.</i>
BO BARN Emperor Pad Thai (inspired 1945 recipe) VO/GFO 25 <i>The national dish of Thailand stir-fried, chicken and prawn, crowned by crunchy rice noodles.</i>
Pad See Ew Gai (inspired by 1424 recipe) VO/GFO 20 <i>street food stir-fried flat rice noodle, chicken.</i>

KONG WAN

Kha Nom Chan vo 12 <i>steamed pandan layer cake.</i>
Khao Neaw Dum Sangkhaya vo 12 <i>Thai custard with black sticky rice.</i>
Kha Nom Hua Lan vo 12 <i>mung bean dumplings with house made coconut ice cream.</i>
Look Choop vo 12 <i>mung bean fruit shaped.</i>
BO BARN Cha Thai Sticky Rice with Coconut Ice Cream 12

15% surcharge on public holiday

Booking : www.borarn.com / 0450 558 591

46 Exchange Place, Adelaide SA 5000



borarncafe



BO BARN Cafe

BO RARN SPECIALTY COFFEE

ESPRESSO	3.5
BLACK	4.5 / 5.0 / 6.0
LITTLE HILL - DIMATTINA ESPRESSO BLEND > APRICOT, GOLDEN SYRUP, MILK CHOCOLATE	
WITH MILK	
PRIMA TAZZA - DIMATTINA ESPRESSO BLEND > CARAMEL, HAZELNUT, BLACKCURRANT, MILK CHOCOLATE	
DECAF	+ 0.5
COLOMBIA SWISS WATER PROCESSED > CARAMEL, RED APPLE, ORANGE ZEST, DARK CHOCOLATE	
ARTISAN TEA	5.5
SUPREME EARL GREY <i>Origin: Sri Lanka Marigold, Citrus Burst</i>	
ENGLISH BREAKFAST <i>Origin: Sri Lanka Clear, Set tTe Tone of The Day</i>	
HONEYDEW GREEN <i>Origin: Sri Lanka Fruit Apricot, Honey</i>	
PEPPERMINT <i>Origin: USA Cool, Mint, Fresh</i>	
CHAMOMILE BLOSSOMS <i>Origin: Egypt Sweet Floral, Fresh Blooms</i>	
SWEET OSMANTHUS - HOM MUEN LI <i>Origin: Thailand Peach, Apricot</i>	
NON - CAFFEINE	
COCOA / CHAI LATTE	4.5 / 5.0 / 6.0
BABYCINO	2.0
ADD-ON	
STRONG	+ 0.5
SYRUP(vanilla, caramel, hazelnut)	+ 0.8
NON DAIRY MILK(lactose free, almond, Soy, Oat)	+ 1.0
MOCHA / DIRTY CHAI	+ 0.5
ICED DRINKS	7.9
ICED LATTE	
ICED LONG BLACK	
ICED COFFEE	
ICED CHOCOLATE	
ICED MOCHA	
ICED CHAI	
MILKSHAKE	6.9
VANILA / CHOCOLATE / OREO / STRAWBERRY	
SMOOTHIES	7.9
ACAI - vanilla, caramel, hazelnut -	
PROTEIN BOOST - vanilla, caramel, hazelnut -	
BERRY BANG - vanilla, caramel, hazelnut -	
PRESS JUICES	7.9
REFRESHING BASED - vanilla, caramel, hazelnut -	
DETOX BASED - vanilla, caramel, hazelnut -	
BERRY BASED - vanilla, caramel, hazelnut -	