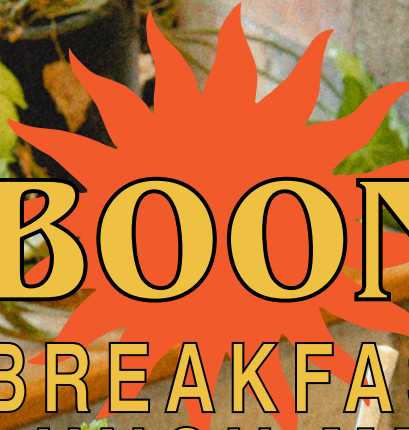




BOON

GOOD KARMA
BY JARERN CHAI

BREAKFAST & LUNCH MENU



BOON

07. yum avocado toast

Were you ever that kid at school who was too embarrassed to bring out your lunch? We were those kids. But we also noticed the kid with the sandwich who always looked enviously at our lunch.

Now we are a bit older we appreciate the value of our food heritage, and we want to make the 'kid with the sandwich' our version of a 'sandwich'.

The Boon kitchen produces a mash-up of Thai classics and some inventive musings on staples with artisanal ingredients from local producers along with a few daily specials. Boon respects tradition, fresh health-giving ingredients [though sometimes a little pork crackling goes a long way for the soul] and above all, deliciousness.

Find a table, pull up a chair, order a sandwich or a noodle soup, have a coffee maybe a pastry and don't forget the cold pressed Boon juice.

Finally watch the world go by, be happy.

6. mushroom & fried egg

fig walnut sourdough



16. chicken, squid & holy basil sandwich



14. chicken cashew sandwich

15. mushrooms & holy basil sandwich





07. yum avocado toast

cappuccino

BREAKFAST

[8 AM. - 12 PM.]

01. KAI GATAH 19

“ไข่กระทะ” pan-baked eggs with smoked fish sausage, chicken mince, sliced pork and sausage loaf

02. KAI LUAK 12

“ไข่ลวก” coddled eggs
[add bacon +4]

03. KHAO NIEW MHU PHING 22

“หมูปัก 3” three pork skewers with sticky rice

04. CHICKEN CONGEE 18

“โจ๊กไก่” rice porridge with shredded chicken.
[opt. thousand year egg or hens egg +3]

05. CRAB CONGEE 19 (1)

“โจ๊กปู” rice porridge with crab.
[opt. thousand year egg or hens egg +3]

06. MUSHROOMS & FRIED EGG 23

“เห็ดผัดเนยขมมปังไข่ดาว” seasonal mushrooms gruyère and herbs with fried egg on sourdough

07. YUM AVOCADO TOAST 24

“ยำโอวคาโต้” avocado, soft herbs, soft boiled egg on sourdough

08. BIG BOON BREAKFAST 28

“บุลบูตใหญ่” tasting tray of congee, skewered pork, baked eggs, bacon, yum avocado, and sourdough [vegetarian 25]

09. KHAO GATAH 20

“ข้าวกระทะ” pan-baked eggs with tomato fried rice, bacon and pineapple

10. GINGER & CHICKEN CONGEE 18

“โจ๊กไก่ใส่ขิง” [opt. thousand year egg or hens egg +3]

11. BACON & EGG CONGEE 20

“โจ๊กเบคอนใส่ไข่” rice porridge with bacon, fried egg and chilli pork crackers

12. PORK PATTY CONGEE 18

“โจ๊กหมูแดง” rice porridge with pork patty
[opt. thousand year egg or hens egg +3]



(1) - IMPORTED SEAFOOD : PRAWNS (VIETNAM), MUSSELS (NEW ZEALAND), CALAMARI (CHINA), SOFT SHELL CRAB (BANGLADESH), MACKEREL (THAILAND), CRAB MEAT (INDONESIA)

6. mushroom & fried egg



BREAK FAST BOON



01. kai gatah



10. ginger & chicken congee



05. crab congee



09. khao gatah



11. bacon & egg congee

SANDWICH

[11 AM. - 4 PM.]

13. SOM DTUM GAI TODT 24 (I)

[burger only]

“ส้มตำไก่ทอด” fried chicken with papaya salad, chilli and dried shrimps

14. CHICKEN CASHEW SANDWICH 20

[sourdough only]

“ไก่ผัดมะม่วงป้าพริกเผา” shredded chicken, roasted cashew butter, smoked chilli jam and veggie pickle

15. MUSHROOMS & HOLY BASIL SANDWICH 22

[sourdough only]

“กระเพราเห็ด” stir fried seasonal mushrooms, holy basil and chilli with fried egg

16. CHICKEN, SQUID & HOLY BASIL SANDWICH 24 (I)

“กระเพราไก่สับปลาหมึก” stir fried minced chicken, squid holy basil and chilli with fried egg



13. som dtum gai todt sandwich



15. mushroom & holy basil sandwich



16. chicken, squid & holy basil sandwich

(I) - IMPORTED SEAFOOD : PRAWNS (VIETNAM), MUSSELS (NEW ZEALAND), CALAMARI (CHINA), SOFT SHELL CRAB (BANGLADESH), MACKEREL (THAILAND), CRAB MEAT (INDONESIA)



14. chicken cashew sandwich

31. khao kana mhu grob



19. boat fried rice



RICE&NOODLES

[ข้าว - เส้น]

17. BOON EGG NOODLES 25

“บะหมี่บูน” fresh egg noodles with thousand year eggs
minced chicken, chilli and holy basil

18. BOON OMELETTE WITH RICE 19

“ข้าวไข่เจียว” omelette with jalepeno sriracha sauce

19. BOAT FRIED RICE 24 (I)

“ข้าวผัดน้ำพริกขิงเรียว” spicy shrimp paste and garlic fried rice
with shredded seasonal, five spice sticky pork
fried gouramy fish and salted duck egg

20. DUCK & RICE 24

“ข้าวห่านานึ่ง” roasted duck with pickled ginger
greens and duck gravy on brown rice

21. MUSHROOMS & HOLY BASIL RICE^{GF} 23

“กระเพราเห็ด” stir fried seasonal mushrooms, holy basil
and chilli on rice with fried egg [*brown rice +2]

22. CHICKEN, SQUID, HOLY BASIL RICE^{GF} 24 (I)

“กระเพราไก่สับปลาหมึก” stir fried minced chicken, squid
holy basil and chilli on rice with fried egg [*brown rice +2]

23. KHAO PADT PRIK YUAK 22

“ข้าวผัดพริกหยวก” stir fried of Hungarian wax pepper
with pork and garlic (mild) with fried egg

24. KHAO MHU GRATIEM 22

“หมูกระเทียม” stir fried pork in garlic and coriander with rice with fried egg

25. KHAO PADT PORK / TOFU / CHICKEN / BEEF 22 / PRAWN 26 (I)

“ข้าวผัดหมู / ไข่หมู / ไก่” fried rice with pork / tofu / chicken and egg [*fried egg +3]

26. KHAO PADT NAAM 22

“ข้าวผัดออหาม” fried rice with house fermented pork and egg and chilli

27. CRAB FRIED RICE^{GF} 26 (I)

“ข้าวผัดปู” fried rice with crab meat and egg [*fried egg +3]

28. BEEF HOLY BASIL RICE^{GF} 25

“กระเพราเนื้อ” stir fried beef, holy basil and chilli
on rice with fried egg [*brown rice +2]



*(I) - IMPORTED SEAFOOD : PRAWNS (VIETNAM), MUSSELS (NEW ZEALAND), CALAMARI (CHINA), SOFT SHELL CRAB (BANGLADESH),
MACKEREL (THAILAND), CRAB MEAT (INDONESIA)*

RICE & NOODLES BOON



17. boon egg noodles



18. boon omelette with rice



20. duck & rice



23. khao padt prik yuak

21. mushrooms & holy basil rice



22. chicken, squid, holy basil & chilli



29. PINEAPPLE FRIED RICE 26 (I)

“ข้าวผัดสับมะละ” fried rice with pineapple, prawns and cashew nuts

30. KHAO PADT MHUGROB 25

“ข้าวผัดหมูกรอบ” fried rice with crisp pork belly, hens egg, tomato and shallots [*fried egg +3]

31. KHAO KANA MHU GROB 25

“ข้าวคะน้าหมูกรอบ” stir fried chinese kale and crisp pork belly with fried egg

32. KHAO GRAPAO MHU GROB 25

“ข้าวกระเพราหมูกรอบ” stir fried crisp pork belly, holy basil and chilli with fried egg

33. KHAO MHU GROB PADT PRIK KHING 27

“ข้าวหมูกรอบผัดพริกขิง” stir fried crisp pork belly and wild ginger in spicy red curry paste with fried egg

34. KHAO DTOM GOONG 22 (I)

“ข้าวต้มกุ้งทรงเครื่อง” rice soup with prawns and celery

35. KHAO DTOM KHAI 20

“ข้าวต้มไก่ทรงเครื่อง” rice soup with chicken and celery

36. KHAO DTOM SEN 22

“ข้าวต้มเส้น” fresh rice noodles with pork short ribs and clear pork broth, pork loaf, chicken mince

37. DUCK NOODLES SOUP 24

“บะหมี่เป็ด” fresh egg noodles with roasted duck, five spice broth

38. GUOI SI MEE 24

“ก๋วยเตี๋ยว” egg noodles with chicken, bamboo & mushroom

39. YUM BA MEE 24 (I)

“ยำบะหมี่” spicy egg noodles salad with minced chicken, calamari, mussels & prawns

40. PADT MA-MA 22

“ผัดมาม่า” stir fried ‘mama’ egg noodles with mince chicken, garlic, cabbage & chilli



• RICE & NOODLES •



27. crab fried rice



30. khao padt mhu grob



32. khao grapao mhu grob



24. khao mhu gratiem



25. khao padt goong



29. pineapple fried rice

41. MA-MA DTOM YUM GOONG 25 (I)

[mild/medium/hot/extra hot]

“มาดำต้มยำกุ้ง” ‘mama’ egg noodles with
dtom yum soup and seafood [*CRISPY PORK +3]

42. PADT SI-EW

TOFU 22 / CHICKEN / PORK / BEEF 24 / CRISPY PORK 26 / PRAWN 27 (I)

“ผัดซีอิ้ว” stir fried wide rice noodles with pork / chicken
/ beef / tofu and chinese kale in dark soy sauce, egg included

43. SUKI

TOFU / PORK / CHICKEN 24 / SEAFOOD 27 (I)

[dry or soup]

“สุกี้แห้ง” pork or seafood, chicken or tofu with cabbage, egg
choysum, glass noodle and spicy fermented tofu broth

44. PADT THAI

TOFU 22 / CHICKEN / PORK / BEEF 24 / CRISPY PORK 26 / PRAWN 27 (I)

“ผัดไทย” stir fried thin rice noodles with tofu / chicken /
pork / prawns or beef w/bean sprouts, garlic, egg included
dried shrimps, chives in tamarind, palm sugar &
dried shrimps **includes peanuts** no chilli

45. SEN MEE PADT KAK MHU 26 (I)

“เส้นหมี่ผัดกากหมูเนื้อมู” stir fry rice vermicelli noodles with
crab meat, chinese celery and pork crackling

46. GAENG KEAW GAI WITH KANOM JEEN 24

“แกงเขียวหวานไก่” green curry of chicken
with apple eggplants, kaffir lime leaves, blood jelly
and basil served with fermented noodles and boiled egg

47. SUKHO THAI NOODLE 20 (I)

“ก๋วยเตี๋ยวสุโขทัย” thin rice noodles or rice vermicelli noodles with
fish dumplings, minced chicken and bbq pork
in hot and sour broth **contains peanuts and dried shrimps*

48. BOAT NOODLE 20

“ก๋วยเตี๋ยวเรือ” thin rice noodles or rice vermicelli noodles with
pork or beef and chinese kale in thick spicy broth

49. BAMEE MHU DAENG 20

[soup]

“บะหมี่หมูแดง” egg noodles with
barbequed pork and pork wonton dumplings



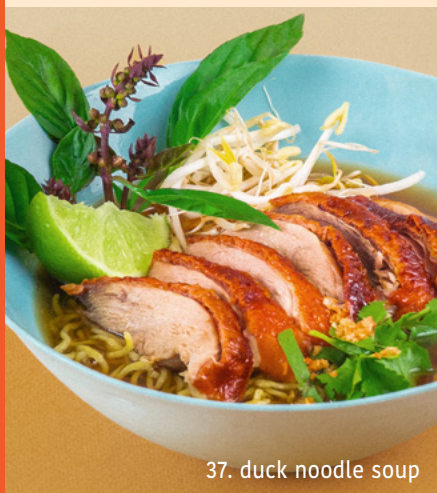
• RICE & NOODLES •



36. khao dtom sen



39. yum ba mee



37. duck noodle soup



40. padt ma ma



38. guoi si mee



41. ma-ma dtom yum goong

47. sukho thai noodle



48. boat noodle



49. ba mee mhu deeg [snos]



RICE & NOODLES BOON



42. padt si-ew pork



43. suki seafood



44. padt thai



45. sen mee padt kak mhu



46. gaeng keaw gai w/ kanom jeen

SOM DTUM

[12 pm. until close]

50. DTUM THAI^{GF} (I) 20

“ตำไทย” spicy green papaya salad with peanuts, dried shrimps **contains peanuts**

51. DTUM BPU^{GF} (I) 20

“ตมปู” spicy green papaya salad with pickled crab

52. DTUM THAI BPU^{GF} (I) 20

“ตำไทย-ปู” spicy green papaya salad with dried shrimps & pickled crab **contains peanuts**

53. DTUM BPU BPLA LA^{GF} (I) 20

“ตมปู-ปลาสด” spicy green papaya salad with pickled fields crabs & fermented fish [lao style]

54. DTUM KO RAT^{GF} (I) 20

“ตำโครต” spicy green papaya salad fermented fish, dried shrimp **contains peanuts**

55. DTUM KHAO PORDT (I) 22

“ตำข้าวโพด” spicy corn salad with dried shrimps **salted duck egg *contains peanuts**

56. DTUM KAI KEHM^{GF} (I) 22

“ตำไข่เค็ม” spicy green papaya salad with salted duck egg and dried shrimps **contains peanuts**

57. DTUM MA-MUANG^{GF} (I) 24

“ตำมะม่วง” spicy green mango salad with pickled field crabs and fermented fish **contains peanuts**

58. DTUM MUAH^{GF} (I) 22

“ตำหมู” spicy green papaya salad with pickled field crabs, fermented fish, bean sprouts, pork sausage roll, pork crackling, fermented rice noodles and pickled mustard greens **contains peanuts**

59. DTUM SUAH^{GF} (I) 22

“ตำแซ่” spicy green papaya salad with pickled field crabs, fermented fish and fermented rice noodles **contains peanuts**

60. DTUM MA-MA^{GF} (I) 22

“ตำมาม่า” spicy ma-ma noodles salad with pickled field crabs, fermented fish, bean sprouts, pork sausage roll and pickled greens **contains peanuts**

61. DTUM BPHA^{GF} (I) 24

“ตำป๋า” spicy green papaya salad with pickled field crabs, fermented fish, snail, bean sprouts, pork sausage roll, pork crackling, fermented rice noodles, pickled mustard greens and pickled bamboo shoots **contains peanuts**



60. dtum ma-ma



51. dtum bpu

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SOM DTUM BOON



50. dtum thai



55. dtum khao pordt



57. dtum ma-muang



61. dtum bpha



56. dtum kai keh

ISAAN FOOD

The mood switches to Isaan lunch to represent one of our favourite Thai food regions. The cuisine from the North East harbours unique flavours and ingredients that closely resemble Laotian staples but still very distinctly Thai in execution. Expect gutsy flavours based on fermented fish, crabs, brined/pickled, fresh herbs & vegetables, more often than not it's going to be spicy!

TO FEAST ISAAN STYLE

Order one or two dishes in each of the sections to create variety i.e. fried chicken wings, larb bpla todt, larb gai, grilled liver skewers, sticky rice etc...

- Eat with your hands! Get in there
- Roll up sticky rice into balls and mop up the sauces like a true local
- Don't forget a cooling drink or a lime/fruity blend should do the trick



70. peak gai todt

75. larpb gaj

104. sticky rice





64. fried vegetarian spring rolls

65. gai satay

62. todt mun bpla

63. curry puff



GRILLED & FRIED

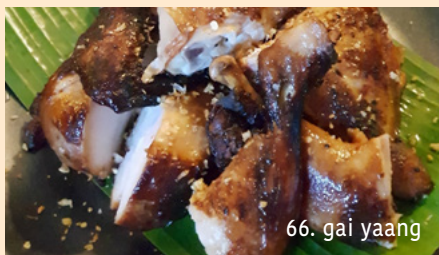
[ปิ้ง-ย่าง-ทอด]



62. TODT MUN BPLA [4 PCS] (I) 14 "ทอดมันปลา" fried fish cakes with pickled cucumber relish **includes peanuts**	69. LARPB TODT 18 "ลาบไก่ทอด" fried spicy chicken larpb
63. CURRY PUFFS [3 PCS] 12 "กะหรี่ปั๊บ" chicken curry puffs	70. PEAK GAI TODT 20 "ปีกไก่ทอด" crisp fried chicken wings
64. FRIED VEGETARIAN SPRING ROLLS ^v [3 PCS] 12 "ปอเปี๊ยะทอด"	71. SAI OUAH 20 "ไส้ฮั่ว" pork, aromatic herbs and chilli sausages
65. GAI SATAY [3 PCS] 18 "ไก่สะเต๊ะ" chicken satay skewer with peanut sauce	72. KOR MHU YAANG 20 "คอหมูย่าง" pork jowl
66. GAI YAANG half 17 / whole 29 "ไก่ย่าง" herb marinated chicken	73. SAI GROG ISAAN 20 "ไส้กรอกอีสาน" fermented pork and glutinous rice sausages
67. MHU PHING [3 PCS] 18 "หมูปิ้ง" pork skewer	74. FRIED FERMENTED PORK SPARE RIBS 20 "หาหมมกระดูกทอด"
68. PRAWN CAKE [4 PCS] (I) 14 "ทอดมันกุ้ง"	



67. mhu phing



66. gai yaang



73. sai grog isaan

(I) - IMPORTED SEAFOOD : PRAWNS (VIETNAM), MUSSELS (NEW ZEALAND), CALAMARI (CHINA), SOFT SHELL CRAB (BANGLADESH), MACKEREL (THAILAND), CRAB MEAT (INDONESIA)



GRILLED & FRIED



[ยำ - ลาบ]

75. LARPB GAI

22

“ลาบไก่” spicy minced chicken, toasted ground rice and soft herbs

76. LARPB WOON SEN

22

“ลาบวุ้นเส้น” spicy glass noodles minced chicken, pork loaf and soft herbs

77. NAHM DTOK MHU

22

“น้าหมดู” spicy grilled pork jowl, toasted ground rice and soft herbs

78. YUM KANOM JEEN

24

BPLA THU (†)

“ยำขนมจีนปลา” spicy fermented noodles salad with mackerel

79. YUM MA-MA (†)

24

“ยำมามา” spicy ma-ma noodles, minced chicken, calamari, mussels, prawns and soft herbs

80. YUM WOON SEN (†)

24

“ยำวุ้นเส้น” spicy glass noodles, minced chicken, calamari, mussels, prawns and soft herbs

81. YUM NAAM KHAO TODT

24

“ยำหนมข้าวทอด” spicy crisp rice, fermented pork, peanuts and soft herbs



77. nahm dtok mhu



78. yum kanom jeen bpla thu



81. yum naam khao todt

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A person wearing a pink shirt is shown from the chest down, sprinkling a white garnish (likely crushed garlic or shallots) onto a bowl of Larb Woon Sen. The bowl is light green and filled with a mixture of ground meat, vegetables, and herbs. A silver fork is visible on the right side of the bowl. The background is a white brick wall.

76. larb woon sen

A bowl of Yum Ma-ma is shown in the foreground. It contains a mix of ingredients including shrimp, noodles, vegetables, and herbs. The bowl is light green with a gold rim. The background is a white brick wall.

79. yum ma-ma

SOUPS & CURRIES BOON



84. dtom super



82. dtom saap



89. mussamun nuea with croissant



85. gaeng ohm gai



88. dtom leng

SOUPS & CURRIES

[ต้ม-แกง]

- 82. DTOM SAAP** 22
“ต้มแซ่บกระดูกอ่อน” pork rib with hot and sour soup, soft herbs
- 83. DTOM LENG** 22
“ต้มเล้ง” hot and sour soup of braised pork bones sour soup
- 84. DTOM SUPER^{GF}** 22
“ต้มซูเปอร์” chicken feet sour and spicy herbaceous dtom yum soup
- 85. GAENG OHM GAI^{GF}** 22
“แกงอ่อมไก่” spicy chicken clear curry with fermented fish, apple eggplants in dill, lemongrass and chilli broth
- 86. GAENG OHM PAAK^{GF}** 22
“แกงอ่อมผัก” spicy vegetable clear curry with fermented fish, apple eggplants in dill, lemongrass and chilli broth
- 87. GAENG KEAW GAI** 22
“แกงเขียวหวานอก” green curry of chicken with apple eggplants, kaffir lime leaves, blood jelly and basil
- 88. MUSSAMUN** 24
“มัสมั่น” Mussamun curry of slowly braised beef shin and potato
includes peanuts
- 89. MASSAMAN NUEA** 26
WITH CROISSANT
“มัสมั่นเนื้อครัวซองต์” toasted croissant with Mussamun curry of slowly braised beef shin and potato ***includes peanuts***
- 90. DTOM YUM GOONG (I)** 24
“ต้มยำกุ้ง” dtom yum soup with prawns, mushrooms and herbs
- 91. GAENG HEDT RUAM^{GF}** 22
“แกงเห็ดรวม” spicy mushroom, herbaceous clear curry with fermented fish, lemongrass, smoked red onions, tiliacora and lao coriander



87. gaeng keaw gai



91. gaeng hedt ruam

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WORK FRIED & FISH

[ยำ - ลาบ]

92. CHOYSUM WITH OYSTER SAUCE 20
 “ผัดผักกวางตุ้ง” stir fried choysum with oyster sauce

93. PADT PAAK ^{V, GF} 20
 “ผัดผัก” stir fried seasonal vegetables in oyster sauce

94. EMERALD DUCK 26
 “เป็ดผัดผักโขม” stir fried five spice duck with seasonal greens

95. GRAPAO BPED 26
 “กะเพราเป็ด” stir fried roast duck, fresh chilli and holy basil

96. CHICKEN, THOUSAND YEAR EGGS, HOLY BASIL ^{GF} 26
 “กระเพราไก่ไข่เยี่ยวม้า” stir fried minced chicken, thousand year eggs, chilli and holy basil

97. PADT PRIK YUAK 24
 “ผัดพริกหยวก” stir fried of organic Hungarian wax pepper with pork and garlic (mild)

98. GRAPAO MHU GROB ^{V, GF} 26
 “กะเพราหมูกรอบ” stir fried crisp pork belly, fresh chilli and holy basil

99. PADT KANA MHU GROB ^{V, GF} 26
 “ผัดคะน้าหมูกรอบ” stir fried chinese kale and crispy pork belly

100. BPLA NUENG MA-NOW (I) 39
 “ปลานึ่งมะนาว” steamed tilapia with lime, garlic, chilli and trio of hot relishes

101. LARPB BPLA TODT (I) 39
 “ลาบปลาทอด” spicy crisp fried tilapia, toasted ground rice and soft herbs

PLAIN RICE

102. STEAMED RICE 4

103. BROWN RICE 5

104. STICKY RICE 5



94. emerald duck



96. chicken, thousand year eggs, holy basil

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101. larpb bpla todt



100. bpla nueng ma-now

BOON CAFE

SARNI BY DAY
ISAAN BY NIGHT





CHAT THAI - Haymarket
20 campbell st. haymarket
02 9217 1808 / chatthai.com.au



CHAT THAI - Randwick
222a carrington rd. randwick
02 9127 5610 / chatthai.com.au



JARERN CHAI
1/425 pitt st, haymarket
02 9211 0970 / jarernchai.com



SAMOSORN
450 george st, sydney (myer)
02 9145 6961 / samosorn.com.au



BOON
1/425 pitt st, haymarket
02 9138 8898 / booncafe.com



BOON



BOON

BOON

GOOD KARMA
BY JARERN CHAI

DINNER MENU

ENTRÉE

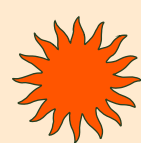
- 01. TODT MUN BPLA** [4 PCS] ^(I) 15
"ทอดมันปลา" fried fish cakes with pickled cucumber relish ***includes peanuts***
- 02. CURRY PUFFS** [3 PCS] 12
"กะหรี่ป๊อป" chicken curry puffs
- 03. FRIED VEGETARIAN SPRING ROLLS** ^v [3 PCS] 12
"ปอเปี๊ยะทอด"
- 04. GAI SATAY** [3 PCS] 18
"ไก่สะเต๊ะ" chicken satay skewer with smoked chilli peanut sauce
- 05. MHU BHING** [3 PCS] 18
"หมูบิ่ง" pork skewers
- 06. FRIED FERMENTED PORK RIPS** 20
"หมูหมดซีโครงหมูกอด"
- 07. FRIED SPICY CHICKEN LARB** 19
"ลาบไก่ทอด"
- 08. GAI YAANG** 19
"ไก่ย่าง" herb marinated chicken
Half 33
Full
- 09. KOR MHU YAANG** 22
"คอหมูย่าง" pork jowl
- 10. NEUA YAANG** 24
"เนื้อย่าง" grilled beef
- 11. SAI OUAH** 22
"ไส้จั่ว" pork, aromatic herbs & chilli sausage
- 12. SAI GROG ISAAN** 20
"ไส้กรอกอีสาน" fermented pork and glutinous rice sausages
- 13. PEAK GAI TODT** 20
"ปีกไก่ทอด" crisp fried chicken wings
- 14. PRAWN CAKE** ^(I) 20
"ทอดมันกุ้ง" deep-fried shrimp cakes
- 15. PRAWN CRACKER** ^(I) 9
"ข้าวเกรียบกุ้ง"



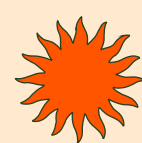
ENTRÉE & WARM SALAD

WARM SALAD

- 16. LARPB WOON SEN** ^{GF} 24
"ลาบวุ้นเส้น" spicy glass noodles, minced chicken, pork loaf toast and soft herbs
- 17. LARPB GAI** 24
"ลาบไก่" spicy minced chicken, toast ground rice and soft herbs
- 18. NAHM DTOK MHU** 24
"น้ำตกหมู" spicy grilled pork jowl, toasted ground rice and soft herbs
- 19. NAHM DTOK NEUA** 25
"น้ำตกเนื้อ" spicy grilled beef, toasted ground rice and soft herbs
- 20. YUM KANOM JEEN BPLA THU** ^(I) 25
"ยำขนมจีนปลาหูก" spicy fermented noodles salad with mackerel
- 21. YUM MA-MA** ^(I) 26
"ยำมามา" spicy ma-ma noodles, minced chicken, calamari, mussels, prawns and soft herb
- 22. YUM WOON SEN** ^{GF} ^(I) 26
"ยำวุ้นเส้น" spicy glass noodles, minced chicken, calamari, mussels, prawns and soft herbs
- 23. YUM NAAM KHAO TODT** 25
"ยำนาหมจ้าวทอด" spicy crisp rice, fermented pork, peanuts and soft herbs



ISAAN FOOD



SOM DTUM

- 24. DTUM THAI** ^{GF} ^(I) 20
"ตำไทย" spicy green papaya salad with peanuts, dried shrimps **contains peanuts**
- 25. DTUM BPU** ^{GF} ^(I) 20
"ตำปู" spicy green papaya salad with pickled crab
- 26. DTUM THAI BPU** ^{GF} ^(I) 22
"ตำไทย-ปู" spicy green papaya salad with dried shrimps and pickled crab **contains peanuts**
- 27. DTUM BPU BPLA LA** ^{GF} ^(I) 22
"ตำปู-ปลาร้า" spicy green papaya salad with pickled fields crabs and fermented fish [lao style]
- 28. DTUM KHAO PORDT** ^(I) 24
"ตำข้าวโพด" spicy corn salad with dried shrimps and salted duck egg ***includes peanuts***
- 29. DTUM MA-MUANG** ^{GF} ^(I) 26
"ตำมะม่วง" spicy green mango salad with pickled field crabs and fermented fish sauce ***includes peanuts***
- 30. DTUM MUAH** ^{GF} ^(I) 24
"ตำมั่ว" spicy green papaya salad with pickled field crabs, fermented fish, bean sprouts, pork sausage roll, pork crackling, fermented rice noodles and pickled mustard greens ***includes peanuts***

- 31. DTUM SUAH** ^{GF} ^(I) 22
"ตำซั่ว" spicy green papaya salad w/ pickled field crabs, fermented fish and fermented rice noodles **contains peanuts**

- 32. DTUM BPHA** ^{GF} ^(I) 24
"ตำป่า" spicy green papaya salad with pickled field crabs, fermented fish, snail, bean sprouts, pork sausage roll, pork crackling, fermented rice noodles, pickled mustard greens and pickled bamboo shoots **contains peanuts**

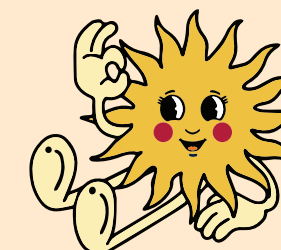


SOUP

- 33. DTOM SAAP** ^{GF} 22
"ต้มแซ่บกระดูกอ่อน" pork rib with hot and sour soup
- 34. DTOM SUPER** ^{GF} 22
"ต้มซูเปอร์" chicken feet hot and sour herbaceous dtom yum soup
- 35. DTOM LENG** ^{GF} 22
"ต้มเล้ง" hot and sour soup of braised pork bones sour soup
- 36. GAENG KEAW GAI** 24
"แกงเขียวหวานอก" green curry of chicken, blood jelly with apple eggplants, kaffir lime leaves and basil
- 37. MUSSAMUN** 24
"มัสมั่น" mussamun curry of slowly braised beef shin and potato ***includes peanuts***
- 38. DTOM YUM GOONG** ^(I) 26
"ต้มยำกุ้ง" dtom yum soup with prawns, mushrooms and herbs
- 39. GAENG OHM GAI** ^{GF} 22
"แกงอ่อมไก่" spicy chicken clear curry with fermented fish sauce, apple eggplants, indill, lemongrass and chilli broth
- 40. GAENG OHM PAAK** ^{GF} 22
"แกงอ่อมผัก" spicy vegetable clear curry with fermented fish sauce, apple eggplants in dill, lemongrass & chilli broth
- 41. GAENG HEDT RUAM** ^{GF} 22
"แกงเห็ดรวม" spicy mushroom, pumpkin, luffa gourd, herbaceous clear curry with fermented fish sauce, lemongrass, smoked red onions and tiliacora



SOUP & CURRY



WOK FRIED& SEAFOOD



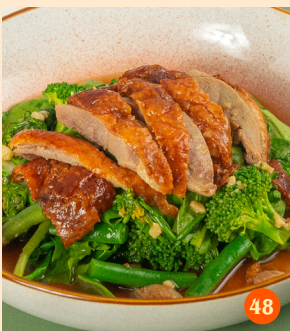
WOK FRIED

42. GRAPAO ^{GF} [CHICKEN/CRISPY PORK] [THOUSAND YEAR EGGS +5] "กะเพราไก่ไข่ยวบิ" stir fried minced chicken, chilli and holy basil	26/28
43. GRAPAO HEDT ^{V, GF} "กะเพราเห็ด" stir fried mushroom, fresh chilli and holy basil	24
44. GRAPAO BPED "กะเพราเป็ด" stir fried roast duck, fresh chilli and holy basil	28
45. GRAPAO SEAFOOD ^(I) "กะเพราทะเล" stir fried seafood, fresh chilli and holy basil	28
46. CHOYSUM WITH OYSTER SAUCE "ผัดผักกวางตุ้ง" stir fried choysum with oyster sauce	20
47. PADT PAAK ^{V, GF} [SEAFOOD] ^(I) "ผัดผัก" stir fried seasonal vegetables in oyster sauce	20/25
48. EMERALD DUCK "เป็ดผัดผักโขม" stir fried five spice duck with seasonal greens	28
49. PADT PRIK YUAK "ผัดพริกหยวก" stir fried of Hungarian wax pepper with pork and garlic (mild)	25
50. PADT KANA MHU GROB ^{V, GF} "ผัดคะน้าหมูกรอบ" stir fried chinese kale and crisp pork belly	28
51. MHU GROB PADT PRIK KHING "หมูกรอบผัดพริกขิง" stir fried crisp pork belly and wild ginger in spicy red curry paste	28
52. MHU KRATIEM "หมูกระเทียม" stir fried pork in garlic and pepper sauce	25



53. BPLA NUENG MA-NOW ^{GF} [TILAPIA] ^(I) "ปลาหนังมะนาว" steamed fish w/ lime, garlic & chilli & trio of hot relishes	38
54. LARPB BPLA TODT [TILAPIA] ^(I) "ลาบปลาทอด" spicy crisp fried fish, toasted ground rice and soft herbs	38
55. BPLA RAADT PRIK ^{GF} [TILAPIA] ^(I) "ปลาราดพริก" crisp fried fish in roasted chilli and garlic sauce	38
56. GRAPAO BPLA [TILAPIA] ^(I) "กะเพราปลา" stir fried fish, fresh chilli and holy basil	38
57. BPLA YUM MAMUANG ^{GF} [TILAPIA] ^(I) "ปลาขี้มด" crisp fried fish with green mango salad <i>**includes peanuts and dried shrimps**</i>	45

58. BPU NIM YUM MAMUANG ^{GF} ^(I) "บุ๋มขี้มด" soft-shell crab with green mango salad <i>**includes peanuts and dried shrimps**</i>	40
59. BPU NIM PADT POHNG KAREE ^(I) "บุ๋มขี้มดผัดกะหรี่" stir fried crisp soft shell crab in a mildly aromatic yellow curry sauce with chinese celery	40



RICE& NOODLE

RICE AND NOODLE [*fried egg +4]

60. BOON EGG NOODLES "พาสต้าบุ๋ม" fresh egg noodles with thousnd year egg minced chicken, chilli and holy basil	26
61. BOAT FRIED RICE ^(I) "ข้าวผัดน้ำพริกนางเรือ" spicy shrimp paste and garlic fried rice with shredded green mango, five spice sticky pork, fried gouramy fish and salted duck egg	24
62. KHAO PADT [TOFU/ CHICKEN+3/PORK+3/CRISPY PORK+4/SEAFOOD+5] ^(I) "ข้าวผัดเต้าหู้/ไก่/หมู/หมูกรอบ/ทะเล" fried rice with your choice of meat and egg	22
63. KHAO PADT NAAM "ข้าวผัดหอม" fried rice with house fermented pork and egg and chilli	24
64. KHAO PADT GOONG ^(I) "ข้าวผัดกุ้ง" fried rice with prawns, hens egg, tomato and shallots	25
65. PINEAPPLE FRIED RICE ^(I) "ข้าวผัดสับปะรด" fried rice with pineapple, prawns and cashew nuts and raisin	26
66. CRAB FRIED RICE ^{GF} ^(I) "ข้าวผัดปู" fried rice with crab and egg	28
67. DUCK NOODLE SOUP "บะหมี่เป็ด" fresh egg noodles with roasted duck, five spice broth	26
68. KHAO DTOM SEN "ข้าวต้มเส้น" fresh rice noodles with pork short ribs, clear pork broth, pork lard and chicken mince	22
69. GUOI SI MEE "ก๋วยเตี๋ยว" egg noodles with chicken or tofu, bamboo & mushroom	24
70. PADT MA-MA "ผัดมาม่า" stir fried 'mama' egg noodles with chicken, garlic, cabbage and chilli	22
71. PADT THAI [TOFU/CHICKEN+3/PORK+3/CRISPY PORK+4/ PRAWNS+5] ^(I) "ผัดไทย เต้าหู้/ไก่/หมู/หมูกรอบ/กุ้ง" stir fried thin rice noodles with your choice of meat, bean sprouts, dried shrimps, garlic, chives in tamarind and palm sugar (no chili) <i>**includes peanuts**</i>	22



72. PADT SI-EW [TOFU/CHICKEN+3/PORK+3/CRISPY PORK+4/PRAWNS+5] ^(I) "ผัดซีอิ๊ว เต้าหู้/ไก่/หมู/หมูกรอบ/กุ้ง" stir fried wide rice noodles with your choice of meat and chinese kale in dark soy sauce	22
73. SEN MEE PADT KAK MHU ^(I) "เส้นหมี่ผัดกากหมูเนื้อปู" stir fried rice vermicelli noodles with crab meat, chinese celery and pork crackling	26
74. SUKI PORK / SEAFOOD [+4] ^(I) [DRY / SOUP] "สุกี้หมู/ทะเล" (แห้ง / น้ำ) your choice of meat with water spinach, glass noodle and spicy fermented tofu sauce	22 / 26
75. MA-MA DTOM YUM GOONG [ADD CRISPY PORK +3] ^(I) "มาม่าต้มยำกุ้ง" 'mama' egg noodles with dtom yum soup, seafood and egg	25
76. SUKHO THAI NOODLE ^(I) "ก๋วยเตี๋ยวสุโขทัย" thin rice noodles with fish balls, minced chicken and bbq pork in hot and sour broth <i>**contains peanuts and dried shrimps**</i>	20
77. BOAT NOODLE "ก๋วยเตี๋ยวเรือ" thin rice noodles with pork or beef and chinese kale in thick broth	20
78. BAMEE MHU DAENG [DRY / SOUP] "บะหมี่หมูแดง" (แห้ง / น้ำ) egg noodles with bbq pork, pork wontons, and chinese kale	20



PLAIN RICE

79. STEAMED RICE	5
80. BROWN RICE	5
81. STICKY RICE	5
82. FRIED EGG	4

BOON

Boon is our passion project to bring exciting new flavours to our loyal Chat Thai diners. We appreciate the value of our food heritage, so for our extensive dinner menu we are keeping it traditional Isaan - you don't mess with the original!

As the seasons change our menu will reflect the locally sourced fresh produce from the best local purveyors we know. These artisanal goods are available at Jarern Chai. Stay tuned and eat up.

1/425 PITT ST, HAYMARKET
02 9138 8898 / IG: BOONCAFE_OFFICIAL

Seafood Origin: (I) – IMPORTED; PRAWNS (VIETNAM), MUSSELS (NEW ZEALAND), CALAMARI (CHINA), SOFT SHELL CRAB (BANGLADESH)