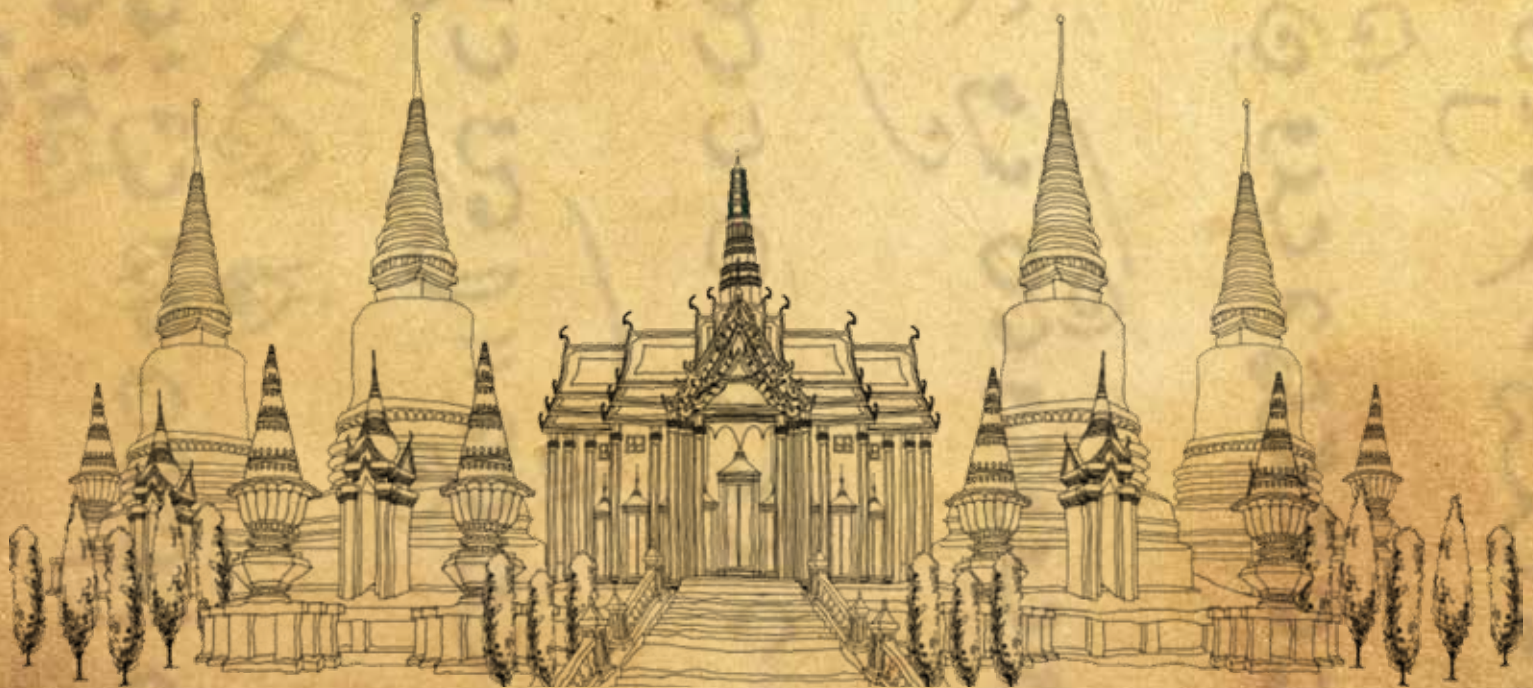




ZEST



we serve authentic thai food, striving to preserve our family recipes from ancient times. we want to serve great home cooked food. 90% of the ingredients are from different parts of thailand. we want you to feel our culinary heritage, tasting dishes from all areas of the country. service is family style in small dishes. like we do at home. we hope you enjoy these flavors as much as we enjoy cooking them.



The 5 distinctive flavors of our recipes come from...

Salty: while fish sauce is the traditional 'salty' element in Thai cooking, salt is sometimes used and comes from ingredients like shrimp paste or from dry fishes. This gives the Thai food the salty flavor instead of using salt.



Spicy: Chillies give heat to our dishes. With a strong fragrance, galangal, shallots and garlic or ginger, these ingredients combined in generous quantities create a spicy dish. In small quantities, it offers a particular and unexpected delicious flavor.



Sour: Without a doubt this flavor comes from the lime, the kaffir and the tamarind. Sour flavor is extensively added in Thai salads, soups and dips. Lemongrass gives a fresh citrusy aroma to Thai food and kaffir lime leaves give a pungent taste.



Bitter: Most of the bitter dishes comes from the vegetables and from some wild leaves, like the ones from the bitter melon, which can be found in soups or salads. Morinda leaves are called "bai yor" and are extensively used in many dishes as well.



Sweet: is an essential taste that balances Thai dishes, from the coconut, palm sugar or the fruits. Both sugars are produced from the sweet, watery sap that drips from cut flower buds. Palm sugar usually has a darker color, a more fragrant smoky aroma and a more complex flavor than coconut sugar. Cinnamon and spices like star anise help to balance the sweet aroma and make all the flavors come together.

RELISHES & DIPS

480.....NAM PRIK AONG

Thai Northern style pork and tomato chili relish with crispy pork skin and Northern sausage.
น้ำพริกอ่อน

450.....GAPI KUA

stir-fried shrimp paste in coconut cream and selection of market herbs.
กะปิคั่ว

470.....PLA DUK PHAD PRIK KHING

Thai crispy fish, red curry, kaffir lime leaves, Vietnamese coriander, dried chili, Thai herb.
ปลาคุกผัดพริกขิง

THAI SALADS

SOM TUM GOONG YANG860
green papaya salad, grilled river prawn,
tomato, peanuts, chili, long beans & sour
tamarind dressing.

ส้มตำกุ้งย่าง

PLA LUY SUAN660
crispy fish, cashew nuts, lemongrass, onion,
spring onion, coriander, mint leaves, white
turmeric, green mango, Thai celery,
Thai dressing.

ปลาลุยสวน

GOONG YANG YUM MAMUANG.....800
grilled prawns, green mango salad,
Thai chili, onion, coriander, cashew nuts,
Thai dressing.

กุ้งย่างยำมะม่วง

YUM SOM O GOONG.....780
pomelo salad, prawn tempura, roasted
coconut, peanuts, fried shallot, coriander,
Thai chili paste dressing.

ยำส้มโอกุ้ง

YUM TALAY1080
mixed seafood salad, onion, Thai celery,
white turmeric, mint leaves, Thai wasabi
dressing.

ยำทะเล

LARB GAI540
Thai mince chicken salad, coriander, onion,
kaffir lime leaves, sichuan pepper, mint
leave, chili, Thai herb, lime dressing.

ลาบไก่

YUM NUEA YANG.....780
grilled beef salad, eggplant, lemongrass,
kaffir lime leaves, onion, coriander, mint
leaves, Thai dressing.

ยำเนื้อย่าง



APPETIZERS

KHONG WANG RUAM.....1020
prawn cake, chicken satay, vegetable spring roll,
purple chicken dumpling, crispy beef.

รวมมิตรของว่าง

THOD MON GOONG.....660
breaded prawn cake, coriander, sesame oil, egg,
sweet plum sauce.

ทอดมันกุ้ง

NUEA DAD DEAW.....720
fried sundried beef, fish sauce, sesame seeds, garlic,
coriander, Thai chili sauce.

เนื้อแดดเดียว

GOONG SA ROONG.....600
crispy prawns wrapping noodle, coriander, garlic,
pepper powder, plum sauce.

กุ้งสอด

POR PIA GOONG.....660
fried prawn spring roll, red curry, kaffir lime leaves, seaweed,
sweet chili sauce.

ปอเปี๊ยะกุ้ง

GAI HOR BAITOY.....480
fried chicken special seasoning wrapped in pandan leaves
served with sesame soy sauce.

ไก่ห่อใบเตย

GAI SATAY.....540
grilled marinated chicken satay, turmeric, coconut milk,
served with cucumber dip, peanut sauce.

ไก่สะเต๊ะ

CHOR MUANG.....420
purple chicken dumpling, fried shallot, peanuts, coriander,
sweet turnip, garlic, sesame seeds, black soy sauce.

หม่อมวง

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SOUPS



TOM YUM GOONG 660

shellfish broth, tiger prawns, galangal, lemongrass, kaffir lime leaves, chili, mushroom, lime juice, coriander, Thai chili paste.

ต้มยำกุ้ง



TOM YUM POH TAEK TALAY 1070

shellfish broth, prawns, mussel, cuttlefish, galangal, lemongrass, chili, mushroom, lime juice, coriander, hot basil.

ต้มยำโป๊ะแตกทะเล



TOM KHA GAI 480

tangy chicken coconut soup, coconut shoot, mushroom, cherry tomato, galangal, lemongrass.

ต้มข่าไก่



TOM KHA PHAK 440

tangy vegetable coconut soup, coconut shoot, mushroom, cherry tomato, galangal, lemongrass.

ต้มข่าผัก



MOO KRA TA

ทบุงกระท:

Moo Kra Ta is a popular eating culture that has spread widely across Thailand. This Thai style BBQ is also associated with the feeling of getting together, friendship, happy times and joyful activities where you get to enjoy cooking your own BBQ.

lobster, jumbo prawns, sea bass, squid, surf clams, mussels, chicken, wagyu beef, bacon, pork sausage, raw variety Iris farm vegetables & mushrooms with assorted of traditional Thai sauces.

THB 3,490 / 2 adult



JIM JUM


จ้บจ้บ

A traditional Thai Hot Pot, fostering communal dining, rich flavors, and the joy of cooking together in a fragrant broth.

lobster, jumbo prawns, sea bass, squid, surf clams, mussels, chicken, wagyu beef, bacon, pork sausage, raw variety Iris farm vegetables & mushrooms with assorted of traditional Thai sauces.

Selection of one:

Jaew Hon - Thai Herb Soup
Mala - Sichuan Spicy Soup
Nam Sai Gai - Chicken Base Soup



THB 3,990 / 2 adult

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CURRIES



960..... **GAENG MASSAMAN NUEA** แกงมัสมั่นเนื้อ

braised beef massaman curry, coconut milk,
sweet potato, onion, peanuts.



1440..... **GAENG PANANG GOONG MEA NAM** แกงพะแนงกุ้งแม่น้ำ

river prawns creamy red curry sauce,
kaffir lime leaves, peanuts, red chili, sweet basil.



900..... **GAENG PHED PED YANG** แกงเผ็ดเป็ดย่าง

roasted duck red curry, cherry tomato, pineapple,
grape, coconut milk, Thai sweet basil.



660..... **GAENG KHIEW WAN GAI** แกงเขียวหวานไก่

green chicken curry, Thai eggplant, coconut shoot,
Thai sweet basil.



960..... **GAENG PU BAI CHA PLU** แกงปูใบชะพลู

lump crab meat yellow curry with betel leaves
and rice vermicelli noodles.



960..... **GAENG PA NUEA** แกงป่าเนื้อ

spicy beef red curry, baby corn, green pepper corn,
Thai eggplant, finger root, coconut shoots, hot basil.

MAIN COURSE



PLA NUNG MA NOW 1190

steamed seabass, garlic, chili, Thai celery, coriander, spicy lime sauce.

ปลานึ่งมะนาว



GOONG PRIK THAI DUM 1440

crispy river prawns, garlic, coriander, green pepper corn, black pepper sauce.

กุ้งแม่น้ำพริกไทยดำ

NUEA YANG KRUA ZEST 1380

grilled beef with Thai marinated, coriander, garlic, sticky rice, Thai chili sauce.

เนื้อย่างครัวซอง



PLA RAD PRIK 830

deep fried barracuda fish fillet, Thai hot and sour chili sauce.

ปลาราดพริก



PLA CHOO CHEE 830

deep fried seabass fish in creamy red curry sauce.

กู๊ดี้ปลา

STIR-FRIED SIGNATURE DISHES



PHAD THAI GOONG SOD 900

stir-fry rice noodle, prawns, egg, tofu, peanuts,
bean sprout, chive, tamarind sauce.

ผัดไทยกุ้งสด

PHAD SEE-EIW TALAY 950

wok-fried rice noodle, prawns, squid, mussel,
Thai broccoli, carrot, shitake mushroom, oyster sauce.

ผัดซีอิ้วทะเล



KHAO PHAD TOM YUM GOONG 900

tom yum fried rice, prawns, egg, lemongrass, galangal,
kaffir lime leaves, onion, Thai broccoli, coriander,
fish sauce, lemon juice, tomato, Thai chili paste.

ข้าวผัดต้มยำกุ้ง

KHAO PHAD KHAI 460

egg fried rice, salt, sugar, soy sauce.

ข้าวผัดไข่

KHAO PHAD PHAK 460

vegetables fried rice, spring onion, soy sauce.

ข้าวผัดผัก



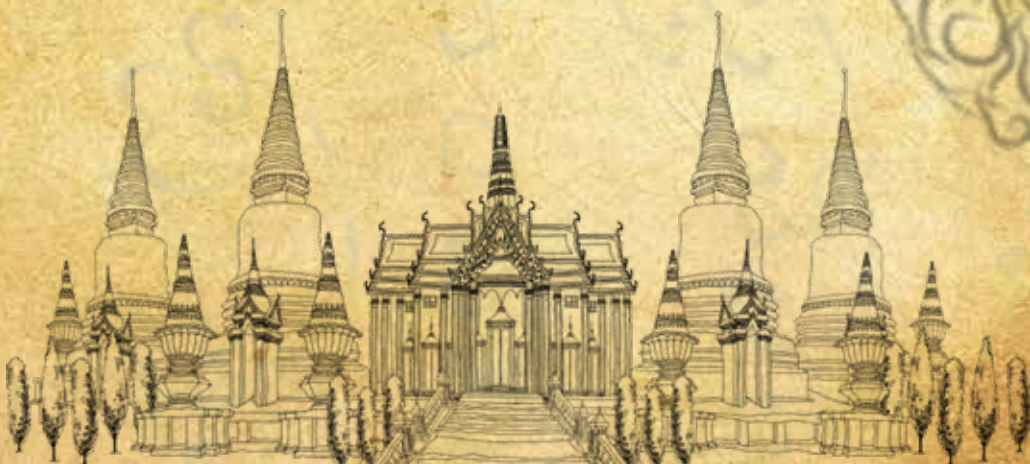
PHAD THAI JE 470

stir-fry rice noodle, mix vegetables, tofu, peanuts,
bean sprout, chive, tamarind sauce.

ผัดไทยเจ

STIR-FRIED & STEAM

- 950.....PHAD PRIK PAO TALAY **ผัดพริกเผาทะเล**
wok-fried seafood, garlic, spring onion, capsicum,
sweet basil leaves, chili paste and oyster sauce.
- 960.....PHAD PRIK GAENG GOONG **ผัดพริกแกงกุ้ง**
wok-fried prawns, red curry, long beans,
kaffir lime leaves, red chili.
- 780.....KANA NUEA NAM MAN HOY **คะน้าเนื้อน้ำมันหอย**
wok-fried beef, Thai broccoli, garlic,
mushroom, oyster sauce.
- 600.....PHAD KRAPROW MOO **ผัดกะเพราหมู**
wok-fried minced pork, garlic, chili, fish sauce,
hot basil leaves, oyster sauce
- 960.....GOONG PHAD MED MA MUANG **กุ้งผัดเม็ดมะม่วง**
wok-fried crispy prawn, cashew nuts, onion,
capsicum, dried chili, oyster sauce.



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SIDE DISHES

PHAD KANA NAM MAN HOY 330

wok fried Thai broccoli, garlic, oyster sauce.

ผัดคะน้าน้ำมันหอย

PHAD KANA PLA KEAM 420

wok fried local salty fish with Thai broccoli,
garlic, oyster sauce.

ผัดคะน้าปลาเค็ม



PHAD PHAK BUNG FAI DANG 300

stir fried morning glory, garlic, chili,
yellow bean paste, Thai sauce.

ผัดผักบุ้งไฟแดง

PHAD PHAK RUAM MIT 300

wok fried vegetables with soy sauce.

ผัดผักรวมมิตร


VEGETARIAN

POR PIA PAK420
deep-fried vegetables spring roll served with sweet plum sauce.


पोपี้ ยะพัก

TAO HOO THOD SOD MARKHAM350
deep-fried crispy tofu, Thai vegetables, tamarind sauce.


เต้าหู้ทอดซอสมะขาม

 **SOM TUM JE**390
green papaya salad, carrot, tomato, peanuts, chili,
long bean, soy dressing.

ส้มตำเจ

 **LARB TAO HOO**350
crispy tofu salad, chili powder, roasted rice powder,
Thai herbs, soya sauce.


ลาบเต้าหู้

 **TOM KHA PAK BOTANIKKA**440
mushrooms, spring onions, tomato, baby corn,
coriander, red chili with coconut broth.

ต้มข่าผักโบทานิก้า

 **TOM YUM HED**420
Thai spicy mushroom soup, lemongrass, galangal,
kaffir lime, shallot, Thai chili.


ต้มยำเห็ด

 **YUM SOM O**470
pomelo salad, roasted coconut, peanuts, fried shallot,
coriander, chili paste dressing.

ยำส้มโอ




VEGETARIAN

 **GEANG KEAW WAAN PAK**440
green curry with mixed vegetables, Thai eggplants & sweet basil leaves in coconut milk.

แกงเขียวหวานผัก

TAO HOO PAD TAO JEAW350
wok-fried crispy tofu, onion, baby corn, Thai celery, broccoli, yellow beans paste, mushroom and soya sauce.


เต้าหู้ผัดเต้าเจี้ยว

 **TAO HOO PHAD PRIK THAI DUM**390
wok-fried crispy tofu, onion, spring onion, soy sauce capsicum, young pepper corn, black pepper.


เต้าหู้ผัดพริกไทยดำ

KHAO PAD PAK460
fried rice, mixed vegetables, soya sauce.

ข้าวผัดผัก

 **PHAD THAI JE**470
vegetables Thai noodle, tofu, peanut, tamarind sauce.

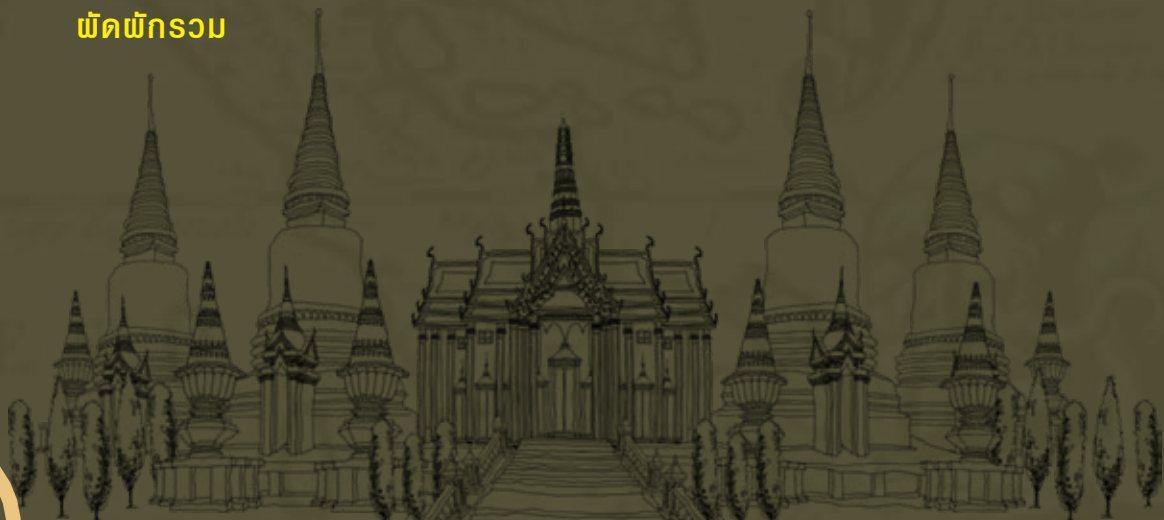
ผัดไทยเจ

 **PAD PHAK BUNG FAI DANG**300
stir fried morning glory, garlic, chili, yellow bean paste, Thai sauce.

ผัดผักบุ้งไฟแดง

PAD PHAK RUAM300
wok-fried mixed vegetables, oyster sauce.

ผัดผักรวม




CHINESE SPECIALTIES

APPETIZERS

TIGER PRAWN & PORK NECK LUCKY BAG..... 570
handmade crispy-fried wonton with plum sauce.

เกี๊ยวทอดกุ้งและหมู

 **SICHUAN STYLE BEEF SHANK SALAD..... 780**
coriander, celery, spring onion, fresh birds eye chili & sichuan pepper oil.

ยำเนื้อน่องลายสไตล์เสฉวน

CHICKEN SAN CHOY BOW..... 780
lettuce wrap, shiitake mushroom, white onion, chinese olive vegetables & oyster sauce.

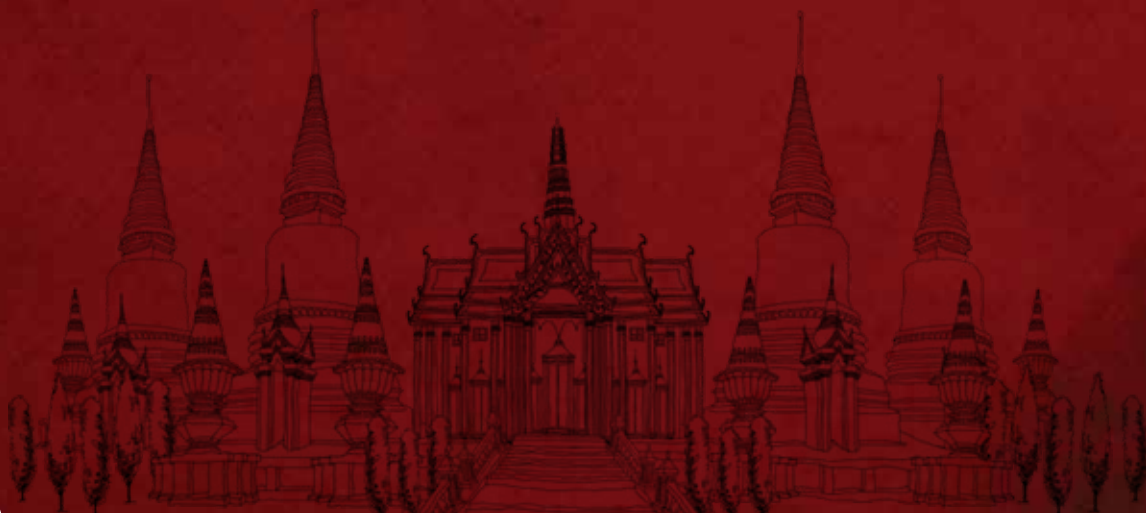
เมี่ยงผักกาดห่อไก่

STEAMED SCALLOPS..... 1500
glass noodles, garlic & soy sauce.

หอยเชลล์อบวุ้นเส้น

CLEAR CHICKEN SOUP..... 830
yunnan agaricus blazei , bamboo pith , pork & goji.

ซุบไก่เหื่อไฟ



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CHINESE SPECIALTIES

MAIN COURSE

STEAMED SEA BASS.....1260

spring onion & soy sauce.

ปลากระพงนึ่งซีอิ้ว

KUNG PAO TIGER PRAWNS.....1380

dry chili, sichuan pepper & walnuts.

พริกกุ้งกังเป่า

YUXIANG PHUKET LOBSTER.....4400

sweet, sour & spicy sauce, ginger & shallot.

กุ้งมังกรพริกเปรี้ยวหวาน

SAUTEED BEEF WITH PRESERVED MUSHROOM.....1350

grain fed strip loin & bell pepper.

เนื้อพริกเสฉวน

KUNG PAO CHICKEN.....690

dry chili, sichuan pepper & peanuts.

พริกไก่กังเป่า

TWICE COOKED PORK BELLY.....830

stir fried with sichuan chili paste, black soy bean & local chili.

หมูสามชั้นพริกซอสเสฉวน

SWEET AND SOUR PORK BELLY.....900

pineapple, bell pepper & onion.

หมูสามชั้นพริกเปรี้ยวหวาน

BOK CHOY SHANGHAI STYLE.....420

fresh shiitake mushroom sauce.

กวางตุ้งราดซอสเห็ดหอม

STIR-FRIED CHOY SUM.....420

dry shrimp & golden garlic.

กวางตุ้งพริกกุ้งแห้ง

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DESSERTS

KHAO NIEW MAMUANG.....480

sweet sticky rice, Thai sweet mango, coconut syrup,
coconut ice cream, sesame seeds.

ข้าวเหนียวมะม่วง

NUM KENG SAI.....420

Thai sweet toppings, sweet mango, sweet potato in syrup,
palm seed in syrup, black jelly.

น้ำแข็งไส

TUB TIM GROB.....410

water chestnut in pandan syrup with coconut milk and jackfruit.

ทับทิมกรอบ

PANDAN CRÈME BRÛLÉE.....470

pandan crème brûlée, coconut cracker, coconut ice cream.

แครมบุรว์เล่ใบเตย

MANGO MOUSSE.....470

mango mousse, ripe mango, white chocolate,
tropical fruit, lychee sorbet.

มูสมะม่วง

SORBET.....110

mango, lemon.

เชอร์เบท

ICE CREAM.....110

coconut, chocolate, vanilla, strawberry.

ไอศกรีม

PHOLLA MAI RUAM.....420

selection of tropical fruits.

ผลไม้รวม

