

ZEST

RESTAURANT

OUR STORY

we serve authentic thai food, striving to preserve our family recipes from another 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.

DISHES

all our curries are prepared in-house with a base of galangal, lemongrass, chili, coriander & coconut milk. all ingredients are sourced in thailand.

bird chili curry - northern province pork sausage
thb 950

yellow curry - grilled chicken
with nakhon si thammarat herbs
thb 960

massaman curry - pork ribs with lychee bbq
thb 980

pomegranate curry - dry coconut smoked pork belly
thb 990

thai basil curry - seabass steamed in banana leaves
thb 1,020

yellow curry - pan seared barracuda
thb 1,020

massaman curry - beef cheeks
thb 1,020

green curry - chiang mai braised lamb shoulder
thb 1,030

chili paste curry - stir fried sea food
thb 1,080

coconut milk red curry - spiny lobster
thb 1,120

* all dishes come with 4 accompaniments of your choice.

SALADS & SOUPS

pickled green mango
papaya salad . koh samui version
pomelo salad with fresh red chili & peanuts
spicy seaweed salad
shiitake mushroom & pickled cucumber salad
bean sprout salad
red corn curry salad
spicy & sour soup with prawns
spicy chicken & coconut soup
clam broth with ginger & lemongrass

VEGETABLES

grilled yuca with coconut-lemongrass syrup
spicy mushroom dip
grilled heart of palm with peanut chili sauce
long eggplants with green curry
steamed mushroom curry in banana leaves

NOODLES

glass noodles with thai herbs & slices of spicy pork
fried noodles in coconut milk
rice noodles with spicy leek & cucumber

RICE

pineapple rice with roasted coconut & thai basil
stir fried rice with spicy paste & fermented beans
old thai recipe of rice crust with coriander seeds & garlic
rice with black sesame seeds & dried shrimp

DEEP THAI FLAVOR

stir fried mushrooms with green curry & coconut
morning glory sautéed with mint & cashews
pickled banana blossoms
bamboo shoots with mandarin & kaffir lime leaves
sweet taro steamed curry
stir fried tofu with bean sprouts

DRINK LIKE A LOCAL

fresh coconut . thb 220
very cold thai beer . thb 230
thai wine with sprite . thb 410
sato rice wine . thb 230
thai whisky with soda
or coke . thb 180
evian . badoit . thb 280
san pellegrino . thb 350
free flow of local water
or daily tea . thb 120