



Some of our Thai cuisine sauces are prepared in advance; therefore items marked with a symbol or without can be prepared to be spicier but not less spicy

= mildly = Medium = extra spicy

Dishes containing peanut and/or cashew nuts are marked with
Nuts may be omitted or served on the side

All of our main courses will be served with fragrant steamed Jasmine rice

APPETIZERS

102. Ka Nom Pang Na Moo

Pork or Chicken on Toast
Crisp deep-fried pork or chicken spread on a sliver of toast and served with chopped cucumber in a sweet vinegar \$28

103. Goong Hom Pha

Fried Prawns in Rice Paper
Spicy tiger prawns delicately wrapped in rice paper, deep-fried and served with sesame soy sauce \$34

Po Pia Tod

Deep Fried Rice Paper Roll
Prepared to your own choice of filling, the following is wrapped in rice paper, deep-fried and served with a sweet chili sauce:

104. Pork \$30
105. Chicken \$32
106. Vegetables \$28

Thai Satay

Skewers
Your choice of the following skewered and marinated in coconut milk, turmeric, fragrant curry and served on slivers of toast with a delectable peanut sauce.

107. Chicken \$32
108. Beef \$35
109. Tofu \$32

SALADS

Yum Nuer Yang

Grilled Meat Salad
Spicy roasted beef tenderloin or chicken with fresh onion slivers, mixed with Bird's Eye chili tossed in a lime dressing

202. Chicken \$36
203. Beef \$46

204. Hoy Ma Laeng Phoo

Aroma Mussels
Steamed fresh mussels with kaffir lime leaves, lemongrass, galangal, shallot and fresh basil with a lemon garlic dipping sauce \$45

205. Moo Khum Waan

Grilled Marinated Pork
“All the flavours of Thailand” grilled marinated pork, sliced and topped with fiery garlic dressing \$32

206. Phak

Vegetable Salad
Assorted mixed vegetables with a Thai vinaigrette \$28

207. Som Tam (Seasonal)

Green Papaya Salad
Green papaya, tomatoes, green beans, chili peppers, peanuts, lime and fish sauce vinaigrette \$30



SOUPS

302. Tom Yum Goong 🌶️

Shrimp and Lemongrass

A traditional Thai flavored soup with shrimp, lemongrass and Bird's Eye chili \$28
303. Wonton Soup

Shrimp Mousse Filled Wontons

Wonton dumplings stuffed with a delicious shrimp mousse, served in a chicken broth and sprinkled with pieces of fried garlic \$26

304. Tom Kha Kai

Chunky Chicken

Thinly sliced chicken breast, fragrant lemongrass and galangal in a chicken broth with a touch of coconut milk \$30
305. Tom Kha Phak

Chunky Vegetables and Tofu

Assorted vegetables, fragrant lemongrass and galangal in a vegetable broth with a touch of coconut milk \$30

NOODLES

402. Phad Mee “Zen”

‘Zen’ fried egg noodles

Wok-fried egg noodles with fresh mixed vegetables, prawns, chicken and ham topped with fried seaweed and a hint of hot sesame oil \$44
403. Phad See Iew

Fried Rice Noodles with Chicken and Egg

Wok-fried rice noodle with egg, chicken and assorted fresh vegetables in a delicious oyster sauce \$44
- Phad Thai 🍲

Thai Fried Rice Noodles

Rice noodles wok-fried with pickled turnip, ground peanuts and bean sprouts with a hint of tamarind sauce, served in a delicate egg pocket (not in vegetarian selection) with your choice of:
404. Prawns \$58

405. Beef \$52
406. Chicken \$50

407. Vegetables \$46

- Phad Woon Sen

Fried Bean Thread Noodle

Wok-fried bean thread noodles, wood ear mushrooms, tomatoes, red onion, spinach, carrots in a delicious oyster sauce.
408. Prawns \$52

409. Beef \$44
410. Chicken \$46

411. Vegetables & Tofu \$42

FRIED RICE

- Khoa Phat

Jasmine Fried Rice

Wok-fried chicken, egg, spring onions and carrots
502. Prawns \$58

503. Chicken \$50
504. Vegetables & Tofu \$48

- Phuket Khao Phat 🍲

Phuket Fried Rice

Wok-fried with raisins, cashew nuts, freshly cut pineapple cubes, assorted vegetables and a hint of curry all served in a half fresh pineapple with your choice of:
505. Prawns \$58

506. Chicken \$50
507. Vegetables & Tofu \$48



TRADITIONAL CURRIES

For the following curry dishes, we offer a choice of:

- Chicken \$56
- Beef \$60
- Tofu \$56
- Prawns \$64

602. Geang Phed
Red curry cooked in coconut milk along with bamboo shoots and fresh assorted vegetables
603. Geang Kiew Waan
Green curry cooked in coconut milk along with bamboo shoots and fresh assorted vegetables

604. Geang Panang
Panang curry cooked in coconut milk, served on a bed of fresh basil and sprinkled with lime leaves
605. Geang Ka Ri
Yellow curry cooked in coconut milk, bamboo shoots, fresh pineapple cubes and assorted vegetables
- Geang Mussaman Nuer
Mussaman Thai Curry
Potato, red onions, peanuts, Thai spiced coconut curry
606. Chicken \$65
607. Beef \$72
608. Tofu \$65
609. Prawns \$76

FROM THE WOK

- Thod Gratiem
Wok-fried in Garlic and Zen Sauce
Fresh hot pepper, chopped garlic, with your choice of the following and flavored with our special sauce
702. Chicken \$58
703. Beef \$62
704. Tofu \$55
705. Prawns \$66
706. Num Man Hoy
Wok-fried Beef, Mushrooms and Onions in Oyster Sauce
Beef tenderloin with fresh mushrooms and onions wok-fried in a delicious oyster sauce \$60
707. Num Prick Pow
Wok-fried Mixed Vegetables in Sweet Chili Paste
Chicken wok-fried with assorted fresh vegetables and fragrant basil leaves in a mild sweet chili paste \$58

708. Bai Graprow
Wok-fried Mixed Seafood in Garlic Chili Sauce
A spicy mixture of prawns, scallops, squid and fish flavored with chili and garlic, topped with crispy basil leaves \$66
709. Phad Khing
Wok-fried Snapper with Mixed Vegetables
Delicious morsels of snapper delicately flavored with ginger, garlic and Shiitake mushrooms together in a mixture of fresh vegetables \$62
- Phad Priaw Waan
Wok-Fried Mixed Vegetables in Sweet and Sour Sauce
Wok-fried mixed vegetables with pineapple in a sweet and sour sauce
710. Chicken \$68
711. Beef \$72
712. Pork \$68
713. Prawns \$76

CHEF’S FEATURES

802. Pla Nueng Manow
Snapper & Herbs
Fish of the day fillet steamed and served on a bed of herbs topped with fresh lime juice and crushed fresh chili \$60
803. Ped Op Yod Pak
Duck & Mixed Vegetables in Thai ‘Gravy’
Succulent boneless duckling served with fresh spring vegetables and tantalizing oriental styled gravy \$68
804. Gai Him Mapan
Thai Chicken and Cashews
A famous dish of Thailand - stir-fried chicken with cashew nuts \$54

805. Phad Pak Raum
Stir Fried Vegetables
15 kinds of tropical vegetables wok-fried with light soy sauce, Shaoxin rice wine sprinkle with golden fried garlic \$55
806. Pattaya Salmon
Grilled fillet of salmon with mild red curry sauce and a bouquet of spices \$68
807. Geang Ped
Duck & Lychee Curry
Roasted duck breast, lychee, tomato, sweet peppers, carrots, fresh basil, red curry, coconut milk \$68



APPETIZERS

- 48. Garden Salad \$28**
Iceberg lettuce, cabbage, carrots, cucumber, tomato, ginger dressing
- 49. Gomae \$24**
Wilted spinach, sesame seeds, sweet soy vinegar
- 50. Maguro Poke \$35**
Ahi tuna, pineapple, green onions, sesame seeds, wonton crisps, soy sesame dressing
- 51. Miso Soup \$16**
Soybean paste soup with tofu and green onion
- 52. Edamame \$24**
Boiled soybeans
- 53. Hiyashi Wakame \$22**
Seaweed salad
- 54. Aji Tako \$22**
Marinated baby octopus

- 55. Gyoza \$28**
Pan grilled pork dumplings
- 56. Tobiko Salad \$24**
Crabmeat, cucumber and tobiko
- 57. Yakitori \$28**
Skewered chicken, served with teriyaki sauce
- 58. Tempura \$38**
Prawns in a light batter
- 59. Kushiyaki \$32**
Skewered beef, served with teriyaki sauce
- 60. Sunomono \$35**
Prawn, octopus, crabmeat in rice vinegar
- 61. Kani Age \$42**
Deep-fried soft shell crab

MAKI (six pieces)

- 62. Hawaiian \$34**
Tuna, cucumber, avocado
- 63. Asparagus \$34**
Tempura fried asparagus, avocado cream cheese
- 64. Kappa \$20**
Cucumber
- 65. Avocado \$24**
- 66. Take \$38**
Prawn tempura, salmon, avocado
- 67. Tekka \$30**
Tuna
- 68. California \$36**
Cucumber, avocado, crabmeat
- 69. Philadelphia \$34**
Flying fish roe, cucumber, onion, smoked salmon, cream cheese
- 70. Ichiban \$36**
Bonito flakes, avocado, fried egg, smoked eel, crabmeat
- 71. Sakura \$36**
Flying fish roe, cucumber, tempura prawn, crabmeat

- 72. Okinawa \$32**
Flying fish roe, salmon skin, cucumber, crabmeat
- 73. Unagi \$34**
Smoked eel, avocado
- 74. Spicy Hamachi \$34**
Flying fish roe, cucumber, yellowtail, chili
- 75. Alaska \$34**
Cucumber, avocado, Salmon
- 76. Spicy Tuna \$36**
Flying fish roe, cucumber, green onion, tuna
- 77. Hokkaido \$36**
Flying fish roe, cucumber, avocado, smoked eel, crabmeat
- 205. Dynamite \$36**
Prawn tempura, avocado, cucumber
- 206. Sali-fornia \$36**
Salmon, cucumber, avocado, crabmeat
- 207. Omaki \$36**
Inari tofu, avocado, mango

SPECIALTY MAKI (nine pieces)

- 78. Spider \$64**
Flying fish roe, cucumber, avocado, soft shell crab
- 79. Caterpillar \$68**
Flying fish roe, cucumber, tempera prawn, smoked eel, avocado
- 80. Dragon \$72**
Cucumber, avocado, smoked eel, crabmeat
- 322. Samurai \$72**
Prawn tempura, tuna, hamachi, avocado, spicy mayo, eel sauce, wasabi tobiko, spring onions
- 323. Maguro Age \$60**
Tempura battered ahi Tuna, crabmeat, fried egg, tobiko, eel sauce
Spicy Japanese mayo, eel sauce

- 324. Hotategai \$74**
Scallops, ikura, cucumber, avocado, crabmeat, tempura crisps, spicy mayo, eel sauce
- 325. Kirin \$72**
Salmon, soft shell crab, cucumber, avocado, wasabi tobiko, spring onion, spicy mayo, eel sauce
- 326. Rainbow \$72**
Assorted fish, crab meat, cucumber, avocado, tobiko
- 327. Laughing Bhudda Roll \$76**
Panko crusted tuna, crabmeat, cucumber green onion, tobiko, strawberry, mango, spicy Japanese mayo
- 328. Kumano \$74**
Tempura spiny lobster, avocado, cucumber, tobiko, spicy Japanese mayo, eel sauce



TEMAKI HAND ROLL (one cone size piece)

- 82. Osaka \$30**
Flying fish roe, cucumber, crispy salmon skin, crabmeat

83. Tuna \$32
Flying fish roe, cucumber, avocado, tuna

84. Unagi \$32
Avocado, smoked eel flying fish roe

85. Salmon \$32
Flying fish roe, cucumber, avocado, salmon
- 86. Hamachi \$32**
Flying fish roe, cucumber, avocado, yellowtail

87. Spicy Hamachi \$32
Hamachi, flying fish roe, cucumber, chili

88. Spicy Tuna \$32
Tuna, flying fish roe, cucumber, chili

NIGIRI SUSHI (two pieces)

- 89. Unagi \$22**
Smoked eel

90. Inari \$18
Tofu Pouch

91. Ebi \$22
Shrimp
- 94. Kani \$22**
Crabmeat

95. Saba \$22
Mackerel

97. Hamachi \$22
Yellowtail
- 98. Ikura \$22**
Salmon roe

99. Maguro \$22
Tuna

100. Tobiko \$22
Flying fish roe
- 101. Sake \$22**
Salmon

PIZZA

- 102. Sushi Pizza \$65**
Fried sushi rice topped with spicy tuna, spicy hamachi or crabmeat

SASHIMI

- 201. Salmon \$48**

202. Tuna \$48
- 203. Hamachi \$50**

204. Assorted Chef Choice \$48

MAIN COURSES

- 210. Deluxe Nigiri \$88**
Chef's choice 12 pieces

211. Moriawase \$82
Chef's choice sashimi (10 pieces)

212. Chirashi \$82
Chef's choice sashimi (10 pieces) on sushi rice

213. Chicken Katsu \$54
Pan fried chicken cutlets, served with white rice and tonkatsu sauce

310. Tempura and Teriyaki Chicken \$62

311. Tempura and Teriyaki Beef \$64

312. Teriyaki Chicken and Beef \$66

313. Sashimi, California Roll, Fried Tuna Roll \$74
- 314. Tempura, Teriyaki Chicken & Salmon, California Roll \$78**

315. Caribbean Sails \$76
Tempura, Teriyaki chicken, California roll

316. Lobster Kabayaki \$90
Served in sizzling cast iron pan

317. Teriyaki Chicken \$55

318. Teriyaki Beef \$58

320. Tempura (Large prawns) \$65

321. Sweet and Sour Prawns \$65

Prices are in Barbados Dollars, inclusive of VAT and subject to a 10% service charge.
Please consult a member of our service team if you have any special dietary requirements.

ZEN



THAI

\$96

Appetizer

Po Pia Pak

Fried rice paper roll, assorted vegetables
sweet chili sauce

Chicken Satay

Coconut curry marinade, toast points
peanut sauce

Main Course

Served with Jasmin rice

Phad Phak Raum

(Stir Fried Vegetables)
Stir fried mixed vegetables, golden garlic
Shaoxin rice wine and soy sauce

Panang Gai Chicken

(panang curry chicken)
assorted vegetables, cashews, basil

Panang Phak

(panang curry veg)
assorted vegetables, cashews, basil

Dessert

Glauy Chuam

(Baked banana)
Young banana baked

JAPANESE

\$96

Appetizer

Miso Soup

Soybean paste soup with tofu and green onion

Main Course

Bento Box

Tempura

Lightly Battered Prawns and Vegetables

Nigiri Sushi

Salmon & Tuna

Teriyaki Chicken

Grilled chicken , Teriyaki sauce

California Maki

Cucumber, avocado, crabmeat

Garden Salad

Iceberg lettuce, cabbage, carrots, cucumber, tomato,
ginger dressing

Rice

Dessert

Ice Cream Trio

Mango, green tea, lychee