

STARTERS

1. SPRING ROLLS🌿

Deep fried vegetables, glass noodles and pork rolls with plum sauce

9

2. FRESH ROLLS🌿

Rice paper rolls stuffed with vegetables served with plum and peanut sauce

| Chicken: 9 - Shrimp: 11

3. SATAY

Satay marinated & grilled served with peanut sauce

10

| Pork or Chicken

4. SHRIMP CAKES

Deep fried shrimp cakes served with plum sauce

11

5. FISH CAKES🌶

Deep fried fish and chili paste cakes served with plum sauce

11

6. SHRIMP TEMPURA

Deep fried shrimp in tempura batter mix, served with plum sauce

14

7. GOONG MANAO🌶🌶

Shrimp with lime, garlic and chili sauce, topped with coriander

14

8. PEAK GAI TOD🌶

Marinated deep fried chicken wings served with slightly spicy plum chili sauce

9

9. THAI ZAB

Shrimp, vermicelli rice noodles, coriander and carrot wrapped in lettuce - topped with plum and peanut sauce

14

10. GOONG CHAE NAM PLA🌶🌶🌶

Raw shrimp on a cabbage, celery and carrot bed - topped with spicy garlic lime dressing

16

SOUPS

11. TOM YUM🌶

Hot and sour soup with mushroom, galangal root, kaffir lime leaves and lemongrass in hot pot (2 pers) - topped with coriander

| Chicken: 11 (for 2 people: 22)
| Shrimp: 12 (for 2 people: 24)
| Seafood: 12,5 (for 2 people: 25)

12. TOM KHA🌿

Light coconut milk soup with mushroom, onion, galangal root, kaffir lime leaves and lemongrass in hot pot (2 pers) - topped with coriander

| Chicken: 11 (for 2 people: 22)
| Shrimp: 12 (for 2 people: 24)

13. GANG JERD

Clear soup with glass noodles, pork, Chinese cabbage, spring onion and celery

12

14. KHAO SOY🌶

Homemade egg noodles with chicken leg, bean sprouts, red onion and pickles in coconut milk curry soup

| Chicken: 16
| Beef: 18

15. KHANOM CHIN🌶🌶

Rice stick noodles with chicken leg and cabbage in fish coconut milk curry soup -

16

SALADS

16. SOM TAM🌿🌶

Green papaya, carrot, tomato, small dried shrimp with peanut and Thai spicy lime dressing

15

17. SPICY SEAFOOD NOODLE🌶🌶

Instant noodles, shrimp, squid, carrot, celery, tomato, cabbage and onion with Thai spicy lime dressing

16

18. YUM WOON SEN🌶

Glass noodles, shrimp, squid, minced pork, carrot, celery, tomato and onion with Thai spicy lime dressing

16

19. SPICY BEEF🌶

Lettuce leaves with carrot, cucumber, radish, celery, onion, grilled beef and Thai spicy lime dressing

16

20. YUM PLA MOAK🌶🌶🌶

Spicy squid salad with tomato, carrot, onion, celery, chili and freshly squeezed lime juice

16

MAIN DISHES

21. LARB🌶🌶

Minced meat, red onion, spring onion, coriander, spearmint and chili

| Pork or Chicken: 16
| Beef: 18 - Duck: 19

22. PAD KRAPOW🌶🌶

Stir-fried minced meat with holy basil, seasonal vegetables, onion, chili and garlic

| Pork or Chicken: 17
| Crispy Pork: 21 - Beef: 19
| Duck: 20 - Shrimp: 20,5 - Seafood: 21

23. KEE MAO🌶🌶

Stir-fried chopped meat with broccoli, carrot, baby corn, Thai basil, chili and garlic in soy and oyster sauce

| Pork, Chicken or Tofu: 16,5 - Beef: 18,5
| Shrimp: 19,5 - Seafood: 20

24. NAM TOK🌶🌶

Grilled meat in slices with red onion, spring onion, coriander, spearmint and chili

| Pork: 16 - Beef: 18

25. KRATIEM PRIK THAI

Stir-fried meat or seafod in oyster and soy sauce with garlic and ground black pepper

| Pork or Chicken: 17 - Beef: 19
| Shrimp: 20 - Squid: 20 - Seafood: 20,5

NOODLES & RICE

32. PAD THAI

Rice noodles with bean sprouts, spring onion, egg and peanut in tamarind sauce

| Pork, Chicken or Tofu: 16
| Beef or Shrimp: 17,5
| Black Tiger Prawn: 35

33. PAD SEE EW🌿

Thick homemade rice noodles with broccoli, carrot and egg in sweet soy sauce

| Pork, Chicken or Tofu: 17,5
| Beef, Shrimp or Seafood: 19
| Black Tiger Prawn: 35

34. KUAY TEOW KUA GAI🌿

Thick homemade rice noodles with egg and lettuce in soy sauce - topped with spring onion

| Pork, Chicken or Tofu: 17,5
| Beef, Shrimp or Seafood: 19
| Fresh Crab: 24
| Black Tiger Prawn: 35

35. PAD BA MEE

Homemade egg noodles with bean sprouts, carrot and broccoli in oyster sauce

| Pork, Chicken or Tofu: 17,5
| Beef, Shrimp or Seafood: 19
| Fresh Crab: 24
| Black Tiger Prawn: 35

26. CHICKEN YOUR WAY

Stir-fried chicken in 3 delicious versions

| **Sweet & Sour** (onion, cucumber, tomato and pineapple): 16
| **Ginger** (shiitake mushrooms, onion and ginger): 16,5
| **Cassius** (bell pepper, spring onion, onion & cashews): 17

27. PAD PRIK KAENG🌶🌶🌶

Stir-fried meat or seafood with bamboo shoots and chili paste

| Pork or Chicken: 16 - Beef: 18
| Shrimp: 19 - Seafood: 19,5

28. MIXED VEGETABLES🌿

Stir-fried seasonal vegetables in oyster sauce

10

29. PAD NUA NAM MUN HOI

Stir-fried beef with oyster sauce, pepper, onion and spring onion

18,5

30. MOO GROB

Stir-fried crispy pork belly with broccoli in oyster sauce

17

31. PAD PONG KAREE

Stir-fried yellow curry with spring onion, garlic, bell pepper, egg, onion and celery in soy and oyster sauce

| Pork or Chicken: 17 - Beef: 19
| Shrimp: 20 - Squid: 20 - Seafood: 20,5

36. LAD NA🌿

Thick homemade rice noodles with carrot and broccoli in gravy

| Pork, Chicken or Tofu: 16,5
| Beef, Shrimp or Seafood: 18
| Black Tiger Prawn: 35

37. PAD KEE MAO🌶🌶

Thick homemade rice noodles (or homemade egg noodles) with broccoli, carrot, baby corn, Thai basil, chili and garlic in soy and oyster sauce

| Pork, Chicken or Tofu: 17,5
| Beef, Shrimp or Seafood: 19
| Black Tiger Prawn: 35

38. THAI FRIED RICE🌿

Fried rice with carrot, spring onion, egg and soy sauce

| Pork, Chicken or Tofu: 16,5
| Beef, Shrimp or Seafood: 18
| Fresh Crab: 24
| Black Tiger Prawn: 35

39. PINEAPPLE FRIED RICE🌿

Fried rice with pineapple, onion, spring onion, dried grape, cashews, egg and curry powder

| Pork, Chicken or Tofu: 17,5
| Beef, Shrimp or Seafood: 19
| Fresh Crab: 24
| Black Tiger Prawn: 35

CURRIES

40. MASSAMAN🌶

Massaman curry with tamarind, coconut milk, potato and peanuts

| Chicken or Tofu: 17 - Beef: 19,5
| Lamb: 21 - Shrimp: 19,5

41. PHANAENG🌿🌶🌶

Red spicy curry with coconut milk & bell pepper

| Pork, Chicken or Tofu: 17
| Beef: 19,5 - Lamb: 21 - Shrimp: 19,5

42. KAENG PHET🌿🌶🌶

Red spicy curry with coconut milk, zucchini, pineapple, cherry tomatoes and Thai basil

| Pork, Chicken or Tofu: 17 - Beef: 19,5
| Duck: 20 - Lamb: 21 - Shrimp: 19,5

43. KAENG KHIAO WAN🌿🌶🌶

Green spicy curry with coconut milk, zucchini, bamboo shoots and Thai basil

| Pork, Chicken or Tofu: 17
| Beef: 19,5 - Lamb: 21 - Shrimp: 19,5

44. KAENG KAREE🌶🌶

Yellow curry with coconut milk, carrot, onion and potato

| Pork, Chicken or Tofu: 17
| Beef: 19,5 - Lamb: 21 - Shrimp: 19,5

FRESH FISH

45. FISH LEMON SAUCE🌶🌶

Steamed Seabass (+/- 600 grams) with garlic, celery and chili in lemon sauce - served on hot plate

39

47. PLA LUI SUAN🌶

Deep fried Seabass (+/- 600 grams), green apple, chili, red onion, ginger, peanut, in a sweet chili sauce

39

46. MIANG PLA🌶🌶

Grilled Seabass (+/- 600 grams), noodles, coriander, lettuce with spicy peanut sauce

39

48. PLA RAD PRIK🌶🌶🌶

Deep fried Seabass (+/- 600 grams) with chili, garlic and tamarind sauce

39

SIDE DISHES

49. THAI STEAMED RICE🌿

Aromatic steamed rice

3,5

51. THAI OMELETTE

Three eggs, spring onion, soy and oyster sauce

10

50. THAI STICKY RICE🌿

Steamed sticky rice

4,5

52. FRIED EGG🌿

One fried egg

2,5

DESSERTS

53. MANGO STICKY RICE🌿

Yellow mango and steamed sticky rice soaked in coconut milk

9,5

54. TAP TIM GROB🌿

Crispy water chestnuts in syrup with cold coconut milk

6

EXTRAS

Pork, Chicken or Tofu: 5

Beef or Shrimp: 6

Seafood: 7

Fresh Crab: 12

Thai Style (Thai Steamed Rice & Fried Egg): 6

Looking for information on Allergens?

Please request our Allergen Menu

- Shrimp, duck, New Zealand lamb and baby corn are frozen -
- Sunflower oil is used for our fried dishes -



Welcome to Thai Zab

ร้านอาหารไทยแซ่บยีนดีต้อนรับ

In my hometown of Kaset Wisai, in northeast Thailand, I learned traditional Thai cooking from my family.

In my teen years, I moved to Bangkok and studied at the Lumpini Cooking School, deepening my passion for cooking classical and contemporary Thai cuisine.

Today, I bring you my personal interpretation of Thai cooking, merging timeless recipes, modern dishes and world-famous Thai street food on your plate, enjoy!

Den Simla
Executive Chef & Co-founder

Thank you for
visiting us



ขอบคุณที่มาอุดหนุน



**Prices are in euro and include all taxes, they may change without prior notice.
Prices do not include tips.**

The restaurant provides complaint form upon request.
We accept Visa, MasterCard, Maestro, Diners, American Express and Union Pay.
Market Inspection Representative: Salad Simla.