

CHEF' S NOTE

Dear Guest

Welcome to Chiang Dao Nest 2. As some of you may know we have two restaurants. Nest 1 serves gourmet western cuisine, Nest 2 specialises in Thai cuisine.

I have worked and eaten in restaurants in Thailand and abroad, and while obviously appreciating fine food, am also very appreciative of learning the culture of food, and the best way to enjoy various cuisines.

Nest 2 restaurant opened in 2004 not just to serve Thai food, but also to try to give you the authentic Thai taste with elements of the Thai dining experience.

Food is very important in our daily life. Us Thai people think about food, talk about food and eat food all the time. We love eating. We plan our lunch while having breakfast, plan our dinner while having lunch. Discussions about food and eating are very common amongst Thai people. We do it on the street, in the restaurant, in the theatre, department store, even in the temple, or while having business meeting. We also learn to share, share both the food, and the knowledge about the food we eating.

Traditionally we would sit down in a restaurant and order a few things to snack on before the main part of the meal comes. Just like having a starter at a western meal but we tend to share everything we order. The meal tends to evolve in this way. There is not an emphasis on all dishes coming out at the same time, dishes are served when they are cooked, and courses are blurred. People carry on eating and enjoy the new dishes as they arrive, and it is not uncommon to order more during the meal and share the experience of every new dish together.

Everybody gets a taste of everything, we almost always get served what we call a "Chon Kang" which means the middle spoon, so every body can help themselves with all the dishes on the table.

It is best to not load your plate in the style of Western buffets, but rather have some rice and take a small sampler portion of one dish at a time. This is a very delicate way of eating which also ensures the fantastic flavours do not get mixed.

When it comes to ordering the main part of the meal we would normally order one spicy dish, one soup, and one crispy dish. Combining the different flavours and types of food usually results in a fantastic meal.

This way of ordering Thai food apart from being authentic is also very rewarding, hopefully you will find this too.

Myself and K.Oh are so lucky, our mum is the best cook we have ever known. She has taught us a lot. We hope that we are presenting you a true taste of Thai cuisine, made with the best quality, fresh (organic where possible), locally produced ingredients, here at Nest 2 in a beautiful location.

Enjoy the mountain, the birds, and butterflies.

Have a nice meal.

Wicha Cavaliero (owner and executive chef)

Please check the black board for the special menu and the chef's recommended set menu