



## Soups

1 Tom Kha Gai	7 .50
Spicy soup with chicken, lemongrass, mushrooms and coconut milk	
2 Tom Kha Phak	6.50
Spicy soup with vegetable, lemon grass, mushrooms and coconut milk	
3 Tom Yam Gung 	9.50
Spicy soup with prawns, lime, lemon grass and mushrooms	
4 Tom Yam Thale 	9.50
Spicy seafood soup with prawns, squid, mussels, basil leaves	
5 Giao Nam	8.50
Wantans soup (shrimps)	
6 Gang Dschued	7.50
Glass noodle soup with vegetable	



## Starter

10 Pao Pie Thood Thai springrolls with chicken (2 pieces)	7.50
11 Satay Gai Chicken sticks with peanutsauce (3 pieces)	8.50
12 Thod Man Pla 🌶️ Fish cake thai style (3 pieces)	8.50
13 Thai Samosa Fried dumling with vegetable (3 pieces)	7.50
14 Chinese springroll with vegetable (2 pieces)	6.50
15 Vietnamese springroll with pork (3 pieces)	7.50
16 Fried Wantans (shrimps) 3 pieces	8.50
17 „Zhao Zsé“ Fried pork dumplings (3 pieces)	8.50
18 „Siu Mai“ Steamed pork dumplings (3 pieces)	7.50
19 „Hao Cao“ Steamed shrimps dumplings (3 pieces)	8.50
20 „Baozi“ Steamed bred (pork), 2 pieces	7.50
21 Hors-d'oeuvre Palettes Chicken Satay, fried wantans, chinese springroll	21.50
22 Fried shrimps with sweet & hot sour sauce (3 pieces)	9.50
23 Gu Chai Gue Garlic chives steamed rice cake (2 pieces)	7.50



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## Salads

30 Som Tam Thai 🌶️🌶️	9.50
Spicy green papaya salad with peanuts	
31 Nua Nam Tok 🌶️🌶️	15.50
Thai spicy salad with fresh herbs and grilled fillet of beef	
32 Yam Nua 🌶️🌶️	15.50
Thai spicy salad with tomatoes, cucumbers and onions	
33 Laab Gai 🌶️🌶️	12.50
Thai spicy chicken salad	
34 Yum Thale 🌶️🌶️	14.50
Spicy seafood salad with onions and coriander	
35 Yum Wun Sen Gai 🌶️🌶️	12.50
Spicy glass noodle salad with chicken	
36 Yum Wuns Sen Kung 🌶️🌶️	14.50
Spice glass noodle salad prawns	
37 Yam Ma Mueng 🌶️🌶️	11.50
Green mango salad with cashew and red onions	



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## Fish and Prawn

40 Pla Rad Prik 🌶️	25.50
Fried whole Thaifish with red curry	
41 Pla Gar Tiam Prik Tai	25.50
Fried whole Thaifish with garlic and pepper	
42 Pla Saam Ros 🌶️🌶️	25.50
Fried whole Thaifish in chilisauce (hot-sweet-sour)	
43 Gung Phad Phong Garee 🌶️	25.50
Stir fried prawns with mild yellow curry and egg	
44 Gung Thood Grathiam Phrig-Thai	25.50
Stir fried prawns with garlic and pepper	
45 Gung Panang 🌶️	27.50
Stir fried prawns with head with panang curry sauce	
46 Pla Panang 🌶️🌶️	27.50
Fried fillet Japanese Soldier with panang	
47 Pla Saam Ros 🌶️🌶️	27.50
Fried fillet Japanese Soldier with chili sauce hot & sweet - sour	
48 Pla Ma Mueng 🌶️🌶️	27.50
Fried fillet Japanese Soldier with green sour mango and chili pasta	



## Thai-Curry

Gang Khiaw Wan



Green-curry with chili, basil leaves, green eggplant in coconut milk

50 with chicken	18.50
51 with beef	25.50
52 with prawn	22.50
53 with fish	19.50
54 with tofu	18.50
55 with vegetable	17.50

Gang Phed



Red-curry with chili, basil leaves, green eggplant in coconut milk

60 with chicken	18.50
61 with beef	25.50
62 with prawn	22.50
63 with fish	19.50
64 with tofu	18.50
65 with vegetable	17.50


Pha-nang



Red-curry with chili in coconut milk

70 with chicken	18.50
71 with beef	25.50
72 with prawn	22.50
73 with fish	19.50
74 with tofu	18.50
75 with vegetable	17.50

## Thai-Curry

Massaman 

Red-curry with potatoes, onions and peanuts in coconut milk

80 with chicken	18.50
81 with beef	25.50
82 with prawn	22.50
83 with fish	19.50
84 with tofu	18.50
85 with vegetable	17.50

Gang Garee 

Yellow-curry with potatoes and onions

90 with chicken	18.50
91 with beef	25.50
92 with prawn	22.50
93 with fish	19.50
94 with tofu	18.50
95 with vegetable	17.50



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## Fried dishes

100 Nau Nam-Man Hoi	25.50
Stir fried beef in oystern sauce with peppers and onions	
101 Phad Gaphrau 🌶️🌶️	25.50
Stir fried beef with basil leaves and fresh chili	
102 Phad Gaphrau 🌶️🌶️	18.50
Stir fried chicken with basil leaves and fresh chili	
103 Phad Prik Pao 🌶️	18.50
Stir fried chicken with chili paste	
104 Gai Phad Met	18.50
Stir fried chicken with cashew nuts	
105 Gai Phad Khing 🌶️	18.50
Stir fried chicken with ginger and mushrooms	
106 Khanaa (season)	17.50
Stir fried thai broccoli in oyster sauce	
107 Phad Pak-Bung (season)	17.50
Fried thai water spinach with soya sauce and chili	
108 Phad Phak Rourm	17.50
Fried mixed vegetables	
109 Fried Tofu with vegetable hot & sweet-sour sauce	18.50



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## Gebratene Gerichte

110 Ped Thood Fried crispy duck chef style	23.50
111 Fried crispy duck with panang-curry sauce and lychee 🌶️	23.50
112 Fried crispy duck with sweet and sour sauce	23.50
113 Graduk Muu Thood Deep fried pork spare ribs with garlic and peper	19.50
114 Pek Gai Thood Fried chicken wings thai style (6 pieces)	16.50
115 Fried chicken sweet and sour	18.50



**main dishes are served with steam rice**

## Noodle

120 Guai-Tiau Num	23.50
Noodle soup with meat-balls and vegetables	
121 Yen Ta Fo 🌶️🌶️🌶️	21.50
Noodle red-soup with prawn, squid, fishballs, pork and green vegetables	
122 Phad Thai Gung	22.50
Thai fried rice noodle with prawns, egg, soja and peanuts	
123 Phad Thai Gai	18.50
Thai fried rice noodle with chicken, egg, soja and peanuts	
124 Phad Sii-iu	18.50
Thai fried rice noodle with chicken sojasauce	
125 Fried rice noodle with beef	21.50
126 Fried noodle with chicken and vegetable (eggnoodle)	18.50



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## Rice

Kao Phad  
Fried rice

130 chicken	17.50
131 beef	18.50
132 prawn	21.50
133 tofu	17.50

Side dishes

140 steam rice	3.00
141 fried rice	4.50
142 fried noodle	4.50
143 fried vegetable	4.50

Changes from steam rice to fried rice or fried noodle

Surcharge: 4.50

**All prices are in CHF and inclusive VAT**



= spicy



= medium spicy



= very spicy

### **Meat declaration:**

Beef: Switzerland

Pork: Switzerland

Chicken: Brasil \*(LDV: Can be produced with hormonal performance promoters)

Chicken wings: Switzerland

Duck: Thailand

Fish fillet: Vietnam

Red Tilapia: Thailand

Japanese Soldier: Japan

Prawn: Vietnam

seafood: Vietnam