

# Chef's Special

## Appetizers

ส้มตำกุ้งทอด **SOMTAM GOONG THOD (Papaya salad with crispy prawn)** 🌶️🌶️

Green papaya salad with crispy deep-fried prawn, lime juice, chili and peanuts.  
CHF 22

ยำผักสวนครัวกรอบ **YAM PAKSUAN KLUA GROB (Crispy vegetables)**

Crispy deep-fried vegetables. Served with sweet & sour sauce  
CHF 18

ปลากุ้ง **PHA GOONG (Prawn salad)** 🌶️🌶️

Tiger prawn salad with leamon grass, shallots, lime juice and chili.  
CHF 19

ต้มส้มปลา **TOM SOM PLA (Fish soup)** 🌶️🌶️

Fish soup with ginger, garlic, peppper and shallots.  
16 CHF

## Main dishes

เป็ดราดซอสเต้าจืด **PED RAD SAUCE TOW JEW (Duck with soybean sauce)** 🌶️🌶️

Stir-fried duck with soybean sauce.  
39 CHF

ผัดกระเพราไก่ **PHAD KAPROW GAI (Chicken kraprow)** 🌶️🌶️

Stir-fried chicken with soy sauce, garlic, chillies and Thai sweet basil.  
37 CHF

อันดามันซีฟู้ด **ANDAMAN SEAFOOD (Andaman seafood)** 🌶️🌶️

Stir-fried scallops, tiger-prawn and sea bass-filet with Lemon grass, galangal, coconut milk, mushrooms, lime juice and chili.  
46 CHF

สันในเนื้อยูเอส ผัดพริกไทยดำ **SAN NAI US PRIKTHAI DAM (US-Beef filet with black pepper)** 🌶️

Stir-fried beef filet from USA with black pepper, soy sauce and onion.  
49 CHF

พะเนง สันในเนื้อยูเอส **PHANENG US (US-Beef filet with red curry)** 🌶️🌶️

Beef filet from USA in a red curry sauce, coconut milk and lime leaves.  
49 CHF

## Thai Taste Menu

Minimum of 4 guests

Vegetables tempura   
and  
Vermicelli glass noodles soup with chicken

### Main dishes

Tiger-prawn with red curry   
Chicken green curry with Thai aubergines   
Fish sweet and sour  
Stir-fried beef with Thai sweet basil   
Stir-fried mixed vegetables

### Dessert

Thai fruits salad with coconut ice-cream

CHF 84 / Person

## Siam Classic Menu

Minimum of 4 guests

Spring rolls  
and  
Chicken soup with coconut milk 

### Main dishes

Chicken red curry   
Prawn yellow curry   
US-Beef filet with black pepper and soy sauce   
Stir-fried duck with celery and soy sauce  
Stir-fried mixed vegetables

### Dessert

Thai mango with coconut ice-cream

CHF 87 / Person

## Lanna Menu

For 2 guests

Prawn spit  
and  
Chicken won ton soup with bean sprouts

### Main dishes

Beef Massaman Curry   
Stir-fried tiger-prawn with pineapple

### Dessert

Thai fruits

CHF 67 / Person

## Kungthep Menu

For 2 guests

Mixed salad with crispy deep fried tiger prawn  
and  
Chicken soup with coconut milk 

### Main dishes

Chicken red curry   
Stir-fried beef with black pepper 

### Dessert

Thai fruits salad with coconut ice-cream

CHF 69 / Person

Side dish: Steamed jasmine rice

 mild spicy

 spicy

 very spicy

# Appetizers

## อาหารเริ่มต้น ของว่าง ไทยๆ

Our appetizers are light and tasty dishes, prepared and presented with an artistic flair. It's our own special way of cooking.

### นัดพบ

#### **NAD POB (Mixed selection)**

21

Vegetables spring roll, prawn and chicken sateh.  
Served with peanut sauce and sweet & sour chili sauce.

### หมี่กรอบชาววัง

#### **MEE GROB CHAW WANG (Royal vermicelli)**

17

Crispy fried vermicelli noodles with tofu in a special tamarind sauce, tiger prawns, garnished with Chinese leek and bean sprouts.

### ปอเปี๊ยะสี่ทอง

#### **POH PIAH SEE TONG (Vegetable spring rolls)**

15

Spring rolls filled with glass noodles and vegetables.  
Accompanied by plum sauce.

### เกี้ยวกรอบสอดไส้ไก่

#### **KIEW GROB (Chicken Won ton)**

16

Thai won ton with a lightly spiced chicken filling and then crispy fried. Served with a sweet chili sauce.

### กุ้งกรอบ กับ อาจาด

#### **GOONG GROB (Crispy fried tiger prawns)**

23

Crispy fried tiger prawns. Served with cucumber salad.

### ไก่สะเต๊ะ

#### **GAI SATEH (Chicken sateh)**

16

Marinated strips of chicken grilled on bamboo spits. Served with peanut sauce and cucumber salad.

### กุ้งสะเต๊ะ กับ สลัดผักรวม

#### **GOONG SATEH (Prawn spit)**

19

Marinated tiger prawns grilled on bamboo spits. Served with mixed salad.

## Soups

### ต้มข่า แกงจืด ต้มยำรสเด็ด

The most popular Thai soups are **Tom Kah Gai** and **Tom Yam Goong** which come in a variety of flavours. Along with our specially prepared **Gaeng Jeurd Sam Gasat** soup, we offer you the most beloved soups of Thailand.

#### ต้มข่าไก่

**TOM KAH GAI (Chicken soup with coconut milk)**  15  
The famous Thai hot & sour chicken broth with galangal, lemon grass, mushrooms, seasoned with lime juice, lime leaves and coconut milk.

#### แกงจืดสามกษัตริย์

**GAENG JEURD SAM GASAT (Triple king soup)** 11  
A clear broth flavoured with vegetables.

#### แกงจืดวุ้นเส้นไก่

**GAENG JEURD WUNSEN GAI (Glass noodles soup)** 14  
Glass noodles soup with vegetables and chicken.

#### ต้มยำกุ้งหนึ่หาด

**TOM YAM GOONG NEE HAD (Prawn soup)**   15  
Hot & sour tiger prawn soup with galangal, lime leaves, lemon grass, coriander, lime juice and mushrooms.

# Salads ยำไทย

Thai Salads are generally light and renowned for being spicy.

ยำมะม่วงกับกุ้งลายเสือ

**YAM MAMUNG (Mango salad with prawn)** 🌶️ 19  
Green Thai mango salad with Tiger prawn and chili.

ยำตะไคร้กับทูน่าทรงเครื่องสด

**YAM TA KRAI KAB TUNA (Lemon grass with tuna)** 🌶️🌶️ 16  
Sliced lemon grass with tuna, shallots, chili and lime juice.

ยำเนื้อ

**YAM NUEA (Beef Salad)** 🌶️🌶️ 22  
Beef salad with chili, lime juice, Thai basil and shallots.

ยำใหญ่

**YAM YAI (Mixed salad)** 🌶️ 14  
Mixed Thai salad with spicy sweet and sour sauce.

ส้มตำไทย

**SOM TAM THAI (Papaya salad)** 🌶️🌶️🌶️ 15  
Green papaya salad with lime juice, chili and peanuts.

ยำมะม่วงหอยเชลล์

**YAM MAMUNG HOI SHELL (Scallops with mango salad)** 🌶️ 25  
Grilled scallops with spicy mango salad.

ยำส้มโอกุ้ง

**YAM SOM - O (Thai grapefruit salad)** 🌶️ 24  
Thai-Grapefruit Salad with prawns, chili and lime juice.

ยำวุ้นเส้นกุ้ง

**YAM WUN SEN GOONG (Glass noodles salad)** 🌶️🌶️ 19  
Glass noodles with tiger prawns, lime juice and chili.

ลาบไก่ตระไคร้สด

**LAAB GAI (Chicken salad)** 🌶️ 18  
Ground chicken gently steamed and tossed with lime juice.

# Main courses

## Hot and spiced Curries

### ประเภทเครื่องแกง เผ็ด ร้อน

Thai curries are usually flavoured with exceptional choice ingredients such as Thai pea aubergines, lime leaves and Thai basil. Curries are often made with coconut milk and an aroma of lemon grass, galangal, lime leaves, garlic and Thai herbs.

#### แกงเป็ดโคมยง

**GAENG PED CHOM YONG (Duck curry)**  39  
Slices of duck in sweet red curry sauce, with pineapple, lychee, grape and Thai pea aubergines.

#### พะเนียงสันในเนื้อ

**PHA NAENG NEUA (Beef filet curry)**  44  
A creamy spiced beef filet red curry made from Thai herbs, shredded lime leaves and coconut milk.

#### แกงมัสมั่นเนื้อ

**GAENG MASSAMAN NEUA (Massaman curry)**  39  
A mild rich coconut cream beef massaman curry with potatoes and crushed peanuts.

#### แกงเขียวหวานไก่

**GAENG KHIAW WAN GAI (Green curry)**  37  
The famous Thai green curry with chicken, Thai pea aubergines, chili and lime leaves in a creamy coconut milk sauce.

#### พะเนียงไก่

**GAENG MASSAMAN NEUA (Chicken red curry)**  37  
A creamy spiced chicken red curry made from Thai herbs, shredded lime leaves and coconut milk.

#### แกงกระหรี่ไก่

**GAENG KAREE GAI (Chicken with yellow curry)**  37  
Chicken in a mild fragrant yellow curry sauce and potatoes.

 Mild spicy  spicy  Very spicy

You prefer it more spicy? Please ask our service.

## Stir-fried from the Thai wok

### จากกระทะร้อน ๆ อร่อยๆ

For our stir-fried meat dishes only the finest cuts of meat are used, ensuring delicious flavor and satisfying texture.

#### ไก่ราดพริก

**GAI RAD PRIK (Chicken with sweet chili sauce)**  37  
Stir-fried chicken with sweet chili sauce.

#### ไก่ผัดเม็ดมะม่วง

**GAI PAD MET MA MUANG (Chicken with cashew nuts)**  37  
Stir-fried chicken with cashew nuts, onions, ginger, chili.

#### เป็ดผัดกระเทียมพริกไทย

**PED PAD KRATHEM PRIKTHAI (Duck with garlic & pepper)** 39  
Stir-fried duck with garlic, pepper, ginger and soy sauce.

#### ไข่สอดไส้

**KHAI SORD SAI (Stuffed omelette)** 28  
Stuffed golden Thai omelette with chicken, tomatoes and vegetable in sweet & sour sauce.

#### เนื้อผัดพริกไทยดำ

**NUEA PAD PRIKTHAI DAM (Beef with black pepper)**  39  
Stir-fried beef with black pepper, onions, chili & soy sauce.

#### เนื้อผัดขิง

**NUEA PAD KHOW POD KHING (Beef with ginger)** 39  
Lightly stir-fried beef with ginger, onions & soy sauce.

#### ผัดผักหลากหลาย

**PAD PAG LAK LAIY (Vegetables)** 27  
Stir-fried mixed vegetables with garlic and oyster sauce.

## Fish and Prawns

### ปลา และ กุ้ง

#### ซูรสมัจฉา

**CHOOROS MAJ-CHA (Fish with red curry sauce)**  39  
Fried fish, topped with red curry sauce and shredded lime leaves.

#### ปลาเปรี้ยวหวาน

**PLA PRIEW WAN (Fish sweet & sour)** 39  
Lightly fried fish, topped with sweet & sour sauce, onions, tomatoes and pineapple.

#### ปลาทอดกระเทียมพริกไทย

**PLA THOD KRATEAM PRIKTHAI (Fish with garlic & pepper)** 39  
Crispy fried fish with garlic, pepper and soy sauce.

#### ปลาผัดคื่นฉ่าย

**PLA PAD KUNCHAI (Fish with Thai celery)** 39  
Crispy fried fish with celery, onion, ginger and soy sauce.

#### กุ้งผัดเต้าเจี้ยว

**GOONG PAD TOW JIAW (Prawns with soy bean sauce)**  44  
Stir-fried large size tiger prawns with soy bean sauce and spring onions.

#### เลิศรสกุ้งมะขาม

**LERD ROS GOONG MA KHAM (Delicious prawns)** 44  
Stir-fried large size tiger prawns, topped with sweet tamarind sauce.

#### ฉู่ฉี่กุ้งนาง

**CHUCHEE GOONG (Prawns with red curry)**  44  
Large sized tiger prawns, topped with red curry sauce and shredded lime leaves.

#### กุ้งผัดผงกระหรี่

**GOONG PADPOG KAREE (Prawns with yellow curry)**  44  
Stir-fried in a mild fragrant yellow curry with egg, onions & chili.

## Noodles

### ก๋วยเตี๋ยว

ผัดไทยทรงเครื่อง

#### **PAD THAI SRONG KREUNG (Thai style noodles)**

37

A traditional Thai dish of rice-stick noodles stir-fried with egg, tiger prawns, tofu, crushed peanuts and a special sweet & sour sauce.

## Rice and side dish

### ข้าว

ข้าวผัดไข่

#### **KHOW PAD KAI (Fried rice with egg)**

9.50

Stir-fried jasmine rice with egg and onion.

ข้าวหอมไทย

#### **KHOW HOM THAI (Steamed rice)**

5

Steamed Thai jasmine rice.

 Mild spicy     Spicy     Very spicy

You prefer it more spicy? Please ask our service.

**May we kindly ask our guests, in case of any allergy to inform our service, we will prepare your dishes accordingly!**

Every Thursday lunch buffet 35 CHF/Person

We use:    Beef from Switzerland and USA  
              Chicken from Switzerland  
              Duck from France