

Siam Menu from 2 persons

Rak Siam Platte
Variation of Satay skewers,
spring rolls
and crab chips

🌀🌀🌀

Thom Kha Gai 🌶️
Coconut milk soup with chicken

🌀🌀🌀

Gaeng Kheaw Waan Gai 🌶️🌶️🌶️
Spicy green curry with chicken in coconut milk
Thai-basil and eggplant

and

Nua Phad King 🌶️
In the wok fried strips of beef
with ginger and vegetables

As a side dish we serve rice







🌀🌀🌀

Dessert plate Waldegg
or
Mixed cheese selection


4-course menu
CHF 67.00 per person

STARTERS

COLD & WARM

<p>Som Tam Thai  </p> <p>Spicy green papaya salad with lime dressing and peanuts</p>	<p>without shrimps with shrimps</p>	<p>CHF 14.00 CHF 24.00</p>
<p>Por Pia Sod  </p> <p>Fresh spring rolls of rice paper filled with vegetables and served with our fresh coriander-chilli-garlic sauce</p>		<p>CHF 13.00</p>
<p>Por Pia Tod</p> <p>Deep fried spring rolls filled with glass noodles and vegetables</p>		<p>CHF 12.00</p>
<p>Tod Man Goong  </p> <p>Fried marinated prawn cakes with sweet plum sauce dip</p>		<p>CHF 16.00</p>
<p>Gai Satay</p> <p>Marinated spiced chicken skewers with coconut cream and roasted peanut sauce</p>		<p>CHF 15.00</p>

SOUPS


<p>Tom Yam Goong</p> <p>Fresh, hot traditional soup with shrimps, mushrooms, lemon grass, Lime leaves and lime juice</p>		<p>CHF 15.00</p>
<p>Tom Kha Gai </p> <p>Coconut milk soup with chicken, mushrooms, lemongrass, Lime leaves and lime juice</p>		<p>CHF 14.00</p>
<p>Gaeng Jued Woon Sen</p> <p>Clear soup with Chinese cabbage Coriander, spring onions and glass noodles</p>	<p>As Starter As Main course</p>	<p>CHF 12.00 CHF 21.00</p>

SHARE PLATES


<p>Rak Siam Plate from 2 Persons</p> <p>Variation of our Starters</p>	<p>Per Person</p>	<p>CHF 18.00</p>
--	-------------------	------------------

Main Courses


MEAT

Gai Phad Kra Praw  CHF 28.00
Roast chicken roast
with spicy Thai basil and garlic-chilli sauce

Nua Phad King  CHF 36.00
In the wok fried strips of beef
with ginger and vegetables

Laab Moo  CHF 34.00
Spicy minced pork
in northeastern Thai style with chili, shallots,
Peppermint, fresh vegetables and served with salad leaves

Gai Phad Med Mamuang  CHF 34.00
Wok fried marinated chicken strips
with cashew nuts

Moo Phad King  CHF 34.00
Stripes of pork with ginger and vegetables fried in the wok


FISH

Pla Krapong Nueng Ma Naw  CHF 36.00
Steamed sea bass fillet
with fresh limes and garlic-chilli sauce

Phad Kra Praw Talay  CHF 36.00
Wok fried seafood
with spicy Thai basil and chili


CURRY


Gaeng Kheaw Waan Gai  CHF 32.00
Spicy green curry in coconut milk
with chicken, Thai basil and eggplant


Gaeng Kheaw Waan Nuea  CHF 38.00
Spicy green curry in coconut milk
with beef, Thai basil and eggplant

Gaeng Kheaw Waan Goong  CHF 34.00
 Spicy green curry in coconut milk
 with shrimps, Thai basil and eggplant

Gaeng Phed Gai  CHF 33.00
 Spicy red curry in coconut milk
 with chicken meat and vegetables

Panaeng Ped Krob  CHF 44.00
 Panaeng curry with crispy, marinated duck breast
 Lime leaves, chili, coconut milk and roasted peanuts

Panaeng Nuea  CHF 36.00
 Panaeng curry with beef stripes
 Lime leaves, chili, coconut milk and roasted peanuts

Massaman Gai  CHF 34.00
 Massaman lightly spiced curry with chicken breast
 Potatoes and roasted whole peanuts

RICE UND NOODLES

Phad Thai Goong CHF 36.00
 Fried rice noodles with shrimps
 Eggs, seasoned with leek leaves, shallots, bean sprouts and tamarind sauce

Khao Phad Goong CHF 34.00
 Fried rice with shrimps
 Eggs, onions, spring onions and tomatoes

Khao Phad Gai CHF 31.00
 Fried rice with chicken meat
 Eggs, onions, spring onions and tomatoes

VEGETARIAN DISHES

Phad Pak CHF 22.00
 Roasted wok vegetables on soy sauce

Khao Phad Pak CHF 22.00
 Fried rice with vegetables and eggs

Panaeng Tao Hoo  CHF 32.00
 Panaeng curry with tofu and vegetables

Phad Thai Pak CHF 24.00
 Fried rice noodles with vegetables and Tofu
 Eggs, seasoned with leek leaves, shallots, bean sprouts and tamarind sauce



DESSERT

Ghao Neaw Mamuang Mango with coconut sticky rice and sweet coconut cream	CHF 15.00
Por Pia Gluay Thod Fried banana with honey and coconut ice cream	CHF 13.00
Mousse Sapparod Pineapple mousse with fresh fruit salad	CHF 12.00

GLACE UND SORBETS

Ice cream	Per ice cream ball	CHF 3.50
Vanilla, chocolate, strawberry, coconut	Surcharge with cream	CHF 1.50
Coffee, raisin rum, pistachio		
Refreshing sorbets	Per ice cream ball	CHF 3.50
Limes, mango, apricot	Surcharge with shot	CHF 4.50

DECLARATION

We buy our meat from the butcher Gabriel from Engelbergertal.

Meat and fish origin

Pig	Switzerland
Cattle	Switzerland / Uruguay / USA
Calf	Switzerland
Lamb	Switzerland / New Zealand
Chicken	Switzerland / Brazil / France
Fish	Switzerland / Norway / Denmark / Holland / Russia
Shrimp	Vietnam

Spicy scale

Mild, light seasoned	
Spicy	
Hot	
Deviled	

For information on allergens in each dish please contact our staff.

All prices include 7.7% VAT.