



⊗ = mild  
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## ROYAL THAI MENU

(from two guests)

### Assorted typical starters 🌶️

marinated meat skewers satay style served with homemade peanut sauce,  
homemade spring rolls filled with vegetables, mushrooms and glass noodles,  
pan-fried chicken and sweetcorn cakes served with a sweet and spicy chilli sauce  
deep-fried tiger prawns marinated with coriander and lemongrass,  
served with rice vinegar sauce with diced cucumber

#### Yam Som Oh 🌶️

salad of pomelo with cocos, lemongrass,  
kaffir leaves, mint and garlic, peanuts

or

#### Tom Yam Pok Taek 🌶️🌶️

soup with seafood, tomatoes,  
mushrooms lemongrass, chili and  
coriander

#### Nuea Pat Prik Thai Aun 🌶️🌶️

beef fillet with red curry, young pepper  
garlic, kaffir leaves and ginger

#### Ped Nam Daeng ⊗

roasted slices of duck  
with soy sauce, coriander, pepper and ginger

#### Pla Pad Tao Jaiw 🌶️🌶️

baked fillet of cod with a chili, coriander  
garlic and soy beans sauce

from 3 people additionally

#### Pad Pak Ruamit ⊗

seasonal Thai vegetables in a light soy sauce from the Wok

#### Kluay Buad Chee

bananas in sweet coconut milk

86 per guest

Side dish to all main courses: unsalted, steamed jasmine rice or for an extra charge of CHF 7.50 vegetarian fried rice/noodles. Do you like it more spicy On request we are pleased to give your dish the original Thai piquancy.

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## SAMUI-THAI JEH MENU

(vegetarian, from 2 guests)

### Assorted typical starters 🌶

Katong Toong, crispy basket filled with shiitake mushrooms  
Spring onions and coriander,  
homemade spring rolls filled with vegetables, mushrooms and glass noodles  
roasted tofu sticks served with homemade peanut sauce,  
sweet and spicy chili sauce and rice vinegar sauce with diced cucumber

### Yam Tao Hoo Tod ☸

salad of tofu, spring onions  
with tomatoes, mushrooms and  
chili

or

### Tom Ka Hed ☸

coconut soup with mushroom,  
lemongrass, spring onions, coriander  
and kaffir leaves

### Gaeng Tae Poo 🌶🌶

red curry with coconut, water spinach,  
peperoni, lemon and tamarinde

### Pad Kee Mae Sen Lek ☸

pan-fried rice noodles with mushroom, chili, cabbage,  
baby sweetcorn and young pepper

### Pad Pak Boong Fai Daeng ☸

Water spinach with chili, garlic,  
soja and oystersauce

### Tub Tim Grob

Water chestnuts with coconut, tapioca and pandan

76 per guest

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## SAMUI-THAI MENU

(from two guests)

### Assorted typical starters 🌶

marinated meat skewers satay style served with homemade peanut sauce, homemade spring rolls filled with vegetables, mushrooms and glass noodles, pan-fried chicken and sweetcorn cakes served with a sweet and spicy chilli sauce deep-fried tiger prawns marinated with coriander and lemongrass, served with rice vinegar sauce with diced cucumber

#### Som Tam Gung 🌶🌶

spicy salad of green papaya with peanuts, cherry tomatoes, and green snake beans flavoured with fish sauce and chili

or

#### Tom Kha Gai ☸

creamy coconut milk soup with chicken and fresh mushrooms

#### Massaman Nuea 🌶 «modern Thai cuisine»

beef filet medium roasted in traditional Thai Massaman curry with coconut milk, potatoes, cashew nuts, tomatoes and fried onions

#### Pla Tuna Panaeng 🌶 «modern Thai Kitchen»

tuna in sushi quality medium roasted on Thai vegetables, Thai basil with Panaeng curry sauce and coconut milk

#### Gai Pad Med Mamuang ☸

roasted slices of chicken breast with chili sauce, cashew-nuts, onions and dried chili

#### Gung Yai Gratiam Prik Thai Pak Ruamit 🌶

tiger prawns with green curry and Thai mango

#### Pad Pak Ruamit ☸

seasonal Thai vegetables in light soy sauce from the Wok

#### Pon Lamai Thai Ruamit

exotic fruit plate with assorted fresh fruits

95 per guest

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## STARTERS

<b>1 Poh Pia Jeh</b> (vegetarian) ☸	16
homemade spring rolls filled with vegetables, mushrooms and glass noodles, served with sweet and spicy chili sauce	
<b>3 Satay Royal, Nuea, Gai</b> ☸	22
roasted meat skewers satay-style with marinated beef and chicken, homemade peanut sauce and rice vinegar sauce with diced cucumber	
<b>2 Gung Schom Suan</b> ☸	19
deep-fried tiger prawns with coriander, chili and spring onions	
<b>5 Tod Man Gai Kaupood</b>	18
pan-fried chicken and sweetcorn cakes served with a sweet and spicy chilli sauce	
<b>9 Kratang Thong</b>	16
pan-fried chicken and sweetcorn cakes served with a sweet and spicy chilli sauce	

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## OUR RECOMMENDATION

**7 Assorted typical starters** 🌶 from 2 people per guest 26  
for 1 person 28

- 👑 roasted meat skewers satay-style with marinated beef and chicken, homemade peanut sauce and rice vinegar sauce with diced cucumber
- 👑 homemade spring rolls filled with vegetables, mushrooms and glass noodles
- 👑 deep-fried tiger prawns marinated with coriander and lemongrass, with sweet and spicy chili sauce
- 👑 pan-fried chicken and sweetcorn cakes served with a sweet and spicy chilli sauce backed on a lemongrass-skewer
- 👑 spicy salad of green papaya with peanuts, tomatoes and green snake beans flavoured with fish sauce and chili

**6 Assorted typical vegetarian starters** 🌶 from 2 people per guest 23  
for 1 person 25

- 👑 Krathong Tong, crispy basket filled with shiitake mushrooms
- 👑 Spring onions and coriander lime, pieces of almonds, shallots and chili stripes, served with honey-soy sauce
- 👑 homemade spring rolls filled with vegetables, mushrooms and glass noodles
- 👑 roasted tofu sticks served with a homemade peanut sauce, sweet and spicy chili sauce and rice vinegar sauce with diced cucumber
- 👑 spicy salad of green papaya with peanuts, tomatoes and green snake beans flavoured with chili

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## SOUPS

In Thailand soups are served at the same time as the main course. If you would like to enjoy your soup in that way, please inform your waitress.

<b>8 Tom Kha Gai</b> ☸	17
creamy coconut milk soup with chicken and fresh mushrooms	
<b>10 Tom Yam Gung</b> 🌶🌶	19
spicy clear soup with tiger prawns, lemongrass, galgant, oyster mushrooms and chili paste	
<b>11 Tom Kha Jeh</b> (vegetarian) ☸	15
creamy coconut milk soup with vegetables and fresh mushrooms	

## SALADS

<b>12 Yam Pon Lamai</b>	19
green mango salad with Thai fruits and herbs on a light chilli sauce	
<b>13 Yam Nuea Makue-on</b> 🌶🌶	26
beef filet salad with peppermint, eggplant, shallots and spicy sauce	
<b>14 Som Tam Thai / Gung</b> 🌶	without prawns 19
spicy salad of green papaya with peanuts, cherry tomatoes and green snake beans flavoured with fish sauce and chili	
	with prawns 24

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## EAT DISHES

- 17 Gaeng Kiaw Wan Gai**   39  
spicy green curry with slices of chicken breast, coconut milk, mini eggplants, corn, carrots, green snake beans, kaffir-lime leaves, basil and slices of chili
- 18 Gai Priew Wan**  41  
roasted slices of chicken breast with sweet and sour sauce, cucumbers, tomatoes, pineapple, spring onions and peppers
- 19 Massaman Nuea**  «modern Thai cuisine» 49  
beef filet medium roasted in traditional Thai Massaman curry with coconut milk, potatoes, cashew nuts, tomatoes and fried onions
- 20 Nuea Kapraow**   49  
roasted slices of beef filet with basil, chili  
green snake beans
- 21 Gaeng Ped Yang**  44  
roasted duck breast with red curry, coconut milk, cherry tomatoes, mini eggplant, pineapple, Thai basil and chili
- 22 Panaeng Ped**  44  
deep-fried duck breast on Thai vegetables and Thai basil with Panaeng curry sauce and coconut milk

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## FISH DISHES

- 25 Gung Yai Gratiam Prik Thai Pak Ruamit**  46  
fried tiger prawns with garlic, chili and black pepper on a light soy-sauce with a variety of Thai vegetables
- 26 Pla Tuna Panaeng**  «modern Thai Küche» 48  
tuna in sushi quality medium roasted on Thai vegetables, Thai basil with Panaeng curry sauce and coconut milk
- 28 Pla Samun Prai**   43  
crispy fillet of cod with Thai herbs and green mango served on a sauce made of; shallots, chilli, chilli paste, peanuts and tamarind sauce

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## NOODELS

### 32 Pad Thai 🌶

Thai noodles with vegetables, tamarind, sprouts of soy beans and peanuts with chili and limes

vegetarian	31
with chicken	37
with prawns	41

## VEGETARIAN DISHES

### 30 Gaeng Kua Jeh 🌶🌶

Thai vegetables on red curry with coconut milk, Thai mini eggplant leaves of kaffir lime and sweet basil

34

### 31 Pad Pak Ruamit / Taohu ☸

seasonal Thai vegetables in light soy sauce from the Wok

with tofu	31
without tofu	28
side dish	15

Our service staff is pleased to provide you with information regarding our dishes and declarations.

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## HOMEMADE SWEETS

<b>34 Pon Lamai Thai Ruamit</b>		19
exotic fruit plate with assorted fresh fruits		
<b>35 Sangkaya Puag</b>	plain	11
Thai coconut flan with taro and coconut sauce		
	with vanilla ice cream	15
<b>37 Khao Niew Mun Mamuang</b>	plain	15
sticky rice with fresh Thai mango and coconut sauce		
	with mango sherbet	18
<b>38 Gluay Namtan</b>		16
Thai mini banana with honey sauce and vanilla ice cream		
<b>Ice creams and sorbet</b>	per scoop	4.5
ice cream: coconut, banana and vanilla		
sorbet: mango and lychee		

## SELECTIONS OF TEA

<b>Tea served in a tea pot</b>	6 dl	8
– Jasmin tea «Chung Hao»		
– Lemongrass tea «Citronelle»		
– Green tea «Gui Hua»		

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