



☸ = mild
🌿 = spicy
🌿🌿 = very spicy

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,
small cake of chicken with red curry and Thai herbs, backed on a lemongrass-skewer
deep-fried tiger prawns marinated with coriander and lemongrass,
served with rice vinegar sauce with diced cucumber

Laab Gai «modern Style» 🌿

chicken salad with coriander,
Thai basil, peppermint, shallots
and spring onions

or

Tom Yam Jeh 🌿🌿

spicy clear soup with lemongrass,
galgant, oyster mushrooms,
vegetables and chili paste

Gai Prieu Wan ☸

roasted slices of chicken breast with sweet and sour sauce, cucumbers,
tomatoes, pineapple, spring onions and peppers

Massaman Nuea 🌿 «modern Thai cuisine»

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

Pla Samun Prai 🌿🌿

crispy fillet of cod with Thai herbs and green mango
served on a sauce made of; shallots, chilli, chilli paste, peanuts
and tamarind sauce

when 3 or 4 guests:

Pad Pak Ruamit ☸

seasonal Thai vegetables in a light soy sauce from the Wok

Khao Niew Mun Mamuang ☸

sticky rice with fresh Thai mango and coconut sauce with mango sherbet

82 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 MENU

(from 4 guests)

Assorted typical starters 🌶

marinated meat skewers satay style served with homemade peanut sauce, homemade spring rolls filled with vegetables, mushrooms and glass noodles, small cake of chicken with red curry and Thai herbs, backed on a lemongrass-skewer deep-fried tiger prawns marinated with coriander and lemongrass, served with rice vinegar sauce with diced cucumber

Yam Pon Lamai 🌶

green mango salad with Thai fruits and herbs on a light chilli sauce

or

Gaeng Jued Wun Sen Gai ☸

bouillon with glass noodles, chicken, spring onions and herbs

Nuea Kapraow 🌶🌶

roasted slices of beef filet with basil, chili peppers, chili and green snake beans

Gaeng Curry Gai 🌶

slices of chicken breast in yellow curry-sauce with coconut milk, tomatoes, potatoes, roasted onions and oyster mushrooms

Gung Yai Gratiam Prik Thai Pak Ruamit 🌶

fried tiger prawns with garlic, chili and black pepper on a light soy-sauce with a variety of Thai vegetables

Pla Tuna Panaeng 🌶 «modern Thai Küche»

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

Pad Pak Ruamit ☸

seasonal Thai vegetables in light soy sauce from the Wok

Pon Lamai Thai Ruamit




exotic fruit plate with assorted fresh fruits

89 per guest

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SAMUI-THAI JEH MENU

(vegetarian, from 2 guests)

Assorted typical starters

Okra leave filled with ginger, limes, pieces of almonds, shallots and chili stripes,
served with a honey-soy sauce,
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 Pon Lamai

green mango salad with Thai fruits
and herbs on a light chilli sauce

or

Tom Kha Jeh

creamy vegetable soup with coconut
milk and fresh mushrooms

Gaeng Kua Jeh

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

Pad Pak Ruamit Taohu

seasonal Thai vegetables and tofu in light soy sauce from the Wok

Pad Thai Jeh

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

Sangkaya Puag

Thai coconut flan with taro and coconut sauce with vanilla ice cream

69 per guest

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STARTERS

- 1 Poh Pia Jeh** (vegetarian) ☸ 15
homemade spring rolls filled with vegetables, mushrooms and glass noodles, served with sweet and spicy chili sauce
- 2 Kana Kham** (vegetarian) «*light wellness cuisine*» 15
Okra leaf filled with ginger, limes, pieces of almonds, shallots and chili stripes, served with honey-soy sauce
- 3 Satay Royal, Nuea, Gai** ☸ 21
roasted meat skewers satay-style with marinated beef and chicken, homemade peanut sauce and rice vinegar sauce with diced cucumber
- 4 Gung Hom Sabai** ☸ 19
deep-fried tiger prawns marinated with coriander and lemongrass, served with sweet and spicy chili sauce
- 5 Takrait Gai** 🌶 18
small cake of chicken with red curry and Thai herbs, backed on a lemongrass-skewer with sweet and spicy chili sauce

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OUR RECOMMENDATION

7 Assorted typical starters 🌶 from 2 people per guest 25
for 1 person 27

- 👑 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
- 👑 small cake of chicken with red curry and Thai herbs, 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 22
for 1 person 24

- 👑 Okra leaf filled with ginger, 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

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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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.

8 Tom Kha Gai ☸	16
creamy coconut milk soup with chicken and fresh mushrooms	
9 Gaeng Jued Wun Sen Gai ☸	14
bouillon with glass noodles, chicken, spring onions and herbs	
10 Tom Yam Gung 🌶🌶	19
spicy clear soup with tiger prawns, lemongrass, galgant, oyster mushrooms and chili paste	
11 Tom Kha Jeh ☸	14
creamy coconut milk soup with vegetables and fresh mushrooms	

SALADS

12 Yam Pon Lamai	18
green mango salad with Thai fruits and herbs on a light chilli sauce	
13 Yam Nuea Makue-on 🌶🌶	25
beef filet salad with peppermint, eggplant, shallots and spicy sauce	
14 Som Tam Thai / Gung 🌶	without prawns 18 with prawns 23
spicy salad of green papaya with peanuts, cherry tomatoes and green snake beans flavoured with fish sauce and chili	
15 Laab Gai «modern Style» 🌶	18
chicken salad with coriander, Thai basil, peppermint, shallots and spring onions	

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MEAT DISHES

- 16 Gai Pad Med Mamuang** 🌶 39
roasted slices of chicken breast with chili paste, cashew nuts, peppers, onions and dried chili
- 17 Gaeng Kiaw Wan Gai** 🌶🌶 38
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
- 23 Gaeng Curry Gai** 🌶 38
slices of chicken breast in yellow curry-sauce with coconut milk, tomatoes, potatoes, roasted onions and oyster mushrooms
- 18 Gai Priew Wan** ☸ 40
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** 🌶🌶 48
roasted slices of beef filet with basil, chili peppers, chili and green snake beans
- 21 Gaeng Ped Yang** 🌶 42
roasted duck breast with red curry, coconut milk, cherry tomatoes, mini eggplant, pineapple, Thai basil and chili
- 22 Panaeng Ped** 🌶 43
deep-fried duck breast on Thai vegetables and Thai basil with Panaeng curry sauce and coconut milk







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FISH DISHES

- 24 Gaeng Kiaw Wan Gung**  45
tiger prawns with green curry and Thai mango
- 25 Gung Yai Gratiam Prik Thai Pak Ruamit**  44
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
- 27 Pla Prieu Wan**  41
deep-fried slices of tilapia with sweet and sour sauce, cucumbers, tomatoes, pineapple, spring onions and peppers
- 28 Pla Samun Prai**   42
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	29
with chicken	36
with prawns	39

VEGETARIAN DISHES

30 Gaeng Kua Jeh 🌶🌶

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

33

31 Pad Pak Ruamit / Taohu ☸

seasonal Thai vegetables in light soy sauce from the Wok

with tofu	29
without tofu	27
side dish	14

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

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HOMEMADE SWEETS

34 Pon Lamai Thai Ruamit		18
exotic fruit plate with assorted fresh fruits		
35 Sangkaya Puag	plain	10
Thai coconut flan with taro and coconut sauce	with vanilla ice cream	14
36 Saparod Loi Geauw		15
fresh pineapple served with vanilla ice cream		
37 Khao Niew Mun Mamuang	plain	14
sticky rice with fresh Thai mango and coconut sauce	with mango sherbet	17
38 Gluay Namtan		15
caramelised Thai mini banana with vanilla ice cream		
Ice creams and sherbets	per scoop	4
ice cream: coconut, banana and vanilla		
sherbet: mango and lychee		

SELECTIONS OF TEA

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

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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