



THE CHEF RECOMMENDS

R1 Pad Thai (famous thai noodle dish) rice noodles with black-tiger prawns, dried shrimps, red onions, dried tofu, ground peanuts, scallions and bean sprouts sauteed in tamarind and fish sauce	20,90
R2 Panang Avocado sliced chicken breast sauteed in panang curry with coconut milk, fresh chilis, kaffir leaves, red bell peppers, sweet basil and fresh avocado	19,90
R3 Pra Ram Long Song sliced chicken breast sauteed with homemade spicy sauce from peanuts, red curry, coconut milk and steamed vegetables	19,90
R4 Gaeng Massaman (spicy) choice of meet or tofu sauteed in massaman curry, coconut milk, red onions, green peas, tomato and thai potato	19,90
R5 Kee Mao Talay (very spicy) mixed seafood in hot chili sauce, hot basil, garlic, red bell peppers and scallions	23,50
R6 Pla Muk Pridsana (spicy) steamed squid stuffed with chopped pork and thai herbs, served with homemade curry, onions, bell peppers, coconut milk and sweet basil	21,50

SEASONAL SPECIALS

SP1 Nur Nam Man Hoi sliced beef sauteed in oyster sauce with garlic, broccoli, chinese cabbage and white mushrooms	19,90
SP2 Gaeng Karee Gai (spicy) sliced chickenbreast with coconut in yellow curry, with chili, red onions, tomato, vegetables and dry crispy onions	19,90
SP3 Ped Praow Whan sliced crispy duck, sauted with sweet and sour sauce, onions, white mushrooms, pineapple, vegetables and tomato	20,90
SP4 Gra Pao Bei Kei Dao (very spicy) spicy thai basil leaves with soy sauce, chilli, onion, garlic and vegetables, thai fried eggs on the side	20,90
SP5 Kao Pad Tom Yam (very spicy) spicy fried rice with eggs, shrimps, chili, galanga, kaffir leaves, lemongrass, mushrooms and vegetables	20,90
SP6 Chu Chee Plu Nim (very spicy) soft shell crab sauteed with coconut in red curry, with kaffir leaves, thai eggplant, string bean, chili and sweet basil	28,90

DESSERT

D1 Thai Pudding pudding cooked with tapioka, coconut milk, water chestnuts, young coconut meat and palm sugar	9,50
D2 Gluay Tohd banana and coconut meat wrapped in thin crepe, deep fried and topped with honey and pistachios	
D3 Lychee Thod lychee deep fried, served with pistachios, cashew nuts and vanilla ice cream	
D4 Kanuun Thod pieces of jackfruit deep fried, served with pistachios and vanilla ice cream	
D5 Exotic Fruit & Thai Herb Sorbet (Mango Sorbet with Thai-Peppermint and Chili)	
D6 Mai Thai Sorbet	
D7 Coco Mango Creme	
D8 Sticky Rice with Mango (seasonal) fresh "mango nam dork mai" served with sticky coconut rice and cashew nuts	11,50

RICE & KRUPUK

Jasmin Rice	2,90
Krupuk with Cranberry-Dip and Peanut Sauce	4,50

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Please notice, we do NOT accept Euro-Card und Master-Card.

APPETIZER

V1 Poa Pia Krop mixture of jelly noodle, shredded black mushrooms, cabbage and carrot in thin rice paper, deep fried, served with plum sauce	8,90
V2 Kwan Thong mixture of ground pork and shrimps with thai herbs, stuffed in thin rice paper, deep fried, served with cranberry-chili-sauce	8,90
V3 Satay Gai sliced chicken breast, marinated in thai-herbs and coconut milk, grilled on a skewer, served with cucumber salad and peanut sauce	10,90
V4 Tod Man Gai deep fried medallions from ground chicken breast with red curry paste and fresh thai herbs, served with homemade cucumber-peanut-sauce	10,90
V5 Pa Tad Lom tiger prawns stuffed with ground pork and wrapped in thin rice paper and deep fried, served with ginger-chili sauce	10,90
V6 Gung Thod Samulphai tempura style tiger prawns and vegetables with thai herbs, served with plum sauce and spicy Sriracha sauce	10,90

SOUP

9,90

S1 Gaeng Jued Wun Sen jelly noodle soup in clear broth with fresh thai-herbs, eggs, scallions and minced pork
S2 Tom Yum Pridsana hot 'n sour soup with vegetables, chilis, lemongrass, kaffir leaves and lime
S3 Giow Nam Mu Daeng wonton soup with grilled pork, thai-herbs and seasonal vegetables
S4 Tom Kha Gai aromatic soup with chicken in coconut milk, galanga, mushrooms, onions, tomato, kaffir leaves and lime
S5 Tom Kha Pridsana aromatic soup with vegetables in coconut milk, galanga, tomato, onions, kaffir leaves and lime
S6 Tom Yum Gung (spicy) the traditional thai hot 'n sour soup with prawns, mushrooms, chilis, lemongrass, kaffir leaves and lime
S7 Tom Yum Pla Krob (spicy) hot 'n sour soup with sliced fish, mushrooms, chilis, lemongrass, kaffir leaves, tomato and red onions
S8 Khao Tom Gung rice soup with shrimps, ground pork, pepper, coriander, galanga, thai-celery and garlic oil

WOK DISHES

19,90

W1 Gaeng Keow Whan (Green Curry) choice of meat or tofu, sauteed in green curry with coconut milk, fresh hot chilis, thai-eggplants, sweet basil and bamboo shoots
W2 Gaeng Phed (Red Curry) choice of meat or tofu, sauteed in red curry with coconut milk, bamboo shoots, stringbeans, bell peppers and sweet basil
W3 Pad Krapow (spicy) choice of meat or tofu, sauteed with chilis, garlic, hot basil, red bell peppers and onions in oyster sauce
W4 Pad King Sod choice of meat or tofu, sauteed in black bean sauce, onions, shitake, fresh ginger, garlic, white mushrooms and scallions
W5 Gai Panang (spicy) sliced chicken breast or tofu, sauteed in Panang curry, chili, with coconut milk, kaffir leaves, red bell peppers and sweet basil
W6 Gai Pad Mamuang Himapan sliced chicken breast or tofu, sauteed with oyster sauce, onions, straw mushrooms, cashew nuts, bell peppers, tomato, and garlic
W7 Pad Praow Whan choice of meat or tofu, sauteed with sweet 'n sour sauce, onions, cucumber, bell peppers, tomatoes, shitake and fresh pineapple

SEAFOOD

23,50

F1 Pla Sam Rot fried whole fish with hot chilis, served with sweet 'n hot chili sauce
F2 Pla Chu-Chee (spicy) fried whole fish with red curry and coconut milk, kaffir leaves, red chilis and sweet basil
F3 Pla Thod Kratiem Prik Thai fried whole fish with fresh garlic, white pepper, oyster sauce and fresh coriander
F4 Gung Krouw Sapparot (spicy) sauteed black-tiger prawns in coconut milk, red curry, fresh pineapple, chilis and sweet basil
F5 Gung Praow Whan sauteed black-tiger prawns in sweet 'n sour sauce, with tomato, cucumber, bell peppers, onions, shitake and fresh pineapple
F6 Gung Pad King sauteed black-tiger prawns in black bean sauce, onions, shitake, fresh ginger, garlic, white fungus and scallions
F7 Gung Pad Keow Whan (spicy) sauteed black-tiger prawns in green curry with coconut milk, bamboo shoots, fresh chili and scallions

Please take notice from the Chef's Recommendations, Seasonal Specials and Desserts on the back side

YUM

14,50

Y1 Yum Yum green salad with avocado and homemade thai peanut dressing
Y2 Yum Nur Yang grilled beef salad with onions, lemongrass, coriander in hot 'n sour dressing (north-eastern thai-style)
Y3 Yum Gai Yang grilled chicken-breast with scallions, cucumber, kaffir leaves, chilis and lime
Y4 Yum Tor Plue wing bean, steamed chicken breast and shrimps with chili paste in coconut milk and lime juice, topped with ground peanuts
Y5 Yum Pak Pridsana steamed mixed vegetables and tofu with chili paste, coconut milk, lime and chili
Y6 Yum Mamuang green mango salad with dried shrimps, scallions, chili paste, fish sauce, lime and cashew nuts
Y7 Yum Woon Sen jelly noodle with ground pork and prawn, mixed together with onions, tomato, fish sauce, thai herbs and lime
Y8 Yum King Sod fresh ginger with shrimps, ground pork and red onions, peanuts, fresh mushrooms, lime and fish sauce
Y9 Yum Pla Muk squid salad with onions, coriander, cucumber, tomatoes and celery in spicy sauce
Y10 Som Tam shredded green papaya and carrots, mixed with tomato, garlic, chilis, fish sauce, dried shrimps, lime and peanuts
Y11 Laab Gai (spicy) ground sauteed chicken, cooled and delicately balanced with chilis, bell peppers, red onions, lime and fresh coriander
Y12 Yum Takrai salad with deep fried fish, lemongrass, onions, chili, green mango, lime, fish sauce and cashew nuts
Y13 Yum Ped Yang Sapparot salad with sliced duck breast, red onions, chili, coriander, cucumber, lime, fish sauce and fresh pineapple

DUCK

21,50

E1 Ped Yum sliced duck breast sauteed in tamarind sauce, red onions, garlic, fried dried chilis and cashew nuts with fresh coriander
E2 Gaeng Phed Ped Yang sliced duck breast sauteed in red curry, coconut milk, fresh pineapple, thai eggplants, tomatoes, sweet basil and hot chilis
E3 Panang Ped Krob (spicy) sliced duck breast sauteed in panang curry, coconut milk, kaffir leaves and sweet basil
E4 Ped Krob Pad Krapow (spicy) sliced duck breast sauteed with fresh hot chili, hot basil, red bell peppers, onions in oyster- and soy sauce
E5 Keow Whan Ped Yang (spicy) sliced duck breast sauteed with green curry, coconut milk, bamboo shoots, fresh hot chili and sweet basil
E6 Ped King Hed Hom sliced duck breast sauteed with shitake, fresh ginger, onions, white mushrooms and scallions
E7 Ped Nam Dork Mai sliced duck breast sauteed in a sweet chili mango sauce with onions, coriander and fresh mango

NOODLES & RICE

18,50

N1 Gwoy Tiew Kee Mao (spicy) rice noodles sauteed with choice of meat or tofu, chili sauce, hot basil, scallions and tomato
N2 Pad See You fried rice noodles, sauteed with choice of meat or tofu, black bean sauce, black pepper and broccoli
N3 Yum Fried Rice fried rice with choice of meat or tofu, tomato, seasonal vegetables, scallions and pepper in thai soy sauce
N4 Kao Pad Kee Mao (spicy) fried rice with choice of meat or tofu with bell peppers, sweet basil leaves, thai-eggplant and fish sauce
N5 Kao Pat Pla Krob (very spicy) fried rice with crispy red snapper, chili, thai eggplant, kaffir leaves, onions and sweet basil

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