

Soup

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| 1 | Tom Yam Gung <i>Shrimps in spicy and sour soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 9,50 € |
| 2 | Tom Yam Gai <i>Chicken in spicy and sour soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 8,50 € |
| 3 | Tom Yam Hed <i>Button mushroom and oyster mushroom in spicy and sour soup with lemongrass, kaffir lime leaf, galangal and coriander (vegetarian) (1, 2, 4, a, b, d, f)</i> | 8,00 € |
| 4 | Tom Kha Gung <i>Shrimps in spicy and sour creamy coconut soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 10,00 € |
| 5 | Tom Kha Gai <i>Chicken in spicy and sour creamy coconut soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 9,00 € |
| 6 | Tom Kha Hed <i>Button mushroom and oyster mushroom in spicy and sour creamy coconut soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 8,50 € |
| 7 | Giaw Nam <i>Chicken dumpling soup: Chicken finely blended with egg, carrot, spring onion and onion in dough pocket, in mild clearly soup with Chinese cabbage, bean sprouts and coriander (1, 2, 4, a, d, f)</i> | 9,00 € |
| 8 | Gäng Liang Gung <i>An old traditional Thai pepper spicy soup with shrimps, a variety of vegetables and Thai spicery (spicy) (1, 2, 4, a, b)</i> | 9,50 € |
| 9 | Gäng Liang Pak Ruam <i>An old traditional Thai pepper spicy soup with a variety of vegetables and Thai spicery (vegetarian, spicy) (1, 2, 4, a)</i> | 8,50 € |
| 10 | Guai-Tiaw Nam Gai <i>Rice ribbon noodle soup with chicken, bean sprouts, spring onion and coriander in mild clearly soup (1, 2, 4, a, f)</i> | 8,50 € |
| 11 | Guai-Tiaw Nam Nüa <i>Rice ribbon noodle soup with beef, bean sprouts, spring onion and coriander in mild clearly soup (1, 2, 4, a, f)</i> | 9,00 € |
| 12 | Tom Yam Pla <i>Pangasius fillet in spicy and sour soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 8,50 € |
| 13 | Tom Yam Thalee <i>Seafood in spicy and sour soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 9,00 € |
| 14 | Tom Kha Thalee <i>Seafood in spicy and sour creamy coconut soup with lemongrass, kaffir lime leaf, galangal, button mushroom, oyster mushroom and coriander (1, 2, 4, a, b, d, f)</i> | 9,50 € |



Ahan Wang – Appetizers & salads

- 21 Porpia Gai** **12,00 €**
Homemade original Thai chicken spring rolls filled with minced chicken, cabbage, carrot, morel, glass noodles and spring onion, served with sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (1, 2, 4, a, d, e, f, g)
- 22 Porpia Pak** **11,50 €**
Homemade vegetable spring rolls, served with sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (vegetarian) (1, 2, 4, a, d, e, f)
- 23 Giaw Tord** **10,50 €**
Crispy deep fried chicken dumpling: chicken finely blended with egg, carrot, spring onion and onion in dough pocket, served with sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (1, 2, 4, a, c, e, l)
- 24 Pak Tord** **10,50 €**
A variety of vegetables, battered and crispy deep fried, served with sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (vegetarian) (a, c, e)
- 25 Tord Mann Pla** **15,00 €**
Deep fried fish cakes: fish finely blended and spiced with Thai curry and kaffir lime leaf, served with sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (1, 2, 4, a, b, c, e, p, q)
- 26 Gung Tord** **15,50 €**
Crispy deep fried breaded shrimps, served with sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (a, b, e)
- 27 Gai Sate** **12,00 €**
Grilled chicken skewers, marinated with Thai curry and spicery, served with creamy homemade peanut sauce and sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (1, 2, 4, a, c, e, f, h, p, q)
- 28 Thad Thong (small mixed appetizer plate)** **15,50 €**
Grilled chicken skewers, vegetable spring rolls, original Thai chicken spring rolls, crispy deep fried chicken dumplings and deep fried prawn chips, served with creamy homemade peanut sauce and sweet and sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (1, 2, 4, a, b, c, d, e, f, h, l, p, q)
- 29 Phuket Platte (large mixed appetizer table)** **32,50 €**
Crispy batter-fried vegetables, crispy deep fried chicken dumplings, original Thai chicken spring rolls, vegetable spring rolls, grilled chicken skewers and crispy deep fried prawn chips, served with three different sauces: creamy homemade peanut sauce, sweet-spicy chili sauce and sweet-sour plum sauce with sliced cucumber, sliced shallot and crushed peanuts (1, 2, 4, a, b, c, d, e, f, h, l, p, q)
- 30 Krupuk** **8,50 €**
Crispy deep fried prawn chips, served with creamy homemade peanut sauce (a, b, c, e, h, p, q)
- 31 Yam Wunsen Thalee** **17,50 €**
Seafood salad with glass noodles marinated with lime juice, spicy chili sauce, Thai herbs, shallot, tomato, morel and coriander (spicy, warm) (4, b, d, o, f)
- 32 Yam Nua Namtok** **18,00 €**
Typical northeastern Thai beef salad: rump steak marinated with lime juice, spicy chili sauce, Thai herbs, finely ground roasted sticky rice and coriander (spicy, warm) (a, 4, b, d, f)

- 33 Laab Gai** **16,50 €**
Typical northeastern Thai chicken salad: finely minced chicken marinated with lime juice, spicy chilli sauce, Thai herbs, shallot, finely ground roasted sticky rice and coriander (spicy, warm) (a, 4, b, d, f)
- 34 Laab Pet** **20,50 €**
Typical northeastern Thai duck salad: finely minced duck marinated with lime juice, spicy chilli sauce, Thai herbs, shallot, finely ground roasted sticky rice and coriander (spicy, warm) (a, 4, b, d, f)
- 35 Laab Moo** **17,00 €**
Typical northeastern Thai pork salad: finely minced pork marinated with lime juice, spicy chilli sauce, Thai herbs, shallot, finely ground roasted sticky rice and coriander (spicy, warm) (a, 4, b, d, f)
- 36 Som Tam Malagor** **15,50 €**
Traditional Thai papaya salad from fresh green papaya with long bean, tomato and crushed peanuts marinated with lime juice and chili, served together with a crispy prawn chip (spicy) (4, a, d, e)
- 37 Pla Gung** **18,50 €**
Shrimp salad marinated with lime juice, spicy chilli sauce, lemongrass, kaffir lime leaf, shallot, and culantro (spicy, warm). (4, b, d, o, f)
- 38 Yam Thalee** **18,50 €**
Seafood salad marinated with lime juice, spicy chilli sauce, Thai herbs, shallot, tomato, morel, and coriander (spicy, warm). (4, b, d, o, f)

Kao Pad & Guai-Tiew – Fried Rice & Noodles

- 40 Kao Pad Gung** **20,50 €**
Stir-fried rice with shrimps, onion, carrot, tomato, broccoli and egg with bean sprouts, topped with sliced spring onion and coriander, served with sliced cucumber and lime (1, 2, 4, a, b, c, f)
- 41 Kao Pad Gai** **19,00 €**
Stir-fried rice with chicken, onion, carrot, tomato, broccoli and egg with bean sprouts, topped with sliced spring onion and coriander, served with sliced cucumber and lime (1, 2, 4, a, c, f)
- 42 Pad Thai** **20,50 €**
Stir-fried rice ribbon noodles with shrimps, crispy tofu, spring onion, bean sprouts and egg with tamarind sauce, served with crushed peanuts and lime (1, 2, 4, a, b, c, d, e, f)
- 43 Guai-Tiaw Pad Sie-iu Gai** **20,00 €**
Stir-fried rice ribbon noodles with chicken, broccoli, carrot and egg with soy sauce (1, 2, 4, a, c, f)
- 44 Guai-Tiaw Pad Sie-iu Nua** **20,50 €**
Stir-fried rice ribbon noodles with beef, broccoli, carrot and egg with soy sauce (1, 2, 4, a, c, f)
- 45 Bamie Lüang Gai** **20,00 €**
Stir-fried egg noodles with chicken, broccoli, baby corn, button mushroom, Chinese cabbage, bean sprouts, morel, egg and spring onion with soy sauce (1, 2, 4, a, c, d, f)
- 46 Bamie Lüang Pad Prik Pet Grob** **20,50 €**
Stir-fried egg noodles with crispy duck, onion, Chinese cabbage, zucchini, button mushroom, green pepper, broccoli, baby corn, red pepper, chili and holy basil in soy sauce (hot and spicy) (1, 2, 4, a, c, d, f)

Ahan Djee – Vegetarian

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| 51 Pad Thai Tauhu | 19,00 € |
| <i>Stir-fried rice ribbon noodles with crispy tofu, spring onion, bean sprouts and egg with tamarind sauce, served with crushed peanuts and lime (vegetarian) (1, 2, 4, a, c, d, e, f)</i> | |
| 52 Pad Pak Ruam Tauhu | 19,50 € |
| <i>Stir-fried mixed vegetables in soy sauce and tofu (vegetarian) (1, 2, 4, a, c)</i> | |
| 53 Pad Pak Wunsen | 19,00 € |
| <i>Stir-fried glass noodles with bean sprouts and mixed vegetables in soy sauce (vegetarian) (1, 2, 4, a, c)</i> | |
| 54 Pak Pad Prik Khing | 20,50 € |
| <i>Stir-fried mixed vegetables with red curry, long bean, baby corn, button mushroom, oyster mushroom, morel, bean sprouts, Thai sweet basil and finely ground peanuts, refined with coconut milk (vegetarian, spicy) (4, d, e, p, q)</i> | |
| 55 Priew Whan Tauhu | 19,50 € |
| <i>Crispy deep-fried tofu stir-fried in sweet and sour sauce with pineapple, onion, bell pepper, zucchini, morel, button mushroom, tomato and spring onion (vegetarian) (4, d)</i> | |
| 56 Gäng Pak Tauhu | 20,00 € |
| <i>Red curry in creamy coconut sauce with crispy deep-fried tofu, bamboo sprouts, Thai eggplant, mixed vegetables and Thai sweet basil (vegetarian, spicy) (4, d, p, q)</i> | |
| 57 Khiew Whan Pak Tauhu | 20,00 € |
| <i>Green curry in creamy coconut sauce with crispy deep-fried tofu, bamboo sprouts, Thai eggplant, mixed vegetables and Thai sweet basil (vegetarian, spicy) (4, d, p, q)</i> | |
| 58 Tauhu Pad Khing Lüang | 19,50 € |
| <i>Tofu stir-fried with fresh ginger, onion, button mushroom, oyster mushroom, morel, bell pepper, red pepper and spring onion in soy sauce (1, 2, 4, a, f)</i> | |

Gai – Chicken

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| 61 Gai Grob Sam Rod | <i>Crispy batter-fried chicken served on sweet-sour-spicy tamarind and chili sauce with fine chopped bell pepper, pineapple, spring onion, onion, broccoli, zucchini, button mushroom, baby corn and coriander (spicy) (4, a, c, d)</i> | 21,50 € |
| 62 Gai Prieu Whan | <i>Chicken stir-fried in sweet and sour sauce with pineapple, onion, bell pepper, zucchini, morel, button mushroom, tomato and spring onion (4, d)</i> | 20,50 € |
| 63 Gai Pad Gaprao | <i>Chicken stir-fried with red pepper, bell pepper, onion, spring onion and Thai holy basil (spicy) (1, 2, 4, a, d, f)</i> | 21,00 € |
| 64 Gai Pad Med Mamuang | <i>Chicken stir-fried with cashew nuts, onion, bell pepper, button mushroom, zucchini, morel and spring onion in soy sauce (1, 2, 4, a, d, f, h)</i> | 21,00 € |
| 65 Gai Pad Khing Lüang | <i>Chicken stir-fried with fresh ginger, onion, button mushroom, oyster mushroom, morel, bell pepper, red pepper and spring onion in soy sauce (1, 2, 4, a, f)</i> | 21,00 € |
| 66 Gai Kratiam Prik Thai | <i>Chicken stir-fried with mixed vegetables in soy sauce, topped with roasted garlic and coriander (1, 2, 4, a, f)</i> | 20,50 € |
| 67 Gai Pad Prik Khing | <i>Stir-fried chicken with red curry, long bean, red pepper, bell pepper, Thai sweet basil and finely ground peanuts, refined with coconut milk (spicy) (4, d, e, p, q)</i> | 21,50 € |
| 68 Gäng Ped Gai | <i>Red curry in creamy coconut sauce with chicken, bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy) (4, d, p, q)</i> | 21,50 € |
| 69 Gäng Khiew Whan Gai | <i>Green curry in creamy coconut sauce with chicken, bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy) (4, d, p, q)</i> | 21,50 € |
| 70 Gäng Massaman Gai | <i>Massaman curry in creamy coconut-peanut sauce with chicken, onion, bell pepper, potato, topped with roasted peanuts (4, d, e, p, q)</i> | 21,50 € |
| 71 Panäng Gai | <i>Panäng curry in creamy coconut sauce with chicken, red pepper and bell pepper, topped with sweet lychees and finely sliced kaffir lime leaf (spicy and slightly sweet) (4, d, p, q)</i> | 21,50 € |
| 72 Gäng Pa Gai (without coconut milk) | <i>An old traditional Thai red curry (without coconut milk) with chicken, baby corn, button mushroom, oyster mushroom, bamboo sprouts, Thai eggplant, long bean, zucchini, red pepper, krachai-herb, kaffir lime leaf, fresh green pepper, finely ground roasted sticky rice and Thai holy basil (hot and spicy) (4, a, d, p, q)</i> | 21,50 € |

Moo – Pork

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| 81 Moo Kratiam Prik Thai | 20,50 € |
| <i>Pork stir-fried with mixed vegetables in soy sauce, topped with roasted garlic and coriander (1, 2, 4, a, f)</i> | |
| 82 Moo Prieu Whan | 21,00 € |
| <i>Pork stir-fried in sweet and sour sauce with pineapple, onion, bell pepper, zucchini, morel, button mushroom, tomato and spring onion (4, d)</i> | |
| 83 Moo Pad Gaprao | 21,00 € |
| <i>Pork stir-fried with red pepper, bell pepper, onion, spring onion and Thai holy basil (spicy) (1, 2, 4, a, d, f)</i> | |
| 84 Moo Pad Takrei | 21,00 € |
| <i>Pork stir-fried with lemongrass sauce, bamboo sprouts, spring onion, red pepper, bell pepper, baby corn, morel and button mushroom (hot and spicy) (1, 2, 4, a, d, f)</i> | |
| 85 Moo Pad Nam prik pau | 20,50 € |
| <i>Pork stir-fried in slightly sweet chili paste sauce with oyster mushroom, button mushroom, morel, bell pepper, onion, spring onion and cashew nuts, topped with dried chili, served in a hot pan (spicy). (1, 2, 4, a, d, f, h)</i> | |
| 86 Moo Pad Ped | 21,00 € |
| <i>Pork stir-fried with red curry, krachai-herb, fresh green pepper, bamboo sprouts, fresh chili, red pepper, long bean and kaffir lime leaf (hot and spicy) (1, 2, 4, a, d, p, q)</i> | |
| 87 Moo Pad Prik Khing | 21,00 € |
| <i>Pork stir-fried with red curry, long bean, red pepper, bell pepper, Thai sweet basil and finely ground peanuts, refined with coconut milk (spicy) (4, d, e, p, q)</i> | |
| 88 Gäng Ped Moo | 21,00 € |
| <i>Red curry in creamy coconut sauce with pork, bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy) (4, d, p, q)</i> | |
| 89 Panäng Moo | 21,00 € |
| <i>Panäng curry in creamy coconut sauce with pork, red pepper and bell pepper, topped with sweet lychees and finely sliced kaffir lime leaf (spicy and slightly sweet) (4, d, p, q)</i> | |
| 90 Gäng Pa Moo (without coconut milk) | 21,00 € |
| <i>An old traditional Thai red curry (without coconut milk) with pork, baby corn, button mushroom, oyster mushroom, bamboo sprouts, Thai eggplant, long bean, zucchini, red pepper, krachai-herb, kaffir lime leaf, fresh green pepper, finely ground roasted sticky rice and Thai holy basil (hot and spicy) (4, a, d, p, q)</i> | |

Pet – Duck

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| 91 | Pet Grob Sam Rod <i>Crispy batter-fried duck served on sweet-sour-spicy tamarind and chili sauce with fine chopped bell pepper, pineapple, spring onion, onion, broccoli, zucchini, button mushroom, baby corn and coriander (spicy) (4, a, c, d)</i> | 24,00 € |
| 92 | Pet Grob Prieu Whan <i>Crispy batter-fried duck served on sweet and sour sauce with pineapple, onion, bell pepper, zucchini, morel, button mushroom, tomato and spring onion (4, a, c, d)</i> | 24,00 € |
| 93 | Pet Grob Pad Pak Bung <i>Crispy deep fried duck served on stir-fried Pak Bung (Thai water spinach) in soy sauce (slightly hot) (1, 2, 4, a, c, d, f)</i> | 24,00 € |
| 94 | Pet Tord Grob <i>Crispy batter-fried duck served on stir-fried mixed vegetables with bean sprouts in soy sauce (1, 2, 4, a, c, d)</i> | 24,00 € |
| 95 | Pet Pad Takrei <i>Duck stir-fried with lemongrass sauce, bamboo sprouts, spring onion, red pepper, bell pepper, baby corn, morel and button mushroom (hot and spicy) (1, 2, 4, a, d, f)</i> | 24,00 € |
| 96 | Gäng Ped Pet Grob <i>Crispy batter-fried duck served on creamy red curry coconut sauce with bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy) (4, a, c, d, p, q)</i> | 24,50 € |
| 97 | Khiew Whan Pet Grob <i>Crispy batter-fried duck served on creamy green curry coconut sauce with bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy) (4, a, c, d, p, q)</i> | 24,50 € |
| 98 | Gäng Massaman Pet Grob <i>Crispy batter-fried duck served on creamy Massaman curry coconut-peanut sauce with onion, bell pepper and potato, topped with roasted peanuts (4, a, c, d, p, q)</i> | 24,50 € |
| 99 | Pet Pad Med Mamuang <i>Duck stir-fried with cashew nuts, onion, bell pepper, button mushroom, zucchini, morel and spring onion in soy sauce (1, 2, 4, a, d, f, h)</i> | 24,00 € |
| 100 | Pet Pad Khing Lüang <i>Duck stir-fried with fresh ginger, onion, button mushroom, oyster mushroom, morel, bell pepper, red pepper and spring onion in soy sauce (1, 2, 4, a, f)</i> | 23,50 € |
| 101 | Pet Kratiam Prik Thai <i>Duck stir-fried with mixed vegetables in soy sauce, topped with roasted garlic and coriander (1, 2, 4, a, f)</i> | 23,50 € |
| 102 | Pet Mae Khong <i>Volcanic duck: duck stir-fried in delicious Thai whiskey sauce with baby corn, onion, red pepper, zucchini, button mushroom, oyster mushroom, spring onion, broccoli and finely chopped bell pepper, served in a hot pan (hot and spicy) (1, 2, 4, a, d, f)</i> | 24,50 € |
| 103 | Panäng Pet <i>Panäng curry in creamy coconut sauce with duck, red pepper and bell pepper, topped with sweet lychees and finely sliced kaffir lime leaf (spicy and slightly sweet) (4, d, p, q)</i> | 24,00 € |

Nüa – Beef

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| 111 | Nüa Pad Gaprao <i>Beef stir-fried with red pepper, bell pepper, onion, spring onion and Thai holy basil (spicy)</i> <i>(1, 2, 4, a, d, f)</i> | 24,00 € |
| 112 | Nüa Pad Med Mamuang <i>Beef stir-fried with cashew nuts, onion, bell pepper, button mushroom, zucchini, morel and spring onion in soy sauce</i> (1, 2, 4, a, d, f, h) | 24,00 € |
| 113 | Nüa Kratiam Prik Thai <i>Beef stir-fried with mixed vegetables in soy sauce, topped with roasted garlic and coriander</i> <i>(1, 2, 4, a, f)</i> | 23,50 € |
| 114 | Nüa Pad Prik Malagor <i>Beef stir-fried with red curry, finely grated green papaya, red pepper, bell pepper and Thai sweet basil, refined with coconut milk, served in a hot pan (spicy)</i> (4, d, p, q) | 25,00 € |
| 115 | Nüa Pu Kau Fai <i>Volcanic beef: beef stir-fried in delicious Thai whiskey sauce with baby corn, onion, red pepper, zucchini, button mushroom, oyster mushroom, spring onion, broccoli and finely chopped bell pepper, served in a hot pan (hot and spicy)</i> (1, 2, 4, a, d, f) | 25,00 € |
| 116 | Gäng Ped Nüa <i>Red curry in creamy coconut sauce with beef, bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy)</i> (4, d, p, q) | 24,50 € |
| 117 | Gäng Khiew Whan Nüa <i>Green curry in creamy coconut sauce with beef, bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy)</i> (4, d, p, q) | 24,50 € |
| 118 | Gäng Massaman Nüa <i>Massaman curry in creamy coconut-peanut sauce with beef, onion, bell pepper, potato, topped with roasted peanuts</i> (4, d, e, p, q) | 24,50 € |
| 119 | Panäng Nüa <i>Panäng curry in creamy coconut sauce with beef, red pepper and bell pepper, topped with sweet lychees and finely sliced kaffir lime leaf (spicy and slightly sweet)</i> (4, d, p, q) | 24,50 € |
| 120 | Gäng Pa Nüa (without coconut milk) <i>An old traditional Thai red curry (without coconut milk) with beef, baby corn, button mushroom, oyster mushroom, bamboo sprouts, Thai eggplant, long bean, zucchini, red pepper, krachai-herb, kaffir lime leaf, fresh green pepper, finely ground roasted sticky rice and Thai holy basil (hot and spicy)</i> (4, a, d, p, q) | 24,50 € |

Gung – Shrimp

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| 131 | Gung Pad Med Mamuang <i>Shrimps stir-fried with cashew nuts, onion, bell pepper, button mushroom, zucchini, morel and spring onion in soy sauce (1, 2, 4, a, b, d, f, h)</i> | 25,00 € |
| 132 | Gung Kratiam Prik Thai <i>Shrimps stir-fried with mixed vegetables in soy sauce, topped with roasted garlic and coriander (1, 2, 4, a, b, f)</i> | 24,50 € |
| 133 | Gung Pad Prik Khing <i>Shrimps stir-fried with red curry, long bean, red pepper, bell pepper, Thai sweet basil and finely ground peanuts, refined with coconut milk (spicy) (4, b, d, e, p, q)</i> | 25,50 € |
| 134 | Gung Pad Prik Thai Orn <i>Shrimps stir-fried with red curry, fresh green pepper, long bean, red pepper, bell pepper and Thai sweet basil, refined with coconut milk (hot and spicy) (4, b, d, p, q)</i> | 24,50 € |
| 135 | Gung Sauce Ma-Kaam <i>Shrimps stir-fried in sweet-sour-spicy tamarind sauce with stir-fried mixed vegetables, topped with crispy roasted onion and coriander (slightly spicy) (1, 2, 4, a, c, d)</i> | 26,00 € |
| 136 | Pad Ped Gung Malagor <i>Shrimps stir-fried with red curry, finely grated green papaya, red pepper, bell pepper and Thai sweet basil, refined with coconut milk, served in a hot pan (spicy) (4, b, d, p, q)</i> | 26,00 € |
| 137 | Gung Pu Kau Fai <i>Volcanic shrimps: beef stir-fried in delicious Thai whiskey sauce with baby corn, onion, red pepper, zucchini, button mushroom, oyster mushroom, spring onion, broccoli and finely chopped bell pepper, served in a hot pan (hot and spicy) (1, 2, 4, a, b, d, f)</i> | 26,00 € |
| 138 | Gäng Ped Gung <i>Red curry in creamy coconut sauce with shrimps, bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy) (4, b, d, p, q)</i> | 25,50 € |
| 139 | Gäng Khiew Whan Gung <i>Green curry in creamy coconut sauce with shrimps, bamboo sprouts, Thai eggplant, red pepper, bell pepper and Thai sweet basil (spicy) (4, b, d, p, q)</i> | 25,50 € |
| 140 | Gäng Massaman Gung <i>Massaman curry in creamy coconut-peanut sauce with shrimps, onion, bell pepper, potato, topped with roasted peanuts (4, b, d, e, p, q)</i> | 25,50 € |
| 141 | Panäng Gung <i>Panäng curry in creamy coconut sauce with shrimps, red pepper and bell pepper, topped with sweet lychees and finely sliced kaffir lime leaf (spicy and slightly sweet) (4, b, d, p, q)</i> | 25,50 € |

Pla – Fish

- 151 Pla Pad Khing Lüang** **23,50 €**
Red Snapper fillet stir-fried with fresh ginger, onion, button mushroom, oyster mushroom, morel, bell pepper, red pepper and spring onion in soy sauce (1, 2, 4, a, c, d, f)
- 152 Pla Schu-Schi** **24,50 €**
Red Snapper fillet in creamy red curry coconut sauce with bell pepper and red pepper, topped with finely sliced kaffir lime leaf (spicy) (4, d, p, q)
- 153 Pla Pad Tscha** **24,50 €**
Red Snapper fillet stir-fried with fresh green pepper, chili, krachai-herb, kaffir lime leaf, Thai eggplant, onion, button mushroom, long bean and Thai holy basil (spicy) (1, 2, 4, a, c, d)
- 154 Pla Pirod** **25,00 €**
Red Snapper fillet batter-fried and served on spicy chili-sweet-sour tamarind sauce, come together with stir-fried mixed vegetables, served in a hot pan (spicy) (1, 2, 4, a, c, d)
- 155 Pla Prieu Whan** **23,50 €**
Red Snapper fillet stir-fried in sweet and sour sauce with pineapple, onion, bell pepper, zucchini, morel, button mushroom, tomato and spring onion (4, a, c, d)
- 156 Pla Pad Prik Thai Orn** **23,50 €**
Red Snapper fillet stir-fried with red curry, fresh green pepper, long bean, red pepper, bell pepper and Thai sweet basil, refined with coconut milk (hot and spicy) (4, a, b, c, d, p, q)

Pla Mük – Squid

- 161 Pla Mük Kratiam Prik Thai** **22,50 €**
Squid stir-fried with mixed vegetables in soy sauce, topped with roasted garlic and coriander (1, 2, 4, a, f, o)
- 162 Pla Mük Pad Prik Khing** **23,00 €**
Squid stir-fried with red curry, long bean, red pepper, bell pepper, Thai sweet basil and finely ground peanuts, refined with coconut milk (spicy) (4, d, e, p, q, o)
- 163 Pla Mük Gaprao** **23,00 €**
Squid stir-fried with red pepper, bell pepper, onion, spring onion and Thai holy basil (spicy) (1, 2, 4, a, d, f)
- 164 Pla Mük Takrei** **22,50 €**
Squid stir-fried with lemongrass sauce, bamboo sprouts, spring onion, red pepper, bell pepper, baby corn, morel and button mushroom (hot and spicy) (1, 2, 4, a, d, f)

Sea Food – Seafood

- 171 Thalee Djan Ron** **25,00 €**
Shrimps, rose fish fillet and squid stir-fried with red curry, refined with coconut milk, come together with stir-fried mixed vegetables, served in a hot pan (spicy) (4, a, b, c, d, p, q, o)
- 172 Thalee Ruam Pad Prik Khing** **24,50 €**
Shrimps, rose fish fillet and squid stir-fried with red curry, long bean, red pepper, bell pepper, Thai sweet basil and finely ground peanuts, refined with coconut milk (spicy) (4, a, b, c, d, e, p, q, o)
- 173 Thalee Ruam Gaprao** **24,00 €**
Shrimps, rose fish fillet and squid stir-fried with red pepper, bell pepper, onion, spring onion and Thai holy basil (spicy) (1, 2, 4, a, c, d, f)
- 174 Thalee Ruam Pad Prik Thai Dam** **24,50 €**
Shrimps, rose fish fillet and squid stir-fried with button mushroom, bell pepper, onion, red pepper, spring onion and finely ground black pepper (spicy) (1, 2, 4, a, b, c, d, o)

Dessert

- 181 Roti + vanilla ice cream** **10,50 €**
Crispy deep fried Thai puff pastry, topped with sweet condensed milk and sugar, served with vanilla ice cream (3, a, g)
- 182 Gluai Tord + vanilla ice cream** **9,50 €**
Crispy deep fried banana, breaded with desiccated coconut, served with honey, whipped cream and vanilla ice cream (a, c, g)
- 183 Sabparod Tord + vanilla ice cream** **9,50 €**
Crispy deep fried pineapple, breaded with desiccated coconut, served with honey, whipped cream and vanilla ice cream (a, c, g)
- 184 Mixed dessert plate + vanilla ice cream** **14,50 €**
Roti, crispy deep fried banana and pineapple, breaded with desiccated coconut, served with honey, whipped cream and vanilla ice cream (3, a, c, g)
- 185 Sabparod Sod** **9,00 €**
Fresh pineapple
- 186 Gluai Buad Schi (warm)** **9,50 €**
Banana cooked in warm sweet coconut milk, topped with white sesame (l)

Nonalcoholic Beverages

| | | | |
|--|--|---------------|---------------|
| 201 Fruit juice spritzer | | 0,4 l | 4,80 € |
| <i>Mango (nectar), passion fruit (nectar), apple, pineapple (3), orange (3), black currant</i> | | | |
| 202 Fruit juice spritzer | | 0,4 l | 4,90 € |
| <i>Lychee (3)</i> | | | |
| 203 Juice | | 0,4 l | 5,20 € |
| <i>Mango (nectar), passion fruit (nectar), apple, pineapple (3), orange (3), black currant</i> | | | |
| 204 Juice | | 0,4 l | 5,30 € |
| <i>Lychee (3)</i> | | | |
| 205 Spezi (1, 9) (mixture of lemonade and cola) | | 0,4 l | 4,80 € |
| 206 Coca Cola (1, 9), Coca Cola light (1,9,11), Zitronenlimo (11) | | 0,4 l | 4,80 € |
| 207 Mineral water (sparkling or non-sparkling) | | 0,25 l | 3,80 € |
| 208 Mineral water (sparkling or non-sparkling) | | 0,75 l | 7,00 € |
| 209 Tee | | | 4,50 € |
| <i>Jasmin (17), green (17), ginger, lemongrass</i> | | | |
| 210 Cappuccino (8, 9, g) | | | 3,70 € |
| 211 Coffee (9) | | | 3,50 € |
| 212 Milk coffee (8, 9, g) | | | 3,70 € |
| 213 Espresso (9) | | | 3,50 € |
| 214 Double espresso (9) | | | 6,20 € |
| 215 Latte Macchiato (8, 9, g) | | | 4,20 € |
| 216 Hot chocolate (8, g) | | | 3,80 € |

Beer

| | | | |
|--|-------------|--------------|---------------|
| 221 Thai Singha Beer (a1) | alc. | 0,3 l | 4,80 € |
| 222 Bitburger Pils (a1) | alc. | 0,3 l | 4,30 € |
| 223 Tegernseer lager beer from barrel (a1) | alc. | 0,3 l | 4,10 € |
| 224 Tegernseer lager beer from barrel (a1) | alc. | 0,5 l | 4,80 € |
| 225 Schneider wheat beer from barrel (a1, a2) | alc. | 0,5 l | 4,80 € |
| 226 Schneider wheat beer, light (a1, a2) | alc. | 0,5 l | 4,80 € |
| 227 Schneider wheat beer, nonalcoholic (a1, a2) | alc. | 0,5 l | 4,80 € |



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|------------|--|------|-------|--------|
| 228 | Clausthaler lager beer, nonalcoholic (a1) | alc. | 0,5 l | 4,80 € |
| 229 | Radler (a1, 11) (mixture of lager beer and lemonade) | alc. | 0,5 l | 4,50 € |
| 230 | Russenhalbe (a1, a2, 11) (mixture of wheat beer and lemonade) | alc. | 0,5 l | 4,50 € |

Nonalcoholic cocktails

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|------------|--|--|--|--------|
| 241 | Fruit Mix (1, 3) <i>Passion fruit juice, orange juice, pineapple juice</i> | | | 9,50 € |
| 242 | Coconut Kiss (3, 8, g) <i>Coconut syrup, single cream, pineapple juice</i> | | | 9,50 € |
| 243 | Highball Sour (3, h) <i>Almond syrup, lemon, passion fruit juice, orange juice</i> | | | 9,50 € |
| 244 | Chiang Mai Orchid (1, 3, 8, g) <i>Coconut syrup, single cream, pineapple juice, grenadine, lemon</i> | | | 9,50 € |
| 245 | Ruen Thong Punch (1, 3, h) <i>Mango juice, lychee juice, pineapple juice, grenadine, almond syrup</i> | | | 9,50 € |
| 246 | Thai Fruit Punch (1, 3) <i>Orange juice, passion fruit juice, pineapple juice, Sala (Thai fruit syrup)</i> | | | 9,50 € |

Cocktails

| | | | | |
|------------|--|------|--|---------|
| 251 | Mai Tai (1, 2, 3, h) <i>Rum, apricot brandy, almond syrup, lemon, lime</i> | alc. | | 11,00 € |
| 252 | Planters Punch (1, 2, 3) <i>Rum, lemon, grenadine, sugar, lime</i> | alc. | | 10,50 € |
| 253 | Piña Colada (3, 8, g) <i>Rum, pineapple juice, coconut syrup, single cream</i> | alc. | | 10,50 € |
| 254 | Gin Fizz (2) <i>Gin, lemon, soda, sugar</i> | alc. | | 10,00 € |
| 255 | Caipirinha (2) <i>Pitu, brown sugar, lime</i> | alc. | | 10,50 € |
| 256 | Magarita (1, 2) <i>Tequila, triple sec, lemon</i> | alc. | | 10,00 € |
| 257 | Zombie (1, 3) <i>Rum, orange juice, grenadine, lemon</i> | alc. | | 12,00 € |



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| 258 Sex on the Beach (1, 3) <i>Wodka, peach liquor, lemon, pineapple juice, grenadine</i> | alc. | 11,50 € |
| 259 Tequila Sunrise (1, 3) <i>Tequila, orange juice, lemon, grenadine</i> | alc. | 10,50 € |
| 260 Long Island Ice Tea (1, 9) <i>Gin, wodka, rum, curacao, cola, lemon</i> | alc. | 11,00 € |
| 261 Chi Chi (3, 8, 9) <i>Wodka, coconut syrup, pineapple juice</i> | alc. | 10,50 € |
| 262 Cuba Libre (1, 9) <i>Rum, Cola</i> | alc. | 10,00 € |
| 263 Hurricane (1, 3) <i>Brown and white rum, passion fruit juice, orange juice and pineapple juice</i> | alc. | 11,00 € |

Sours

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|---|------|--------|
| 271 Sours (2, 3) <i>Whiskey (1), tequila, southern comfort, aperol or wodka with orange juice, lemon, sugar, triple sec</i> | alc. | 7,80 € |
| 272 Aperol Spritz (with Prosecco) (1, 11) | alc. | 8,80 € |

Liquor and spirit drinks

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|--|-----|------|--------|
| 281 Plum wine | 10% | 2 cl | 3,60 € |
| 282 Maekong (Thai brandy) | 35% | 2 cl | 4,80 € |
| 283 Obstler (fruit brandy) | 38% | 2 cl | 3,60 € |
| 284 Grappa (pomace brandy) | 40% | 2 cl | 5,80 € |
| 285 Williamsbirne (pear brandy) | 42% | 2 cl | 6,10 € |
| 286 Fernet Branca, Underberg (bitter herbal liquor) | 44% | 2 cl | 3,80 € |
| 287 Ramazzotti or Averna (herbal liquor) | 32% | 2 cl | 5,30 € |



White wine – opened bottle

| | | | | | |
|-----|--------------------------------------|---------|------|-------|--------|
| 301 | Riesling (18) | Germany | alc. | 0,2 l | 6,50 € |
| 302 | Chardonnay (18) | Italy | alc. | 0,2 l | 6,50 € |
| 303 | Sauvignon Blanc (18) | France | alc. | 0,2 l | 6,50 € |
| 304 | Grauer Burgunder (18) | Germany | alc. | 0,2 l | 6,50 € |
| 305 | White wine with sparkling water (18) | | alc. | 0,2 l | 5,50 € |

Red wine – opened bottle

| | | | | | |
|-----|------------------------------------|--------|------|-------|--------|
| 311 | Merlot (18) | France | alc. | 0,2 l | 6,50 € |
| 312 | Cabernet Sauvignon (18) | France | alc. | 0,2 l | 6,50 € |
| 313 | Rioja (18) | Spain | alc. | 0,2 l | 6,50 € |
| 314 | Red wine with sparkling water (18) | | alc. | 0,2 l | 5,50 € |

Rose wine – opened bottle

| | | | | | |
|-----|--------------------|---------|------|-------|--------|
| 321 | Spätburgunder (18) | Germany | alc. | 0,2 l | 6,50 € |
|-----|--------------------|---------|------|-------|--------|



White wine – Bottle

| | | | | | |
|-----|-----------------------|---------|------|--------|---------|
| 331 | Riesling Classic (18) | Germany | alc. | 0,75 l | 28,50 € |
| 332 | Lugana (18) | Italy | alc. | 0,75 l | 32,50 € |
| 333 | Viognier (18) | France | alc. | 0,75 l | 35,50 € |

Red wine – Bottle

| | | | | | |
|-----|---------------------|---------|------|--------|---------|
| 341 | Dornfelder Bio (18) | Germany | alc. | 0,75 l | 35,50 € |
| 342 | Syrah (18) | France | alc. | 0,75 l | 37,50 € |

Rose wine – Bottle

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|-----|--------------------|---------|------|--------|---------|
| 351 | Spätburgunder (18) | Germany | alc. | 0,75 l | 26,50 € |
|-----|--------------------|---------|------|--------|---------|

Sparkling white wine

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|-----|----------|--|------|-------|--------|
| 361 | Prosecco | | alc. | 0,2 l | 7,80 € |
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Signs explanation

1.) Food additive

1 = with coloring, 2 = with preserving agent, 3 = with Antioxidant agent, 4 = with flavour enhancer, 5 = sulfured, 6 = blackened, 7 = with phosphate, 8 = with protein, 9 = contain caffeine, 10 = contain quinine, 11 = with sweetener, 12 = contain resource of Phenylalanine, 13 = waxed, 14 = with nitrite, 15 = taurine, 16 = Tartrazin (coloring) (can influence the performance and concentration of children), 17 = contain theine, 18 = sulfite

2.) Allergen

a = contain gluten cereal, a1 = wheat, a2 = barley, b = shellfish and products from shellfish, c = Egg and products from egg, d = Fish and products from fish, e = peanuts and products from peanuts, f = Soybean and products from soybean, g = Milk and products from milk, h = Nuts and products from nuts (Almond, hazel, cashew, walnut, pecan, pistachio, macadamia and queensland), i = celery and products from celery, k = mustard and products from mustard, l = sesame seed and products from sesame seed, m = sulfur dioxide and sulphite, n = lupine and products from lupine, o = molluscs and products from molluscs, p = cumin powder, q = coriander seed