



ต้อนรับอย่างอบอุ่น

Welcome!





«SAWAT DIE» MEANS «GOOD DAY» OR JUST «HELLO» IN THAI.  
A WARM WELCOME TO OUR FACILITIES.

Did you know that the Thai kitchen is completely autonomous? It is whether comparable nor confounding with the other Asian cuisines, but still contains their influences.

The method of pan-frying and the big love for chicken and noodles were taken from the Chinese. The intense spices, the love for chili spiciness and the idea for curries are rooted in the Malaysian and Indian cuisine. Out of these very different components, the Thai kitchen developed into a unique cuisine which is lighter, fresher, and spicier than everything we might know from Asia.

Let yourself indulge in the culinary world of Thailand and enjoy a first class far east moment. We are very happy that you are here with us today.

### SOME INFO ABOUT THE SPICINESS

In Thailand, people generally eat hot and spicy. In Europe, we are not used to this spiciness, which is why we try to reduce it. Still, you should be able to bear some spiciness to enjoy the dishes containing the chili symbol without problems. If you can only eat a little or not spicy at all, you should not order the marked dishes.

Hotter is always possible – should you be a real hotness lover, please tell us when ordering your food. Fried dishes can be cooked extra hot, soups and curries are available even hotter. We are happy to also serve you our chili dip or freshly chopped chilis.

The dishes which are not marked as spicy are usually not eaten hot in Thailand, too. Some of the spices do not harmonise with the hotness of chilis. We are here for you if you need any advice on how hot the dishes can be cooked.

We always and only work with natural products, which is why sometimes the marked hotness level can vary one grade up or down.



hot



extra hot



vegan



gluten free





## STARTERS


### *Deep fried – steamed – grilled*

Try our homemade, baked spring rolls with a filling of vegetables, some minced meat of chicken and pork and glass noodles.

The spring rolls are also available without meat and are then even vegan.

The dumplings with pork and shrimp filling are steamed, but also available in a deep fried version.

The chicken satay are grilled.

|          |                                                                                       |                                                                                                                       |      |
|----------|---------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|------|
| <b>1</b> | Homemade spring roll, garnished with salad                                            | Po-Pia Thai Taut   ปอเปี๊ยะไทยทอด                                                                                     | 13,- |
| <b>2</b> | Spring rolls without meat, garnished with salad                                       |  Po-Pia Phak Taut   ปอเปี๊ยะผักทอด | 13,- |
| <b>3</b> | Steamed Siu-Mai with pork and shrimp filling, garnished with steamed vegetables       | Khanom-Jiep Goo / Gump   ขนมจีบไก่                                                                                    | 15,- |
| <b>4</b> | Baked wantan dumplings with pork and shrimp filling, garnished with salad             | Giau Taut   เกี๊ยวทอด                                                                                                 | 15,- |
| <b>5</b> | Chicken satay marinated with lemongrass, curcuma, and coriander, garnished with salad | Gai Sate Rod Takrai   ไก่เสต๊ะรสตะไคร้                                                                                | 17,- |

For 2 people and more you can order a mixed plate of starters so you can try all dishes. Please choose either the steamed Siu-Mai or the baked wantan dumplings.

Price per person 22,-





## STARTERS

### *Our Thai soups*

The spicy chicken soup with coconut milk «Tom-Kha Gai» or the traditional Thai national soup, the hot and sour shrimp soup «Tom-Yam Gung» are always freshly cooked and contain a huge number of fresh herbs and spices.

A highlight for all soup lovers.

The «Tom-Kha Gai» can also be cooked without meat.

The soups can also be ordered as mains together with a big portion of rice.

|   |                                    |  |                                      |                                      |
|---|------------------------------------|--|--------------------------------------|--------------------------------------|
| 6 | Soup with chicken and coconut milk |  | Tom-Kha Gai Lek   ต้มข้าวไก่ถ้วยเล็ก | 15,-                                 |
|   |                                    |  | • As a main dish with rice           | Tom-Kha Gai Yai   ต้มข้าวไก่ถ้วยใหญ่ |
| 7 | Hot and sour shrimp soup           |  | Tom-Yam Gung Lek   ต้มยำกุ้งถ้วยเล็ก | 19,-                                 |
|   |                                    |  | • As a main dish with rice           | Tom-Yam Gung Yai   ต้มยำกุ้งถ้วยใหญ่ |





## MAINS

### *Stir-Fried Curries*

These dishes are shortly called «Pad Pet» in Thailand. In a wok we first roast garlic and red curry paste in hot oil, then we add the meat and vegetables and to finish off we add some fresh basil.

### *Thai Curries with coconut milk*

These curries (red, green and Panäng curry) are cooked with a hot paste made from fresh spices and herbs which is mixed with coconut milk. This makes the very tasteful sauce.

Green curry is hotter than red curry.

|           |                                                          |  |                                                             |      |
|-----------|----------------------------------------------------------|--|-------------------------------------------------------------|------|
| <b>8</b>  | Stir-fried curry with chicken and rice                   |  | Gai Pad Pet   ไก่ผัดเผ็ด                                    | 28,- |
| <b>9</b>  | Stir-fried curry with beef and rice                      |  | Nüa Pad Pet   เนื้อผัดเผ็ด                                  | 34,- |
| <b>10</b> | Stir-fried curry with shrimps and rice                   |  | Gung Pad Pet<br>กุ้งปลาหมึกผัดเผ็ด                          | 38,- |
| <b>11</b> | Green or red chicken curry with coconut milk, with rice  |  | Gäng Keow-Wan rü Gäng Pet Gai<br>แกงเขียวหวานหรือแกงเผ็ดไก่ | 30,- |
| <b>12</b> | Panäng curry with beef and coconut milk, with rice       |  | Gäng Panäng Nüa   แกงพะเนียงเนื้อ                           | 36,- |
| <b>13</b> | Pineapple curry with shrimps and coconut milk, with rice |  | Gäng Kua Gung Sapparod<br>แกงคั่วกุ้งสับปะรด                | 40,- |
| <b>14</b> | Fish curry (John Dory) With coconut milk and rice        |  | Gäng Chuu-Chii Pla   แกงจืดปลา                              | 36,- |

Our curries are served in a separate bowl, the rice comes as a side on a plate. When eating the curry, the amount of the curry you like is added to the rice with the spoon.





## MAINS








### *Stir-fried in a wok*

This form of cooking is very popular in Thailand. The fresh ingredients are roasted shortly in very big heat and therefore stay crunchy and keep all the nutrients and vitamins.

### *Pan-fried noodles*

The noodles are mixed with an egg and the other ingredients and are simmered in a wok.

The spices that are used are already hot, which is why these dishes are only available as hot dishes.

|           |                                               |                                                                                     |                                                            |      |
|-----------|-----------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------------|------|
| <b>15</b> | Stir-fried chicken with cashew nuts and rice  |  | Gai Pad Med Ma-Muang Himapan<br>ไก่ผัดเม็ดมะม่วงหิมตัมะพาน | 30,- |
| <b>16</b> | Stir-fried chicken sweet and sour with rice   |                                                                                     | Gai Pad Prian-Wan   ไก่ผัดเปรี้ยวหวาน                      | 28,- |
| <b>17</b> | Stir-fried chicken with basil and rice        |  | Pad Kaprau Gai   ผัดกะเพราไก่                              | 30,- |
| <b>18</b> | Stir-fried beef with basil and rice           |  | Pad Kaprau Nua   ผัดกะเพราเนื้อ                            | 36,- |
| <b>19</b> | Stir-fried beef with oyster sauce and rice    |                                                                                     | Nua Pad Nam-Man Hoi<br>เนื้อผัดน้ำ มันหอย                  | 34,- |
| <b>20</b> | Stir-fried squid with ginger and rice         |  | Pla-Mük Pad King   ปลาหมึกผัดขิง                           | 36,- |
| <b>21</b> | Stir-fried rice with shrimps and vegetables   |  | Khao Pad Gung   ข้าวผัดกุ้ง                                | 38,- |
| <b>22</b> | Pan-fried noodles with chicken                |  | Ba-Mie Lüang Pad Gai<br>บะหมี่เหลืองผัดไก่                 | 30,- |
| <b>23</b> | Pan-fried noodles with shrimps and vegetables |  | Ba-Mie Lüang Pad Gung<br>บะหมี่เหลืองผัดกุ้ง               | 38,- |





At the moment, there is no squid of high quality available. Therefore, we offer stir-fried chicken with ginger as a supplement.





## DISHES WITHOUT MEAT

Apart from the pan-fried noodles, we serve steamed rice together with all dishes.

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|-----------|---------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|------|
| <b>24</b> | Stir-fried, mixed vegetables with rice                  |       | Pad Phak Ruam-Mit   ผัดผักรวมมิตร                            | 25,- |
|           | Available with Tofu                                     |                                                                                                                                                                         |                                                              |      |
| <b>25</b> | Stir-fried rice with vegetables                         |                                                                                      | Khao Pad Phak   ข้าวผัดผัก                                   | 27,- |
| <b>26</b> | Pan-fried noodles with vegetables                       |                                                                                      | Ba-Mie Lüang Pad Phak<br>บะหมี่เหลืองผัดผัก                  | 27,- |
| <b>27</b> | Green or red vegetable curry with coconut milk and rice |   | Gäng Keow-Wan rü Gäng Pet Phak<br>แกงเขียวหวานหรือแกงเผ็ดผัก | 28,- |
|           | Available with Tofu                                     |                                                                                                                                                                         |                                                              |      |

### Information:

Some of the dishes are marked vegan or gluten free. These dishes can be cooked as a vegan and / or gluten free option. Please let us know when ordering, so that we can consider it.





## DESSERTS

### *For your heart and soul*

Our steamed or baked desserts are a worthy end of a good Thai menu. Our hint: the sticky coconut rice is really delicious!

- |           |                                                                            |                                                                                                                                                                       |                                        |      |
|-----------|----------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------|------|
| <b>29</b> | Mango on sticky coconut rice, one of the most popular desserts in Thailand |   | Khao-Niao Ma-Muang<br>ข้าวเหนียวมะม่วง | 16,- |
| <b>31</b> | Baked bananas, available with vanilla or coconut ice cream                 |                                                                                                                                                                       | Gluyay Taut   กล้ายทอด                 | 16,- |

## ICE CREAM

All ice cream is fresh and homemade. Choose from mango, coconut, vanilla, and raspberry. You are free to order single balls of ice cream with or without whipped cream, just combine it like you love it.

- |           |                                                                      |  |                                                                             |      |
|-----------|----------------------------------------------------------------------|--|-----------------------------------------------------------------------------|------|
| <b>32</b> | Bangkok Royal, a royal ice cream pleasure                            |  | Raspberry, coconut, vanilla, whipped cream, grenadine, brittle              | 14,- |
| <b>33</b> | The Beach, with alcohol, feel like you were at the beach in Thailand |  | Mango and coconut, with Mekhong (Thai rice wine), whipped cream and almonds | 18,- |
| <b>34</b> | Tropical Island, a pleasure like on holidays in Thailand             |  | Mango, coconut, vanilla, whipped cream, and chocolate sauce with brittle    | 14,- |
| <b>35</b> | Ice Coffee                                                           |  | Vanilla, fresh espresso and whipped cream with chocolate fluffs             | 14,- |

