



POP-UP ASIA

ASIA VOYAGE MENÜ

| 75

SHARING AB ZWEI PERSONEN

Hausgemachte Frühlingsrolle | Poulet-Satayspiess | Dips

Pikanter Rindfleischsalat | Minze | Limette | Schalotten

Riesencrevetten | rotes Kokosnuss-Curry

Palmherzen | Thai Basilikum

Tuptim Krob | Kokossorbet | Wasserkastanie | junge Kokosnuss

Lotussamen | Jackfrucht | Pandan-Sirup

VORSPEISEN

THAI CREW STARTER CHOICE

| 27 p. P.

Selektion unserer Vorspeisen-Highlights

PHO PIA THORD ปอเปี๊ยะ

| 19

Hausgemachte vegetarische Frühlingsrollen

GỎI CUỐN

| 21

Vietnamesische vegetarische Sommerrolle | Erdnuss-Gurken Dip

SATAY GAI ไก่สะเต๊ะ

| 19

Poulet-Spiesse | Erdnusssauce | Gurke

SOM TAM สมตำไทย

| 19

Scharfer grüner Thai-Papayasalat | Tomate | Limette

Schlangenbohnen | Erdnüsse | Crevetten-Crunch

NAM TOK NUEA น้ำตกเนื้อ

| 26

Pikanter Rindfleischsalat | Minze | Limette | Schalotten

Röstreis "Isaan" Style

TOM KHA GAI ต้มข่าไก่

| 16

Kokosmilchsuppe | Poulet | Galangal | Koriander | Pilze

DIM SUM BY MADAME SUM

| 21

6 Stück | Chef's Selection | Sojasauce | Chili Dip

Auch vegetarisch erhältlich

VON DER TRAUBE

Sauvignon Blanc | Roman Hermann | Weiss

10 cl | 9

Sancerre Silex | Château de Fontaine-Audon | Weiss

10 cl | 10

Chablis | Domaine Chanson | Weiss

10 cl | 10

Riesling Kung Fu Girl | Charles Smith | Weiss

10 cl | 8

La Vie en Rose | Château Roubine | Rosé

10 cl | 7.5

Pinot Noir Selection | Lampert | Rot

10 cl | 8.5

Brancaia TRE | Widmer | Rot

10 cl | 7.5

HAUPTGÄNGE

GAENG DAENG GOONG แกงแดงกุ้ง

| 47

Riesencrevetten | rotes Kokosnuss-Curry

Palmherzen | Thai Basilikum

GAENG KIEW WAN NUEA แกงเขียวหวานเนื้อ

| 45

Rindsentrecôte | pikantes grünes Curry | Babyaubergine

Schlangenbohnen | Thai Basilikum

vegetarisch | Gemüse

| 31

TOFU PANAENG แกงพะเนียงเต้าหู้

| 32

Tofu | Panaeng Curry | Gemüse | Erdnüsse

PAD KAPRAOW GAI ผัดกะเพราไก่

| 35

Poulet | Schlangenbohnen | Thai Basilikum

PAD THAI ผัดไทยกุ้ง

| 32

Wok-Nudeln | Crevetten | Gemüse | Ei | Sojasprossen

VIETNAMESISCHE PHO NUDELSUPPE

| 28

Hauchdünnes Rindfleisch | Sojasprossen | Koriander | Basilikum

Alle Hauptgänge werden mit gedämpftem Jasminreis serviert

DAZU

KHAO PAD ข้าวผัด

| 13

Gebratener Reis

POKÉ BOWLS

TUNA POKÉ BOWL

| 39

Grüenspargel | Mango | Avocado | Drachenfrucht | Sesam-Dressing

vegetarisch

| 29

BEEF & NOODLE POKÉ BOWL

| 39

Ginger Beef | Gemüsestroh | vietnamesische Vinaigrette

DESSERT

TUPTIM KROB ทับทิมกรอบ

| 16

Kokossorbet | Wasserkastanie | junge Kokosnuss

Lotussamen | Jackfrucht | Pandan-Sirup

KHAO NIAO MAMUANG ข้าวเหนียวมะม่วง

| 18

"Sticky Rice" Klebereis | Thai Mango | Kokosmilch

CHOCOLATE GANACHE DIM SUM BY MADAME SUM

| 15

4 Stück | Guanaja 70% | Olivenöl | Fleur de Sel

THAI DRINKS

Thai Cocktail ค็อกเทลไทย

| 15

Thai Cocktail | ohne Alkohol ค็อกเทลไทย | ไม่มีแอลกอฮอล์

| 11

Singha Bier เบียร์สิงห์

| 7.5

Bier und Wein dürfen nur an über 16-Jährige verkauft oder ausgedient werden. Spirituosen, Aperitive und Alcopops dürfen nur an über 18-Jährige verkauft oder ausgedient werden.

Alle Preise verstehen sich in Schweizer Franken und inkludieren 7.7% MwSt.

Benötigen Sie weitere Informationen zu möglichen Allergenen?

Unsere Servicemitarbeitenden erteilen Ihnen gerne Auskunft über die Herkunft und Zutaten der Speisen.



POP-UP ASIA

ASIA VOYAGE MENU

| 75

SHARING AS OF TWO GUESTS

Home-made spring roll | Chicken satay skewer | Dips

Spicy beef salad | Mint | Lime | Shallots 🍴

Giant prawns | Red coconut curry 🍴

Palm hearts | Thai basil

Tuptim Krob | Coconut sorbet | Water chestnut | Young coconut |

Lotus seed | Jackfruit | Pandan syrup

STARTERS

THAI CREW STARTER CHOICE

| 27 p. p.

Selection of our starter highlights

PHO PIA THORD ปอเปี๊ยะ

| 19

Home-made vegetarian spring rolls

GỎI CUỐN

| 21

Vietnamese vegetarian summer roll | Peanut-cucumber dip

SATAY GAI ไก่สะเต๊ะ

| 19

Chicken skewers | Peanut sauce | Cucumbers

SOM TAM สมตำไทย 🍴

| 19

Spicy green Thai papaya salad | Tomato | Lime

String beans | Peanuts | Prawn crunch

NAM TOK NUEA น้ำตกเนื้อ 🍴

| 26

Spicy beef salad | Mint | Lime | Shallots

Roasted rice "Isaan" Style

TOM KHA GAI ต้มขาไก่

| 16

Coconut milk soup | Chicken | Galanga | Coriander | Mushrooms

DIM SUM BY MADAME SUM

| 21

6 pieces | Chef's Selection | Soy sauce | Chili Dip

Also available vegetarian

FROM THE GRAPE

Sauvignon Blanc | Roman Hermann | White

10 cl | 9

Sancerre Silex | Château de Fontaine-Audon | White

10 cl | 10

Chablis | Domaine Chanson | White

10 cl | 10

Riesling Kung Fu Girl | Charles Smith | White

10 cl | 8

La Vie en Rose | Château Roubine | Rosé

10 cl | 7.5

Pinot Noir Selection | Lampert | Red

10 cl | 8.5

Brancaia TRE | Widmer | Red

10 cl | 7.5

MAIN COURSES

GAENG DAENG GOONG แกงแดงกุ้ง 🍴

| 47

Giant prawns | Red coconut curry

Palm hearts | Thai basil

GAENG KIEW WAN NUEA แกงเขียวหวานเนื้อ 🍴

| 45

Beef entrecôte | Spicy green curry | Baby eggplant

String beans | Thai basil

Vegetarian | vegetables

| 31

TOFU PANAENG แกงพะเนียงเตาหุง 🍴

| 32

Tofu | | Panaeng curry | Vegetables | Peanuts

PAD KAPRAOW GAI ผัดกะเพราไก่ 🍴

| 35

Chicken | String beans | Thai basil

PAD THAI ผัดไทยกุ้ง

| 32

Wok-fried noodles | Prawns | Vegetables | Egg | Soybean sprouts

VIETNAMESISCHE PHO NUDELSUPPE

| 28

Thinly sliced beef | Soybean sprouts | Coriander | Basil

All main courses are served with steamed jasmine rice

SIDES

KHAO PAD ข้าวผัด

| 13

Fried rice

POKÉ BOWLS

TUNA POKÉ BOWL

| 39

Green asparagus | Mango | Avocado | Dragon fruit | Sesame dressing

Vegetarian

| 29

BEEF & NOODLE POKÉ BOWL

| 39

Ginger beef | Vegetable straw | Vietnamese vinaigrette

DESSERT

TUPTIM KROB ทับทิมกรอบ

| 16

Coconut sorbet | Water chestnut | Young coconut |

Lotus seed | Jackfruit | Pandan syrup

KHAO NIAO MAMUANG ข้าวเหนียวมะม่วง

| 18

"Sticky rice" | Thai mango | Coconut milk

CHOCOLATE GANACHE DIM SUM BY MADAME SUM

| 15

4 pieces | Guanaja 70% | Olive oil | Fleur de sel

ASIA DRINKS

Asia cocktail ค็อกเทลไทย

| 15

Asia cocktail | Without alcohol ค็อกเทลไทย | ไม่มีแอลกอฮอล์

| 11

Singha beer เบียร์สิงห์

| 7.5

Beer and wine will only be sold or served to persons over 16 years of age. Spirits, aperitifs and alcopops will only be sold or served to over 18-year-olds.

All prices are in Swiss Francs and include 7.7 % VAT.

Do you need more information about possible allergens?

Our service team will be happy to provide you with information about the origin and ingredients of the dishes.