

## **Authentic Thai cuisine – or simply Green Curry at the riverside**

Enjoy authentic Thai cuisine at the riverside's Thaigarden situated at the elegant glass pavilion. From delicious Currys to tasteful hot wok dishes, you can indulge in a variety of flavours and ingredients.

In former times, Thai cuisine was characterized by the element water. Meals were mainly composed of seafood and aquatic plants. In the beginning of the 17th century influenced by China, India, and Europe, Thai cuisine developed its own identity.

The authentic Thai cuisine combines all flavours, such as bitter, sweet, sour, spicy and salty. Dishes are either fried, steamed, braised or grilled. The artful and magnificent fruit and vegetable carvings derive their origin from the king's court. This ancient Thai art form originally from Siam is called kae sa luk and is still celebrated today.

Be enchanted by the delightful ambience and let our Thai chefs take you on a journey of Thai classics and specialties!



## Thai starters

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- 1 Pho piah thord - Spring rolls**  13.00  
Homemade spring rolls filled with glass noodles and vegetables served with sweet chili sauce
- 2 Samosa - filled, steamed buns** 13.00  
with potatoes, carrots, sweet corn, onions and Curry powder
- 3 Gai satay – Chicken skewers** 15.00  
Grilled marinated chicken skewers served with cucumber salad “Thai style” and spicy peanut sauce
- 4 Goong krob – Fried king prawns** 15.00  
King prawns baked in bred flakes served with chilli sauce
- 5 Khon wang ruam ros – Thai starter platter** 22.00  
Mix of vegetarian spring rolls, samosa, satay chicken skewers, fried wild-caught king prawns and tuna salad served in a rice waffle from 2 persons – price per person

## Thai salads

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- 6 Yam tuna - Thunfisch Salat (gluten-free)**  15.00  
Crunchy rice waffle with marinated tuna, lemon grass, chili and shallots
- 7 Som tam - Papaya salad**   17.00  
Spicy green papaya salad with garlic, chili and cowpeas, cherry-tomatoes and lime salad garnished with cashew nuts
- 8 Yum som o - Pomelo salad (gluten-free)**   17.00  
Spiced pomelo with roasted coconut pulp, crunchy shallots und cashew nuts
- 9 Yum Nuea - Beef salad (gluten-free)**  22.00  
Grilled beef with spicy thai-style marinade with spice plantain, red onions, cucumbers, garlic and chili

## Thai soups

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- 10 Tom kah hed sod - Coconut soup with mushrooms (gluten-free)**   13.00  
Spicy coconut soup with fresh mushrooms, galangal root, lemon grass, and kaffir lime leaves
- 11 Tom kah gai - Coconut soup with chicken**  14.00  
Spicy coconut soup with chicken, mushrooms, galangal root, lemon grass and kaffir lime leaves
- 12 Tom yam goong – bouillon with shrimps**   16.00  
Piquant clear soup with mushrooms, lemongrass and galanga root, kaffir, lime leaves and lime juice

## Currys - (served with jasmine rice)

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### **Gaeng kiew warn - Green Curry** (gluten-free upon request)

Green Curry with Thai eggplants, mini eggplants, Thai basil and kaffir lime leaves, bamboo sprouts, hot pepper and coconut milk

<b>15</b> with vegetables 	29.00
<b>16</b> with chicken	32.00
<b>17</b> with wild-caught king prawns	39.00
<b>18</b> with beef	43.00

### **Gaeng pet - Red Curry**

Red Curry with Thai eggplants, mini eggplants, Thai basil, kaffir lime leaves, bamboo sprouts, hot pepper and coconut milk

<b>21</b> with vegetables 	29.00
<b>22</b> with chicken	32.00
<b>23</b> with duck	37.00
<b>24</b> with wild-caught king prawns	39.00
<b>25</b> with beef filet	43.00

### **Gaeng garie - Yellow Curry** (gluten-free upon request)

Yellow Curry with potatoes, onions, carrots, pineapple, cherry tomatoes, cashew nuts, baked onions and coconut milk

<b>30</b> with vegetables and tofu 	32.00
<b>31</b> with chicken	32.00
<b>32</b> with wild-caught king prawns	39.00
<b>33</b> with scallops	42.00

### **Panaeng Curry**

Aromatic creamy Panaeng Curry with peanut sauce, Thai basil, chili, grapes, kaffir lime leaves and coconut milk

<b>35</b> with chicken	32.00
<b>36</b> with wild-caught king prawns	39.00
<b>37</b> with lamb	39.00
<b>38</b> with scallops	42.00
<b>39</b> with duck breast	42.00
<b>40</b> with beef filet	43.00

### **41 Massaman Curry**

with beef ragout, diced potatoes, cherry tomatoes, cashew nuts and coconut milk 43.00

This Curry is only available with beef.

## Hot from the wok - (served with jasmine rice)

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### Phad king

Fresh ginger, mushrooms, Thai celeriac, onions, chili and soy sauce

<b>45</b> with tofu and vegetables	32.00
<b>46</b> with chicken	32.00
<b>47</b> with wild-caught king prawns	39.00
<b>48</b> with beef filet	43.00

### Phad bai kra pao

Bamboo sprouts, snake beans, Thai basil and green pepper

<b>50</b> with strips of chicken breast	32.00
<b>51</b> with gilthead seabream	38.00
<b>52</b> with duck breast	42.00
<b>53</b> with beef filet	43.00

### Phad nam prik prow

Mushrooms, spring onions, garlic, Thai basil, cashew nuts and coconut milk

<b>60</b> with chicken	32.00
<b>61</b> with lamb	39.00
<b>62</b> with wild-caught king prawns	39.00
<b>63</b> with beef filet	43.00

### Sweet and sour

Onions, cucumber, pineapple, cherry tomatoes, pepper, carrots, spring onions and sweet and sour sauce "Thai style"

<b>70</b> with chicken	32.00
<b>71</b> with duck	37.00
<b>72</b> with wild-caught king prawns	39.00

### Phad thai

Fried rice noodles with soybean sprouts, chives, egg and cashew nuts

<b>75</b> with tofu and vegetables 	25.00
<b>76</b> with chicken	25.00
<b>77</b> with wild-caught king prawns	28.00
<b>78</b> with beef filet	35.00

### Kao phad

Fried rice with egg, carrots, cherry tomatoes, soy sauce

<b>80</b> with vegetables 	23.00
<b>81</b> with chicken	25.00
<b>82</b> with wild-caught king prawns	28.00
<b>83</b> with beef filet	35.00

## Side dishes

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<b>85</b> Jasmine rice	5.00
<b>86</b> Fried rice	7.00
<b>87</b> Fried noodles	7.00
<b>88</b> Fried vegetables	15.00

**Our meat is sourced from the butchery “Angst Zurich” and from “Dörig und Brandl Schlieren”.**

### Key

	..... mild
	..... medium spicy
	..... spicy
	..... vegetarian

### Origin of meat

Chicken	CH
Beef	AR / CH / US*
Slipper lobster	VN
King prawns	VN
Duck	HU
Lamb	NZ

\* might be produced with performance-enhancing hormones, antibiotics and / or anti-microbes.

Allergens: Our staff is happy to advise you in regards to allergies.

## Kid's menu (children under 12 years)

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For our little guests, who don't prefer too spicy:

<b>Spaghetti</b> with tomato sauce	10.50
<b>Breaded pork escalope</b> with French fries	12.50
<b>Chicken nuggets</b> with French fries	11.50
<b>Fish fingers</b> with French fries	11.50
<b>Chicken satay skewers</b> with peanut sauce and rice	15.00
<b>Chicken satay skewers</b> with peanut sauce and fried rice	17.00
<b>Fried noodles</b> with chicken, eggs and cashew nuts	17.00

## Desserts

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<b>Homemade sorbets</b> - chef's suggestion	5
<b>Homemade warm chocolate cake</b> served with Mövenpick vanilla ice cream and whipped cream	12
<b>Lemon grass Panna cotta</b> with passion fruit and roasted coconut splinter	12
<b>Hazelnut nougat parfait</b> with caramelized apple slices and whipped cream	13
<b>Chocolate chili mousse</b> with nut brittle	11

Would you fancy some ice cream or a delicious sundae?

Just ask our team or take a look at our Mövenpick ice cream menu!

# Beverages

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## Soft drink - glass

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Cola	3dl	4.50
	5dl	6.80
Ice Tea Lemon	3dl	4.50
	5dl	6.80
Citro	3dl	4.50
	5dl	6.80

## Soft drink - bottle

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Arkina	5dl	6.50
Rhazünser	5dl	6.50
Coca Cola, light, zero	3.3dl	4.90
Fanta orange	3.3dl	4.90
Rivella rot, grün, blau	3.3dl	4.90
Apfelschorle	3.3dl	4.90
Schweppes Tonic, Bitte Lemon, Ginger Ale	2dl	4.90
Energydrink	2.5dl	6.00

## Coffee & tea

NESPRESSO



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Kaffee, Espresso, Ristretto	4.90
Doppelter Espresso	6.90
Cappuccino	5.70
Schale	5.70
Latte Macchiato	6.20
Coretto Grappa	6.90
Ronnefeldt Tee: English Breakfast, Earl Grey, Morgentau, Pfefferminze, Kamille, Eisenkraut, Sweet Berries, Cream Orange, Bergkräuter, Green Dragon, Rosy Rose Hip	4.90
Tee im Kännchen: grün, Jasmin, schwarz, Ingwer	6.50

## Beer - glass

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Feldschlösschen	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	6.90

## Beer - bottle

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Singha beer	5.0% vol	3.3dl	6.50
Chang beer	5.0% vol	3.3dl	6.50
Schneider Weisse	5.4% vol	5dl	8.50

## Wine recommendation

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### White wine

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Gewürztraminer, Südtirol, IT	1dl	8.50
	7.5dl	59.00
Riesling-Sylvaner, Saxer, CH	1dl	7.00
	7.5dl	49.00
Pinot Grigio delle Venezie, IT	1dl	6.00
	7.5dl	42.00

### Rosé wine

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Nobler Rosé, Saxer, CH	1dl	7.00
	7.5dl	49.00

### Red wine

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Malbec Mendoza Alamos, AR	1dl	7.90
	7.5dl	55.00
Pinot noir, Saxer, CH	1dl	7.50
	7.5dl	52.00
Rioja doca crianza, Baigorri, ES	1dl	8.50
	7.5dl	59.00