Authentic Thai cuisine – or simpley 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

1 Pho piah thord - Spring rolls 2, 5, 6, 9 Homemade spring rolls filled with glass noodles and vegetables served with sweet chili sauce	13.00
2 Samosa - filled, steamed buns 3,5 with potatoes, carrots, sweet corn, onions and Curry powder	13.00
3 Gai satay – Chicken skewers Grilled marinated chicken skewers served with cucumber salad "Thai style" and spicy peanut sauce	15.00
4 Goong krob – Fried king prawns 2, 6, 14 King prawns baked in bred flakes served with sweet chilli sauce	15.00
5 Khon wang ruam ros – Thai starter platter 2, 5, 6, 7, 9, 10, 14, 15 Mix of vegetarian spring rolls, samosa, satay chicken skewers, fried king prawns and tuna salad served in a rice waffle from 2 persons – price per person	22.00

Thai salads

6 Yam tuna - Tuna Salad (gluten-free) 2, 4, 5, 14 Crunchy rice waffle with marinated tuna, lemon grass, chili, shallots and coriander	15.00
7 Som tam - Papaya Salad 11 3 4 ,7,8,14, (palm Sugar) Spicy green papaya salad with chili and cowpeas, cherry tomatoes and lime salad garnished with cashew nuts	17.00
8 Laab Gai Salad - Thai-Chicken Salad 2, 4, 5, 6 NEW Chopped chicken breast, shalotts, rice, chili mixture, lemon juice, coriander, peppermint served on salad	19.00
9 Yam Nua - Würziger Rindfleisch Salat Beef, shalotts, lemon leaves, lemon juice, peppermint, chili, roasted onions, lemon grass and coriander	22.00

Thai soups

10 Tom kah hed sod - Coconut soup with mushrooms (gluten-free) J 3 4, 5, 14 Spicy coconut soup with fresh mushrooms, galangal root, lemon grass, kaffir lime leaves and coriander	13.00
11 Tom kah gai - Coconut soup with chicken Spicy coconut soup with chicken, mushrooms, galangal root, lemon grass, kaffir lime leaves and coriander	14.00
12 Tom yam goong – bouillon with shrimps Spicy clear soup with mushrooms, lemon grass and galangal root, kaffir, lime leaves, lime juice and coriander	16.00

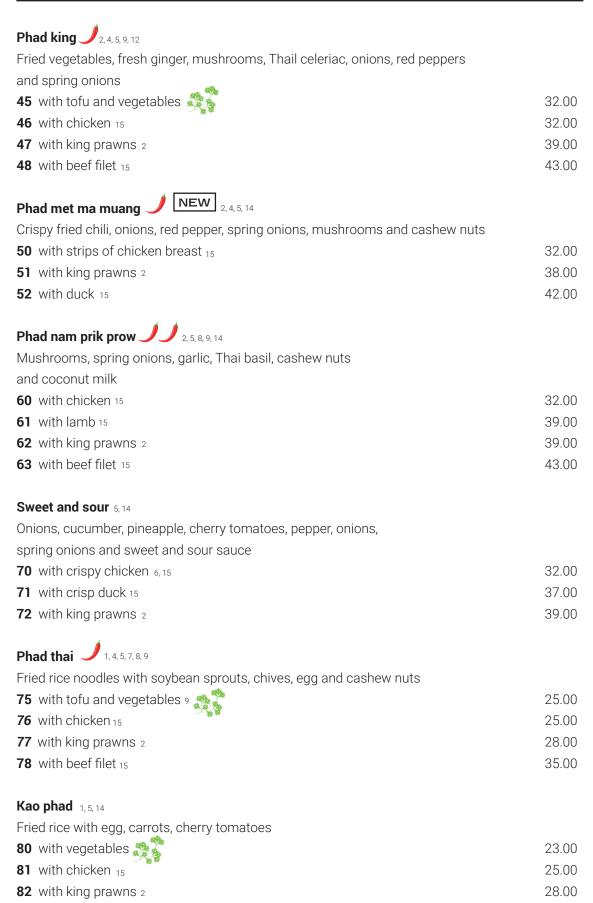
Prices in CHF including taxes

Currys - (served with jasmine rice)

Gaeng kiew warn - Green Curry (gluten-free upon request) 🥖 2, 4, 5, 14	
Green Curry with Thai eggplants, mini eggplants, Thai basil and	
kaffir lime leaves, bamboo sprouts, hot pepper and coconut milk	
15 with vegetables	29.00
16 with chicken 15	32.00
17 with king prawns 2	39.00
18 with beef ₁₅	43.00
19 with tuna ₄	43.00 39.00
	59.00
Gaeng pet - Red Curry 🥖 2,4,5,14	
Red Curry with Thai eggplants, mini eggplants, Thai basil,	
kaffir lime leaves, bamboo sprouts, hot pepper and coconut milk	
21 with vegetables	29.00
22 with chicken 15	32.00
23 with crispy duck ¹⁵	37.00
24 with king prawns ₂	39.00
25 with beef filet 15	43.00
Gaeng garie - Yellow Curry (gluten-free upon request) 🌙 2, 4, 5, 8, 14	
Yellow Curry with potatoes, onions, carrots, pineapple, cherry tomatoes,	
cashew nuts, baked onions and coconut milk	
30 with vegetables and tofu 🚓 🖉 9	32.00
31 with chicken 15	32.00
32 with king prawns ₂	39.00
33 with scallops ₂	42.00
Panaeng Curry 2, 4, 5, 7, 14	
Aromatic creamy Panaeng Curry with peanut sauce, Thai basil, chili, grapes,	
kaffir lime leaves and coconut milk	
35 with chicken 15	32.00
	32.00
36 with king prawns ₂	
37 with lamb ₁₅	39.00
38 with scallops ₂	42.00
39 with crispy duck 15	42.00
40 with beef filet 15	43.00
41 with tuna ₄	39.00
42 Massaman Curry 🥖 2, 4, 5, 6, 7, 15	34.00
Diced beef stewed in Massamam Curry with potatoes, cherry tomatoes	
and cachow pute	

and cashew nuts

Hot from the wok - (served with jasmine rice)



83 with beef filet 15

Prices in CHF including taxes

35.00

Hot from the wok - (served with jasmine rice)

Bai Krapao JJJ_{2, 4, 5, 9} NEW

Fried bamboo sprouts, beans, green pepper and Thai basil **91** with chicken ¹⁵

39.00
39.00
37.00
43.00

Side dishes

5.00
7.00
7.00
15.00

Our meat is sourced from the butchery "Merat" and from "Dörig und Brandl Schlieren".



mild medium spicy spicy vegetarian

Origin of meat / fish

Chicken	СН
Beef	AR / CH / US
Slipper lobster	VN
King prawns	VN
Duck	HU
Lamb	NZ
Scallops	CA
Tuna	PhP

32.00

* 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)

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

Spaghetti with tomato sauce	10.50
Breaded pork escalope with French fries	12.50
Chicken nuggets with French fries	11.50
Fish fingers with French fries	11.50
Chicken satay skewers with peanut sauce and rice 5, 7, 14	15.00
Chicken satay skewers with peanut sauce and fried rice 5.7.14	17.00
Fried noodles with chicken, eggs and cashew nuts 1, 2, 5, 9, 14	17.00

Soft drink - glass

Coca Cola	3dl	4.50
	5dl	6.80
Fusetea Lemon Lemongras	3dl	4.50
	5dl	6.80
Sprite	3dl	4.50
	5dl	6.80

Beer - glass

Falken Lager	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	6.90
Beer - bottle	9		
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

Soft drinks - bottle

Valser still	5dl	6.50
Valser prickelnd	5dl	6.50
Coca Cola, light, zero	3.3dl	4.90
Fanta orange	3.3dl	4.90
Rivella rot, blau, Refresh	3.3dl	4.90
Apfelschorle	3.3dl	4.90
Schweppes Tonic, Bitter Lemon, Ginger Ale	2dl	4.90
Red Bull	2.5dl	6.00

SELECTED TEA SINCE 1823

Coffee & tea NESPRESSO.

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

Wine recommendation

White wine

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

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

Red wine

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