

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

- 1 Pho piah thord - Spring rolls**  2, 5, 6, 9 13.00
Homemade spring rolls filled with glass noodles and vegetables served with sweet chili sauce
- 2 Samosa - filled, steamed buns** 3, 5 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** 2, 6, 14 15.00
King prawns baked in bred flakes served with sweet chilli sauce
- 5 Khon wang ruam ros – Thai starter platter** 2, 5, 6, 7, 9, 10, 14, 15 22.00
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

Thai salads

- 6 Yam tuna - Tuna Salad (gluten-free)**  2, 4, 5, 14 15.00
Crunchy rice waffle with marinated tuna, lemon grass, chili, shallots and coriander
- 7 Som tam - Papaya Salad**   4, 7, 8, 14, (palm Sugar) 17.00
Spicy green papaya salad with chili and cowpeas, cherry tomatoes and lime salad garnished with cashew nuts
- 8 Thai avocado salad**  10 19.00
avocados with dragon fruit, Thai mango, sesame dressing garnished with seasonal fruits and cashew nuts served on spinach


Thai soups

- 10 Tom kah hed sod - Coconut soup with mushrooms (gluten-free)**   4, 5, 14 13.00
Spicy coconut soup with fresh mushrooms, galangal root, lemon grass, kaffir lime leaves and coriander
- 11 Tom kah gai - Coconut soup with chicken**  4, 5, 14, 15 14.00
Spicy coconut soup with chicken, mushrooms, galangal root, lemon grass, kaffir lime leaves and coriander

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

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
36 with king prawns 2	39.00
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

Hot from the wok - (served with jasmine rice)

Phad king 2, 4, 5, 9, 12

Fried vegetables, fresh ginger, mushrooms, Thai celeriac, onions, red peppers and spring onions

45 with tofu and vegetables 	32.00
46 with chicken 15	32.00
47 with king prawns 2	39.00
48 with beef filet 15	43.00

Phad met ma muang **NEW** 2, 4, 5, 14

Crispy fried chili, onions, red pepper, spring onions, mushrooms and cashew nuts

50 with strips of chicken breast 15	32.00
51 with king prawns 2	38.00
52 with duck 15	42.00

Phad nam prik prow 2, 5, 8, 9, 14

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

60 with chicken 15	32.00
61 with lamb 15	39.00
62 with king prawns 2	39.00
63 with beef filet 15	43.00

Sweet and sour 5, 14

Onions, cucumber, pineapple, cherry tomatoes, pepper, onions, spring onions and sweet and sour sauce

70 with crispy chicken 6, 15	32.00
71 with crisp duck 15	37.00
72 with king prawns 2	39.00

Phad thai 1, 4, 5, 7, 8, 9

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

75 with tofu and vegetables 9 	25.00
76 with chicken 15	25.00
77 with king prawns 2	28.00
78 with beef filet 15	35.00

Kao phad 1, 5, 14

Fried rice with egg, carrots, cherry tomatoes

80 with vegetables 	23.00
81 with chicken 15	25.00
82 with king prawns 2	28.00
83 with beef filet 15	35.00

Side dishes

85 Jasmine rice	5.00
86 Fried rice 1, 5, 14	7.00
87 Fried noodles 1, 2, 5, 9, 14	7.00
88 Fried vegetables 1, 2, 5, 9, 14	15.00

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

Key







 mild
 medium spicy
 spicy
 vegetarian

Origin of meat / fish

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

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

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

1  Eggs	2  Molluscs / Oyster sauce	3  Milk (Lactose)	4  Fish / Fish sauce	5  Gluten, Bouillon Soy sauce
6  Wheat	7  Peanuts	8  Edible nuts Nuts	9  Soybeans	10  Sesame
11  Lupines	12  Celeriac	13  Mustard	14  Sugar	15  Meat
16  Sulfphites	17  Sweetener	18  Food colouring	19  Trans fatty acids	20  Preservatives

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

Beverages

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

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
Royal Bliss Tonic, Bitter Lemon, Ginger Ale	2dl	4.90
Red Bull	2.5dl	6.00

Coffee & tea



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

Falken Lager	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	6.90

Beer - bottle

Singha beer	5.0% vol	3.3dl	6.50
Chang beer	5.0% vol	3.3dl	6.50
Falken Weizen	5.5% vol	5dl	8.50

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