












## STARTERS

Poh Piah Tod	Spring rolls filled with glass noodles, mushrooms, carrots, onion, sesame oil	16
Puek Tod	Deep fried taro with peanuts on sweet and sour sauce	16
Gung Sarong	Prawns wrapped in crispy potato noodles	19
 Tod Man Pla	 Traditional Thai fish-cakes with red curry paste and kefir leaves	19
Kau Kieb Pak Moh	Steamed dumplings filled with Thai style minced chicken and peanuts	20
Satay Gai	Grilled chicken satay with peanut sauce and pickles	22












### Royal White Elephant (minimum of 2 persons) per person 32

Gung Sarong	Prawns wrapped in crispy potato noodles
Poh Piah Tod	Spring rolls filled with glass noodles, mushrooms, carrots, onion, sesame oil
Tod Man Pla	Traditional Thai fish-cakes with red curry paste and kefir leaves
Laab Gai	Hot and sour „Isaan Style“ minced chicken salad
Yam Neua	Beef tenderloin salad with cucumber, tomatoes and onions
Som Tam	Green papaya salad, garlic, chillies, palm sugar, lime, fish sauce and peanuts

## EXOTIC SALADS

 Mixed Salad	Mixed salad with onions, eggs and „White Elephant“ dressing	14
 Yam Pak Bung Krob	Crispy morning glory salad with peanuts and onions	19
 Laab Gai	Hot and sour minced chicken salad with roasted rice	22
 Yam Woonsen	Glass noodle salad with seafood	22
 Neua Yang Nam Tok	Spicy beef tenderloin salad, served with Thai basil leaves and roasted rice	26
 Pla Gung	Grilled “Black Tiger” prawns salad with garlic, lemon grass and onions	24
 Yam Han Sa	 Special Thai tofu salad, Thai celery, tomatoes and onions	20
 Som Tam	Green papaya salad, marinated with garlic, chili, palm sugar, lime, fish sauce and peanuts	24

## SOUPS

Gang Jeud Woonsen	 Clear soup with glass noodles, mushrooms, tofu and vegetables	15
 Tom Yam Je	 Hot and sour soup with mushrooms and vegetables	15
 Tom Yam Gung	 Spicy and sour soup with prawns, lemon grass, galangal and kefir leaves	19
 Tom Yam Talay	 Spicy and sour soup with mixed seafood, lemon grass, galangal and Thai basil leaf	19
 Tom Gai Prung	 Spicy and sour soup with chicken, mushroom, ginger and lemon grass	19
 Tom Kah Gai	 Creamy coconut soup with sliced chicken, mushrooms, galangal and lemon grass served in a fresh coconut	23

 = vegan

 = spicy dishes

























 = contains shrimp paste




If you have any concerns regarding food allergies, please alert our employees prior to ordering.

No MSG added















## MAIN COURSES (all main dishes are served with steamed "Jasmine" rice)

	Gai Hlong Rai	Deep-fried chicken with pineapple, vegetables and sweet-sour sauce	44	
	Gai Haw Baiteuy	Deep-fried chicken wrapped in pandanus leaf	45	
	Gai Pad Med	 Stir-fried sliced chicken with cashew nuts and sweet chili paste	44	
	Ped Tod	Crispy duck served on a bed of Thai kale	46	
		Gang Ped Ped Yang	Sliced duck with red curry, pineapple, lychee and Thai basil leaves	46
	Moo Pad King	Stir-fried sliced pork with ginger, bell pepper and spring onions	42	
		Neua Prig Gang	 Sliced beef tenderloin with young pepper, chili paste and coconut milk	49
	Gang Pad Med	 Stir-fried lobster tail with cashew nuts and sweet chili paste	58	
		Gang Pad Graprau	Stir-fried lobster tail in spices with Thai basil leaves	58
	Pla Chu Chee	 Deep fried seabass fish with Panang curry	58	
		Pla Nueng Manau	Seabass steamed with lemon, chili and garlic	58
	Tau Hou Pad King	 Stir-fried sliced Thai tofu with ginger, baby corns and spring onions	39	
		Tau Hou Pad Graprau	 Stir-fried sliced Thai tofu in spices with Thai basil leaves	39
	Pad Kana	 Stir-fried Thai kale with garlic and mushroom sauce	33	
	Pad Pak Bung	 Stir-fried morning glory, with shiitake mushrooms, tofu, garlic and chili	33	

<b>Pearl of Siam</b>	  	58
Sliced beef tenderloin in Panang curry with grinded peanuts and kefir leaves		
"Black Tiger" prawns in green curry with eggplant, lemon grass and Thai basil leaves		
Sliced chicken in yellow curry with onions and potatoes		

## CURRIES (all curries are served with steamed "Jasmine" rice)

	Gang Ped	 Red curry with eggplants and Thai basil leaves	
		Gang Keow	 Green curry with eggplants, lemon grass and Thai basil leaves
	Panang	 Panang curry with grinded peanuts and kefir leaves	
	Gang Gari	 Yellow curry with onions and potatoes	
		Gang Pha	 Curry sauce with bamboo, young pepper and eggplants (without coconut milk)

## NOODLE




Padthai	Stir-fried rice-noodles with eggs, soy bean sprouts und garlic chives
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## All curries and noodles can be served with the following items:

Tau Hou	Thai Tofu and vegetable, TH	39
Gai	Sliced chicken, CH	43
Moo	Sliced pork, CH	42
Neua	Sliced beef tenderloin, CH	49
Gung	"Black Tiger" prawns, VNM	49
Gang	Lobster tail, from Maine, USA	58
Talay	Seafood (VNM, USA, NZ)	68

## SIDE ORDERS

Kao Pad Je	Stir-fried Jasmine rice with eggs and vegetables	6
Kao Seuy	Steamed Jasmine rice	3

<b>Pearl of Andaman</b> (minimum of 2 persons)	  	per person 78
"Rock Lobster" in red curry, filet of barramundi with sweet-sour sauce, stir-fried mussels with Thai basil, deep-fried squid, grilled "Black Tiger" prawns salad and fried rice		

## PRICKELND & SCHÄUMEND o SPARKLING

		1dl	7.5 dl
Jeio Extra Dry o Prosecco DOC, Veneto	I	11	65
Piper Heidsieck o Brut, Champagne	F	17	125
Piper Heidsieck Essentiel blanc de blanc o Extra Brut, Champagne	F	22	145
Piper Heidsieck o Brut Rosé sauvage, Champagne	F		155
Moët et Chandon o Brut, Champagne	F		165
Veuve Clicquot o Brut, Champagne	F		170
Dom Pérignon o Champagne	F		480

## WEISS WEINE o WHITE WINES

### *Schweiz – Switzerland*

Zürich Marriott Cuveé Exclusive		10	60
Dézaley AOC o Waadt, Porchet, Waadt		12	82
St-Saphorin AOC o Domaine Bovy, Waadt			75
Petite Arvine o Domaines Rouvinez, Valais DOC			83
Chiar di Luna DOC o Angelo Delea, Ticino			63

### *Frankreich – France*

Sancerre AC o Domaine de Sarry, Brock, Loire		11	74
Chablis AC o Champs Royaux William Fèvre			85

### *Italien – Italy*

Pinot Grigio DOC o Ronchi di Manzano, Friaul		11	68
Roero Arneis DOCG o Serra Lupini, Piemont			53

### *Spanien – Spain*

Vallobera Blanco o Rioja DOCa, Bodegas Vallobera			49
Enate Chardonnay 234 o Somonatano			53
Vina Oropendola o Verdejo, Rueda DO			52

### *Deutschland – Germany*

Riesling o Schloss Lieser, Thomas Haag, Mosel		8	54
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### *Österreich – Austria*

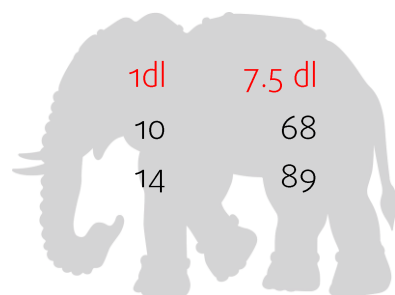
Grüner Veltliner o Weingut Payr o Carnuntum DAC		11	69
Weissburgunder o Heidi Schröck, Burgenland			58

### *Neue Welt – New World*

Sauvignon Blanc o Cannonball, Sonoma County	USA		82
Chardonnay o Cannonball, Sonoma County	USA	13	80

## ROSÉ / ROSE WINE

		1dl	7.5 dl
Oeil de Perdrix AOC o Neuchâtel	CH	10	68
Levant Rosé o Rosa 32 o Côtes de Provence AC	F	14	89



## ROTWEIN / RED WINES

1dl

7.5 dl

### *Schweiz – Switzerland*

Zürich Marriott Cuveé Exclusive		10	60
Pinot Noir Fläsch o Sélection, Bovel			80
Merlot di Monteggio o Ticino DOC, Daniel Huber		14	98

### *Frankreich – France*

Chateauneuf-du-Pape AC o Thone, Brunier			120
Château Peyreau Grand Cru o St-Emilion		11	74
Château Phélan-Ségur o St-Estèphe AC			185
Gevrey-Chambertin AC, Domaine Trapet, bio	2018		260
Château Duhart-Milon-Rothschild, Pauillac, 4ème Cru Classé	2018		290

### *Italien – Italy*

Barolo Bussia Vigna Mondoca, Oddero, DOCG	2015		250
Ripasso della Valpolicella DOC o Tommasi, Veneto			65
Amarone o Valpolicella Classico DOC, Tommasi		20	135
Castello La Leccia o Chianti Classico DOCG		9	58
Brunello di Montalcino DOCG o Toscana			124
Primitivo di Manduria DOC o Papale, Apulien			55

### *Spanien – Spain*

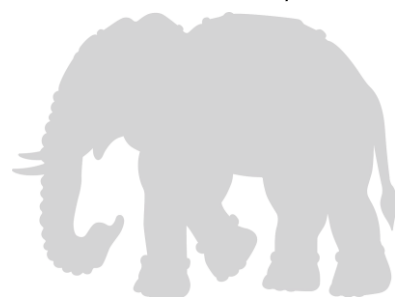
Estate Crainza o Somonato DO, Enate			52
Roda o Rioja Reserva DOCa, Bodegas Roda, Rioja			89
Cirsion Rioja DOCa, Bodegas Roda	2017		420
Corimbo Uno Ribera del Duero DO, Bodegas La Horra	2016		135
Sembro o Vinas del Jaro Ribera del Duero DO			58

### *Portugal*

Chaminé o Vinho Alentejano, Cortes de Cima		8	55
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### *Neue Welt – New World*

Cabernet Sauvignon o McManis Famil, Napa Valley	USA	10	60
Taymente Malbec o Agrelo-Lujan de Cuyo, Mendoza	ARG		65
Estate Shiraz o McLaren Vale, Coriole	AUS	13	78
Shiraz o Monsoon Valley, Hua Hin	TH	11	70



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