STARTERS

Poh Piah Tod	Spring rolls filled with glass noodles, mushrooms, vegetables, 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 kaffir leaves	19
Kau Kieb Pak Moh	Thai style dumplings filled with 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, vegetables, sesame oil
Tod Man Pla	Traditional Thai fish-cakes with red curry paste and kaffir 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, chilies, 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	Minced chicken, ground roasted rice, chili, lime, sweet basils and herbs	22
Yam Woonsen	Glass noodle salad with shallot, Thai celery, peanuts and seafood	22
Neua Yang Nam Tok	Grilled sliced beef tenderloin with chili, lime, ground roasted rice, herbs	26
Plaa Gung	Grilled "Black Tiger" prawns salad with garlic, lemon grass and onions	24
Yam Han Sa	Special Thai tofu salad with Thai celery, tomatoes and onions	20
Som Tam	Green papaya salad with garlic, chili, palm sugar, lime, tomatoes long beans, carrots, 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	Hot and sour prawns soup with mushrooms, tomatoes, lemongrass, galangal and kaffir leaves	19
Tom Yam Talay	Spicy and sour seafood, mushrooms, tomatoes, lemongrass, galangal and holy basil leaves	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 or oyster sauce

We use the following products in meal preparation: Peanuts, Tree nuts, Soy, Wheat, Egg and Dairy. Before placing your order, please inform us if a person in your party has a food allergy. No MSG added

Prices are in CHF & incl. VAT 10/2026

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 sweet basil leaves	46
Moo Pad King	Stir-fried pork with ginger, fermented soybean, mushrooms, vegetables	42
Neua Prig Gang	Sliced beef tenderloin with young pepper, chili paste and coconut milk	49
Puu Nim	Soft shell crabs with fingerroot, eggplants, sweet basils, young pepper	45
Gang Pad Med	Stir-fried lobster tails with cashew nuts and sweet chili paste	58
Gang Pad Graprau	Stir-fried lobster tails with garlic, chili, mushrooms, holy basil leaves	58
Pla Chu Chee	Deep fried seabass fish with kaffir leaves and Chu-Chee sauce	58
Pla Nueng Manau	Seabass steamed with lemon, chili and garlic	58
Tau Hou Pad King	Stir-fried Tofu with ginger, fermented soybean, mushrooms, vegetables	39
Tau Hou Pad Graprau	Stir-fried Thai tofu with holy basil leaves, mushrooms, vegetables	39
Pad Kana	Stir-fried Thai kale with garlic and mushrooms sauce	33
Pad Pak Bung	Stir-fried morning glory, with shiitake mushrooms, tofu, garlic and chili	33

Pearl of Siam 58

Sliced beef tenderloin in Panang curry with grinded peanuts and kaffir leaves
"Black Tiger" prawns in green curry with eggplant, lemon grass and sweet basil leaves
Sliced chicken in yellow curry with onions and potatoes

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

Gang Gari	Yellow curry with onions and potatoes
Gang Ped	Red curry with eggplants and sweet basil leaves
Panang	Panang curry with grinded peanuts and kaffir leaves
Gang Keow	Green curry with eggplants, lemon grass and sweet basil leaves
Gang Pha	Hot & spicy curry with fingerroot, bamboo, young pepper, eggplants and holy basils (without coconut milk)

All curries 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 tails, South-Atlantic	58
Talay	Seafood VNM, South-Atlantic, NZ	68

NOODLE (Pad Thai)

Pad Thai Stir-fried rice-noodles with eggs, soybean sprouts and garlic chives can be served with sliced chicken, sliced beef, Black Tiger prawns or lobster tails (see price above)

SIDE ORDERS

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

Pearl of Andaman (minimum of 2 persons) per person 78

Lobster tails in Green curry, filet of barramundi with fried with Thai celery and fermented soybean,
stir-fried mussels with sweet basil, deep-fried squid, grilled "Black Tiger" prawns' salad and fried rice

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