













STARTERS

Poh Piah Tod	Crispy spring rolls filled with glass noodles, mushrooms and vegetables	15
Puek Tod	Deep fried taro with sweet and sour sauce	15
 Krathong Thong	Patty shells with spicy tuna	15
Gung Sarong	Prawns wrapped in crispy potato noodles	18
 Tod Man Pla	 Traditional Thai fish-cakes with red curry paste and kefir leaves	18
Kau Kieb Pak Moh	Steamed dumplings filled with Thai style minced chicken and peanuts	19
Satay Gai	Grilled chicken satay with peanut sauce and pickles	19



















Royal White Elephant (minimum of 2 persons) per person 29

Gung Sarong	Prawns wrapped in crispy potato noodles
Poh Piah Tod	Crispy spring rolls filled with glass noodles, mushrooms and vegetables
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, marinated with garlic, chilies, palm sugar, lime and fish sauce

EXOTIC SALADS

 Mixed Salad	Mixed salad with onions, eggs and „White Elephant“ dressing	11
 Yam Pak Bung Krob	Crispy morning glory salad with peanuts and onions	18
 Laab Gai	Hot and sour „Isaan Style“ minced chicken salad	19
 Yam Woonsen	Glass noodle salad with seafood	18
 Neua Yang Nam Tok	Spicy beef tenderloin salad, served with Thai basil leaves	23
 Pla Gung	Grilled “Black Tiger” prawns salad with garlic, lemon grass and onions	23
 Yam Han Sa	 Special Thai tofu salad	18
 Som Tam	Green papaya salad, marinated with garlic, chili, palm sugar, lime and fish sauce	22

SOUPS

Gang Jeud Woonsen	 Clear soup with glass noodles, tofu and vegetables	14
  Tom Yam Je	 Hot and sour soup with vegetables	14
  Gang Liang	 Spicy soup with prawns, mushrooms, baby corn and vegetables	17
  Tom Yam Gung	 Spicy and sour soup with prawns, lemon grass, galangal and kefir leaves	18
  Tom Yam Talay	 Spicy and sour soup with mixed seafood, lemon grass, galangal and Thai basil leaves	18
  Tom Gai Prung	 Spicy and sour soup with chicken, ginger and lemon grass	17
 Tom Kah Gai	 Creamy coconut soup with sliced chicken, galangal and lemon grass served in a fresh coconut	19.5

 = vegan

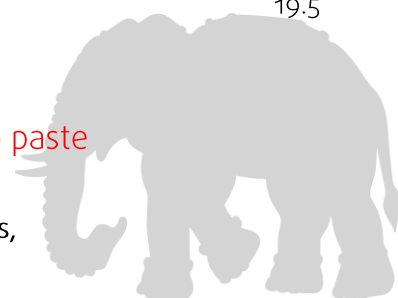
 = spicy dishes

 = contains shrimp paste





























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

No MSG added

Prices are in CHF & incl. VAT 2018



















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

	Gai Hlong Rai	Deep-fried chicken with pineapple, vegetables and sweet-sour sauce	38
	Gai Haw Baiteuy	Deep-fried chicken wrapped in pandanus leaf	39
	Gai Pad Med	 Stir-fried sliced chicken with cashew and sweet chili paste	38
	Ped Tod	Crispy duck served on a bed of Thai broccoli	45
 	Gang Ped Ped Yang	 Sliced duck with red curry, pineapple, lychee and Thai basil leaves	44
 	Ped Pad Graprau	Stir-fried sliced duck in spices with Thai basil leaves	44
	Moo Pad King	Stir-fried sliced pork with ginger, bell pepper and spring onions	39
	Neua Pad Naman Hoi	Marinated sliced beef tenderloin stir-fried with oyster sauce	47
  	Neua Prig Gang	 Sliced beef tenderloin with young pepper, chili paste and coconut milk	47
  	Gung Graprau	Prawns stir-fried in spices with Thai basil leaves	49
 	Pla Chu Chee	 Deep fried seabass fish with Panang curry	56
  	Pla Nueng Manau	Seabass steamed with lemon, chili and garlic	56
	Tau Hou Pad King	 Stir-fried sliced Thai tofu with ginger, baby corns and spring onions	34
  	Tau Hou Pad Graprau	 Stir-fried sliced Thai tofu in spices with Thai basil leaves	34
	Chom Suan	 Stir-fried mixed vegetables with shiitake mushrooms and oyster sauce	27
	Pad Pak Bung	 Stir-fried morning glory, with shiitake mushrooms, garlic and chili	27

Pearl of Siam

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

 	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)
	Padthai	Stir-fried rice-noodles with eggs, soy bean sprouts, garlic chives

NOODLE

Padthai Stir-fried rice-noodles with eggs, soy bean sprouts, garlic chives

All curries and noodles can be served with the following items:

Tau Hou	Thai Tofu, TH	34
Gai	Sliced chicken, CH	37
Moo	Sliced pork, CH	39
Neua	Sliced beef tenderloin, CH	47
Gung	"Black Tiger" prawns, VNM	49
Gang	Lobster tail, from Maine, USA	58
Talay	Seafood (VNM, USA, NZ)	65

SIDE ORDERS

Kao Pad Je	Stir-fried Jasmine rice with eggs and vegetables	6
Kao Glong	Steamed „brown" rice	5
Kao Seuy	Steamed Jasmine rice	3

Pearl of Andaman (minimum of 2 persons)

"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

per person 69

