

„Shared Tasting Menu“

Consists of our 8 signature dishes served in 4 courses and is recommended for those who want to have a better taste of our kitchen. Please ask our friendly front of house team for more details.

Meat & Fish	79.- p/p
Vegetarian	69.- p/p

It should be noted that the tasting menu is only served for the whole table and has to be either vegetarian or not.

To start

Sweet Tamarind Scallops (4) Tamarind / Thai Basil Sprouts / Chili / Lime	24.-
Tuna Sashimi Coconut / Kaffir Leaf / Nahm Jim / Thai Basil / Chili	22.-
Watermelon Sashimi (v) Coconut / Kaffir Leaf / Nahm Jim / Thai Basil / Chili	19.-
Crispy fried Squid Szechuan Salt / Chili / Nuoc Cham / Herbs	18.-
Spicy Corn & Coriander Fritters (3) (v) Kaffir Leaf / Mint / Chili / Ginger / Lettuce / Chili Jam	15.-

More to share

Thai Eggplant Tatare (v) Ginger / Lime / Coriander / Tamarind / Sesame	19.-
Som Tam (v) Green Papaya / Tomato / Tamarind / Snake Bean / Peanuts	21.-
DIY Pancakes (v) Fried Tofu / Carrot / Cabbage / Cucumber / Peanut sauce	22.-
Beef Tataki Entrecote / Black Garlic Ponzu / Spring Onions / Sesame	36.-

Big dishes

Yellow Curry of Pumpkin & grilled Tofu (v) Coconut / Mushrooms / Tomatoes / Thai Basil / Chili	32.-
Beef Brisket Massaman Curry Coconut / Pineapple / Potatoes / Crispy Shallots	38.-

Desserts

Cheesecake Coconut / Mango / Dark Chocolate	12.-
Chai Ice Cream Vanilla / Chai / Honey Crumb / Lime Syrup	10.-

all prices include 8.1% VAT in Chf
On request, our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies or intolerances

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Declaration Food: Beef (CH)
Scallops (FRA) Tuna (FRA) Squid (THA)

Miss Wei Lu