

## ***Vietnam starter***

- 326 ***Cha gio*** **5,20 €**  
*Portion of Vietnamese spring rolls stuffed with pork meat, Soya beans and morels, served with Hanoi dip.*
- 327 ***Bo la lot*** **5,30 €**  
*Courageously, spiced beef rolled into betel leaves, with a salad of rice – noodles and fresh herbs served with ginger- garlic dip.*
- 328 ***Cha Ca*** **5,60 €**  
*5 pieces of baked fish – Chili – ball with served with cucumber – spring onions spicy sauce*
- 330 ***Suon nuong*** **4,80 €**  
*Portion of „Spare Ribs“ marinated with limes leaves, lemongrass and red curry powder served with sweet – spicy sauce*
- 331 ***Ca nuong „scharf“*** **4,90 €**  
*2 pieces of Pangasius fish – roasted on the spit (grill) served with Teriyaki sauce*

## ***Thailand starter***

- 320 ***Satay Gai*** **5,40 €**  
*6 chicken kebabs marinated in lemon grass, served with peanut sauce*
- 321 ***Poh Piard Tord*** **5,30 €**  
*4 crispy spring rolls filled with glass noodles, vegetables and prawn, served with plum dip*
- 322 ***Won Ton Tord*** **4,50 €**  
*5 crispy fried won tons filled with chicken and Asian herbs, served with a spicy sweet – sour dip*
- 323 ***Crunchy Prawn Fritters*** **6,20 €**  
*4 black tiger prawns deep fried with a batter coating with sweet spicy cucumber-shallot dip.*
- 324 ***Tempura – Spießchen*** **5,90 €**  
*4 black tiger prawns deep fried with a batter coating with sweet spicy cucumber-shallot dip*
- 332 ***„Ha Long Bucht“*** **11,50 €**  
*A festival of prawn and fish, with „Tempura“ prawn-spit, baked torpedo prawns, „Pangasius“ fishspit and Vietnamese baked fish – Chili – ball, with them applicable dip sauces*
- 325 ***„Hoa Quynh“ Selection*** **one person 9,10 €**  
*335* **for two person 18,00 €**  
*An opulent plurality of starters of “satay gai”, „tord man pla“ vegetarian spring rolls, and won ton tord with them applicable dip sauces*

## ***Vietnam soup***

- 342 **Canh ca** 4,50 €  
*Sweet - sour fish soup with tomatoes, pineapple, fresh coriander, soya sprouts, dill, lemon juice and chili*
- 343 **Mien Ga** 4,60 €  
*Mien glass noodles with chicken-meat, bamboo sprouts and coriander*
- 344 **Pho Bo „national soup Vietnam“** 5,20 €  
*Broad rice-noodles with beef cilantro stripes, boiled with anis - lemongrass- cinnamon  
Improved with coriander, spring onions and basil*


## ***Thailand Soup***

- 340 **Tom Kar Gai** 4,90 €  
*Coconut milk soup with mushrooms and chicken, improved with lemon grass and ginger*
- 341 **Tom Yam Gung** 5,30 €  
*Thai prawn soup with galangal, lemon grass and lime leaves*

## ***Salad from Thailand***


- 300 **Yam Ped**  5,70 €  
*Exquisite salad of delicately roasted duck breast with limes, shallots and rain forest mango slices*
- 301 **Lab Gai**  5,90 €  
*Salad of shallots & Thai-herb flavoured chopped chicken breast*
- 302 **Lab Nua**  6,30 €  
*Salad of spicy grilled beef slices with red shallots and roasted crushed Isarn rice gives it its nutty flavour*
- 303 **Yam Wun Sen**  6,90 €  
*Spicy glass noodle salad with prawns, shallots, Thai chilies, elephant ear mushrooms, celery and a hint of chopped chicken*
- 304 **Som Tam Talay**  8,80 €  
*Firm green papaya slits with shrimps, scallops, cuttlefish, tomato and a marinade of spicy lime sauce*

## ***Salad from Vietnam***

- 305 **Goi Gà** 4,90 €  
*Lusty green cabbage – carrot salad with crisp chicken stripe, peppermint, peanut und onion*
- 306 **Goi cuon** 5,90 €  
*Fresh lucky rolls filled with prawn, egg, rice noodles and salad served with Hoisin sauce*
- 307 **Goi Muc**  5,80 €  
*Aromatic Salad with sepia, celeriac, fresh limejuice, Chili, peppermint and coriander*

## Vietnam main course


### Pork

- 500 **Thit Heo Xao Mang Nuen**  11,50 €  
*Spicy pork and bamboo slices from Asian wok, with morel, garlic as well as ginger*
- 501 **Bun Cha** 11,50 €  
*Marinated saddle steak from grill, on fried rice - noodles and vegetable, served with lemon juice - garlic dip*


### Chicken

- 502 **Thit Ga Xao Gia** 11,70 €  
*Stir-fried hash chicken with bean sprouts and improved dark, Soya sauce, ginger and lime leaf*
- 503 **Thit Ga Xao Mien** 11,70 €  
*Stir-fried chicken with glass noodles, morel and spring onion, alluring flavored with soya-, oyster and fish sauce*


### Beef

- 504 **Pho xao thit Bo**  11,90 €  
*Fried rice noodle with chopped beef and vegetable, spring onions, fresh coriander*
- 505 **Bo Xao Can Tay** 12,50 €  
*Thinly sliced beef rump stir fried with celeriac strip and spring onion, alluring flavored with garlic and pepper*

### Specialty from Hanoi

- 506 **Thit Bo xao Rau Muong**  13,70 €  
*Vietnamese water - spinach with beef oyster- and black soya sauce, pepperoni and garlic*

### Duck


- 507 **Vit chien – Rau xao** 15,30 €  
*Roast duck breast on mixed vegetable and amply coriander*
- 508 **Vit Xao Mang Ot**  15,30 €  
*Stir-fried duck breast with bamboo stripe, morel, pepperoni and amply herbs*

### Fish / Seafood

- 509 **CÀ Tom Muc Xao Rau** 14,90 €  
*Fillet of Pangasius fish, prawns, sepia, mixed vegetable and amply ginger and garlic*
- 510 **Ca xao Gung** 13,80 €  
*Stir-fried curt fish with ginger, spring onion and celeriac*
- 511 **Muc Xao Rau Toi** 12,40 €  
*Stir-fried at wok sepia with al dente vegetable, spiced with amply garlic and Asia herbs*
- 512 **Tom Chua Ngot** 15,20 €  
*A select Pacific – prawns in a sweet sour sauce, with pineapple, paprika, tomato and cucumber*

## Thailand main course

### Duck

- 400 **Bamee Pad Pet Yang** 15,30 €  
*Fried egg noodles with crispy half duck and fresh vegetables.*
- 401 **Geang Koa Ped Krob**  15,30 €  
*Chunks of roast duck, cooked with red Thai curry and litchi, bamboo*
- 402 **Ped Krob King Het** 15,30 €  
*Crispy ½ Duck with "Mu – Err" - mushroom, ginger and , oyster sauce*




### Chicken

- 410 **Gai Pat Met Ma Muang** 11,90 €  
*Stir-fried chicken with elephant ear mushrooms, cashews and spring onions*
- 411 **Gai Preow Wan** 11,90 €  
*Stir-fried chicken breast glazed in a sweet & sour sauce with pineapple, tomato, cucumber*
- 412 **Massaman Gai** 12,10 €  
*Thai massaman curry with chicken, onions, potato and coconut milk,*
- 413 **Gaeng Kiau Wan Gai**  12,10€  
*Chicken curry with a base of green Thai curry and coconut milk, bamboo, Thai aubergine*
- 414 **Geang Kari Gai** 12,10 €  
*Chicken curry with mild, yellow Thai curry and potato, pineapple*
- 415 **Chu Chi Gai**  12,10 €  
*Chicken curry in a cream red Thai coconutmilk Curry, with paprika, zucchini  
limon leaves*
- 416 **Geang Pet Gai** 12,10 €  
*Chicken curry with a base of red Thai curry and coconut milk, bamboo, pearl aubergine*

### Beef

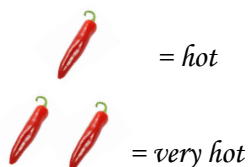
- 420 **Nua Pat Prik Thai Onn**   12,90 €  
*Thinly sliced beef rump, stir-fried with fresh red Thai curry and a hint of green peppercorns*
- 421 **Nua Kratiem Prik Thai**  12,80 €  
*Stir-fried sliced beef with garlic , bamboo, chili and pepper*
- 422 **Nua Sap Pat Kaprao**  12,80 €  
*Stir –fried hashi beef in a spicy oyster – soya - Sauce with paprika, Thai - aubergine*
- 423 **Penang Nua**  12,90 €  
*Quick fried beef in cream curry coconut milk and kaffir lime leaves*
- 424 **Nua Pat Nam Man Hoi** 12,80€  
*Stir-fried beef with paprika, morel, lemon grass and onion, aromatic oystersauce*

## Pork

- 430 **Moo Pat Prig Thai Onn**  11,50 €  
*Thinly sliced pork rump, stir-fried with fresh red Thai curry and a hint of green peppercorns*
- 431 **Moo Sab Pat Kaprao**  11,20 €  
*Stir-fried hash pork with bean sprouts and improved dark Soya sauce, paprika and chili crispy Thai basil*
- 432 **Penang Moo**  11,70 €  
*Pork curry with red Curry paste, bamboo, vegetables peppers*
- 433 **Moo Pad Kari** 11,20 €  
*Yellow Curry with coconut cream, pork, egg, celeriac, paprika and onion*

## Fish / Seafood

- 440 **Gung Sam Rod** 15,90 €  
*Delicate prawns glazed with fresh vegetable, sweet-sour Sauce*
- 441 **Kao Pat Talay** 12,90 €  
*Freshly fried rice with, Cuttlefish, shrimps and fish, crispy vegetables, tomato chunks, spring onions and egg*
- 442 **Sen Lek Pat Thai** 14,90 €  
*Fried rice noodles with king prawns, soybean sprouts, peanuts, tofu and egg*
- 443 **Gaeng Gung Zapparod**  15,80 €  
*Spicy red prawn coconut milk curry with pineapple,*
- 450 **Pla Chu Chi**  14,50 €  
*Fish filet in spicy Chu chee curry sauce, vegetables peppers, zucchini and kaffir limes leave*
- 451 **Gung Pat Prig Thai**  15,90 €  
*Delicately prawns, stir-fried with fresh red Thai curry and a hint of green peppercorns*
- 452 **Pla Lard Prik**  16,80 €  
*A whole roast Seychelles Tilapia, with sweet-spicy glaze, kaffir limes leave*
- 453 **Pla Yarng** 14,90 €  
*Grilled Zander filet with chili, sour tamarind sauce and fresh wok vegetable*



*All our dishes are freshly prepared.  
You can choose if you like it mild, medium or hot.*

<<specialities>>

- 470 **Curry Sampler** *for 2 Pers. p. P.* **13,90 €**  
*Three elaborate Thai curries: beef, fish and vegetable*
- 471 **Gaeng Kou Piset**  **15,70 €**  
*Red Thai Curries with prawn, beef and chicken served with Thai beans, Thai aubergine and zucchini*
- 472 **Gaeng Pa Nua (Dschungel Curry)**  **13,40 €**  
*Beef with a speciality Curry composition (with out coconut milk), corn cob, mushroom, bamboo and Krachai root*
- Dessert:**
- 600 **Gluei Tod oder Zapparot Tod** **5,50 €**  
*Baked banana or pineapple with vanilla ice-cream*
- 601 **Thailändische Kokosnuss – Bällchen gebacken** **5,50 €**  
*Thai – coconut – ball baked*
- 602 **Gluei Naam Gatih** **4,90 €**  
*Banana in coconut milk, improved with palm-sugar*
- 603 **Frische exotische Früchte** **5,20 €**  
*Exotic Fruit with melted orange chocolate dip*
- 604 **Mixed ice cream (Mango Creme fraiche, vanilla, chocolate)** **3,90 €**
- 605 **„Kao Nieu Ma Muang“** **5,00 €**  
*Steamed coconut – jasmine sticky rice with sliced mango*
- 606 **Espresso Kèm** **3,90 €**  
*Espresso with vanilla ice crème*
- 607 **Banana Split** **4,20 €**  
*fresh banana with vanilla ice-cream, chocolate sauce and whipped cream*

*Meal is not only pure food intake:*

*„It is a high life art*

*All main dishes will be served with rice.*


*Subject to alteration of prices.*

# Vegetarian

## Starter

- 610 **Poh Pia Pak Tord** 4,60 €  
*8 crispy spring rolls filled with glass noodles, vegetables, served with plum dip, salad*
- 611 **Pak Tord Krob** 4,20 €  
*Crispy baked vegetable served with a ginger mayonnaise*

## Salate

- 615 **Xà lach voi ca chua** 5,10 €  
*Lettuce with cucumber, Asia mint, fresh coriander and a spicy tomato sauce*
- 616 **Som Tam**  5,80 €  
*Firm green papaya slits with chili, garlic, peanuts and a marinade of spicy lime sauce.*

## Suppen

- 620 **Tom Ka Pak Hed** 4,50 €  
*Coconut milk soup with mushrooms, improved with lemon grass and ginger*
- 621 **Gaeng Liang** 4,30 €  
*Aromatic vegetable soup with mushroom, young corn cob, paprika, zucchini und Thai basil*
- 622 **Canh Trung Ca Chua** 4,50 €  
*Lusty soup with tomato, egg, spring onions and tofu*

## Entree

- 625 **Gaeng Kiau Wan Pak**  10,90 €  
*Mild-spicy green curry from young vegetables, boiled in coconut milk.*
- 626 **Kao Pat Pak** 8,10 €  
*Freshly fried rice with crispy vegetables, tomato chunks, spring onions and egg*
- 627 **Pat Pak Ruam Mit Het** 10,40 €  
*Stir-fried, fresh root and leafy vegetables with glazed light soy sauce*
- 628 **Guytiau Pat Pak** 10,40 €  
*Stir-fried rice noodles with al dente vegetable and egg*
- 629 **Gia xao Dau Phu**  9,50 €  
*Stir - fried soya - sprouts, tofu, spring onions and garlic*
- 630 **Rau Muong Xao Toi „Morning Glory“**  11,20 €  
*Vietnamese water - spinach with oyster- and black soya sauce, pepperoni and garlic*