





## SPECIALS

- 3741 Traditional Beijing Duck menu (pre-order 48 Hours!) € 52  
Served as a menu, from 4 persons per person  
Hot & Sour Soup | crispy peel in crêpes | duck meat  
with vegetables | bamee-noodles | fruity dessert
- 985 Whole lobster grilled € 69  
Grillade of whole lobster  
fresh bamee-noodles | vegetables | lobster sauce
- 299 Miang Kam € 19.5  
Do-it-yourself pepper leaves with coconut | ginger | dried  
spiced shrimp | lime | peanut | tamarind-palm-juice-dip

## SNACKS



- 901 Papa Joe's Selection (4 peaces each) for 2 people € 21.5  
"Sarong"-prawns | baked panko-prawns | spring rolls per person  
chicken-wantons | satay-skewers with peanut-curry-dip | japanese cole  
slaw | mango-chili-dip | plum sauce | Sriracha-Mayonnaise
- 447 Edamame  € 9.5  
Salted edamame
- 518 Pimientos de Padrón Thai  € 12  
Mild spanish pimientos with Sriracha sauce and sea salt flakes  
10 pieces
- 309 Poh Piard Thord € 12  
Five crispy spring rolls  
filled with prawns | mango-chili-dip
- 449 Panko prawns € 26  
6 prawns in crispy panko breading  
teriyaki-chili-dip | japanese cole slaw
- 315 "Oyster to share" € 35  
6 french "Le Gall" fine oysters  
with 3og Ikura salmon caviar | japanese ponzu sauce



## STARTERS

- 6 2 3 Gyoza trilogy € 18  
Japanese dumplings filled with seafood, vegetables and chicken  
seaweed-cucumber-dip | ponzu dip
- 3 1 7 Maguro Tartar € 24.8  
Spicy marinated tuna loin  
flying fish roe | spring onions | roasted sesame seeds | avocado | crispy rice wafers
- 3 1 6 Beef Tataki € 25  
Spiced Beef Tartare with a hint of kimchi  
Tapioka-sesame-wafers
- 3 0 3 Tataki Trio € 28  
Salmon, beef and tuna tartare | wasabi | Sriracha mayonnaise | turmeric baguette
- 3 0 8 Satay Thai Gai € 15.5  
Grilled chicken skewers (5 pcs.)  
curry-peanut-sauce | small cucumber-shallot-salad
- 3 0 2 Goi Guan Summerrolls € 19  
Refreshing vietnamese 5 herb rolls (5 pcs.)  
Tiger prawns in tapioka rice crêpe | Hoi-Sin palm juice dip
- 3 6 0 Som Tam  **VERY THAI** € 19.8  
Spicy green papaya salad  
prepared in a mortar | fresh chili | dried shrimps
- 3 0 6 Yum Wun Sen  € 18.8  
Lukewarm soy glass noodle salad  
prawns | Mu-Err mushrooms | lime-chili-coriander-marinade
- 5 9 2 Yum Ped  € 19.8  
Duck | mango | lime-chili-coriander-marinade


## SOUPS

- 3 1 3 Miso Wan  € 8.8  
Light "Nippon" Miso-Soy soup | silken tofu | algae | Shiitake mushrooms
- 3 1 2 Tom Kha Gai € 9.8  
Velvety galangal coconut milk soup | chicken | oyster mushrooms
- 3 4 2 Mangostin Lobster Bisque € 12.5  
Refined with fresh red Thai curry | with lentil pastry
- 3 1 0 Tom Yam Gung  € 13  
Spicy soup of black tiger prawns  
Lemongrass | Kaffir lime extract | tapioca noodles |  
Hed Nang Faa mushrooms



## MAINS

### SEAFOOD

3 3 7	Pla O Yarng	€ 3 8
	Grilled tuna steak approx. 250g   shiitake mushrooms   kakiage hash browns pepper-teriyaki sauce   Recommendation: medium-rare	
3 4 5	Grilled Pacific Sepia 	€ 3 8
	approx. 200g   “Nam Chao” spicy Thai tamarinden herb dip   fried rice	
4 5 6	Sweetwater Shrimps (4 pieces)	€ 3 1 . 5
	Thai-chili-dip   turmeric baguette   avocado-ginger-salad + Supplement shrimp	surcharge € 8 . 8
6 4 0	Lobster Ba Mee	€ 3 9 . 8
	1/2 grilled lobster   fresh bamee noodles   vegetables   lobster sauce	
3 0 4	Zaro Soba (cold)	€ 3 2 . 5
	Green Tea Zaro Soba   Maguro Tataki   Mentsuyu   Katsubushi   Kimchi Daikon   Ginger	

### MEAT

3 3 1	Prime Rib Eye-Steak, 250g   Filet 200g vom Black Angus (Uruguay)	€ 5 4   5 2
4 5 5	with kakiage hash browns   japanese cole slaw   roasted pepper sauce   grilled asparagus tips	
4 8 3	Thai Ribs of Duroc pig	€ 2 9 . 5
	With ginger barbecue sauce   japanese slaw   fried rice	
3 5 2	Duck breast teriyaki	€ 2 7 . 5
	Pink roasted duck breast   “sake infused” vegetables   fragrant rice	
4 6 0	Surf and Turf	€ 6 3
	Black Angus beef tenderloin (150g)   1/2 Maine lobster asian mushrooms   kakiage hash browns   lobster- and pepper sauce	
5 5 6	2 pieces french Foie Gras	€ 3 9
	Grilled with unagi eel and mango teriyaki sauce	

### EXTRAS






5 2 1	Kimchi	€ 1 1
3 2 0	Sunomono (Japanese cucumber-salad)	€ 1 0
5 1 3	Teriyaki vegetables	€ 1 0
3 7 8	Japanese garlic-fried-rice	€ 8
5 2 2	Kakiage (Deep fried vegetable tempura)	€ 8
5 5 8	Japanese fried Shiitake	€ 1 0



## THAI CURRIES

*Thai Curries spice dishes prepared with pure  
coconut milk.*

*We serve fragrant rice with all Thai curries.*

- |       |   |        |
|-------|---|--------|
| 4 5 0 | Geang Keow Pak Tofu <br>Green vegetable curry   Premium tofu   | € 17.8 |
| 6 3 0 | Geang Panaeng Tofu  <br>Panaeng-curry   baked premium tofu   chopped peanuts  <br>fragrant rice | € 18   |
| 3 3 2 | Massaman Nua<br>Mild Thai beef curry   tamarind   potato cubes   roasted shallots  <br>lotus seeds  | € 24.8 |
| 3 3 3 | Geang Kua Gung <br>Red prawn curry with scented mango  | € 29.8 |
| 3 3 4 | Geang Gai <br>Red chicken curry   pineapple   cherry tomatoes  | € 19.8 |
| 5 0 4 | Geang Ped Pet Yarng <br>Red duck curry   pineapple   cherry tomatoes   | € 25   |
| 4 3 5 | Coconut Lobster Curry<br>Young Thai coconut   filled with Thai curry from 1/2 lobster   fried rice  | € 42   |



## WOK CLASSICS

- 5 2 3 Morning Glory  € 16.8  
Most popular leafy vegetables from Thailand  
stir-fried water spinach | chili | onion | spicy sauce
- 9 8 2 Bamee Pat Pak  € 15.5  
Stir-fried mendake noodles | vegetables
- 3 7 0 Pak Choi Pat Prik  € 15.5  
Crispy young mustard cabbage with Thai sambal | fragrant rice
- 3 5 4 Ped Yarng € 27.5  
Crispy fried aromatic duck on pak choi | pickled ginger | soy sesame  
dip | fragrant rice
- 3 4 7 Nua Pat Prik  € 39.5  
The spiciest dish in the house: shredded filet of Angus beef from the wok | wild  
finger ginger | red Thai Sambal | fresh pepper | fragrant rice
- 3 4 8 Nua Nam Man Hoi € 25.5  
Sliced Angus beef rump | oyster mushrooms | ginger | shallots | fragrant rice
- 3 5 3 Sen Lek Pat Thai € 19.8  
Fried rice noodles | prawns | tofu | bean sprouts | peanuts  
in sweet an sour tamarind glaze
- 4 5 8 Gai Met Mamuang € 19.5  
Chicken with cashews | crunchy vegetables | fragrant rice
- 3 4 9 Gai Preow Wan Makam € 19.8  
Chicken | in sweet and sour tamarind sauce | fragrant rice
- 3 6 1 Bamee Chicken € 18  
Stir-fried Mendake noodles | chicken | mixed vegetables