



ThaiGarden

ROYAL THAI CUISINE
HOTEL ASTORIA
LUZERN

EN



THAI GARDEN KINGS PLATTER

FROM 4 PERSONS

consisting of 4 starters, 1 soup each and 6 main courses

Chicken Satay

Thai spice marinated chicken satay with peanut sauce

Po Pia

Crispy spring rolls «Thai Garden»

Thord Man Kao Pod

Deep-fried cakes of chicken and sweet corn

Paper Prawns Gung Grabueang

Marinated prawns wrapped in rice paper

served with:

savory peanut sauce, Thai plum sauce and cucumber salad



Tom Kha Gai

Citrus-flavoured coconut soup with chicken and galangal



Panaeng Nuea Prig Thai Oon ★★★

Red curry of grilled beef tenderloin

Pla Nueng Manao ★★

Steamed fillets of sea bass in spicy lemon sauce

Kiaw Wan Ped ★★★

Green curry of roasted duck with Thai eggplant

Gung Thord Kaatiam Prik Thai ★★

Stir-fried tiger prawns in black pepper sauce

Gai Hor Bai Toei

Marinated chicken wrapped in pandan leaves
served with sesame sauce

Mou Priaw Wan

Stir-fried sliced pork steak with sweet and sour sauce

129.–

per person

Steamed rice is included in the price.

* slightly spicy ** spicy *** very spicy

THAI GARDEN SIAM PLATTER

FROM 2 PERSONS

consisting of 3 starters, 1 soup each and 3 main courses

Chicken Satay

Thai spice marinated chicken satay with peanut sauce

Po Pia

Crispy spring rolls «Thai Garden»

Paper Prawns Gung Grabueang

Marinated prawns wrapped in rice paper

served with:

savory peanut sauce, Thai plum sauce and cucumber salad



Tom Kha Gai

Citrus-flavoured coconut soup with chicken and galangal



Panaeng Nuea Prig Thai Oon ★★★

Red curry of grilled beef tenderloin

Gai Hor Bai Toei

Marinated chicken wrapped in pandan leaves

served with sesame sauce

Mou Priaw Wan

Stir-fried sliced pork steak with sweet and sour sauce

112.—

per person

Steamed rice is included in the price.

** slightly spicy ** spicy *** very spicy*

THAI GARDEN SIAM PLATTER FROM 3 PERSONS

consisting of 4 starters, 1 soup each and 4 main courses

Chicken Satay

Thai spice marinated chicken satay with peanut sauce

Po Pia

Crispy spring rolls «Thai Garden»

Thord Man Kao Pod

Deep-fried cakes of chicken and sweet corn

Paper Prawns Gung Grabueang

Marinated prawns wrapped in rice paper

served with:

savory peanut sauce, Thai plum sauce and cucumber salad



Tom Kha Gai

Citrus-flavoured coconut soup with chicken and galangal



Panaeng Nuea Prig Thai Oon ★★★

Red curry of grilled beef tenderloin

Gaeng Kiaw Wan Gung ★★★

Traditional Thai green curry with prawns

Gai Hor Bai Toei

Marinated chicken wrapped in pandan leaves

served with sesame sauce

Mou Priaw Wan

Stir-fried sliced pork steak with sweet and sour sauce

112.-

per person

Steamed rice is included in the price.

* slightly spicy ** spicy *** very spicy

STARTERS

- | | | |
|----|--|------------------|
| 21 | Chicken Satay
Thai spice marinated chicken satay with peanut sauce | 24.– |
| 22 | Po Pia
Crispy spring rolls «Thai Garden» | 24.– |
| 23 | Po Pia Je Thord
Crispy vegetable spring rolls | 24.– |
| 24 | Thung Ngoen
Deep-fried bean curd skin stuffed with minced shrimp and pork | 24.– |
| 25 | Paper Prawns Gung Grabueang
Marinated prawns wrapped in rice paper | 24.– |
| 28 | Thord Man Kao Pod
Deep-fried cakes of chicken and sweet corn | 24.– |
| 29 | Thai Garden starter platter (from 2 persons)
Selection of our all-time favourites
served with savory peanut sauce, Thai plum sauce and cucumber salad | per person 35.50 |

SOUPS

- | | | |
|----|---|------|
| 31 | Tom Kha Gai
Citrus-flavoured coconut soup with chicken and galangal | 24.– |
| 32 | Tom Yum Gung **
Traditional spicy soup with prawns and lemongrass | 24.– |
| 34 | Tom Yum Mangsa Wirat **
Spicy lemongrass soup with fresh vegetables and mushrooms | 24.– |

SALADS

- | | | |
|----|--|-------------|
| 35 | Som Tam Gung ***
Savory papaya salad with grilled shrimps, cashew nuts and cherry tomatoes | 34.– / 46.– |
| 36 | Yam Woon Sen ***
Spicy flavoured glass noodle salad
with minced pork, prawns, mushrooms and spring onions | 34.– / 46.– |

Steamed rice is included in the price.

* slightly spicy ** spicy *** very spicy

CURRIES

- | | | |
|----|--|------|
| 41 | Gaeng Kiaw Wan Gai ***
Traditional Thai green curry with chicken | 54.- |
| 42 | Gaeng Kiaw Wan Gung ***
Traditional Thai green curry with prawns | 54.- |
| 43 | Panaeng Mou ***
Sliced pork steak in spicy red curry with chili and Thai basil | 54.- |
| 45 | Kiaw Wan Ped ***
Green curry of roasted duck with Thai eggplant | 61.- |
| 46 | Panaeng Nuea Prig Thai Oon ***
Red curry of grilled beef tenderloin | 63.- |
| 47 | Gaeng Curry Nuea *
Mild yellow curry of beef with onions and potatoes | 56.- |

MEAT AND POULTRY

- | | | |
|----|---|------|
| 51 | Gai Hor Bai Toei
Marinated chicken wrapped in pandan leaves served with sesame sauce | 54.- |
| 54 | Gai Pad Bai Karpraow **
Stir-fried minced chicken with garlic, chili and Thai basil with soy and oyster sauce | 54.- |
| 56 | Nuea Pad Naman Hoy
Sliced beef tenderloin with spring onions and mushrooms in oyster and soy sauce | 59.- |
| 57 | Mou Priaw Wan
Stir-fried sliced pork steak with sweet and sour sauce | 54.- |
| 58 | Gai Pad Med Mamuang *
Wok-fried chicken with cashew nuts and dried chili | 54.- |

Steamed rice is included in the price.

* slightly spicy ** spicy *** very spicy

FISH AND SEAFOOD

- | | | |
|----|--|------|
| 70 | Gung Takrai *
Stir-fried tiger prawns with oyster sauce, lemongrass, fresh chili and coriander | 54.- |
| 72 | Gung Thord Kaatiam Prik Thai **
Stir-fried tiger prawns in black pepper sauce | 54.- |
| 77 | Pla Nueng Manao **
Steamed fillets of sea bass in spicy lemon sauce | 59.- |
| 78 | Gaeng Curry Pla *
Yellow Thai curry with fried sea bass | 56.- |

NOODLES

- | | | |
|----|--|------|
| 69 | Guey Tiew Pad Thai *
Stir-fried rice noodles with chicken, wrapped in an omlette | 52.- |
|----|--|------|

VEGETARIAN

- | | | |
|----|--|------|
| 60 | Panaeng Tao Hoo ***
Stir-fried bean curd in spicy red curry sauce | 49.- |
| 61 | Gaeng Kiaw Wan Pag ***
Spicy green curry of mixed vegetables with Thai basil | 49.- |
| 62 | Som Tam **
Savory papaya salad with cashew nuts, green beans and cherry tomatoes | 43.- |
| 65 | Pad Pag Ruammit
Stir-fried fresh vegetables and mushrooms seasoned with garlic, soy and oyster sauce | 43.- |
| 66 | Pad Pag Ruammit
Side dish served with main course only
Stir-fried fresh vegetables and mushrooms seasoned with garlic, soy and oyster sauce | 26.- |

Steamed rice is included in the price.

* slightly spicy ** spicy *** very spicy

DESSERTS

93	Tiramisù «La Cucina»	18.–
94	Baked sweet bananas with honey sauce and vanilla ice-cream	18.–
95	Fresh papaya with lime sorbet	19.50
96	Roasted pineapple with coconut ice-cream	18.–
97	Chocolate Mousse with passion fruit	18.–
98	Panna Cotta with berry ragout	18.–
99	Selection of home-made sorbet and ice-cream per scoop	7.–

TEA, COFFEE, DIGESTIFS

TEA

Jasmine tea, portion	8.50
Green tea, portion	8.50

COGNAC

Hennessy v.s.	2.0 cl	15.–
Hennessy x.o.	2.0 cl	20.–

COFFEE

Coffee / Espresso	5.50
-------------------	------

DRINKS


APERITIF

Thai Cocktail	15.–
Thai Cocktail	alcohol-free 14.–

BEER

Singha Beer	33 cl	10.–
Braugold	30 cl	10.–
Heineken	33 cl	10.–
Eichhof alcohol-free	33 cl	8.–

Declaration of origin | Beef: AUS | Chicken: CH | Pork: CH | Duck: CH
All prices in CHF incl. 8.1% VAT



Our staff will be happy to inform you on request about ingredients
in our dishes that may trigger allergies or intolerances.



